

## **PUBLISHER'S CORNER**

*"It is not happy people who are thankful. It is thankful people who are happy." ~Unknown*

Good morning and welcome to the newest issue of A to Z Recipes Newsletter. Publishing this newsletter has its perks for me. One, I have met lots of wonderful people as a result of doing this, both "virtually" and in person. Some of you have remained in personal contact with me over the years, something I have truly cherished. Two, it is fun to gather things that I know you will enjoy, even if it's just a giggle or a great cooking tip. Last but not least, I get the recipes first!!! Often I have tried your recipe long before it is shared here. You guys have excellent taste as you keep my guys well fed. Let's keep doing this, ok?

Speaking of great recipes, we have shared quite a few here today. I'd love to see your name here! Why not take a few minutes and send us a recipe?

Special thanks go out to the following for their help in today's issue:

**Peter P., Canada**  
**Patricia H., Galveston, TX**  
**Edna D., Decatur, IL**  
**Gloria C., Canada**  
**Elyse S., AZ**  
**Jessica S., Corfu, Greece**  
**Marilyn M., OH**

For recipes use [this link](#).

For other postables use [this link](#).

I have embedded the "subject" line so I know you're a friend, not a foe. PLEASE remember to include your name (just your first is fine) and your location (just your state is fine). I thank you so much!

I'm also on Facebook:

<https://www.facebook.com/Maggie.R.Carr>

Want to get to know one another better or share cooking tips? We have a gathering of fellow recipe collectors, cooks, and friends at the "QT". Join in at the A to Z Recipes Quick Talk (QT). Here is the link:

<https://www.quicktopic.com/37/H/a8K9wr7j97nV>

## **DID YOU KNOW?**

Cut Up Butter Before Baking With It

If your recipe calls for soft, room-temperature butter, cutting it into smaller pieces will help soften it faster. On the other hand, many recipes, like those for pie crusts, call for rock-hard ice-cold butter. Cut the butter into little cubes, spread them out on a plate, and pop the plate in the freezer. The butter will be ready to use in minutes.

## **JUST MAKE ME LAUGH!**

Golf Clubs

~Shared by Peter P., Canada, in his weekday eMailbag

A husband and wife are sitting quietly in bed reading when the wife looks over at him and asks the question.

WIFE: "What would you do if I died? Would you get married again?"

HUSBAND: "Definitely not!"

WIFE: "Why not? Don't you like being married?"

HUSBAND: "Of course I do."

WIFE: "Then why wouldn't you remarry?"

HUSBAND: "Okay, okay, I'd get married again."

WIFE: "You would?" (with a hurt look)

HUSBAND: (makes audible groan)

WIFE: "Would you live in our house?"

HUSBAND: "Sure, it's a great house."  
WIFE: "Would you sleep with her in our bed?"  
HUSBAND: "Where else would we sleep?"  
WIFE: "Would you let her drive my car?"  
HUSBAND: "Probably, it is almost new."  
WIFE: "Would you replace my pictures with hers?"  
HUSBAND: "That would seem like the proper thing to do."  
WIFE: "Would you give her my jewelry?"  
HUSBAND: "No, I'm sure she'd want her own."  
WIFE: "Would she use my golf clubs?"  
HUSBAND: "No, she's left-handed."  
WIFE: -- silence --  
HUSBAND: "Sh\*t."

## TODAY'S RECIPES

### Amish Broccoli Salad

~Shared by Patricia H., Galveston, TX (Shared via Facebook. Thanks, Patricia!)

1 head broccoli, chopped  
1 head cauliflower, chopped  
1 cup mayonnaise  
1 cup sour cream  
1/2 cup sugar- can use substitute as well  
1/2 teaspoon salt  
1/2 pound bacon, fried and crumbled  
1 cup shredded Cheddar cheese

Combine the chopped broccoli and cauliflower in a large bowl. In a separate bowl, combine the mayonnaise, sour cream, sugar, and salt to make a creamy dressing. Add the dressing to the broccoli-cauliflower mix, stirring to evenly coat the vegetables. Stir in the bacon and the cheese, reserving a small amount to sprinkle on top of the salad just before serving.

### 3-Ingredient Cheesecake

~Shared by Edna D., Decatur, IL (via Facebook, thanks, Edna!)

YIELDS: 8 - 10  
PREP TIME: 0 HOURS 15 MINS  
TOTAL TIME: 2 HOURS 5 MINS

#### INGREDIENTS

1 8-oz. block cream cheese, softened  
1 14-oz. can sweetened condensed milk  
5 large eggs, yolks and whites separated  
Powdered sugar, for serving (optional)

#### DIRECTIONS

Preheat oven to 325°.

1 In a large bowl using a hand mixer or in the bowl of a stand mixer using the whisk attachment, beat cream cheese until smooth, 1 minute. Add sweetened condensed milk and mix 1 minute. Add egg yolks and mix until fully combined, 2 minutes.

2 In another large mixing bowl, beat egg whites until stiff peaks form, 5 to 6 minutes.

3 Gently fold egg whites into the sweetened condensed milk mixture until fully combined.

4 Tightly wrap an 8" or 9" springform pan with aluminum foil and spray insides with cooking spray. Transfer batter to pan, then place the pan in a large baking dish. Pour enough boiling water into the baking dish to reach 1/3 of the way up the outside of the cheesecake pan.

5 Bake 50 minutes, then turn off heat and let cool in oven for 1 hour. Let cool completely until ready to serve.

6 Dust with powdered sugar before serving, if desired.

Source: Tasty  
<https://tasty.co>

### Scalloped Potato Loaf

~Shared by Gloria C., Canada (via Facebook, thanks, Gloria)

Ingredients for 8 servings

1 tablespoon olive oil  
1 large white onion, chopped  
1 lb lean ground beef  
½ teaspoon pepper  
1 teaspoon salt  
2 teaspoons garlic powder  
2 teaspoons paprika  
14 oz diced tomato, 1 can  
6 cups fresh spinach  
5 russet potatoes  
13 slices mozzarella cheese  
2 tablespoons fresh parsley, chopped, for garnish

#### Preparation

In a large skillet, heat the olive oil over medium heat until shimmering. Add the onion and cook until golden, about 5 minutes.

Add the ground beef and break apart, then cook for 3 minutes until the meat is no longer pink. Add the pepper, salt, garlic powder, paprika, and tomatoes. Mix thoroughly.

Add the spinach and cook until just wilted, about 2 minutes. Remove the pan from the heat, cover, and set aside until ready to use.

Preheat the oven to 350°F (180°C).

Peel the potatoes and cut into 1/8-inch (3 mm) thick slices.

In a 9x5-inch (23x13-cm) loaf pan, arrange overlapping potato slices on the bottom of the pan so the entire bottom is covered. Line the perimeter of the pan with overlapping potato slices.

Place 2 slices of mozzarella over the bottom layer of potatoes. Cut 5 slices of mozzarella in half. Place 2 half slices of cheese against the potatoes on both of the longer sides of the pan and one half on both of the shorter sides. Place one half in each of the corners of the pan.

Spread 1/3 of the beef mixture on top of the cheese. Arrange another layer of overlapping potato slices over the beef mixture. Place 2 more slices of cheese on top of the potatoes.

Spread another third of the beef mixture over the cheese, then add another layer of potatoes. Place 2 more slices of cheese on top of the potatoes. Spread the rest of the beef mixture on top of the cheese.

Tuck potato slices around the sides of the pan until all of the gaps are filled. Place the last 2 slices of cheese on top of the beef mixture. Cover the cheese with overlapping potato slices.

Bake for 90 minutes, until the top is golden brown and crisp. Let cool a bit.

Place a cutting board over the loaf pan and invert the loaf.

Slice and garnish with parsley.

Enjoy

Source: by Julie Klink at Tasty

<https://tasty.co>

#### Cherry Cheesecake Lush Dessert

~Shared by Elyse S., AZ (via Facebook, thanks, Elyse!)

This Cherry Cheesecake Lush Dessert combines all the flavors of cherry cheesecake with the creaminess of lush! The perfect dessert for the holidays and all year round!

Prep Time 15 minutes

Cook Time 15 minutes

Total Time 30 minutes

Servings 12

#### Ingredients

1 c. vanilla wafer crumbs  
1 c. finely chopped pecans  
1 stick butter  
8 oz. cream cheese  
1 c. powdered sugar  
16 oz. whipped topping  
2 small boxes cheesecake flavored pudding  
3 c. milk  
1 can Lucky Leaf Cherry Pie Filling  
1/2 c. chopped pecans

#### Instructions

1. In a medium mixing bowl, combine vanilla wafer crumbs, finely chopped pecans, and melted butter.
2. Press into a 9x13 inch baking pan; bake at 350° for 15 minutes. Remove from oven and cool.
3. In a separate mixing bowl, combine cream cheese, powdered sugar, and 1 1/2 c. whipped topping.
4. Mix until smooth; spread evenly over cooled crust.
5. Combine cheesecake pudding mix, milk, and 1 c. whipped topping and mix until smooth.
6. Spread evenly over cream cheese layer in pan.
7. Top with 1 can Lucky Leaf Cherry Pie Filling, remaining whipped topping, and 1/2 c. chopped pecans.

Source; Lemon Tree Dwelling

<https://www.lemontreedwelling.com/cherry-cheesecake-lush-dessert/>

#### Sweet Chicken Bacon Wraps

~Shared by Jessica S., Corfu, Greece

- 2 1/4 pounds boneless skinless chicken breasts ,cut into 1 inch pieces
- 1 pound sliced bacon cut into thirds
- 2/3 cup packed brown sugar
- 1 tablespoon chili powder
- 1/8 teaspoon cayenne pepper (or 1/4 tsp for more kick)

Preheat the oven to 350 degrees F.

Line a baking sheet pan with foil and place a cooling rack on top. Generously coat the rack with nonstick cooking spray.

In a small bowl, stir together the brown sugar, chili powder, and cayenne pepper.

Wrap a slice of bacon around each chicken cube and secure with a toothpick.

Dredge the wrapped chicken in the brown sugar mixture.

Place the chicken pieces on the rack and bake for 30 to 35 minutes or until the chicken is cooked through and the bacon is crisp.

Serve immediately and force yourself to share!

Source: Bellyfull

<https://bellyfull.net/2011/03/31/sweet-chicken-bacon-wraps/>

#### Homemade Vanilla Marshmallows

~Shared by Marilyn M., OH

- 1 cup ice cold water, divided
- 3 pkgs. unflavored gelatin (\*see note below)
- 1 1/2 cup granulated sugar
- 1 cup light corn syrup
- 1/4 tsp sea salt
- 1 Tbsp clear vanilla extract
- powdered sugar

In the bowl of a stand mixer, pour 1/2 cup of ice cold water. Sprinkle the gelatin over the the water.

In a heavy bottomed saucepan, add the remaining ice water, sugar, corn syrup and salt. Bring to a simmer.

Simmer over medium heat until the temperature reaches 240°F on a candy thermometer. This will take around 8 minutes.

Remove from the heat. Turn the mixer speed to medium.

Carefully pour the hot sugar liquid down the side of the bowl, keeping it between the bowl and the beater.

Continue until all of the liquid is added.

Add the vanilla. Increase the speed of the mixer to high and whip until thickened, around 15 minutes.

Use a sieve to dust a glass baking dish with powdered sugar.

Use a large spoon or spatula spritzed lightly with cooking spray to scoop from the bowl to the dish.

Spritz an off-set spatula lightly with cooking spray, and spread the marshmallow creme into the dish. [The marshmallow creme is very sticky and the cooking spray will help prevent it from sticking to the utensils while you work.] Work quickly.

Depending on how thick you want the marshmallows to be, you can use an 8 x 12 dish or a 9 x 9 dish for thicker marshmallows.

Dust the top generously with powdered sugar, then allow to sit uncovered on the counter for at least 4 hours or overnight to dry.

To cut, turn onto a cutting board covered in powdered sugar. Use a pizza cutter or sharp knife to cut into squares.

Notes:

\*Unflavored gelatin is available on the baking aisle of most grocery stores along with the flavored gelatin products. The package contains 4 envelopes. Only 3 are needed for this recipe.

You'll love having homemade marshmallows to serve as the crowning touch to a cup of hot chocolate; or dipped into chocolate and nuts for a handheld treat.

### Ravioli Lasagna

~Shared by Marilyn M., OH

- 1 lb. ground beef
- 1/2 medium onion, chopped
- Kosher salt
- Freshly ground black pepper
- 2 cloves garlic, minced
- 1 oz. (32-oz.) jar marinara
- 16 oz. whole milk ricotta
- 1 large egg
- 1 cup freshly grated Parmesan, divided
- 1/4 cup freshly chopped basil, plus more for garnish
- 1 tsp. garlic powder
- 2 oz. (12-oz.) packages frozen cheese ravioli
- 2 cups shredded mozzarella

Preheat oven to 350° and grease a 9x13" baking dish with cooking spray. Warm a large, nonstick skillet over medium heat and add ground beef and onion. Season with salt and pepper and cook until beef is browned and onion is soft, about 10 minutes, then drain fat and return to skillet. Stir in garlic and marinara, then reduce heat and simmer for flavors to meld, 5 minutes.

Meanwhile, in a medium bowl, add ricotta, egg, 1/4 cup Parmesan, basil, garlic powder, and season with salt and pepper. Stir to combine.

Spread 1/3 of the meat sauce into prepared pan.

Top with a single layer of ravioli, half of the remaining meat sauce, half of the ricotta mixture, and half of the mozzarella and remaining Parmesan. Repeat layers, ending with cheeses.

Cover pan loosely with aluminum foil and bake for 30 minutes. Remove foil and bake until golden and bubbly, 15 minutes more. Sprinkle with remaining basil and serve.

### French Toast Bake

~Shared by Marilyn M., OH

- 1/2 cup melted butter (1 stick)
- 1 cup brown sugar
- 1 loaf thickly sliced bread, like Texas Toast
- 4 eggs
- 1 1/2 cup milk
- 1 teaspoon vanilla
- Powdered sugar for sprinkling
- Cinnamon for sprinkling
- warm maple syrup for serving

Melt butter in microwave; add brown sugar....stir till mixed. Pour butter/sugar mix into bottom of 9x13 pan....spread around. Beat eggs, milk, and vanilla Lay single slices of bread in pan Spoon 1/2 of egg mixture on bread layer Sprinkle some cinnamon over bread/eggs Add 2nd layer of sliced bread Spoon on remaining egg mixture Cover and refrigerate overnight Bake at 350 for 45 minutes (covered for the first 30 minutes) Sprinkle with powdered sugar and cinnamon Serve with warm maple syrup ~ Enjoy!

### Stuffed Meatloaf Roll

~Shared by Marilyn M., OH

- 2 pounds lean ground beef
- 1 cup dry breadcrumbs
- 2 eggs, beaten
- 1 chopped onion
- 1 chopped bell pepper
- 1 cup chopped mushrooms
- 1 cup chopped black olives
- 3/4 teaspoon salt
- 1 teaspoon leaf oregano

1 (8 oz) can tomato sauce, divided  
1 cup shredded mozzarella cheese  
1 cup shredded cheddar cheese  
2 cans crescent rolls

In a large bowl, combine beef, crumbs, egg, onion, salt, and oregano. Stir in 1/2 tomato sauce; set aside.

Cut 2 pieces of waxed paper 15 inches long. Unroll crescent roll dough and don't separate. Lay end to end on top of wax paper and place the second piece of wax paper on top.

Now take rolling pin and roll the dough out till it's half the thickness that it was originally.

Place meat mixture in center and spread out over dough.

Sprinkle meat with cheese, bell pepper, mushrooms and olives ~ top with remaining tomato sauce.

Roll up meat, jelly-roll fashion, starting at narrow end; using wax paper to help. Place seam side down.

Place in non-stick 9-1/4-in. x 5-1/2 in. x 2-3/4-in. bread pan.

Bake at 375 degrees F for 30 minutes. Drain off any fat that accumulates; return to oven for 30 minutes.

I also did it with pizza dough too and that one had a thicker crust.

I also experimented with saran wrap instead of wax paper, and that seemed to work pretty well.

#### Pineapple Lemonade

~Shared by Marilyn M., OH

1 cup Country Time Lemonade Mix  
3 cups cold water  
1 can chilled pineapple juice (46 oz)  
2 cans Sprite

Mix all ingredients together; add in lemon slices and ice.

You won't be disappointed!

#### Party Sausage Dip

~Shared by Marilyn M., OH

12 ounces Italian pork sausage  
1/4 cup frozen chopped onion  
1 can (16 oz) Manwich® Bold Sloppy Joe Sauce  
4 ounces cream cheese  
1/4 cup water  
Tortilla chips, optional

Cook sausage and onion in large skillet over medium-high heat 5 minutes

or until sausage is crumbled and no longer pink, stirring occasionally; drain. Add Sloppy Joe sauce, cream cheese and water.

Reduce heat to low; simmer 5 minutes or until cheese melts, stirring occasionally. Serve with tortilla chips, if desired. Enjoy!

#### Crockpot Chicken and Stuffing

~Shared by Marilyn M., OH

3-4 large boneless skinless chicken breasts, salt and peppered  
1 teaspoon dry parsley  
1 (10.5) ounce can cream of chicken soup  
8 oz. sour cream (equivalent to 1 cup)  
1 (6 oz.) box stuffing mix\* (Stove Top & Pepperidge Farm are a few of my favs)  
3/4 cup low-sodium chicken broth (you can also use water) - Only use 1/2 cup at first, add more as needed.  
2 cups fresh or frozen green beans  
1 cup baby carrots

Place chicken in the crock pot.

In a bowl, add soup, sour cream, stuffing, half the chicken broth and mix well together then pour over chicken.

Add the green beans, carrots and rest of the chicken broth.

Cook on high for 4 hours or on low for 6 to 7 hours.

PS: You'll want to mix the stuffing periodically if possible, I don't mind mixing beans in with stuffing; but if you'd prefer that they remain separate, place them more to the side.

Easy, and delicious! This is amazing! I also love adding diced onions, celery and even dried cranberries!

I serve this with whipped potatoes prepared on the stovetop. Give it a try, you won't regret it.

#### No-bake Snowballs

~Shared by Marilyn M., OH

1 (8 oz) cream cheese, softened  
1 (8 oz) crushed pineapple, drained dry  
1 cup chopped pecans  
3 cups flaked coconut

Combine cream cheese and dry pineapple; fold in nuts. Cover and refrigerate 1 hour. Roll into 1-inch balls. Roll in coconut. Refrigerate 4 hours or overnight. Enjoy!

#### Praline Pecan Crunch Snack Mix

~Shared by Marilyn M., OH

8 cups oatmeal squares cereal (I used the entire (14.5 oz) box of Quaker Oatmeal Squares cereal.)  
2 cups pecans, roughly chopped  
1/2 cup dark brown sugar  
1/2 cup light corn syrup  
4 Tbsp butter  
1 teaspoon vanilla extract  
1/2 teaspoon baking soda  
1/2 teaspoon salt

Preheat oven to 250 degrees F. Grease a 13 x 9 inch baking pan with cooking spray; set aside.

Add oatmeal squares and chopped pecans into the prepared baking pan and mix well.

In a large microwaveable bowl, combine sugar, corn syrup and butter.

Microwave the sugar mixture for 1 minute 30 seconds and then stir.

Microwave for an additional 30 seconds to 1 minute 30 seconds or until boiling.

Stir the vanilla extract, baking soda, and salt into sugar mixture.

Pour sugar mixture over cereal mixture and stir to coat everything evenly. (Carefully, and while everything is still very hot.)

Bake it in the preheated oven for 1 hour, stirring every 15 minutes.

Transfer mixture to a baking sheet, spreading the mixture in an even layer.

Let it cool completely and then break it into pieces.

Store tightly covered at room temperature.

(Makes about 10 cups)

#### Lemony Turkey-Rice Soup

~Shared by Marilyn M., OH

2 cups diced cooked turkey  
2 cups cooked long grain rice  
1 can (10-3/4 oz) condensed cream of chicken soup, undiluted  
1/4 teaspoon pepper  
6 cups chicken broth, divided  
2 Tbsp cornstarch  
1/3 cup lemon juice  
1/4 to 1/2 cup minced fresh cilantro

In a large saucepan, combine first four ingredients and 5-1/2 cups broth. Bring to a boil; cook 3 minutes. In a small bowl, mix cornstarch and remaining broth until smooth; gradually stir into soup. Bring to a boil; cook and stir until thickened, 1-2 minutes. Remove from heat; stir in lemon juice and cilantro. Enjoy!

## Navajo Cornbread

Yield: 15-18 Servings

Prep time: 10 mins

Cook time: 1 hour and 5 mins

Total time: 1 hour and 15 mins

### INGREDIENTS

1 1/2 cups plain cornmeal  
1 tablespoon baking powder  
2 teaspoons salt  
2 eggs  
1 14-oz can creamed corn  
1/2 cup sour cream  
1 cup milk  
1/3 cup vegetable oil  
1 jalapeno pepper, seeded and finely diced  
1 bunch green onions, chopped (about a cup)  
8 oz. colby jack cheese, shredded

### INSTRUCTIONS

Preheat oven to 350 degrees. Combine cornmeal, baking powder and salt then stir to combine; set aside.

Combine eggs, creamed corn, sour cream, milk and vegetable oil in a large bowl then mix well. Stir in cornmeal mixture, jalapenos, onions and cheese.

Grease a 13x9 baking dish or cast iron skillet with cooking spray (or bacon grease if you have it!).

Pour cornbread mixture into greased pan then bake at 350 degrees for 1 hour and 5 minutes or until golden brown and set in the center. Let cornbread rest in the pan 15 minutes before serving.

Notes: I used plain yellow cornmeal for this. I don't know if it can be made with self-rising cornmeal but I imagine it can - I would just reduce the salt and baking powder by half. This recipe is NOT spicy so long as you properly seed the jalapenos. If you'd like to add some heat, keep all or some of the pepper seeds in the recipe.

Source: Author: Mandy Rivers of South Your Mouth

<https://www.southyourmouth.com/2019/01/navajo-cornbread.html#more>

## 30-Minute Chicken and Dumplings

Chicken and Dumplings is a dish that goes from prep to plate in 30 minutes! A simple one-pot recipe that is packed with chicken, veggies and delicious dumplings, with no canned 'cream of whatever' soup needed.

Prep time: 5 MINS

Cook time: 25 MINS

Total time: 30 mins

Yield: SERVES 8 (1-Cup)

### INGREDIENTS

4 cups chicken broth  
1 cup water  
2 tablespoons unsalted butter  
2 teaspoons poultry seasoning  
1 teaspoon onion powder  
1 teaspoon garlic powder  
1 teaspoon kosher salt  
1 teaspoon dried parsley  
1 teaspoon dried basil  
1/2 teaspoon black pepper  
1 pound boneless, skinless chicken breast  
1 cup all-purpose flour  
3 cups milk  
2 cups frozen peas and carrots

### DUMPLINGS

2 cups all-purpose flour  
1 tablespoon baking powder  
1/2 teaspoon kosher salt  
1 tablespoon butter (softened)  
1 cup milk

### INSTRUCTIONS

1. In a heavy bottomed Dutch oven or large wide pot, over medium heat, add chicken broth, water, butter and all seasonings (poultry seasoning, onion powder, garlic powder, salt, parsley, basil, and pepper). Cover and bring to a boil.
2. Meanwhile, cut chicken breast into bite sized pieces. Add to the pot. Stir to combine and cover.

3. In a sealable container (such as a large mason jar) combine flour and milk. Seal tightly and shake vigorously to combine well. You will create a smooth flour mixture for thickening your sauce called a slurry. Slowly pour the slurry into the pot, stirring constantly. Add frozen vegetables and cover.

4. Meanwhile combine dumpling ingredients in a medium bowl. Mix well with a fork. Remove cover from the soup pot and stir well.

5. Drop dumplings into the soup one tablespoon at a time, use a 1 tablespoon scoop to make it even easier. Reduce heat to simmer, cover and cook until soup is thick enough to coat the back of a spoon, about 10 minutes.

Source: Donna Elick, The Slow Roasted Italian

<http://www.theslowroasteditalian.com/2012/11/chicken-and-dumplings-in-30-minutes-2.html>

### Chicken Spinach Feta Pie (Spanakopita)

#### Ingredients for 8 servings

4 boneless, skinless chicken breasts  
salt, to taste  
pepper, to taste  
4 cloves garlic, minced  
1 tablespoon greek oregano  
2 tablespoons olive oil  
½ cup ricotta cheese  
2 cups frozen spinach, thawed, chopped  
1 cup feta cheese, crumbled  
½ cup green onion, chopped  
2 eggs, beaten  
2 tablespoons fresh dill, chopped  
1 package phyllo dough  
1 cup butter, melted  
1 cup red onion, diced  
½ cup kalamata olive, chopped  
1 cup tomato, diced

#### Preparation

Season the chicken breasts with the salt, pepper, garlic, greek oregano, and olive oil.

Place the chicken breasts in a large skillet on medium-high heat with a tablespoon of oil. Cook until the first side is a dark golden brown, about 5 minutes. Flip the chicken and cook the other side until equally brown, about 5 minutes. Turn the heat to low and cook the chicken until it's cooked through about 10 more minutes. Set the chicken aside to cool and then slice it.

Preheat oven to 400°F (200°C).

To a bowl, add the ricotta, chopped frozen spinach, feta cheese, chopped green onion, beaten eggs, dill, and pepper, and stir to combine.

Place the butter into a large shallow dish. Take about 5 sheets of the thin phyllo dough and dip it in the butter.

Place the buttered phyllo into a 9 inch (23 cm) springform pan. Make sure the dough completely covers the sides and hangs over the edges of the pan. Use as many sheets as needed to create an even layer all around.

Spread half of the feta spinach mixture on the bottom of the springform pan on top of the phyllo dough. Shingle one layer of the sliced cooked chicken, and spread the other half of the spinach feta mixture. Make sure each layer is tightly pressed.

Place the chopped tomatoes on the outer rim of the pie. Place a ring of chopped red onion, and then place chopped kalamata olives in the center.

Fold the phyllo dough from the edges of the pan to the center and cover the top of the pie with 3 more batches of buttered phyllo.

Cover the pie with aluminum foil and bake for 1 hour. Remove the aluminum foil cover and cook for about 20 more minutes, until the top is golden brown.

Let rest at room temperature for at least 30 minutes.

Remove the pie from the springform pan, slice, and serve.

Enjoy

Source: by Matthew Johnson at Tasty

<https://tasty.co/recipe/chicken-spanakopita-pie>

### Queso Fundido

Prep Time: 10 Minutes  
Difficulty: Easy  
Cook Time: 20 Minutes  
Servings: 12 Servings

## Ingredients

1/2 pound Hot Breakfast Sausage (such As Jimmy Dean Or J.C. Potter) Or Chorizo  
1 whole Medium Onion, Finely Diced  
2 whole SMALL Bell Peppers (any Color Combination), Seeded And Finely Diced  
1 pound Monterey Jack, Grated (OR Mozzarella, Or Other Stringy Melting Cheese), Grated  
Sprinkle Of Chili Powder  
3 whole Roma Tomatoes, Diced  
1/4 cup Cilantro, Chopped  
Tortilla Chips For Serving

## Instructions

Preheat oven to 400 degrees.

In a large skillet, cook and crumble the sausage until brown. Remove from skillet and drain on a paper towel. Pour off any excess fat. Add onions and bell peppers to the skillet and cook over medium-high heat until the veggies are soft and golden brown, about 7-8 minutes. Remove from heat and set aside.

To build the skillet, place 1/3 of the cheese in a medium-sized ovenproof skillet. Add half the sausage. Add another third of the cheese, then as much of the veggie mixture as you'd like (you may have a little left over.) Add almost all of the remaining cheese, the rest of the sausage, then whatever cheese you have left. Sprinkle the top very lightly with chili powder.

NOTE: Depending on the size of your skillet or baking dish, you may have some ingredients left over. Just build so that the ingredients roughly reach the top of the skillet; they'll shrink quite a bit once the cheese melts!

Place into the oven and start watching it about 4 to 5 minutes in. You want to bake it until the cheese is totally melted, hot, and slightly bubbling...but before the cheese starts to firm up/harden. (In other words, you still want the cheese to be extra gooey.)

Remove from the oven, top with the diced tomatoes, sprinkle on the tomatoes, and serve immediately with tortilla chips!

NOTE: Be sure to have everything ready so you can serve the queso fundido pretty much right out of the oven. It's best when piping hot!

IMPORTANT: Wrap a cloth around the skillet handle so guests won't burn themselves.

Source: The Pioneer Woman

## Pizza Pie

Prep Time: 30-45 min.  
Bake Time: 2-13 min.  
Servings: 6-8  
Difficulty: Intermediate

This scrumptious Pizza Pie is sure to be a favorite for the whole family!

## Ingredients

12 Rhodes Yeast Dinner Rolls, thawed to room temperature  
1 pound ground sausage  
8 ounces cream cheese, softened and cubed  
2 cups grated mozzarella cheese  
1 teaspoon Italian seasoning and extra to sprinkle on top  
1 cup cherry tomatoes cut in half  
1/4 cup sliced black olives  
1/2 cup sliced mushrooms  
pepperoni slices for top  
1 egg

## Instructions

Spray counter lightly with non-stick cooking spray. Combine 8 rolls and roll into a 15 inch circle. Cover with plastic wrap and let rest. Cook sausage and drain. Add cream cheese and mozzarella to the hot sausage and mix until cheese is mostly melted. Add Italian seasoning and gently fold in tomatoes, olives and mushrooms. Remove plastic wrap from dough and lift dough into a sprayed 9 inch deep dish pie pan. Dough will cover bottom and sides plus hang over the pan edge slightly.

Combine remaining 4 rolls and roll into a 10-inch circle. Spoon filling over crust in pan. Place 10 inch circle on top of filling. Wipe edge of circle with water and fold excess dough from bottom crust over the top crust and press and pinch together. Whisk egg with 2 teaspoons water and brush over top of crust. Cut a small x in the middle for pie to vent. Sprinkle with Italian seasoning and top with pepperoni. Bake at 350 degrees F 35-45 minutes.

Source: Rhodes Rolls

## Cheesy Taco Breadsticks

Under 30 min!

## Ingredients for 5 servings

1 small onion, diced  
1 tablespoon garlic, minced  
1 lb ground beef  
2 tablespoons taco seasoning  
1 lb pizza dough, rolled out into a rectangle  
1 cup mexican cheese blend  
1 tablespoon olive oil  
salsa, for dipping  
guacamole, for dipping

## Preparation

Sauté onions and garlic until transparent. Add the ground beef and taco seasoning.

Cook until browned. Remove from heat and set aside.

Preheat oven to 425°F (220°C).

On a floured surface, cut the pizza dough into 5 strips and place spoonfuls of the beef mixture into the middle of each strip, followed by the Mexican cheese blend.

Fold and pinch the dough around the cheese and meat along the entire strip, ensuring to close off the ends.

Brush each breadstick with olive oil and transfer to a baking sheet.

Bake for 10 minutes.

Remove from the oven and top each breadstick with more cheese.

Bake for another 5 minutes or until the cheese is golden brown.

Source: by Claire Nolan at Tasty

<https://tasty.co/recipe/cheesy-taco-breadsticks>

## Chicken Tamale Pie

YIELDS: 4 SERVINGS

PREP TIME: 0 HOURS 20 MINS

TOTAL TIME: 0 HOURS 50 MINS

## INGREDIENTS

Cooking spray  
1 box Jiffy corn muffin mix  
1/2 c. sour cream  
1 large egg  
1/2 c. corn kernels (canned, fresh, or frozen)  
2 tbsp. melted butter  
1 tbsp. extra-virgin olive oil  
1 large onion, chopped  
2 cloves garlic, minced  
1 tbsp. taco seasoning  
Kosher salt  
2 c. cooked shredded chicken  
3/4 c. enchilada sauce, divided  
1 c. shredded cheddar  
1 c. shredded Monterey jack  
Freshly chopped cilantro, for garnish

## DIRECTIONS

1. Preheat oven to 400F and grease a large ovenproof skillet with cooking spray. In a medium bowl, whisk together corn muffin mix, sour cream, egg, corn, and melted. Pour into prepared skillet and bake until golden, 15 minutes. Meanwhile, in a large skillet over medium heat, heat oil. Add onion and cook until soft, 5 minutes, then add garlic and cook until fragrant, 1 minute more. Add taco seasoning and season with salt. Add chicken and 1/2 cup enchilada sauce and stir until combined.
2. Poke holes all over cornbread with the bottom of a wooden spoon. Pour remaining 1/4 cup enchilada sauce over poked holes and top with chicken mixture.
3. Top with both cheeses and bake 20 minutes more.
- 4 Garnish with cilantro before serving.

## Carrot Cake Trifle

Spruce up a carrot cake mix by layering it with walnuts and a homemade cream cheese mixture. This dessert is simple, but amazing!

Prep Time: 30 mins  
Cook Time: 30 mins  
Total Time 1 hr  
Servings: 16 servings  
Calories: 508 kcal

#### Ingredients

1 box Betty Crocker carrot cake mix prepared according to package directions into a 9x13 cake  
8 ounces cream cheese softened  
3/4 cup butter softened  
3 1/2 cups powdered sugar  
1 tablespoon vanilla  
16 ounces Cool Whip  
1 cup chopped walnuts

#### Instructions

Prepare the carrot cake and bake according to the package directions for a 9x13 cake. Allow the cake to cool, and then cut it into cubes.

Using an electric mixer, mix the butter and cream cheese, scraping down the sides as needed, until the mixture is light and fluffy. This will take about 2-3 minutes. With the mixer on low speed, add the powdered sugar, 1/2 a cup at a time, until it is thoroughly mixed. Add the vanilla and beat the frosting on medium speed for about 2 minutes. Gently fold in the Cool Whip until it is completely mixed in.

In a trifle dish or glass dish, place down a layer of cake, then a layer of the cream cheese mixture. Sprinkle walnuts on top of the cream cheese. Repeat the layers until your trifle dish is full, ending with the walnuts on top. Refrigerate until serving.

#### Nutrition

Serving: 121g | Calories: 508kcal | Carbohydrates: 59g | Protein: 5g | Fat: 29g

Source: Taste of Lizzy T

<https://www.tastesoflizzyt.com/cream-cheese-carrot-cake-trifle/>

#### Rhonda Rich's Macaroni & Cheese

##### Ingredients:

1 8 oz. box of elbow macaroni, cooked  
1 cup of mushroom soup  
1 cup Duke's Mayonnaise  
1/4 cup diced pimentos  
1/4 cup diced onions  
1 lb. sharp cheese, grated

##### Preparation:

1. Sauté pimentos and onions in 3 tablespoons of butter.
2. Transfer pimentos and onions to a bowl and gently stir remaining ingredients in until combined.
3. Spread mixture evenly in a greased casserole dish or cast iron skillet.
4. Bake for 25 minutes at 350°F.

Source: Duke's Mayonnaise

#### My Grandma's Easy German Schnitzel

Cook these thinly sliced pork chops over medium-high heat and move them around in the pan to keep them frying evenly. Add more oil as needed for a crispy pork chop that stays juicy on the inside.

Prep Time 10 minutes  
Cook Time 20 minutes  
Total Time 30 minutes  
Servings 4

#### Ingredients

8 thin-cut, bone-in pork chops  
1/2 cup all-purpose flour  
1/4 cup milk  
2 eggs, whisked  
1/2 teaspoon kosher salt  
1/2 teaspoon freshly ground black pepper  
1 cup panko bread crumbs  
1/4 cup oil for frying, divided  
1 lemon, cut into wedges

#### Instructions

1. With a meat tenderizer or the bottom of a heavy pan, pound out the pork chops to 1/4 inch thickness.
2. Add the flour to a shallow bowl. In another bowl, whisk the eggs with the milk, and season with the salt and pepper. Add the panko to another shallow bowl.
3. One at a time, lightly dredge the pork chops first in the flour, then the egg mixture, and then in the panko crumbs, shaking off excess. Repeat with the remaining pork chops.
4. Heat 2 tablespoons of oil in a heavy skillet over medium high heat. Fry the chops in batches, moving the chops in the pan, until golden brown and crispy, about 5 minutes on each side. Add 1 tablespoons of oil to the pan at a time and repeat with the remaining pork chops. Serve with lemon wedges, noodles, and sweet and sour cabbage

Source: <https://www.foodiecrush.com>