

RED **VOLCANO**™

COOK IN THE RED ZONE

■ BREAKFAST ■ LUNCH ■ DINNER

25 SIZZLING RECIPES

WHATS INSIDE:



MONKEY
BREAD



SPAGHETTI &
MEATBALLS



FRIED
CHICKEN



CHOCOLATE
CAKE



AND MUCH
MORE!

RED VOLCANO

COOK IN THE RED ZONE



■ BREAKFAST ■ LUNCH ■ DINNER

25 SIZZLING RECIPES

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CHICKEN TENDERS

WITH PANKO, PAN-FRIED

" WHY SETTLE FOR PRE-BREADED, FROZEN CHICKEN WHEN YOU CAN ENJOY CRISPY, FROM-SCRATCH TENDERS IN LESS THAN IT TAKES TO HEAT UP STORE-BOUGHT VARIETIES? "

SERVES
2-3

PREP TIME
15

COOK TIME
20

READY
35

INGREDIENTS

FOR THE CHICKEN

- + 1 POUND CHICKEN TENDERS
- + 1/2 TEASPOON SALT
- + 1/2 TEASPOON GARLIC POWDER
- + 1/2 TEASPOON ONION POWDER
- + 1/4 TEASPOON BLACK PEPPER

FOR DIPPING

- + 1 LARGE EGG
- + 1 CUP PANKO CRUMBS

FOR PAN FRYING

- + 1/4 CUP CANOLA OIL
- + JUICE OF 1/2 LIME

NEED A PANKO SUBSTITUTE?

Our crispy tenders recipe also works great with traditional bread crumbs, Italian bread crumbs, or crushed cereal (think corn flakes, Rice Chex®, Rice Krispies®, or Cheerios®).

01 PREP THE CHICKEN

Pat chicken tenders dry with a paper towel. Mix salt, garlic powder, onion powder, and black pepper in a small bowl. Season tenders generously on both sides with spice mixture.

02 PREP THE CHICKEN

Beat egg in a shallow bowl. Place panko crumbs in a wide, shallow bowl.

03 PREP THE CHICKEN

Dip each tender in egg until coated, allowing excess to drip off. Then dip tender in panko, pressing and turning chicken until evenly coated. Repeat with remaining tenders.

04 PREP THE CHICKEN

Heat oil in a large skillet over medium-high heat. When oil is shimmering, transfer tenders to pan. Cook till undersides of tenders are golden brown, about 2 to 3 minutes. Flip and continue cooking until tenders are crispy and cooked through, another 2 to 3 minutes. Squeeze juice of half a lime over tenders and serve piping hot.



RED **VOLCANO**™



FRIED CHICKEN

" NERVOUS ABOUT FRYING CHICKEN? IT'S EASIER THAN YOU MIGHT THINK, AND OUR DIY CHICKEN TENDERS RUN CIRCLES AROUND TYPICAL TAKEOUT OR STORE-BOUGHT VERSIONS. TRY IT ONCE, AND YOU'LL NEVER SETTLE FOR PRE-BREADED POULTRY AGAIN! "

SERVES
5-6

PREP TIME
45

COOK TIME
30

READY
1:15

01 PREP THE CHICKEN

Cut each chicken breast into 3 tenders. Place in a large bowl with buttermilk, turning to coat evenly, and marinate for 30 minutes.

02 PREP THE DREDGING BOWLS

Place eggs in one bowl and beat well. In another bowl, whisk together flour, baking powder, salt, black pepper, and garlic powder.

03 HEAT THE OIL

Add about 2 inches of canola oil to a medium skillet and heat to 350 degrees F over medium high heat.

04 DREDGE THE CHICKEN

Dip one piece of chicken into the flour mixture, then into the egg mixture, and back into the flour mixture. Place dredged chicken on a baking sheet and repeat with the rest of the pieces.

05 FRY THE CHICKEN

Working in small batches to avoid crowding, carefully place chicken tenders in skillet and cook until golden brown on the bottom, about 3 to 4 minutes. Flip chicken and cook till the other side is golden brown, another 3 minutes or so. Transfer chicken to a baking sheet lined with paper towels to drain. Repeat with remaining chicken.

INGREDIENTS

- + 4 BONELESS, SKINLESS CHICKEN BREASTS
- + 1 CUP BUTTERMILK
- + 3 LARGE EGGS
- + 2 CUPS ALL PURPOSE FLOUR
- + 1 TEASPOON BAKING POWDER
- + 2 TEASPOONS SALT
- + 1 TEASPOON BLACK PEPPER
- + 1 TEASPOON GARLIC POWDER
- + CANOLA OIL FOR FRYING

GAUGE THE TEMPERATURE

The key to perfectly crisp, non-greasy chicken? It's all about the oil temperature. Too low and the breading absorbs excess grease. Too high and the outside browns while the inside's still raw. (Ick!) Avoid overcrowding the pan and make sure oil heats to 350 degrees F between batches.

HOMEMADE MARINARA

WITH SPAGHETTI

"SKIP THE JARRED SAUCE AND MAKE YOUR OWN FROM-SCRATCH VERSION IN JUST HALF AN HOUR. ADD IN AL DENTE NOODLES, FRESH BASIL, AND A GENEROUS SPRINKLING OF PARMESAN FOR A WEEKNIGHT DINNER THAT'S SIMPLY SPECTACULAR."

SERVES
4

PREP TIME
10

COOK TIME
20

READY
30

INGREDIENTS

- + 1 SMALL ONION, CHOPPED
- + 3 CLOVES CRUSHED OR MINCED GARLIC
- + 1 CAN PEELED AND DICED TOMATOES (28 OUNCES)
- + 1 CAN TOMATO PASTE (6 OUNCES)
- + 1 TEASPOON DRIED OREGANO
- + 1 TEASPOON ITALIAN SEASONING
- + 2 TABLESPOONS FRESH, CHOPPED BASIL
- + 1 POUND SPAGHETTI OR ANGEL HAIR PASTA
- + FRESH BASIL AND GRATED PARMESAN FOR GARNISH

GRATE PARMESAN

Say *arrivederci* to the chalky powdered stuff in the jar. For optimum flavor, grate your own Parmesan or choose a grated variety from your grocery store's deli section.

01 SAUTÉ THE AROMATICS

Heat oil in a large skillet over medium heat. Add onion and garlic and sauté until translucent. Stir frequently to avoid burning garlic.

02 MAKE THE SAUCE

Stir in tomatoes, oregano, and Italian seasoning. Bring to a boil. Reduce heat to low and simmer for 20 minutes. Stir in fresh, chopped basil.

03 BOIL THE PASTA

Bring a large pot of well-salted water to boil. Cook pasta to al dente according to package directions. Reserve 1 cup of pasta cooking liquid and drain pasta.

02 FINISH AND SERVE

Add pasta to sauce along with 1/2 cup of the reserved pasta water. Toss to coat evenly. Add additional water if needed to loosen the sauce. Divide between individual pasta bowls and top with a few basil leaves and a generous sprinkling of grated Parmesan.

CHICKEN THIGHS

WITH HONEY MUSTARD GLAZE

"MAKE TANGY, SWEET GLAZED CHICKEN THIGHS THE CENTERPIECE OF ANY MEAL. YOU'LL LOVE HOW OUR CHICKEN BAKES UP TENDER AND JUICY IN THE OVEN, WHILE A FEW MINUTES ON BROIL DELIVERS INCREDIBLY CRISPY SKIN."

SERVES
4-5

PREP TIME
15

COOK TIME
45

READY
1:00

01 PREPARE TO BAKE

Preheat oven to 375 degrees F. Lightly grease a Dutch oven or baking dish and set aside.

02 MAKE THE GLAZE

Add all glaze ingredients to a small bowl and mix until well combined.

03 PREP THE CHICKEN

Pat chicken dry with paper towels and place skin side up in baking dish. Brush chicken with glaze.

04 BAKE THE CHICKEN

Bake in preheated oven until chicken is cooked through, about 30 to 40 minutes.

05 CRISP THE SKIN

Adjust oven to broil and cook for another 2 or 3 minutes until skin is beautifully browned and crispy.

INGREDIENTS

FOR THE GLAZE

- + 1/4 CUP HONEY
 - + 1/4 CUP DIJON MUSTARD
 - + 1 TEASPOON GARLIC POWDER
 - + 1 TEASPOON ONION POWDER
 - + 1/2 TEASPOON PAPRIKA
 - + 1/2 TEASPOON SALT
 - + 1/2 TEASPOON FRESHLY GROUND BLACK PEPPER
- ### FOR THE CHICKEN
- + 8 CHICKEN THIGHS, BONE IN AND SKIN ON
 - + HANDFUL OF PARSLEY SPRIGS

IS THE CHICKEN DONE?

You'll know it's ready when a meat thermometer inserted in the thickest part reads 165°. But if there's no thermometer handy, make a small incision to check the color. If flesh is white and juices are clear, you're good to go.

SKILLET PORK CHOPS

WITH RED ONIONS

" BEAUTIFULLY BROWNED CHOPS ACCENTED WITH SAUTÉED RED ONIONS AND FRESH THYME. JUST ADD A GREEN SALAD AND CRUSTY BREAD FOR A DELICIOUSLY SIMPLE WEEKNIGHT MEAL. "

SERVES
2

PREP TIME
5

COOK TIME
15

READY
20

01 PREP THE PORK

Season pork chops on both sides with salt and pepper.

02 SEAR THE CHOPS

Add olive oil and butter to a large skillet over medium-high heat. When butter melts, toss in the thyme sprigs. Cook chops for about 3 minutes, then flip. Add onions to pan around chops, stirring occasionally to sauté. Cook chop on second side for another 3 minutes. Then continue flipping chops for another 3 to 4 minutes until cooked through. Add a generous sprinkling of coarse salt.

03 FINISH AND SERV

Transfer chops to serving plate and drizzle with pan drippings. Cover loosely with foil and let rest for about 5 minutes before serving.

INGREDIENTS

- + 2 BONE-IN PORK CHOPS (ABOUT 1 INCH THICK)
- + COARSE SALT AND FRESHLY GROUND BLACK PEPPER
- + 1 TABLESPOON OLIVE OIL
- + 1 TABLESPOON BUTTER
- + 1/2 RED ONION, SLICED INTO RINGS
- + 5 OR 6 SPRIGS FRESH THYME

FLIP YOUR CHOPS

Unlike steaks, pork chops should be flipped frequently during cooking to ensure even cooking. This delivers the golden brown crust that transforms an ordinary chop into something spectacular.

SPAGHETTI & MEATBALLS

"YOU CAN'T GO WRONG WITH A STEAMING BOWL OF PASTA IN HOMEMADE SAUCE TOPPED WITH FLAVOR-PACKED MEATBALLS."

SERVES 3-4 | PREP TIME 30 | COOK TIME 45 | READY 1:15

INGREDIENTS

FOR THE MEATBALLS

- + 1 POUND LEAN GROUND BEEF
- + 1/2 CUP ITALIAN BREAD CRUMBS
- + 1/4 CUP GRATED PARMESAN CHEESE
- + 2 CLOVES GARLIC, MINCED
- + 1 TABLESPOON MINCED FRESH PARSLEY,
- OPTIONAL
- + 1 EGG BEATEN
- + SALT AND FRESHLY GROUND BLACK PEPPER

FOR THE CHICKEN

- + 2 TABLESPOONS OLIVE OIL
- + 1 SMALL ONION, FINELY CHOPPED
- + 3 CLOVES GARLIC, MINCED
- + 1 (28-OUNCE) CAN CRUSHED TOMATOES
- + 1 (8-OUNCE) CAN TOMATO SAUCE
- + 1 TEASPOON DRIED OREGANO
- + 8 TO 10 FRESH BASIL LEAVES, FINELY SLICED
- + SALT AND FRESHLY GROUND BLACK PEPPER

FOR THE GARNISH

- + SHREDDED OR GRATED PARMESAN CHEESE
- + FRESH BASIL LEAVES

01 MAKE THE MEATBALLS

In a large bowl, mix together ground beef, bread crumbs, cheese, garlic, parsley, and egg and season with salt and pepper. Shape mixture into medium-size meatballs (1 1/2-inch). Cover meatballs and stash in refrigerator until needed.

02 MAKE THE SAUCE

Heat oil in a large, deep skillet over medium-high heat. Add onion and sauté for about 5 minutes or until onion starts to soften. Add garlic and sauté for a minute or two. Add crushed tomatoes, tomato sauce, oregano, and basil, stirring to combine evenly. Bring to a simmer and add meatballs. Reduce heat to low and simmer until meatballs are cooked through, about 30 minutes.

03 BOIL THE SPAGHETTI

After sauce has simmered for 15 minutes, bring a pot of well-salted water to boil and cook spaghetti to al dente according to package directions.

04 FINISH AND SERVE

Using tongs or a pasta scoop, transfer cooked spaghetti to skillet. Stir noodles into sauce, adding hot pasta water as needed to loosen sauce. Transfer to individual pasta bowls and top with a few basil leaves and a generous sprinkling of Parmesan cheese.





CHEESY SKILLET CHILI

"SPICY CORN AND BLACK BEAN CHILI TOPPED WITH PLENTY OF GOOEY CHEDDAR CHEESE—OUR ONE-SKILLET WONDER IS PERFECT FOR GAME DAYS OR WEEKEND NIGHTS IN."

SERVES
6

PREP TIME
10

COOK TIME
1:20

READY
1:30

01 BROWN THE BEEF

In a large, deep skillet over medium-high heat, cook beef and onion until beef is browned and onions are tender. Drain excess fat.

02 MAKE THE CHILI

Add crushed tomatoes, tomato paste, beans, and corn and stir to combine. Season with chili powder, pepper sauce, cayenne pepper, and garlic powder. Stir well and taste. Add salt and pepper and adjust seasonings, if needed.

03 SIMMER THE CHILI

Reduce heat to low and simmer, stirring occasionally, for at least 1 hour. When chili has simmered for 40 minutes, preheat oven to broil.

04 FINISH AND SERVE

Remove skillet from heat. Distribute tortilla strips across top of chili and sprinkle with cheese and green onion slices. Place under broiler until cheese is melted and tortillas are browned, about 5 minutes.

INGREDIENTS

- + 1 1/2 POUNDS LEAN GROUND BEEF
- + 1 WHITE ONION, DICED
- + 15-OUNCE CAN CRUSHED TOMATOES
- + 6-OUNCE CAN TOMATO PASTE
- + 15-OUNCE CAN BLACK BEANS, DRAINED
- + 16 OUNCES FROZEN SWEET CORN KERNELS
- + 1 TABLESPOON CHILI POWDER
- + 1 TEASPOON HOT PEPPER SAUCE, MORE OR LESS TO TASTE
- + 1/2 TEASPOON GROUND CAYENNE PEPPER
- + 1/2 TEASPOON GARLIC POWDER
- + SALT AND PEPPER TO TASTE
- + 3 FLOUR TORTILLAS, SLICED INTO STRIPS
- + 1 CUP CHEDDAR CHEESE, MORE OR LESS TO TASTE
- + 2 GREEN ONIONS, SLICED

SOME LIKE IT HOT

If you can take the heat, toss in a few diced jalapenos (with seeds), a teaspoon (or tablespoon!) of red pepper flakes, or a heaping teaspoon of ancho chili powder. Just remember, it's easy to add more firepower, but impossible to take it away, so tread cautiously...

HEARTY BEEF STEW

"SAVORY BEEF SLOWLY SIMMERED TO TENDER PERFECTION IN A RICH BROTH ACCENTED WITH CARROTS AND RED POTATOES—A STEW THIS COMFORTING TAKES TIME, BUT IT'S WORTH EVERY MINUTE. PLUS, IT'S EVEN BETTER THE NEXT DAY (WHEN ALL YOU HAVE TO DO IS REHEAT)!"

SERVES 8 | PREP TIME 20 | COOK TIME 2:00 | READY 2:20

INGREDIENTS

- + 2 POUNDS CHUCK ROAST, CUT INTO BITE-SIZE PIECES
- + GARLIC POWDER AND FRESH GROUND BLACK PEPPER
- + 3 TABLESPOONS CANOLA OIL
- + 4 CUPS BEEF STOCK
- + 1 TEASPOON DRIED ROSEMARY
- + 1 TEASPOON DRIED PARSLEY
- + 1 POUND RED POTATOES, QUARTERED
- + 4 CARROTS, CUT INTO 1-INCH PIECES
- + 1 LARGE ONION, CHOPPED
- + 2 TABLESPOONS CORNSTARCH
- + 2 TABLESPOONS COLD WATER
- + 2 TO 3 TABLESPOONS CHOPPED PARSLEY FOR GARNISH, OPTIONAL

BOOZE IT UP

For extra depth of flavor, swap 1/2 cup of the beef broth for 1/2 cup of red wine. Burgundy to Merlot, use any variety you would enjoy drinking. BTW, red wine pairs perfectly with beef stew...

01 BROWN THE BEEF

Heat oil in a large pot or Dutch oven over medium heat. Season beef generously with garlic powder and freshly ground black pepper. Add beef to pot and cook, stirring occasionally, until browned.

02 START THE STEW

Add beef stock to pot and stir in rosemary and parsley. Bring to a boil, reduce heat to low, then cover and simmer for 1 hour.

03 ADD THE VEGGIES

Add potatoes, carrots, and onion to pot, stirring to distribute evenly. In a small bowl, stir cornstarch into water until dissolved. Add cornstarch mixture to stew and stir well. Cover and simmer for another hour. Serve piping hot.

CAPRESE PASTA

"RIPE TOMATOES, CREAMY MOZZARELLA, AND FRESH BASIL...ALL THE CAPRESE SALAD FLAVORS YOU LOVE—NOW WITH PASTA! PLUS, IT GOES FROM PREP TO TABLE IN LESS THAN HALF AN HOUR. YOU'RE WELCOME."

SERVES 4-6 | PREP TIME 10 | COOK TIME 15 | READY 25

01 PREP THE OVEN

Move oven rack to center and preheat to broil.

02 COOK THE PASTA

In a large pot of well-salted water, cook pasta to al dente according to package directions. Drain pasta, reserving 1/2 cup of the cooking water.

03 SAUTÉ THE TOMATOES

Heat olive oil in a large oven-safe skillet over medium heat. Add garlic and sauté for 1 to 2 minutes, stirring constantly to avoid burning. Add tomatoes, salt, and pepper. Sauté tomatoes, smashing the quartered ones as they cook to create a sauce.

04 ADD THE PASTA

Remove skillet from heat and add pasta. Toss to combine, adding reserved pasta water about 1/4 cup at a time until pasta is moist. Distribute mozzarella evenly on top of pasta and transfer to preheated oven. Broil until cheese is melted and bubbly, about 5 minutes. Garnish with fresh basil leaves and serve hot.

INGREDIENTS

- + 1 POUND LINGUINE NOODLES
- + 2 TABLESPOONS OLIVE OIL
- + 3 CLOVES GARLIC, MINCED
- + 1 1/2 CUPS CHERRY TOMATOES, WHOLE
- + 1 1/2 CUPS CHERRY TOMATOES, QUARTERED
- + 1 TEASPOON SALT
- + 1/2 TEASPOON FRESHLY GROUND BLACK PEPPER
- + 8 OUNCES FRESH MOZZARELLA
- + 1/2 CUP FRESH BASIL LEAVES

PICK YOUR FAVORITE PASTA

No need to stick with noodles—our recipe works great with any kind of pasta. Penne, fusilli, bow tie, shells... it's all good!

GRILLED CHEESE

"YOU DON'T HAVE TO DEEP FRY WINGS TO CREATE AMAZING FLAVOR. THESE FAN FAVORITES IN A SWEET AND TANGY BBQ SAUCE BAKE TO PERFECTION ON A SHEET PAN. FEEL FREE TO SKIP THE DIY SAUCE AND USE YOUR FAVORITE BOTTLED VARIETY. WE WON'T JUDGE."

SERVES
1

PREP TIME
5

COOK TIME
5

READY
10

INGREDIENTS

- + 2 SLICES WHITE OR SOURDOUGH BREAD
- + 1 TABLESPOON MAYONNAISE
- + 2 SLICES MILD CHEDDAR CHEESE
- + 1 SLICE PROVOLONE CHEESE

HAM IT UP

Dial the deliciousness up to 11 by layering in a few slices of smoked deli ham, turkey, or roast beef between the two cheeses.

01 PREP THE BREAD

Spread 1/2 tablespoon mayo on top of each slice of bread.

02 BUILD THE SANDWICH

Place one slice of bread, mayo side down, into skillet. Top bread with 1 slice cheddar, 1 slice provolone, and the other slice of bread, mayo side up.

03 GRILL AND SERVE

Place skillet over medium heat. When cheese begins to melt and underside is browned, flip sandwich and press down gently on top with spatula to make sure cheese adheres to the bread. Continue grilling until cheese is nice and melty. Remove from pan and cut on the diagonal—or horizontal if you must—and enjoy immediately.





CHICKEN CUTLETS

"BREAK OUT OF YOUR BONELESS CHICKEN BREAST RUT WITH OUR DELICIOUSLY CRISPY PAN-FRIED CUTLETS! PERFECT AS A MAIN DISH WITH VEGGIE SIDES OR SLICED ATOP SALADS OR PASTA. OR ADD BRIOCHE, CIABATTA, OR FOCACCIA ALONG WITH YOUR FAVORITE SPREAD AND TOPPINGS TO CREATE THE ULTIMATE CHICKEN SANDWICH."

SERVES
4

PREP TIME
10

COOK TIME
15

READY
25

01 PREP FOR DREDGING

Whisk egg with milk in a medium bowl. In a wide, shallow bowl, whisk together flour, salt, black pepper, garlic powder, onion powder, and paprika.

02 HEAT THE OIL

Add about 1 inch of canola oil to a large skillet over medium high heat.

03 DREDGE THE CHICKEN

When oil is hot and shimmering, dip a chicken cutlet in the wet mixture. Let excess drip off and then place cutlet in flour mixture. Flip to ensure both sides are coated evenly with flour.

04 FRY THE CHICKEN

Using tongs, carefully place chicken in skillet, then dredge a second piece of chicken and add to pan. Fry chicken until beautifully browned and cooked through, about 3 to 4 minutes per side. Transfer chicken to a cooling rack set over a baking sheet. When the oil starts shimmering again, repeat with remaining 2 chicken cutlets.

INGREDIENTS

- + 1 LARGE EGG
- + 3/4 CUP MILK
- + 1 CUP ALL PURPOSE FLOUR
- + 1 TEASPOON SALT
- + 1/2 TEASPOON BLACK PEPPER
- + 1/2 TEASPOON GARLIC POWDER
- + 1/2 TEASPOON ONION POWDER
- + 1/2 TEASPOON PAPRIKA OR CAYENNE, OPTIONAL
- + 2 BONELESS, SKINLESS CHICKEN BREASTS, CUT IN HALF LENGTHWISE
- + CANOLA OIL FOR FRYING

POUND FOR POUND

To tenderize chicken and ensure even cooking, pound each cutlet to the same thickness (about 1/2 inch). No meat mallet? Just place chicken in plastic wrap or an unsealed zip top bag and gently pound with a rolling pin, the back of a skillet, or even the bottom of a mason jar.

SHEETPAN BBQ WINGS

"YOU DON'T HAVE TO DEEP FRY WINGS TO CREATE AMAZING FLAVOR. THESE FAN FAVORITES IN A SWEET AND TANGY BBQ SAUCE BAKE TO PERFECTION ON A SHEET PAN. FEEL FREE TO SKIP THE DIY SAUCE AND USE YOUR FAVORITE BOTTLED VARIETY. WE WON'T JUDGE."

SERVES 4 | PREP TIME 10 | COOK TIME 20 | READY 30

INGREDIENTS

FOR THE CHICKEN

- + 3 POUNDS CHICKEN WINGS
- + SALT AND FRESHLY GROUND BLACK PEPPER

FOR THE BBQ SAUCE

- + 1/2 CUP BROWN SUGAR
- + 3/4 CUP KETCHUP
- + 1/4 CUP RED WINE VINEGAR
- + 1/4 CUP WATER
- + 1 1/2 TEASPOONS WORCESTERSHIRE SAUCE
- + 3 1/2 TEASPOONS DRY MUSTARD
- + 1 TEASPOON PAPRIKA
- + 1 TEASPOON SALT
- + 1/2 TEASPOON BLACK PEPPER
- + DASH OF HOT PEPPER SAUCE, MORE OR LESS TO TASTE

TAKE A DIP

Serve up savory wings with a side of dipping sauce—we love everything from blue cheese or ranch dressing to garlic aioli.

01 PREPARE TO BAKE

Preheat oven to 375 degrees F.

02 PREP THE WINGS

Season wings generously on both sides with salt and freshly ground black pepper. Place wings in a single layer on a large sheet pan.

03 BAKE THE WINGS

Transfer wings to preheated oven and bake for 30 minutes, turning once halfway through baking time. Remove wings from pan and drain fat (or blot with paper towels). Return chicken to pan, cover with BBQ sauce and bake for 10 minutes. Flip the wings and continue baking for another 10 minutes or until chicken is cooked through.

CHICKEN & PEPPER STIR-FRY

"BREAK OUT OF YOUR TAKEOUT RUT AND CREATE AN AMAZING STIR FRY MEAL IN MINUTES RIGHT IN YOUR OWN KITCHEN."

WITH LO MEIN NOODLES

SERVES 2-3 | PREP TIME 10 | COOK TIME 25 | READY 35

01 MAKE THE SAUCE

Whisk together all sauce ingredients in a small bowl. Set aside.

02 COOK THE CHICKEN

Heat olive oil in a wok or large skillet over medium-high heat. Cook chicken, stirring occasionally, until browned and cooked through—about 5 minutes. Transfer to a bowl and set aside.

03 COOK THE NOODLES

Prepare noodles according to package directions. Drain and set aside.

04 SAUTÉ THE PEPPERS

Add peppers to wok and sauté for about 5 minutes, until tender but still crisp.

05 FINISH THE STIR-FRY

Reduce heat to medium. Return chicken to pan and add stir fry sauce. Cook for another 5 minutes or until sauce thickens and chicken is heated through. Add green onions and the juice of half a lime and stir to distribute evenly. Serve piping hot over prepared lo mein noodles.

INGREDIENTS

FOR THE LO MEIN

- + 1 PACKAGE LO MEIN NOODLES (6 TO 8 OUNCES)

- + WATER

FOR THE STIR-FRY

- + 1 POUND BONELESS, SKINLESS CHICKEN BREASTS OR THIGHS, CUT INTO BITE-SIZE PIECES
- + 1 TABLESPOON OLIVE OIL
- + 2 RED BELL PEPPERS, SEEDED AND SLICED THIN
- + 3 GREEN ONIONS, SLICED
- + 1/2 FRESH LIME

MIX IT UP

Stir fries are great for cleaning out the fridge and using up ingredients that might go to waste.

Use our recipe as a guide for creating countless variations. Swap chicken for beef or tofu and sub in your favorite vegetables—from broccoli and bok choy to carrots and zucchini.

LAMB LOLLIPOPS

WITH SWEET & SPICY GLAZE

"LOLLIPOPS—NOT JUST FOR KIDS ANYMORE! ENJOY PERFECTLY SEARED LAMB LOLLIPOPS BASTED IN A BROWN SUGAR AND BALSAMIC GLAZE WITH A DASH OF CAYENNE PEPPER FOR A SPICY KICK."

SERVES
3

PREP TIME
10

COOK TIME
20

READY
30

INGREDIENTS

- + 3 TABLESPOONS OLIVE OIL
- + 6 LAMB LOLLIPOPS (FRENCHED LAMB RIB CHOPS)
- + SALT AND FRESHLY GROUND BLACK PEPPER
- + 2 CLOVES GARLIC, MINCED
- + 1 CUP BROWN SUGAR, PACKED
- + 1/3 CUP BALSAMIC VINEGAR
- + 1/4 TEASPOON CAYENNE PEPPER
- + 12 ENOKI (SNOW PUFF) MUSHROOMS

CHOP CHOP

Our spicy-sweet glaze works equally well with lamb loin chops or pork chops. Simply increase time for the initial sear when cooking thicker cuts of meat.

01 PREP THE LAMB

Pat lamb lollipops dry and season on both sides with salt and pepper.

02 SEAR THE LAMB

Add olive oil in a large skillet over medium-high heat. When oil is shimmering, sear lollipops on one side for 2 minutes. Flip and sear on other side for 2 more minutes. Remove lollipops from pan and set aside.

03 MAKE THE GLAZE

Reduce heat to medium low. Add minced garlic and cook, stirring constantly, for about a minute. Whisk in brown sugar, balsamic, and cayenne pepper till evenly combined. Taste and add salt and pepper, if needed. Continue whisking until sauce thickens.

04 FINISH AND SERVE

Return lollipops to skillet and baste with sauce until evenly covered. Continue cooking to your desired level of doneness. In the last couple of minutes of cook time, add enoki mushrooms and cook until just heated through.





SEARED SCALLOPS

WITH HERB-BUTTER SAUCE

"CONTRARY TO POPULAR BELIEF, YOU DON'T NEED A CULINARY DEGREE TO DELIVER SUCCULENT SCALLOPS SEARED TO A DEEP GOLDEN BROWN. MAKE THESE TONIGHT AND AMAZE EVERYONE, ESPECIALLY YOURSELF!"

SERVES
2

PREP TIME
5

COOK TIME
20

READY
25

01 SEAR THE SCALLOPS

Pat scallops dry and season with salt and pepper on both sides. Heat oil in a large skillet over medium-high heat. When oil is shimmering, add scallops in a single layer, spacing them an inch or so apart. Cook until undersides of scallops are a deep golden brown, about 2 to 3 minutes.

02 FINISH THE SCALLOPS

Flip scallops and add butter and minced parsley to skillet. Continue cooking, while spooning butter over scallops, for another 2 to 3 minutes or until scallops are cooked through.

03 SERVE AND ENJOY

Transfer scallops to serving platter. Pour herb-butter sauce over the top and garnish with fresh parsley sprigs.

INGREDIENTS

- + 1 TABLESPOON OLIVE OIL
- + 1 POUND SEA SCALLOPS
- + SALT AND FRESHLY GROUND BLACK PEPPER
- + 2 TABLESPOONS BUTTER
- + 2 TEASPOONS MINCED FRESH PARSLEY
- + HANDFUL OF PARSLEY SPRIGS

SHORTCUT FOR THAWING SCALLOPS

If you forgot to thaw scallops in the fridge overnight, no worries. Simply place scallops in an airtight plastic bag and immerse the bag in cold water for about 30 minutes. Resist the urge to defrost scallops in the microwave—unless you prefer them tough and rubbery.

STIR-FRIED PEPPERS

"TAKE BELL PEPPERS TO NEW DEPTHS OF FLAVOR WITH A QUICK STIR FRY. PERFECT FOR DRESSING UP EVERYTHING FROM PIZZA AND PASTA TO SCRAMBLED EGGS AND SALAD."

SERVES
4

PREP TIME
15

COOK TIME
10

READY
25

INGREDIENTS

- + 1 TABLESPOON OLIVE OIL
- + 2 MEDIUM RED BELL PEPPERS
- + 2 MEDIUM GREEN BELL PEPPERS
- + 1 TABLESPOON BALSAMIC VINEGAR
- + SALT AND FRESHLY GROUND BLACK PEPPER TO TASTE

PREP PEPPERS WITHOUT WASTE

No need to slice off the tops and bottoms of peppers—simply slice around the core. Place pepper bottom down on cutting board and slice off curved sides. You can usually remove the core with just 4 cuts, then slice peppers into strips.

01 PREP THE PEPPERS

Remove ribs and seeds from peppers and slice into thin strips.

02 STIR-FRY THE PEPPERS

Heat oil in a large skillet over medium-high heat. Add peppers, stirring or tossing to coat evenly. Stir-fry until peppers are tender but still crisp, about 5 minutes

03 FINISH AND ENJOY

Add balsamic vinegar, stirring to coat peppers evenly and season with salt and pepper to taste.



ROSEMARY POTATOES

WITH PANCETTA

"WE'VE TAKEN ROSEMARY POTATOES TO NEW LEVELS OF MEATY GOODNESS WITH THE ADDITION OF CRISPY PANCETTA. WHETHER SERVED FOR BRUNCH OR DINNER, THESE TASTY TUBERS ELEVATE A CLASSIC SIDE DISH TO CENTER STAGE."

SERVES
4

PREP TIME
10

COOK TIME
25

READY
45

INGREDIENTS

- + 2 POUNDS SMALL POTATOES (NEW POTATOES, FINGERLINGS, OR RED POTATOES)
- + 8 OUNCES PANCETTA, DICED
- + 1 TO 2 TABLESPOONS OLIVE OIL
- + 3 TABLESPOONS FRESH CHOPPED ROSEMARY, PLUS 3 OR 4 ROSEMARY SPRIGS
- + 1 TEASPOON GARLIC POWDER (OPTIONAL)
- + SALT AND FRESHLY GROUND BLACK PEPPER TO TASTE

SKIP A STEP

Need to feed a hangry family fast? Swap whole small potatoes for thinly sliced Yukon golds and you won't need to boil them beforehand.

01 BOIL THE POTATOES

Bring a large pot of water to a boil. Add potatoes and cook for about 8 minutes, just until tender. Drain potatoes and pat dry.

02 FRY THE PANCETTA

Cook pancetta in a large skillet over medium-high heat for about 3 minutes or until lightly browned. Transfer pancetta to a bowl, leaving rendered fat in skillet.

03 COOK THE POTATOES

Add potatoes to skillet, tossing to coat evenly with rendered fat. Add an additional tablespoon or 2 of olive oil, if needed. Add garlic powder and season generously with salt and pepper. Cook, stirring occasionally, for about 10 minutes. Add chopped rosemary and rosemary sprigs and continue cooking until potatoes are golden brown and very tender when pierced with a fork. Stir in pancetta and cook for a couple more minutes or until heated through. Serve warm.

STEAMED BROCCOLI

"DISCOVER A FRESH SPIN ON A TRADITIONAL SIDE—WE'VE DRESSED UP STEAMED BROCCOLI WITH NUTTY CHICKPEAS AND A DRIZZLE OF TANGY CITRUS VINAIGRETTE."

SERVES
3

PREP TIME
10

COOK TIME
10

READY
20

01 PREP THE BROCCOLI

Steam broccoli florets for 5 to 7 minutes, until just tender.

02 MAKE THE VINAIGRETTE

In a small bowl, whisk together garlic, mustard, and lemon juice. Add oil slowly, whisking to emulsify. Season with salt and pepper to taste.

03 FINISH AND SERVE

When broccoli has cooled, arrange on a serving platter with chickpeas. Drizzle with vinaigrette and enjoy.

INGREDIENTS

- + 4 CUPS BROCCOLI FLORETS
- + 15-OUNCE CAN CHICKPEAS, DRAINED AND RINSED
- FOR THE CITRUS VINAIGRETTE
- + FOR THE CITRUS VINAIGRETTE
- + 1 GARLIC CLOVE, MINCED
- + 2 TEASPOONS DIJON MUSTARD
- + 1/4 CUP FRESH LEMON JUICE
- + 6 TABLESPOONS EXTRA-VIRGIN OLIVE OIL
- + SALT AND FRESHLY GROUND BLACK PEPPER TO TASTE

NO STEAMER? USE YOUR MICROWAVE!

Place broccoli in a microwave-safe bowl and add 3 tablespoons water. Cover bowl with a plate and microwave on high for 3 to 4 minutes. Remove plate from bowl carefully to avoid steam burns.

BAKED FRITTATA

"WHAT'S THE BEST TIME FOR FRITTATAS: BREAKFAST, BRUNCH, OR DINNER? YES, YES, AND YES! SAUTÉ VEGGIES IN A SKILLET AND BAKE FRITTATA IN THE OVEN FOR A ONE-PAN DISH THAT'S EASY, ENDLESSLY VERSATILE, AND INCREDIBLY DELICIOUS."

SERVES
5-6

PREP TIME
10

COOK TIME
25

READY
35

01 PREPARE TO BAKE

Preheat oven to 400 degrees F.

02 SAUTÉ THE VEGETABLES

Heat olive oil in a large skillet over medium heat. Add onions and peppers to skillet and sauté for about 5 minutes. Add in tomatoes and garlic and sauté for another minute or 2, being careful not to burn garlic. Season with salt and pepper to taste.

03 PREP THE EGGS

In a medium bowl, beat eggs and milk together with whisk or egg beater.

04 COOK THE FRITTATA

Spread veggies evenly across skillet and pour in egg mixture. Sprinkle cheddar cheese over the top. Transfer to preheated oven and bake until eggs are set, about 15 minutes. Allow to rest in pan for a few minutes and serve warm.

INGREDIENTS

- + 1 TO 2 TABLESPOONS OLIVE OIL
- + 1 MEDIUM WHITE OR YELLOW ONION, SLICED
- + 1 MEDIUM GREEN BELL PEPPER, CHOPPED
- + 1 MEDIUM ORANGE BELL PEPPER, CHOPPED
- + 1 MEDIUM TOMATO, CHOPPED
- + 2 CLOVES GARLIC, MINCED
- + SALT AND FRESHLY GROUND PEPPER TO TASTE
- + 6 LARGE EGGS
- + 1/4 CUP MILK
- + 1/2 CUP SHREDDED CHEDDAR CHEESE

CLEAN OUT THE FRIDGE

Frittatas are great for using up produce that might otherwise go bad. Use our recipe as a guide and sub in your favorite veggies: broccoli to spinach, asparagus to zucchini. Swap cheddar for everything from feta to goat cheese. And if you're craving a little extra protein, toss in a handful of diced cold cuts, cooked sausage, or leftover steak.

BLUEBERRY PANCAKES

"FLUFFY, BUTTERMILK PANCAKES MEET PLUMP, JUICY BLUEBERRIES FOR A MATCH MADE IN CULINARY HEAVEN. ADD A DAB OF BUTTER AND A DRIZZLE OF MAPLE SYRUP AND START YOUR DAY WITH A SMILE."

SERVES 4-6 | PREP TIME 10 | COOK TIME 20 | READY 30

INGREDIENTS

- + 2 CUPS ALL PURPOSE FLOUR
- + 1/4 CUP GRANULATED SUGAR
- + 2 1/4 TEASPOONS BAKING POWDER
- + 1/2 TEASPOON BAKING SODA
- + 1/2 TEASPOON SALT
- + 2 LARGE EGGS (ROOM TEMPERATURE)
- + 2 CUPS BUTTERMILK
- + 1/4 CUP BUTTER, MELTED AND SLIGHTLY COOLED
- + 1 TO 1 1/2 CUPS BLUEBERRIES

NO BUTTERMILK? NO PROBLEM!

Pour one tablespoon of lemon juice or white vinegar in measuring cup and add milk to equal one cup. (Note: you'll need 2 cups for these pancakes.) Stir together and let the mixture sit for a few minutes before adding to recipe.

01 MIX THE BATTER

In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt. In a separate bowl, beat together buttermilk and eggs, then whisk in melted butter. Pour wet mixture into dry mixture and blend with wooden spoon or spatula. Batter will be lumpy—resist the urge to over-mix.

02 PREPARE THE PAN

Lightly oil or butter skillet or griddle and place over medium high heat. When a drop of water sizzles on pan, it's ready to go.

02 MAKE THE PANCAKES

Ladle approximately 1/4 cup of batter for each pancake onto skillet—depending on size, you can cook 2 or 3 at a time. Gently press blueberries into pancakes. When the batter bubbles all over and edges turn brown, flip pancakes, and cook for an additional minute or two.





CLASSIC OMELET

WITH CREME FRAICHE AND SCALLIONS

"OUR FLUFFY OMELET DRESSED UP WITH CREME FRAICHE AND SLICED GREEN ONIONS MAKES A DELICIOUSLY SIMPLE START TO YOUR MORNING. OR ADD A SIDE SALAD AND CRUSTY BREAD FOR A QUICK AND EASY DINNER."

SERVES
1

PREP TIME
5

COOK TIME
10

READY
15

01 PREP THE EGGS

Place eggs in a small bowl and season with salt and pepper. Beat eggs with whisk or egg beater until light and frothy.

02 START THE OMELET

Melt butter in a small skillet over medium heat, tilting pan to evenly coat. When butter bubbles and sizzles, pour in eggs. Tilt pan to spread eggs evenly, if needed. As eggs firm up around edges, gently push them toward the center of pan, allowing uncooked eggs to flow to edges of skillet.

03 FILL AND FOLD OMELET

After a minute or two when the bottom of omelet is set, but top still looks a little wet, remove pan from heat. Add a dollop or two of creme fraiche to one side of omelet, sprinkle with green onion slices, and fold omelet in half. Gently slide omelet onto plate and enjoy.

INGREDIENTS

- + 2 LARGE EGGS
- + SALT AND FRESHLY GROUND BLACK PEPPER
- + 1 TEASPOON BUTTER
- + 1 TO 2 TABLESPOONS CREME FRAICHE
- + 1 GREEN ONION, SLICED

WHIP IT GOOD

For fluffy eggs with a soufflé-like texture, beat eggs in a blender for 20 seconds before adding to pan.

MONKEY BREAD

" HERE'S A TREAT THAT'S AS FUN TO MAKE AS IT IS TO EAT (OK, ALMOST...). YOU'LL LOVE OUR CINNAMON-SPICED PULL-APART BREAD STUDDED WITH WALNUTS AND COVERED IN WARM CARAMEL. YUM! "

SERVES
3-5

PREP TIME
10

COOK TIME
30

READY
40

INGREDIENTS

- + 1/2 CUP GRANULATED SUGAR
- + 1/2 TEASPOON CINNAMON
- + 1/2 TEASPOON PUMPKIN PIE SPICE
- + 1 CAN (12 OUNCE) REFRIGERATED BISCUITS
- + 1/2 CUP CHOPPED WALNUTS OR PECANS
- + 4 TABLESPOONS BUTTER, MELTED
- + 1/2 CUP BROWN SUGAR
- + 1/2 TEASPOON VANILLA EXTRACT

CUT IT OUT

A pizza cutter makes quick work of quartering biscuits. But if you don't have one on hand, a bench scraper or knife will do.

01 PREPARE TO BAKE

Preheat oven to 350 degrees F.

02 PREP THE DOUGH

Mix granulated sugar, cinnamon, and pumpkin pie spice in a 1-gallon zip top bag. Separate dough into biscuits and cut each biscuits into quarters. Place biscuit dough in bag and shake to coat evenly.

02 ASSEMBLE

Place a layer of dough in a medium skillet and sprinkle with half the nuts. Add another layer of dough and sprinkle with remaining nuts. In a small bowl, mix melted butter with brown sugar and vanilla. Pour mixture over dough.

02 BAKE AND ENJOY

Bake in preheated oven until dough is golden brown and caramel is bubbling, about 20 minutes. Remove from oven and cool for 5 minutes. Carefully flip bread onto a plate and serve warm.





HOT FUDGE SAUCE

"DARK, DECADENT, AND TOTALLY DELECTABLE—OUR HOT FUDGE SAUCE IS JUST BEGGING TO BE POURED OVER VANILLA ICE CREAM. YOU COULD RESIST, BUT WHY?"

SERVES
3-4

PREP TIME
5

COOK TIME
10

READY
25

01 START THE SAUCE

In a medium saucepan over medium heat, stir together butter, cream, corn syrup, cocoa powder, and salt. Bring to a simmer, then reduce heat to low. Continue simmering for another 5 minutes, then remove pan from heat.

02 FINISH THE SAUCE

Add chopped chocolate and whisk until melted and smooth. Stir in vanilla extract. Allow sauce to cool for about 10 minutes before using—if you can!

INGREDIENTS

- + 2 TABLESPOONS BUTTER
- + 2/3 CUP HEAVY CREAM
- + 1/2 CUP CORN SYRUP
- + 1/4 CUP COCOA POWDER
- + 1/4 CUP BROWN SUGAR, PACKED
- + PINCH OF SALT
- + 6 OUNCES SEMI-SWEET CHOCOLATE, CHOPPED
- + 1/2 TEASPOON VANILLA EXTRACT

MAKE IT AHEAD

Stash fudge sauce in a glass container in the fridge and reheat in the microwave when needed. And if you sneak a spoonful from the jar every now and then, we won't tell.

SKILLET BROWNIES

WITH WALNUTS

"FUDGY BROWNIES STUDED WITH CHOCOLATE CHIPS AND TOASTED WALNUTS SERVED WARM FROM A SKILLET. JUST ADD A SCOOP OF VANILLA ICE CREAM OR A GLASS OF COLD MILK FOR DESSERT PERFECTION."

SERVES
8

PREP TIME
15

COOK TIME
30

READY
55

INGREDIENTS

- + 2 STICKS BUTTER, MELTED
- + 1 CUP GRANULATED SUGAR
- + 1 CUP DARK BROWN SUGAR
- + 4 LARGE EGGS, ROOM TEMPERATURE
- + 2 TEASPOONS VANILLA EXTRACT
- + 1 CUP ALL-PURPOSE FLOUR
- + 1 CUP UNSWEETENED COCOA POWDER, NATURAL OR DUTCH PROCESS
- + 1 TEASPOON KOSHER SALT
- + 1 CUP SEMI-SWEET CHOCOLATE CHIPS
- + 1/2 CUP CHOPPED WALNUTS, TOASTED

GET TOASTY

Toasting nuts releases essential oils, making them extra fragrant and flavorful. Easily toast nuts in a skillet over medium-high heat, stirring frequently, until they are golden brown and incredibly aromatic. Remove from pan immediately so they don't burn from residual heat.

01 PREPARE TO BAKE

Preheat oven to 350 degrees F.

02 MIX THE BATTER

In a medium bowl, whisk together flour, cocoa, and salt. Set aside. In a large bowl, whisk together melted butter and brown sugar. Add eggs and vanilla and continue whisking until eggs are fully incorporated. Stir in flour mixture until well combined. Fold in chocolate chips and walnuts.

03 BAKE THE BROWNIES

Spread batter into skillet and smooth out the top. Bake until a toothpick inserted in center of brownies comes out with just a few crumbs, about 25 to 30 minutes. Allow brownies to cool for about 10 minutes in skillet before serving—if you can wait that long.





BANANAS FOSTER

"YOU DON'T HAVE TO TRAVEL TO NEW ORLEANS TO ENJOY THIS CLASSIC DESSERT. WE'VE REDUCED THE AMOUNT OF RUM, SO THERE'S NO NEED TO FLAMBÉ—UNLESS YOU WANT TO! TRADITIONALLY SERVED OVER VANILLA ICE CREAM, OUR CARAMELIZED BANANAS ALSO TASTE AMAZING WITH WAFFLES, PANCAKES, CREPES, AND FRENCH TOAST (NATURALLY!)."

SERVES
4

PREP TIME
5

COOK TIME
15

READY
20

01 START THE SAUCE

Combine butter, brown sugar, cinnamon, vanilla, and rum in a large skillet over medium heat. Cook until sugar has melted and sauce begins to bubble.

02 FINISH THE SAUCE

Add bananas and stir to coat evenly. Continue cooking until bananas are warm, about 1 or 2 minutes. Avoid overcooking or bananas will get mushy.

INGREDIENTS

- + 1/2 STICK BUTTER
- + 1 CUP DARK BROWN SUGAR
- + 1/2 TEASPOON GROUND CINNAMON
- + 1 TEASPOON VANILLA EXTRACT
- + 2 TO 3 TABLESPOONS DARK RUM
- + 3 TO 4 BANANAS, SLICED INTO ROUNDS
- + VANILLA ICE CREAM FOR SERVING

PLAYING WITH FIRE

Want to try flambéing? Increase rum to 1/4 cup and stir in after adding bananas. Carefully ignite rum with a stick lighter and continue cooking until flames subside, about 1 or 2 minutes.