



SUPER FAST SUPPERS

**40 QUICK & EASY RECIPES
READY IN 30 MINUTES OR LESS**



CHRISTINA HITCHCOCK

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About the Author

Hi! I'm Christina, the chief cook and bottle washer at It Is a Keeper where I share quick dinner ideas, easy slow cooker recipes, meal planning tips and cooking resources.

I'm a northeastern Pennsylvania food blogger and a self-proclaimed recipe hoarder who reads cook books cover to cover like most people read a juicy novel. I'm also a wife and busy mom.

I've always loved to cook. Cooking is very cathartic to me. I'm truly in my element in the kitchen. Maybe it's that I'm using all of my senses – the feel of the dough, the smell of the sauce or the sound of the vegetables being chopped. Whether I'm making an old favorite that I know by heart or trying a new recipe, it's exciting to see it all come together.

In 2010, as I was cleaning my house, I realized I had amassed hundreds of recipes (ripped from magazines, printed from emails and written on napkins). I made a decision right then and there that I was going to try each recipe in the pile, decide if it's a keeper (or not) and blog about my results. Today, It Is a Keeper to become a trusted authority for busy families.

My recipes are full of flavor and made with easy to find ingredients. I hope your family and friends enjoy these recipes as much as mine do.



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EASY SKILLET LASAGNA

This Easy Skillet Lasagna has all of the slow cooked flavor but is ready in 30 minutes. It's one of those recipes that's easy enough for a weeknight and impressive enough for a special dinner.

SERVINGS: 4 PREP TIME: 1 MINUTES COOK/BAKE TIME: 29 MINUTES

INGREDIENTS

1 1/2 lbs Italian sausage,
casing removed
24 oz Bertolli® Traditional
Marinara with Italian
Herbs and Fresh Garlic
13-16 oz lasagna noodles
(do not use the no-cook
variety)
15 oz Bertolli® Alfredo
With Aged Parmesan
Cheese
1 C whole milk ricotta
cheese
1/2 C shredded mozzarella
cheese
1/2 C grated parmesan
cheese
1/2 tsp House Seasoning
Blend
1 Tbsp fresh parsley,
minced

DIRECTIONS

- Brown the sausage in a large skillet over medium-high heat; cook for 5-7 minutes.
- Drain any excess fat from the skillet.
- Add the marinara sauce to the sausage in the skillet; bring to a boil.
- Break the noodles into bite sized pieces and add to the skillet.
- Cover, reduce heat and simmer for 16 - 18 minutes or until noodles are tender.
- While the pasta is cooking, combine the ricotta, mozzarella, parmesan, House Seasoning and parsley; set aside.
- When pasta has finished cooking, stir in Alfredo sauce.
- Top with dollops of cheese mixture.
- Cover and simmer for 3 minutes, or until the cheese is heated through.



GNOCCHI AND PEAS

Gnocchi is one of those comfort foods that everyone will love! This recipe is the perfect 30 minute recipe because the entire recipe is made in one single skillet. It's a fast, filling meal that the whole family will love.

SERVINGS: 4 PREP TIME: 5 MINUTES COOK/BAKE TIME: 25 MINUTES

INGREDIENTS

4 Tbsp butter, divided
16 oz potato gnocchi, fresh
(not frozen)
1 Tbsp minced garlic
2 tsp chopped fresh thyme
1 1/2 C chicken broth
1 tsp House Seasoning
Blend
10 oz frozen sweet peas
1 tsp lemon zest
1 Tbsp fresh lemon juice
1/2 C fresh grated
Parmesan cheese

DIRECTIONS

- Heat 2 tablespoons of butter in a large nonstick skillet over medium-high heat.
- Add gnocchi and cook, stirring occasionally, for 10 minutes or until lightly browned.
- Add garlic and thyme, and cook, for about 1 minute.
- Add broth and House Seasoning blend and bring to a simmer.
- Cook gnocchi for 3 minutes; add peas and continue to simmer for 2 more minutes or until liquid is reduced by half.
- Stir in lemon zest, lemon juice, and remaining 2 tablespoons of butter; stir until butter melts.
- Remove from heat and top with freshly grated parmesan cheese.



MARINARA

This 30 Minute Marinara sauce is my favorite go-to pasta sauce and will be yours too! It's perfect for busy days when you want homemade taste without the fuss.

SERVINGS: **PREP TIME:** 5 MINUTES **COOK/BAKE TIME:** 25 MINUTES

INGREDIENTS

1 medium onion, diced
6 cloves garlic, minced
1 Tbsp olive oil
2 cans Redpack tomato sauce, 28 ounces
2 leaves bay
2 Tbsp Italian Seasoning Blend
1 Tbsp House Seasoning Blend
1/4 C grated parmesan cheese

DIRECTIONS

- Heat olive oil over medium-high heat in a large pot.
- Add onions and sauté for 5 minutes or until translucent.
- Add garlic to pot and cook for 1 minute.
- Add Redpack tomato sauce, bay leaves, Italian seasoning blend and House seasoning blend; stir to combine.
- Bring to a bubbling simmer then turn the heat down to low and simmer for 20 minutes.
- Add grated parmesan cheese; stir to combine.
- Serve immediate or freeze for later.



CREAM OF BROCCOLI SOUP

There's something about a big bowl of warm, comforting soup to take away the chill from a blustery fall day. This easy Cream of Broccoli soup can be made in 30 minutes and will be one of your favorite quick dinner ideas!

SERVINGS: 4 PREP TIME: 5 MINUTES COOK/BAKE TIME: 25 MINUTES

INGREDIENTS

1 whole onion, diced
3 Tbsp butter
26.1 oz Swanson Cream Starter™
1 C chicken broth
2 heads broccoli, cut into florets
1 pinch nutmeg
1/2 tsp salt
1/2 tsp black pepper

DIRECTIONS

- Melt butter in a large Dutch oven or soup pot over medium heat.
- Add onions and cook for 3-4 minutes.
- Pour in Swanson Cream Starter™ and chicken broth.
- Add nutmeg, salt and pepper and whisk to combine.
- Add broccoli.
- Reduce heat to low and cover pot. Simmer for 20 minutes, or until the broccoli is tender.
- Use an immersion blender to puree the soup to the desired consistency or use a blender to puree the soup.
- Top with garnishes of your choice such as crumbled bacon or grated cheddar cheese.



PASTA FAGIOLI

While it's pronounced *Pasta Fa-jool*, you may hear some Italians refer to it as *Pasta Fazool*. No matter how you say it, though, it's warm, comforting and very satisfying.

SERVINGS: 8 PREP TIME: 15 MINUTES COOK/BAKE TIME: 30 MINUTES

INGREDIENTS

1 1/2 lbs ground beef
2 tsp House Seasoning Blend, divided
1 large onion, diced
4 cloves garlic, minced
3 large carrots, diced
3 stalks celery, diced
1 Tbsp Italian Seasoning
1 bay leaf
1/2 tsp crushed red pepper
15 oz cannellini beans
15 oz kidney beans
14.5 oz diced tomatoes
4 C chicken broth
Additional salt and pepper to taste
1 lb Ditalini pasta, cooked

DIRECTIONS

- In a large Dutch oven, season ground beef and brown over medium high heat.
- When meat is cooked through, remove from the pot and drain excess fat; leave one tablespoon of fat in the pot.
- Add onion, carrot and celery to pot; season with remaining House Seasoning Blend.
- Cook for 5-8 minutes or until softened.
- Add garlic, Italian seasoning, crushed red pepper and bay leaf; cook for 1 minute.
- Add ground beef back into the pot.
- Add tomatoes, beans with their liquid and chicken broth.
- Cover and let simmer for 20 minutes.
- Test for seasoning. If needed add additional salt and pepper to taste.
- Add 1 cup of cooked Ditalini to an individual serving bowl and add soup.
- Top with grated parmesan cheese.



CREAMY CHICKEN PASTA

Nothing says comfort better than this Creamy Chicken Pasta recipe. This casserole has it all going on – a creamy sauce, tender chicken and veggies and a crispy topping. Dinner doesn't get easier (or more comforting) than this!

SERVINGS: 6 PREP TIME: 15 MINUTES COOK/BAKE TIME: 30 MINUTES

INGREDIENTS

CHICKEN CASSEROLE

12 oz egg noodles
2 C cooked chicken, diced
10 oz frozen mixed vegetables
1/2 C chopped onion
2 cloves garlic, minced
2 cans (10.5 oz each) cream of chicken soup
1 C milk
2 tsp House Seasoning Blend

TOPPING

1 C French Fried onions, crushed
1 C panko bread crumbs
1/2 tsp House Seasoning Blend
2 Tbsp butter, melted

DIRECTIONS

- Cook egg noodles according to package directions.
- Meanwhile, in a large bowl combine chicken, mixed vegetables, onion, garlic, cream of chicken soup, milk and House Seasoning Blend; Stir until combined.
- When egg noodles are cooked, drain and add to chicken mixture.
- Transfer to a 13x9 baking dish.
- To make the topping, combine crushed French Fried onions, panko bread crumbs, butter and House Seasoning blend in a medium bowl.
- Stir to combine.
- Evenly spread the mixture over the prepared casserole.
- Bake at 350 degrees for 30 minutes or until bubbling and heated through.



VEAL CHEESEBURGER MACARONI

The flavor in this Veal Cheeseburger Macaroni is tasteful, flavorful and very satisfying. It's quick, easy and you only need one pan to cook this meal.

SERVINGS: 4 PREP TIME: 10 MINUTES COOK/BAKE TIME: 20 MINUTES

INGREDIENTS

1 lb ground veal
1 Tbsp olive oil
1 tsp House Seasoning Blend
1/2 C minced onion
2 cloves garlic, minced
1 Tbsp cornstarch
1 1/2 tsp garlic powder
1 1/2 tsp onion powder
1 tsp salt
1 tsp sugar
2 C no sodium beef broth
3/4 C milk
3/4 C heavy cream
8 oz dried cavatappi pasta,
or your favorite shape
1 C Colby-Jack cheese,
shredded

DIRECTIONS

- Heat olive oil over medium high heat in a large skillet with high sides.
- Add veal, House Seasoning Blend and minced onion; brown veal and crumble.
- Once the veal is browned, add cornstarch, garlic powder, onion powder, salt and sugar; stir to combine.
- Add beef broth, milk, cream and pasta; stir to combine.
- Bring to a simmer and place the lid on the pan.
- Simmer covered for 9 minutes or until pasta is cooked through.
- Remove from heat, add cheese and stir to combine.
- Serve immediately.



STEAK AND CHEESE PASTA

This recipe is a fun twist on the best Philly Cheese Steak recipe. It's easy to make and incredibly delicious. You just have to try this Philly Cheese Steak Pasta!

SERVINGS: 4 PREP TIME: 10 MINUTES COOK/BAKE TIME: 20 MINUTES

INGREDIENTS

2 Tbsp olive oil, divided
1 C bell pepper, seeded and diced
1/2 C onion, diced
2 tsp House Seasoning Blend, divided
3 cloves garlic, minced
1 1/2 lbs boneless ribeye, thinly sliced
1 15 oz jar Bertolli Organic Creamy Alfredo sauce
1 lb pasta, cooked and drained
1/2 C reserved pasta cooking water
5 slices provolone cheese

DIRECTIONS

- Heat 1 tablespoon of olive oil in a large skillet over medium high heat.
- Add onions and peppers and season with 1 teaspoon of House Seasoning Blend.
- Sauté for 5 minutes or until onions and peppers soften.
- Add garlic and stir for 30 seconds, or until fragrant.
- Remove peppers, onions and garlic from the pan and set aside.
- Return the skillet to the burner and heat the remaining tablespoon of olive oil over medium high heat.
- Season beef with the remaining teaspoon of House Seasoning Blend.
- Sauté beef for 3-5 minutes or until almost cooked through.
- Turn heat down to simmer and add cooked vegetables, Alfredo sauce and pasta to the skillet; stir to combine.
- Simmer for 10 minutes to allow flavors to come together.
- If sauce is too thick, add some of the reserved pasta water to thin sauce to desired consistency.
- Right before serving, top with provolone cheese and add the lid to allow the cheese to melt.



OVEN FRIED CHICKEN

Crispy Oven Baked Fried Chicken is going to be one of your family's favorite quick dinner ideas. It's light, crispy and has the most amazing flavor! It's got all the texture and flavor of fried chicken without the frying, calories, smell or mess.

SERVINGS: **PREP TIME:** MINUTES **COOK/BAKE TIME:** MINUTES

INGREDIENTS

3 1/2 lbs chicken
2 tsp House Seasoning
blend
1 large egg
1/8 C milk
3 C corn flakes, crushed
2 tsp salt
1 tsp garlic powder
1 tsp onion powder
1/4 tsp cayenne
2 Tbsp melted butter

DIRECTIONS

- Preheat the oven to 350°F.
- Line a baking sheet with foil and place a rack on top of foil. Spray the baking rack with non-stick cooking spray.
- Rinse chicken and pat dry. Season with House Seasoning Blend.
- In a shallow dish, whisk egg and milk together.
- Combine corn flakes, salt, garlic powder, onion powder and cayenne in a shallow bowl.
- Dip the chicken into the egg mixture, then coat with corn flake mixture, pressing the crumbs onto the chicken (you can do up to this step about 3 hours in advance and keep uncovered in the fridge).
- Drizzle melted butter over the chicken.
- For thin boneless, skinless chicken breast, bake for 20-25 minutes or until it reaches an internal temperature of 165 degrees. Thicker chicken breasts may take 30-45 minutes.
- Use a meat thermometer to test that it's 165 degrees.
- Serve immediately.



SLOPPY JOES

For a dish that is this simple and easy to prepare, you need your flavors to be on point. This easy Sloppy Joes recipe has the best flavor and it's very quick to prepare on a busy weekday or great for parties.

SERVINGS: 6 PREP TIME: 5 MINUTES COOK/BAKE TIME: 15 MINUTES

INGREDIENTS

1 lb ground beef
1 green bell pepper,
chopped
1 onion, chopped
3/4 C ketchup
1 tsp celery seed
2 tsp dry mustard
1 tsp vinegar
2 tsp sugar
Salt and pepper to taste

DIRECTIONS

- Brown beef with onions and peppers in a large skillet.
- Drain well and return to the skillet.
- Add remaining ingredients and simmer for 15 minutes.



CREAMY SHRIMP AND BISCUITS

This easy Creamy Shrimp and Biscuits recipe seems very elegant but only takes 30 minutes to make. Plus, the biscuits are made from scratch!

SERVINGS: 4 PREP TIME: 10 MINUTES COOK/BAKE TIME: 20 MINUTES

INGREDIENTS

BISCUITS

2 C self-rising flour
1 1/2 C heavy cream
1 tsp fresh thyme, chopped
1/4 C grated parmesan cheese
Parchment paper

GARLIC PARMESAN

SHRIMP

1 lb fresh shrimp, peeled and deveined
1 tsp House Seasoning
Blend
1 Tbsp olive oil
2 Tbsp unsalted butter
1 shallot
3 sprigs fresh thyme
6 cloves garlic, minced
1/2 C Pinot Grigio
1 1/2 C light cream
1/2 C grated parmesan cheese

DIRECTIONS

- Clean shrimp to remove shells and devein.
- Prepare biscuit dough: Combine flour, cream, chopped thyme and parmesan cheese.
- Gently flatten to 1/2 inch thick.
- Cut out biscuits and place on a parchment lined baking sheet.
- Bake at 450 degrees for 12-15 minutes.
- Meanwhile, prepare shrimp by heating olive oil in a large skillet over medium high heat.
- Season shrimp on both sides and place in a hot skillet
- Cook on each side for 3-4 minutes.
- Remove shrimp and cover with foil.
- Add butter to the skillet, when melted add shallots.
- Cook shallots for 1 minute and add garlic and thyme.
- Cook garlic and thyme for 30 seconds.
- Add wine, reduce by half.
- Add cream and allow to thicken slightly.
- Stir in parmesan.
- Remove biscuits from the oven.



GROUND BEEF ENCHILADAS

These are the best Ground Beef Enchiladas! They are ready in about 30 minutes and your family will go crazy for them every time.

SERVINGS: 8 ENCHILADAS PREP TIME: 5 MINUTES COOK/BAKE TIME: 25 MINUTES

INGREDIENTS

1 lb ground beef
1 yellow onion, diced
1 Tbsp Taco Seasoning
2 C Enchilada Sauce
8 tortillas, enchilada size
1 C shredded cheddar cheese
1 C shredded Monterey Jack cheese

DIRECTIONS

- Preheat the oven to 350 degrees.
- Heat a large skillet over medium-high heat.
- Add ground beef, onion and taco seasoning; cook until meat is no longer pink.
- Drain fat from beef and onion mixture.
- Grate cheeses into a large bowl and combine.
- Pour about 1/2 cup of enchilada sauce into the baking dish to cover the bottom.
- Lay tortilla on a flat surface and spoon ground beef mixture down the middle, top with about 1/8 cup of cheese.
- Roll up the tortilla and place, seam side down, in the baking dish.
- Repeat with remaining tortillas.
- Top enchiladas with remaining enchilada sauce and cheese.
- Bake for 15-20 minutes or until heat through and cheese has melted.



SKILLET STEAK AND POTATOES

Nothing is more iconic or delicious to the American culture than Steak and Potatoes. This dish creates an easy steak marinade flavor and crispy potatoes in no time!

SERVINGS: 4 PREP TIME: 15 MINUTES COOK/BAKE TIME: 25 MINUTES

INGREDIENTS

1.5 lbs flank steak
1/3 C low sodium soy sauce
2 Tbsp olive oil, divided
5 cloves garlic, minced and divided
1/2 tsp black pepper
1.5 lbs baby yellow potatoes
3 Tbsp butter, divided
1 tsp fresh thyme, minced
1 tsp fresh rosemary, minced
1 tsp House Seasoning Blend

DIRECTIONS

- Slice flank steak crosswise, against the grain, into 1/4 inch thick slices.
- In a small bowl, combine soy sauce, 1 tablespoon olive oil, 2 cloves minced garlic and black pepper; Whisk to combine.
- Add flank steak slices to marinade and toss to coat; Set aside.
- Cut potatoes into quarters.
- Heat a large skillet over medium-high heat and add remaining tablespoon of olive oil and 1 tablespoon of butter.
- Season potatoes with House Seasoning Blend and add to the skillet.
- Cook potatoes for 4 minutes, turn and cook for 4-5 more minutes or until tender.
- Transfer potatoes to a plate and set aside.
- Add remaining 2 tablespoons of butter to the skillet, along with remaining 3 cloves of minced garlic, thyme and Rosemary; stir for 30 seconds.
- Add flank steak to the skillet (reserve the marinade).
- Cook for 2-3 minutes, turning once.
- Add reserved marinade and cooked potatoes.
- Cook for 2 more minutes.
- Serve immediately.



PHILLY CHEESESTEAK STUFFED SHELLS

Two incredible recipes combined into one. What's not to love? This Philly Cheesesteak Stuffed Shells recipe is an amazing flavor explosion and a fun twist on traditional pasta.

SERVINGS: 6 PREP TIME: 20 MINUTES COOK/BAKE TIME: 10 MINUTES

INGREDIENTS

1 bell pepper, diced
1 onion, diced
2 Tbsp butter, divided
2 tsp House Seasoning Blend, divided
2 cloves garlic, minced
2 lbs shaved steak, roughly chopped into smaller pieces
1 Tbsp Worcestershire sauce
4 oz Provolone cheese, shredded
4 oz American cheese, shredded
12 oz pkg extra-large pasta shells (cooked, drained and cooled)
15 oz Alfredo sauce

DIRECTIONS

- In a large skillet over medium high heat, melt 1 tablespoon of butter.
- Add diced peppers, onions and 1 teaspoon of House Seasoning Blend and cook until softened, about 6 minutes.
- Add garlic and cook for 30 seconds more.
- Remove vegetables from the pan and add the remaining tablespoon of butter.
- Season the shaved beef and add it to the skillet
- Cook beef until no longer pink, about 5 minutes.
- Remove skillet from heat and drain off excess fat.
- Stir in Worcestershire sauce, 3/4 of the Provolone and American cheeses, add pepper and onion mixture back into the pan.
- Pour half of the Alfredo sauce into the bottom of a baking dish.
- Spoon the filling into the prepared pasta shells and arrange in the baking dish.
- Pour remaining Alfredo sauce on top of the stuffed shells and top with the remaining cheese.
- Bake at 350 degrees for 10 minutes or until the cheese melts.



EASY SHEPARDS PIE

This Irish Pub staple is so satisfying and easy to make that your family will be begging for seconds! This is truly one of the best ground beef recipes you will make.

SERVINGS: 4 PREP TIME: 5 MINUTES COOK/BAKE TIME: 25 MINUTES

INGREDIENTS

1 Tbsp vegetable oil
1 lb ground beef
1 medium onion, diced
3 cloves garlic, minced
1 tsp House Seasoning Blend
1 tsp dried thyme
1 tsp dried rosemary
2 Tbsp flour
1 Tbsp tomato paste
1 Tbsp Worcestershire sauce
1 C beef broth
1 C frozen peas and carrots
4 C mashed potatoes, prepared
1 C shredded cheddar cheese

DIRECTIONS

- Preheat the oven to 350 degrees.
- Heat vegetable oil in a skillet over medium high heat.
- Add ground beef, onion, garlic, House Seasoning Blend, thyme and rosemary; cook until beef is cooked through.
- Drain excess fat from the pan.
- Stir in flour.
- Add tomato paste, Worcestershire sauce and beef broth.
- Bring to a boil, reduce heat and simmer for 10 minutes.
- Stir peas and carrots into the beef mixture.
- Add cheddar cheese to prepared mashed potatoes.
- Spread potatoes on top of beef mixture.
- Bake for 15 minutes or until potatoes are lightly browned.



MEATBALL CASSEROLE

An easy Meatball Casserole that is hearty, delicious and comes together for the perfect dinner in under 30 minutes! It comes together so quickly and requires virtually no hands while it's cooking in the oven.

SERVINGS: 4 PREP TIME: 5 MINUTES COOK/BAKE TIME: 20 MINUTES

INGREDIENTS

24 oz pkg of frozen Italian
meatballs
48 oz marinara sauce
2 C shredded mozzarella
cheese
1 tsp Italian Seasoning
Blend

DIRECTIONS

- Preheat the oven to 350 degrees.
- Arrange frozen meatballs in a single layer in a round or square baking dish.
- Pour marinara sauce over top of meatballs.
- Top with mozzarella cheese.
- Sprinkle Italian seasoning over top.
- Bake for 25 minutes.



CREAMY BLT SOUP

Anything with bacon is an automatic win! This Creamy BLT Soup recipe is loaded with bacon and tastes just like the classic sandwich.

SERVINGS: 4 PREP TIME: 10 MINUTES COOK/BAKE TIME: 20 MINUTES

INGREDIENTS

5 slices bacon, diced
2 Tbsp butter
2 cloves garlic, minced
3 1/2 C escarole
1/2 C flour
3 1/2 C water
1 tsp chicken bouillon
3/4 C tomatoes, chopped
1 pinch nutmeg
1 pinch cayenne
1 tsp House Seasoning blend
1 C half and half

CROUTONS

2 slices bread
Reserved bacon fat

DIRECTIONS

- Heat Dutch oven over medium high heat.
- Add bacon and cook until crispy.
- Remove bacon from the pot and drain on paper towels; reserve 1 teaspoon of bacon fat.
- Melt butter in a pot.
- Add garlic and sauté until fragrant (about 10 seconds).
- Add flour and stir until a paste forms.
- Add water and bouillon; stir until it's combined with flour mixture.
- Add tomatoes, escarole, nutmeg, cayenne and house seasoning blend.
- Bring to a boil, reduce heat and simmer for 6 minutes.
- Add half and half and stir to combine.
- Stir in bacon.
- Top with croutons.

CROUTONS

- Toast bread.
- Spread reserved bacon fat over toasted bread.
- Remove crusts and cut into croutons.



CHICKEN POT PIE PUFFS

A fun twist on the classic chicken pot pie that uses only a few simple ingredients and takes less than 30 minutes to prepare and make! Your family will be begging you to make it more often.

SERVINGS: 4 PREP TIME: 8 MINUTES COOK/BAKE TIME: 22 MINUTES

INGREDIENTS

2 C frozen mixed
vegetables, thawed
1 C cooked chicken, diced
1 10.75 oz can cream of
chicken soup
1 16.3 oz can refrigerated
biscuits
1 C shredded cheddar
cheese

DIRECTIONS

- Heat oven to 375°F.
- In a medium bowl, combine vegetables, chicken and soup; mix well.
- Press each biscuit into a 5 1/2-inch round.
- Place 1 round in each of 8 greased regular-size muffin cups.
- Firmly press in bottom and up side, forming 3/4-inch rim.
- Spoon a generous 1/3 cup chicken mixture into each.
- Pull edges of dough over filling toward center; pleat and pinch dough gently to hold in place.
- Top with shredded cheddar cheese.
- Bake at 375°F 20 to 22 minutes or until biscuits are golden brown.
- Cool 1 minute; remove from pan.



CHEESEBURGER SOUP

On cold, blustery days there is nothing like cuddling up with a big, steaming bowl of soup. This easy Cheeseburger Soup recipe is packed with flavor and tastes just like a regular cheeseburger!

SERVINGS: 4 PREP TIME: 10 MINUTES COOK/BAKE TIME: 20 MINUTES

INGREDIENTS

1 Tbsp vegetable oil
1 lb ground beef
1 tsp Burger Seasoning Blend
3 tsp House Seasoning Blend, divided
4 Tbsp butter, divided
3/4 C onions, diced
3/4 C carrots, shredded
3/4 C celery, diced
1 tsp dried basil
1 tsp dried parsley flakes
4 C potatoes, peeled and diced
3 C chicken broth
1/4 C flour
2 C processed cheese, Velveeta (cubed, can substitute 2 C shredded cheddar cheese)
1 1/2 C milk

DIRECTIONS

- In a large Dutch oven, heat vegetable oil until shimmering.
- Add ground beef and 1 teaspoon of Burger Seasoning Blend. Cook until meat is browned.
- Remove ground beef from the pot and drain off excess fat.
- Melt 1 tablespoon of butter over medium high heat.
- Add onion, carrot, celery and House Seasoning Blend; sauté until tender.
- Add basil and parsley and sauté for 30 seconds.
- Add the chicken broth, 2 teaspoons of House Seasoning Blend and potatoes; cover and bring to a boil.
- Reduce heat and simmer for 10-12 minutes or until the potatoes are fork tender.
- Meanwhile, in a small skillet, melt the remaining 3 tablespoons butter and add the flour.
- Whisk for 3 minutes or until a bubbly paste forms.
- Add the flour paste and the ground beef to the soup and bring back to a boil for 2 minutes.
- Reduce heat to low and stir in the cheeses, milk, salt and pepper. Stir until the cheese melts.
- Top with extra shredded cheese before serving.



STUFFED PEPPER SOUP

Stuffed Pepper Soup is packed with flavor and texture that everyone will love, even the kids! It's ready in no time and tastes just like a traditional stuffed pepper (just without all the hard work).

SERVINGS: 6 PREP TIME: 10 MINUTES COOK/BAKE TIME: 20 MINUTES

INGREDIENTS

1 lb ground beef
1 small onion, diced
3 cloves garlic, minced
1 green pepper, diced
1 28 oz can crushed tomatoes
28 oz water
2 Tbsp beef bouillon granules
2 tsp salt
1 tsp pepper
2 C prepared rice

DIRECTIONS

- In a large Dutch oven, cook beef and onions over medium heat until no longer pink; drain.
- Stir in the remaining ingredients except for rice; bring to a boil.
- Reduce heat; cover and simmer for 15 minutes or until peppers are tender.
- Stir in rice and simmer for 5 minutes more.



KOREAN PORK CHOPS

It's sometimes hard to make something as boring as a pork chop exciting and different but these Korean Pork Chops offer an explosion of flavor that will make you love boneless pork chops again!

SERVINGS: 4 PREP TIME: 15 MINUTES COOK/BAKE TIME: 15 MINUTES

INGREDIENTS

4 thin boneless pork chops
1/2 C soy sauce
4 Tbsp honey
2 cloves garlic, minced
2 tsp sesame oil
4 tsp fresh ginger, grated
2 Tbsp sweet chili sauce
2 Tbsp olive oil

DIRECTIONS

- In a medium size bowl whisk together soy sauce, honey, garlic, ginger, sesame oil and sweet chili sauce.
- Pour half of marinade over the pork chops and allow to sit for 10 minutes.
- Reserve the remaining half of the marinade.
- Heat olive oil in a large skillet over medium-high heat.; add pork chops to skillet, discard the marinade left in the bowl.
- Cook chops until browned on one side, about 6 minutes.
- Turn the chops over and add the reserved marinade to the pan.
- Cook for 6 more minutes, or until the pork reaches an internal temperature of 160 degrees.
- Allow to rest for a few minutes before serving.



SKILLET GINGER CHICKEN

Get ready to have your socks knocked off! If you love quick, easy recipes that will have your taste buds singing, look no further than this delicious Skillet Ginger Chicken.

SERVINGS: 4 PREP TIME: 10 MINUTES COOK/BAKE TIME: 20 MINUTES

INGREDIENTS

4 boneless, skinless
chicken breast halves
Salt and pepper, to taste
3 Tbsp butter, divided
6 cloves garlic, minced
1 medium shallot, minced
1 Tbsp fresh ginger, grated
2 Tbsp honey
2 Tbsp Dijon mustard
1/8 tsp crushed red pepper
flakes
1/4 C chicken stock

DIRECTIONS

- Preheat the oven to 400 degrees F.
- Season chicken liberally with salt and pepper on both sides.
- Add 2 tablespoons of butter to a large oven-proof skillet and melt over medium high heat.
- Add chicken and sear on both sides until golden brown, about 2-3 minutes per side; set aside.
- Add remaining tablespoon butter to the skillet and melt.
- Add garlic, shallots and ginger and cook, stirring frequently, until fragrant, about 30 seconds. Remove from heat.
- Stir in honey, Dijon mustard and crushed red pepper until combined.
- Return chicken to the skillet.
- Place the skillet into the oven and roast until chicken reaches an internal temperature of 175 degrees F, about 20 minutes.
- Remove chicken from the pan and whisk in chicken stock to desired consistency.



HONEY GLAZED CHICKEN

Chicken again? How can you make it different? Try this stunning 30 minute Garlic Honey Glazed Chicken. It's a tender, juicy chicken that drips in a sweet, garlicky sauce.

SERVINGS: 4 PREP TIME: 10 MINUTES COOK/BAKE TIME: 20 MINUTES

INGREDIENTS

4 boneless, skinless
chicken breast halves
1 tsp House Seasoning
Blend
3 Tbsp butter, divided
6 cloves garlic, minced
1/4 C brown sugar, packed
1 Tbsp honey
1/2 tsp dried oregano
1/4 tsp dried thyme
1/4 tsp dried basil
1/8 tsp crushed red pepper
flakes

DIRECTIONS

- Preheat the oven to 400 degrees F.
- Season chicken liberally with salt and pepper.
- Add 2 tablespoons of butter to a large oven-proof skillet and melt over medium high heat.
- Add chicken and sear on both sides until golden brown, about 2-3 minutes per side; set aside.
- Add remaining tablespoon butter to the skillet and melt.
- Add garlic, and cook, stirring frequently, until fragrant, about 30 seconds. Remove from heat.
- Stir in brown sugar, honey, oregano, thyme, basil and crushed red pepper until combined.
- Return chicken to the skillet.
- Place the skillet into the oven and roast until the chicken reaches an internal temperature of 165 degrees F, about 15 minutes.



CHICKEN VINO BIANCO

A pan seared chicken breast that is served with a creamy white wine sauce, tossed with tomatoes. It's a Copycat Chicken Vino Bianco that's restaurant quality and super easy to make at home.

SERVINGS: 4 PREP TIME: 5 MINUTES COOK/BAKE TIME: 25 MINUTES

INGREDIENTS

1 lb boneless skinless chicken breasts, thinly sliced
3/4 C flour, divided
2 tsp House Seasoning Blend, divided
1/8 C olive oil
1 lb angel hair pasta
4 Tbsp butter
1/2 C onion, finely minced
5 cloves garlic, minced
1 C heavy cream
1/4 C lemon juice, about 2 lemons
1 C white wine, (Sauvignon Blanc)
1/8 tsp crushed red pepper flakes
2 scallions, chopped (divided)
2 Roma tomatoes, seeded and diced (divided)
1/2 C fresh grated Parmesan cheese

DIRECTIONS

- Season both sides of the chicken with 1 teaspoon of House Seasoning Blend.
- Add 1/2 cup of flour to a shallow dish; place seasoned chicken in the flour to coat both sides.
- Shake off any excess flour.
- In a large skillet, heat olive oil over medium-high heat.
- Cook chicken until golden brown on both sides and cooked through, about 8-10 minutes.
- Remove chicken to a plate and cover.
- While chicken is cooking, bring a large pot of salted water to a boil; add pasta and cook according to package directions.
- Before draining, reserve 1 cup of pasta water and set aside.
- In the same skillet the chicken was cooked in, melt butter.
- Cook onions until translucent, about 2-3 minutes.
- Add garlic and cook until fragrant, about 30 seconds.
- Add remaining flour to the skillet and stir to combine with the butter.
- Add the cream, lemon juice and wine; whisk until smooth.
- Stir in remaining teaspoon of House Seasoning, red pepper flakes, half of tomatoes, half of scallions and parmesan cheese; whisk until combined.
- Allow to simmer for 3-4 minutes until the sauce thickens slightly.
- If sauce needs to be thinned, add reserved pasta water until desired consistency.
- Place cooked pasta in a large bowl or platter; top with cooked chicken.
- Pour sauce over top of chicken and pasta.
- Top with remaining tomatoes and scallions.



VEAL CHEESEBURGER MACARONI

This easy Veal Cheeseburger Macaroni is a quick 30 minute recipe that is made in one skillet. It's one of my family's favorite veal recipes.

SERVINGS: 4 PREP TIME: 10 MINUTES COOK TIME: 15 MINUTES

INGREDIENTS

1 pound ground veal
1 tablespoon olive oil
1 teaspoon House Seasoning Blend
1/2 cup minced onion
2 cloves garlic minced
1 tablespoon cornstarch
1.5 teaspoons garlic powder
1.5 teaspoons onion powder
1 teaspoon salt
1 teaspoon sugar
2 cups no sodium beef broth
3/4 cup milk
3/4 cup heavy cream
8 oz dried cavatappi pasta or your favorite shape
1 cup Colby-Jack cheese shredded

DIRECTIONS

- Heat olive oil over medium high heat in a large skillet with high sides.
- Add veal, House Seasoning Blend and minced onion; brown veal and crumble.
- Once veal is browned, add cornstarch, garlic powder, onion powder, salt and sugar; stir to combine.
- Add beef broth, milk, cream and pasta; stir to combine.
- Bring to a simmer and place lid on pan.
- Simmer covered for 9 minutes or until pasta is cooked through.
- Remove from heat, add cheese and stir to combine.
- Serve immediately.



STEAK AND CHEESE HAND PIES

Whether you're looking for a quick dinner on-the-go or an easy snack, these Steak and Cheese Hand Pies are perfect! These homemade hot pockets stuffed with beef and three cheeses are always a hit. Just bake, wrap and go!

SERVINGS: 6 PREP TIME: 5 MINUTES COOK/BAKE TIME: 14 MINUTES

INGREDIENTS

1 8 oz can crescent rolls
9 tsp onion and chive
cream cheese spread
12 slices deli roast beef
3 slices provolone cheese
3 slices cheddar cheese
1 egg
1 Tbsp water
1 tsp dried oregano

DIRECTIONS

- Preheat the oven to 375 degrees.
- Unroll crescent roll dough and press seams together to form a rectangle.
- Cut the dough into 6 squares.
- Spread 1 1/2 teaspoons of onion and chive cream cheese spread on each dough square. Leave a 1/4" border around the edges.
- Place 2 slices of deli roast beef on top of cream cheese spread.
- Top each square with 1/2 slice of provolone and 1/2 slice of cheddar.
- Fold each square into a triangle and crimp the edges with a fork to seal.
- Transfer hand pies to a parchment lined baking sheet.
- In a small bowl, combine egg and water; brush egg wash on top of each hand pie.
- Sprinkle dried oregano on top of each hand pie.
- Bake for 14 minutes or until golden brown and cooked through.



KOREAN BEEF BOWLS

This Korean Beef Bowl is one of the most tender, melt in your mouth meals you will ever make! The best part is that it just takes minutes of preparation and dinner will be ready when you are.

SERVINGS: 6 PREP TIME: 10 MINUTES COOK/BAKE TIME: 6 HOURS

INGREDIENTS

3 lbs boneless beef chuck
roast, cut into 1-inch cubes
2 Tbsp cornstarch
1 C beef broth
1/2 C soy sauce
1/2 C brown sugar, packed
1 Tbsp sesame oil
1 Tbsp rice wine vinegar
1/4 C onion, minced
3 cloves garlic, minced
1 Tbsp freshly grated
ginger
1/2 tsp pepper
1 tsp sesame seeds
2 green onions, thinly
sliced

DIRECTIONS

- Place beef and corn starch in a zip top bag; shake the bag to evenly coat all of the meat.
- In a small bowl, whisk together beef broth, soy sauce, brown sugar, sesame oil and rice wine vinegar.
- Place beef and onions into the slow cooker and top with soy sauce mixture; stir to combine.
- Cover and cook on low heat for 5-6 hours or high heat for 3-4 hours.
- During the last 30 minutes of cooking, stir in garlic, grated ginger and pepper; cover and cook for 30 more minutes.
- Serve over rice with green onions and sesame seeds as garnish.



SKILLET BEEF POT PIE

Tender steak, crisp vegetables and pillowy biscuits nestled into a rich sauce and baked in a skillet. What's not to love? 30 minute Beef Pot Pie is pure comfort food. And perfect for busy nights!

SERVINGS: 4 PREP TIME: 5 MINUTES COOK/BAKE TIME: 30 MINUTES

INGREDIENTS

2 lbs Certified Angus Beef
® brand sirloin steak, cut
into 1/2 in. cubes
2 tsp House Seasoning
Blend, divided
1 Tbsp canola oil
1 medium onion, diced
4 cloves garlic, minced
1 tsp dried rosemary
1 tsp dried thyme
3 Tbsp flour
1/2 C red wine, can
substitute same amount of
beef broth
2 Tbsp tomato paste
1 Tbsp Worcestershire
sauce
2 C low sodium beef broth
16 oz frozen mixed
vegetables, thawed

BISCUIT TOPPING

8 refrigerated biscuits,
Southern Grand style
2 Tbsp butter
1/2 tsp garlic powder
1/2 tsp rosemary
1/2 tsp thyme

DIRECTIONS

- Preheat the oven to 375 degrees.
- Heat oil in a large oven-safe skillet over medium high heat.
- Season steak cubes with 1 teaspoon House Seasoning Blend.
- Sear steak on all sides, about 5 minutes; Remove from skillet.
- Add onion to the skillet and cook for 3 minutes or until the onion has started to soften.
- Add garlic, rosemary and thyme to the skillet and cook for 1 minute.
- Add red wine and cook for 2 minutes, or until wine reduces, scraping any browned bits from the bottom of the pan.
- Stir in flour; cook for 1 minute.
- Stir in tomato paste, Worcestershire sauce and beef broth; stir until combined.
- Season with the remaining teaspoon of House Seasoning Blend.
- Bring to boil and reduce heat to simmer.
- Simmer for 8 minutes or until the sauce thickens.
- Stir in beef and mixed vegetables.
- Top with par-baked biscuits.
- Brush biscuits with melted butter mixture, making sure to cover the tops and sides.
- Transfer the skillet to the oven and bake for 10 minutes.
- Serve immediately.

BISCUIT TOPPING

- While the sauce is simmering, place biscuits on a parchment lined baking sheet and bake for 5 minutes
- Remove biscuits from the oven (they will be partially baked) and set aside.
- Place butter, garlic powder, rosemary and thyme in a small bowl and microwave for 30 seconds or until butter melts.
- Stir to combine.



BRUSCHETTA CHICKEN

This 30 minute Bruschetta Chicken is one of the best easy baked chicken recipes. Tender, juicy chicken is topped with a bright, flavorful tomato mixture then baked with mozzarella cheese and drizzled with a balsamic glaze. It's a flavor explosion!

SERVINGS: 4 PREP TIME: 4 MINUTES COOK/BAKE TIME: 26 MINUTES

INGREDIENTS

4 thin boneless skinless
chicken breasts
1 1/4 tsp House Seasoning
Blend, divided
2 Tbsp Mazola Corn Oil,
divided
1 C chopped tomatoes
1 shallot, minced
1 tsp minced garlic
3 Tbsp minced fresh basil
1/2 Tbsp balsamic vinegar
1/4 C part-skim mozzarella
cheese
Balsamic glaze

BALSAMIC GLAZE

2 C balsamic vinegar

DIRECTIONS

- Preheat the oven to 350 degrees.
- Season chicken on both sides with 1 teaspoon of House Seasoning Blend.
- Heat 1 tablespoon of Mazola Corn Oil in a large, oven safe skillet over medium high heat.
- Sear chicken on each side - about 2-3 minutes per side.
- Transfer skillet to the oven and bake for 20 minutes or until the internal temperature of the chicken is 160 degrees.
- While the chicken is baking, make the bruschetta topping.
- In a bowl, combine the chopped tomatoes, shallots, garlic and basil.
- Stir in 1/4 teaspoon of House Seasoning Blend, remaining tablespoon of Mazola Corn Oil and balsamic vinegar. Stir to combine.
- When chicken has reached internal temperature of 160 degrees, remove pan from oven and top each chicken breast with 1/4 cup of bruschetta mixture.
- Sprinkle the mozzarella cheese on top of the tomato mixture and return the chicken to the oven for 5 minutes.
- Remove chicken from the oven and drizzle with balsamic glaze before serving.

BALSAMIC GLAZE

- Bring balsamic vinegar to boil in a small saucepan.
- Reduce heat and simmer for 25 minutes or until reduced by at least half.



FILET MIGNON IN MUSHROOM SHERRY CREAM SAUCE

It's the perfect dish if you want to knock the socks off someone. The rich and luscious sauce is the perfect companion to tender filet mignon. The best part is, you can make it 30 minutes!

SERVINGS: 4 PREP TIME: 5 MINUTES COOK/BAKE TIME: 20 MINUTES REST TIME: 5 MINUTES

INGREDIENTS

4 Tbsp butter, divided
1 C cremini mushrooms,
sliced
2 Tbsp minced shallots
3 Tbsp flour
1/4 C dry sherry
1 3/4 C chicken stock
1 tsp House Seasoning
Blend
1/2 C heavy cream
2 8 oz filet mignon steaks,
cooked to your liking
1 lb pasta, cooked

DIRECTIONS

- Melt 3 tablespoons of butter in a large skillet over medium heat.
- Add mushrooms and shallots and sauté for 4-5 minutes or until mushrooms are softened, making sure that the shallots do not burn.
- Add flour and cook for 2 minutes.
- Add the sherry and chicken stock to the skillet, 1/2 cup at a time, whisking until combined.
- Add House Seasoning Blend; Cook for 10 minutes.
- Add cream and cook for 2 minutes more.
- Remove skillet from the heat and add the remaining tablespoon of butter, whisking until smooth.
- Slice filet mignon into thin strips, making sure to slice against the grain of the meat.
- Pour sauce over pasta and arrange filet mignon slices on top.



CHICKEN LETTUCE WRAPS

Get all the flavors of the fan favorite PF Chang lettuce wraps right at home with this simple and super delicious recipe! It's so tasty, healthy and budget friendly. Totally drool worthy!

SERVINGS: 6 PREP TIME: 10 MINUTES COOK/BAKE TIME: 10 MINUTES

INGREDIENTS

1 Tbsp olive oil
1 lb ground chicken
1 tsp House Seasoning Blend
3 cloves garlic, minced
1 onion, minced
1/4 C hoisin sauce
2 Tbsp soy sauce
1 Tbsp rice wine vinegar
1 Tbsp ginger, freshly grated
8 oz water chestnuts, drained and diced
2 green onions, thinly sliced
Butter lettuce leaves

OPTIONAL

1 Tbsp Thai Sweet Chili Sauce

DIRECTIONS

- Heat olive oil in a skillet over medium high heat.
- Season ground chicken with House Seasoning Blend and add to skillet.
- Cook for 3-5 minutes or until browned; Drain excess fat.
- Stir in garlic, onion, hoisin sauce, soy sauce, rice wine vinegar, ginger and Thai Sweet Chili Sauce for about 1-2 minutes, or until onions are translucent.
- Stir in water chestnuts and green onions; Simmer for 3 minutes.
- To serve, spoon 2-3 tablespoons of chicken mixture into a single lettuce leaf.



BBQ BACON MEATBALLS

With only a few simple ingredients, these BBQ Bacon Meatballs are incredibly easy to make. They're juicy, flavorful meatballs simmered in a tasty BBQ sauce that's laced with bits of crispy bacon.

SERVINGS: 16 PREP TIME: 5 MINUTES COOK/BAKE TIME: 15 MINUTES

INGREDIENTS

3 strips bacon
1 C barbecue sauce
1/2 C peach preserves
1/2 C water
1 pkg Cooked Perfect
Fresh Meatballs, Italian
Style Beef & Pork variety

DIRECTIONS

- Place bacon in a food processor and pulse until finely ground.
- Heat a skillet over medium high heat; add bacon.
- Cook bacon until crispy.
- Drain excess fat from the pan.
- Add barbecue sauce, preserves, water and meatballs.
- Simmer for 10 minutes.
- Remove from heat and serve immediately.



SHRIMP SCAMPI

A classic restaurant dish that you need in your recipe collection! Your seafood lovers at home will be begging you to make this Shrimp Scampi dish all the time.

SERVINGS: 6 PREP TIME: 5 MINUTES COOK/BAKE TIME: 15 MINUTES

INGREDIENTS

4 Tbsp butter, divided
4 Tbsp extra virgin olive oil, divided
4 cloves garlic, minced
1 shallot, minced
1/8 tsp crushed red pepper flakes
1 lb large or extra-large shrimp, shelled and deveined
3/4 tsp salt
1/8 tsp ground black pepper
1/2 C dry white wine or broth
Juice of 1 lemon
1/3 C chopped fresh parsley
1 lb cooked linguine

DIRECTIONS

- Melt 2 tablespoons butter and 2 tablespoons olive oil in a large skillet over medium-high heat.
- Sauté the shallots, garlic, and red pepper flakes for 3 minutes or until the shallots are translucent.
- Meanwhile, season shrimp with salt and pepper.
- Once shallots are translucent, add seasoned shrimp to the pan and cook until they turn pink, about 3 minutes.
- Remove the shrimp from the pan, place on a plate and cover with foil.
- Add wine and lemon juice to the skillet and bring to a boil.
- Add remaining 2 tablespoons butter and 2 tablespoons oil and whisk until butter is melted.
- Add shrimp to the pan and toss to coat; turn off heat.
- Add linguine and parsley to the pan and toss until everything is completely coated.
- Taste for seasoning and add additional salt and pepper as needed.
- Serve immediately.



CREAMY TUSCAN SHRIMP

Whether you're making this recipe for a special romantic dinner or an average weeknight, this Creamy Tuscan Shrimp Pasta is an easy dinner option that is sure to impress.

SERVINGS: 6 PREP TIME: 5 MINUTES COOK/BAKE TIME: 20 MINUTES

INGREDIENTS

2 lbs shrimp, peeled and deveined
1 Tbsp butter
1 Tbsp olive oil
2 tsp House Seasoning Blend
1 small onion, diced
1 15 oz jar Bertolli® Organic Creamy Alfredo Sauce
1 24 oz jar Bertolli® Organic Traditional Tomato & Basil Sauce
5 oz baby spinach, cleaned and dried
16 oz linguine, prepared
Parmesan cheese for garnish

DIRECTIONS

- Clean shrimp and pat dry with a paper towel.
- Season both sides of the shrimp with the House Seasoning Blend.
- Add butter and olive oil to a large skillet over medium high heat.
- When butter is melted, add shrimp in a single layer. Be careful not to overcrowd pan. Cook shrimp in batches if you need to.
- Cook the shrimp for 4 minutes, stirring periodically.
- Remove shrimp from the pan and add the diced onion.
- Cook the onion until softened, about 5 minutes.
- Reduce heat to medium and add both sauces to the pan and stir to combine.
- Add spinach to the pan and cover. Simmer for 5 minutes or until the spinach wilts.
- Add shrimp and any juices accumulated on the plate back into the sauce and simmer for 5 additional minutes.
- Serve shrimp over prepared pasta.
- Top with grated parmesan cheese if desired.



15 MINUTE SHRIMP ALFREDO

This 15 minute Shrimp Alfredo recipe is perfect for a Sunday supper or quick weeknight meal. The best part is, it's a lighter version using one of this classic dish.

SERVINGS: 6 PREP TIME: 6 MINUTES COOK/BAKE TIME: 9 MINUTES

INGREDIENTS

1 lb shrimp, cleaned and deveined
2 tsp House Seasoning Blend
1 Tbsp olive oil
2 cloves minced garlic
1 (15.2 oz) jar New Bertolli® Creamy Alfredo with Cauliflower and Milk sauce
16 oz fettuccine, cooked

DIRECTIONS

- Pat shrimp dry and season both sides with House Seasoning blend.
- Heat olive oil in a large skillet over medium high heat.
- Add garlic and shrimp.
- Cook shrimp for 3-4 minutes on each side.
- Add the entire jar of Bertolli® Creamy Alfredo with Cauliflower and Milk sauce.
- Add cooked pasta to the skillet.
- Toss until pasta is completely coated.
- Serve immediately.



15 MINUTE TURKEY SOUP

Got Thanksgiving leftovers? Perfect! This Turkey Soup recipe is one of the best ways to use those leftovers. It comes together quick and is a comforting way to wrap up the Thanksgiving holiday.

SERVINGS: 4 PREP TIME: 5 MINUTES COOK/BAKE TIME: 15 MINUTES

INGREDIENTS

4 C prepared turkey stock
2 C shredded turkey
2 carrots, peeled and diced
2 stalks of celery, diced
1 medium onion, diced
1 bay leaf
1 tsp House Seasoning Blend
1/2 tsp dried dill
2 cloves of garlic, minced
2 C noodles or rice, prepared

DIRECTIONS

- Add stock, turkey, carrots, celery, onion, bay leaf, House Seasoning Blend, dried dill and garlic to a stock pot.
- Bring to a boil; reduce heat and simmer for 10 minutes.
- Add prepared noodles or rice and serve.



30 MINUTE GNOCCHI AND PEAS

This easy 30 minute Gnocchi and Peas recipe is a great meatless meal for busy days.

SERVINGS: 4 PREP TIME: 5 MINUTES COOK TIME: 25 MINUTES

INGREDIENTS

4 tablespoons butter
divided
16 oz potato gnocchi fresh
(not frozen)
1 tablespoon minced garlic
2 teaspoons chopped fresh
thyme
1 1/2 cups chicken broth
1 teaspoon House
Seasoning Blend
10 oz frozen sweet peas
1 teaspoon lemon zest
1 tablespoon fresh lemon
juice
1/2 cup fresh grated
Parmesan cheese

DIRECTIONS

- Heat 2 tablespoons of butter in a large nonstick skillet over medium-high heat.
- Add gnocchi and cook, stirring occasionally, for 10 minutes or until lightly browned.
- Add garlic and thyme, and cook, for about 1 minute.
- Add broth and House Seasoning blend and bring to a simmer.
- Cook the gnocchi for 3 minutes; add peas and continue to simmer for 2 more minutes or until liquid is reduced by half.
- Stir in lemon zest, lemon juice, and remaining 2 tablespoons of butter; stir until butter melts.
- Remove from heat and top with freshly grated parmesan cheese.



BAJA FISH TACOS

These tacos will become one of your favorite fish taco dishes! When you wrap all the deliciousness up into a soft flour tortilla, something magical happens. All of the flavors and textures become one. It's a keeper!

SERVINGS: 4 PREP TIME: 10 MINUTES COOK/BAKE TIME: 5 MINUTES

INGREDIENTS

FISH TACOS

1 lb cod fillets, cut into 1 in. thick fillets, or any white fish
2 Tbsp taco seasoning
2 Tbsp olive oil
4 flour tortillas, warmed
1 C cabbage, shredded
Crunchy tri-colored tortilla strips
Baja Sauce

BAJA SAUCE

Juice of 1/2 lime
1/2 C sour cream
1/2 C mayo
1 Tbsp garlic powder
1-2 in. chipotle peppers
adobo sauce, to taste
1/4 C roughly chopped cilantro, or to taste
1 tsp salt

DIRECTIONS

FISH TACOS

- Heat a large skillet over medium high heat and add olive oil.
- Season one side of fish liberally with taco seasoning.
- Place fish, seasoning side down, in the hot skillet.
- Season the other side of the fish.
- Cook for 2 minutes.
- Flip fish and allow to cook for 2 more minutes or until fish is cooked through.
- Place an even amount of fish in each tortilla.
- Top with shredded cabbage, tortilla strips and Baja Sauce.

BAJA SAUCE

- Place all of the ingredients into a food processor or blended and purée until combined.
- Refrigerate until ready to use.



THE PERFECT BURGER

You will be the king of the grill when you have this perfect homemade burger recipe. With a few simple tips and tricks, you will be able to master the perfect burger.

SERVINGS: 6 PREP TIME: MINUTES COOK/BAKE TIME: MINUTES

INGREDIENTS

2 lbs 80/20 ground chuck
2 Tbsp Burger Seasoning Blend
1 Tbsp vegetable oil

DIRECTIONS

- Preheat the grill to medium high.
- In a large bowl, combine ground chuck and Burger Seasoning Blend.
- Gently mix with hands until just combined. Be careful not to over-mix.
- Divide meat into 6 equal portions and form into patties.
- Brush one side of each patty with vegetable oil.
- Place oil side down and grill over medium high heat for about 6 minutes per side for medium well or until center reaches 160 degrees F. (If you prefer rare, grill for 4 minutes per side.)
- Remove burgers from the grill and allow to rest for 5 minutes allowing the meat to come up to 165 degrees F.
- Serve with your favorite toppings, such as my Burger Sauce.



EASY SESAME NOODLES

These quick and easy Sesame Noodles are warm, satisfying and so delicious you will make them all the time. The flavor is amazing and ready in 15 minutes. That's faster than ordering takeout!

SERVINGS: 4 PREP TIME: 5 MINUTES COOK/BAKE TIME: 8 MINUTES

INGREDIENTS

1/4 C soy sauce
4 cloves garlic, minced
3 Tbsp sugar
2 Tbsp rice wine vinegar
2 Tbsp sesame oil
1/2 tsp hot chili oil
4 Tbsp canola oil
1 lb spaghetti, cooked
Green onions, chopped

DIRECTIONS

- Combine the first 7 ingredients together in a small bowl and whisk until thoroughly combined.
- Pour sauce over warm, cooked noodles.
- Garnish with chopped green onions.



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