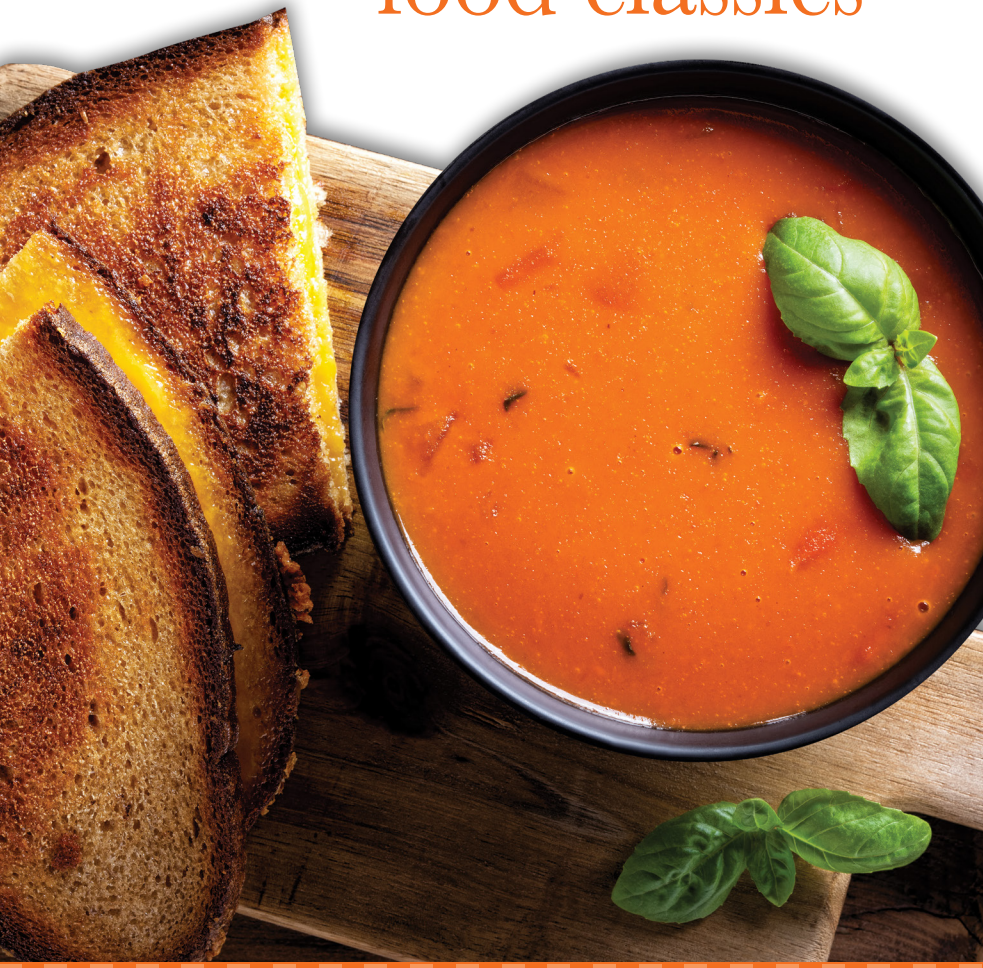
Chef express

NorCal Community Media

comfort food classics



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Published by:
STANDARD INTERNATIONAL PRINT GROUP
www.stndpub.com
eMail.sales@stndpub.com
Tel: +1 (954) 580-6662
©Standard International Print Group

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ISBN: 9781600811036

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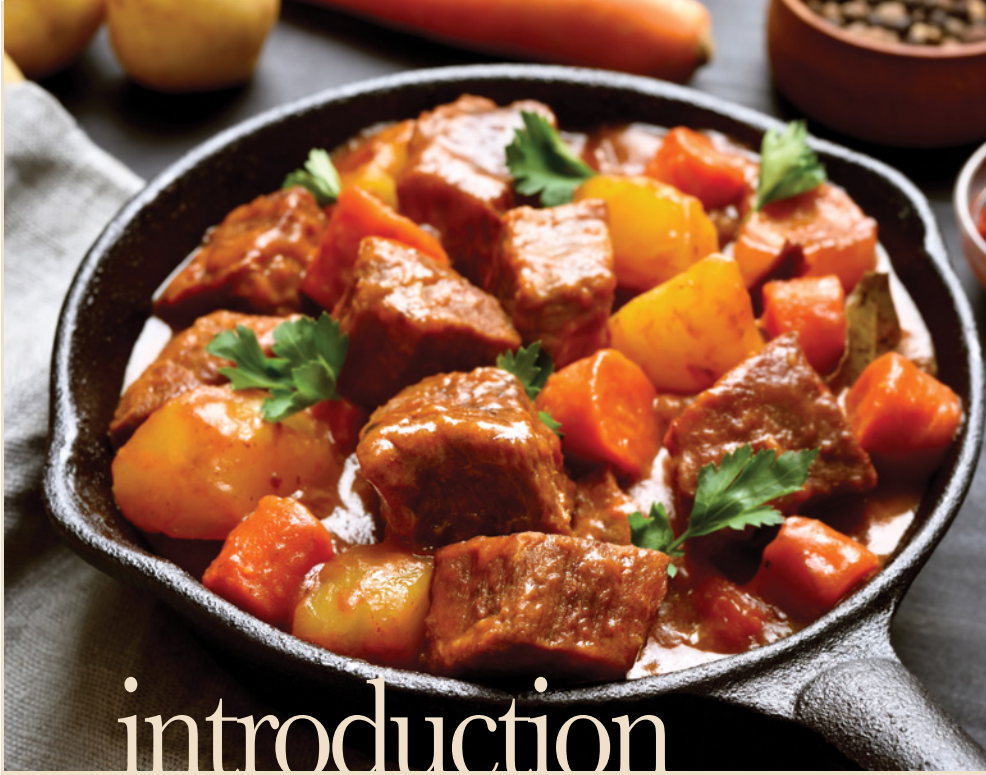
Publication Date 2024



introduction

Chef Express warmly invites you to embark on a culinary journey into the heart of comforting flavors with our collection of timeless Comfort Food Classics recipes. Rooted in the belief that good food has the power to nurture the soul and create unforgettable moments, Chef Express pays homage to the cherished dishes that have stood the test of time.

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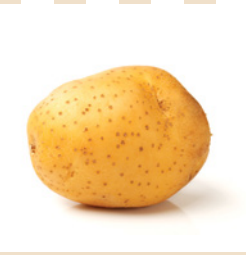


- In a fast-paced world, where life's demands can be overwhelming, our Comfort Food Classics offer a respite – a return to the simplicity and joy found in the kitchen. These recipes, carefully curated by our experienced chefs, bring together the finest ingredients and traditional cooking techniques to recreate the magic of beloved comfort foods. Whether you are seeking solace in the creamy depths of macaroni and cheese, savoring the hearty embrace of chicken pot pie, or relishing the succulence of a perfectly grilled cheese sandwich, Chef Express has something to offer for every craving and occasion.

- Our commitment to excellence extends beyond taste, embracing the essence of comfort that comes from a home-cooked meal. Each recipe is a celebration of culinary heritage, blending nostalgia with a touch of modern convenience. Chef Express takes pride in delivering not just recipes but an experience – an opportunity to create memories around the dining table, to share laughter, and to savor the pleasure of a well-prepared meal.

- As we invite you to explore our Comfort Food Classics, we hope to inspire your culinary adventures, making every dish a reflection of your love for good food and the warmth it brings. Chef Express – where tradition meets convenience, and every bite tells a story of comfort, connection, and joy. Welcome to a world where delicious simplicity meets the art of comfort cooking.

Difficulty scale

■□□ | Easy to do

■■□ | Requires attention

■■■ | Requires experience

grandma's
chicken noodle soup

■□□ | Cooking time: 1 hour - Preparation time: 15 minutes

ingredients
- 1 whole chicken (about 3-4 lbs)
- 8 cups chicken broth
- 3 carrots, sliced
- 3 celery stalks, sliced
- 2 cups egg noodles

method
1. In a large pot, combine chicken, chicken broth, carrots, and celery.
2. Bring to a boil, then reduce heat and simmer for 1 hour.
3. Remove chicken, shred meat, and return to the pot.
4. Add egg noodles and cook until tender.
5. Season with salt and pepper, and serve hot.

Serves 6 people

tip from the chef
Serve with some warm crusty bread!

classic beef stew

■■□ | Cooking time: 2-3 hours - Preparation time: 15 minutes

method

1. Toss the beef cubes in flour to coat.
2. In a large pot, heat oil over medium-high heat. Brown the beef on all sides.
3. Add onions and garlic; sauté until softened.
4. Pour in beef broth and wine. Add carrots, potatoes, thyme, salt, and pepper.
5. Bring to a boil, then reduce heat and simmer covered for 2-3 hours until meat is tender. Serve hot.

Serves 4-6 people

ingredients

- **2 pounds of beef stew meat, cut into cubes**
- **¼ cup all-purpose flour**
- **2 tablespoons vegetable oil**
- **1 onion, chopped**
- **3 cloves garlic, minced**
- **4 cups beef broth**
- **1 cup red wine (optional)**
- **4 carrots, sliced**
- **4 potatoes, diced**
- **2 teaspoons dried thyme**
- **Salt and pepper to taste**

tip from the chef

Serve with fresh baked dinner rolls!

macaroni
and cheese

■□□ | Cooking time: 20-25 minutes - Preparation time: 10 minutes

ingredients
- > 2 cups elbow macaroni
- > ¼ cup butter
- > ¼ cup all-purpose flour
- > ½ teaspoon salt
- > ¼ teaspoon black pepper
- > ¼ teaspoon paprika
- > 2 cups milk
- > 2 ½ cups shredded sharp cheddar cheese

method
1. Cook macaroni according to package instructions; drain and set aside.
2. In a saucepan, melt butter over medium heat. Stir in flour, salt, pepper, and paprika until well combined.
3. Gradually whisk in milk, stirring continuously until the mixture thickens.
4. Reduce heat, add shredded cheese, and stir until melted and smooth.
5. Combine the cheese sauce with cooked macaroni. Serve hot.

Serves 4-6 people

tip from the chef
Try putting the macaroni and cheese in a casserole dish and top with extra cheese and bread crumbs and bake for 10 - 15 minutes!

perfect pot

roast

Cooking time: 2.5-3 hours - Preparation time: 15 minutes

method

1. Preheat oven to 325°F (163°C).
2. Season the roast with salt and pepper. In a Dutch oven, heat oil over medium-high heat and brown the roast on all sides.
3. Add onions and garlic; sauté until softened.
4. Pour in beef broth and wine. Add carrots, potatoes, and rosemary.
5. Cover and roast in the oven for 2.5-3 hours until meat is fork-tender. Serve hot.

Serves 6-8 people

ingredients

- 3-4 pounds beef chuck roast
- Salt and pepper to taste
- 2 tablespoons vegetable oil
- 1 onion, chopped
- 4 cloves garlic, minced
- 1 cup beef broth
- 1 cup red wine (optional)
- 4 carrots, sliced or cut into sticks
- 4 potatoes, diced or baby new potatoes
- 2 sprigs fresh rosemary (or 1 teaspoon dried)

tip from the chef

This dish is what comfort food is all about!

homemade
chicken pot pie

■■□ | Cooking time: 30-35 minutes - Preparation time: 20 minutes

ingredients

- 1 pound boneless, skinless chicken breasts, cooked and shredded
- ⅓ cup butter
- ⅓ cup all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon dried thyme
- 1¾ cups chicken broth
- ⅔ cup milk
- 1 cup frozen peas
- 1 cup frozen carrots
- 1 package refrigerated pie crusts (2 crusts)

method

1. Preheat oven to 425°F (220°C).
2. In a saucepan, melt butter. Stir in flour, salt, pepper, and thyme until well combined.
3. Gradually whisk in chicken broth and milk. Cook and stir until the mixture thickens.
4. Add shredded chicken, peas, and carrots to the sauce.
5. Roll out one pie crust and place it in a pie dish. Pour in the chicken mixture, then top with the second pie crust. Seal the edges, cut slits for ventilation, and bake for 30-35 minutes until golden brown.

Serves 4-6 people

tip from the chef

Serve with a green salad!

creamy tomato basil soup

■□□ | Cooking time: 25 minutes - Preparation time: 15 minutes

method

1. In a pot, heat olive oil over medium heat. Add chopped onions and garlic, and sauté until softened.
2. Add whole peeled tomatoes (with juices) and vegetable broth. Bring to a simmer.
3. Use an immersion blender to puree the soup until smooth.
4. Stir in heavy cream and chopped basil. Season with salt and pepper to taste.
5. Simmer for an additional 10-15 minutes. Serve hot, optionally topped with grated Parmesan.

Serves 4-6 people

ingredients

- **2 tablespoons olive oil**
- **1 onion, chopped**
- **2 cloves garlic, minced**
- **2 cans (28 oz each) whole peeled tomatoes**
- **2 cups vegetable broth**
- **½ cup heavy cream**
- **¼ cup fresh basil, chopped**
- **Salt and pepper to taste**
- **Optional: grated Parmesan for topping**

tip from the chef

Don't forget to make a couple gooey grilled cheese sandwiches on thick slices of sourdough bread.

classic meatloaf

■■□ | Cooking time: 1 hour - Preparation time: 15 minutes

ingredients

- 1 ½ pounds ground beef
- 1 cup breadcrumbs
- ½ cup milk
- ¼ cup ketchup
- 1 onion, finely chopped
- 1 egg, beaten
- 1 teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon dried thyme
- For topping: additional ketchup or barbecue sauce (optional)

method

1. Preheat oven to 350°F (175°C).
2. In a large bowl, combine ground beef, breadcrumbs, milk, ketchup, chopped onion, beaten egg, salt, pepper, and thyme.
3. Mix the ingredients until well combined, but avoid overmixing.
4. Shape the mixture into a loaf and place it in a baking dish or on a baking sheet.
5. Optionally, spread additional ketchup or barbecue sauce on top. Bake for 1 hour or until the internal temperature reaches 160°F (71°C).

Serves 4-6 people

tip from the chef

Serve with mashed potatoes, gravy, green beans and dinner rolls!
Comfort food at its best!

ultimate grilled cheese sandwich

■□□ | Cooking time: 8-10 minutes - Preparation time: 10 minutes

method

1. Butter one side of each slice of bread.
2. Place a generous amount of shredded cheese on the unbuttered side of half the slices.
3. Optionally, sprinkle garlic powder and dried oregano on the cheese.
4. Top with the remaining bread slices, buttered side facing out.
5. Heat a skillet over medium heat. Grill each sandwich for 3-4 minutes per side until golden and the cheese is melted.

Serves 4 people

ingredients

- **8 slices of bread**
- **4 tablespoons butter, softened**
- **2 cups shredded cheese (cheddar, mozzarella, or your choice)**
- **1 teaspoon garlic powder (optional)**
- **½ teaspoon dried oregano (optional)**

tip from the chef

Add some cooked bacon to these grilled cheese sandwiches and serve with your favorite french fries!

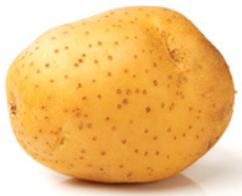
old-fashioned
mashed potatoes

■□□ | Cooking time: 15-20 minutes - Preparation time: 15 minutes

ingredients
- 4 large potatoes, peeled and cubed
- ½ cup unsalted butter
- ½ cup whole milk
- Salt and pepper to taste
- Chopped fresh parsley for garnish (optional)

method
1. Boil the peeled and cubed potatoes in a pot of salted water until fork-tender.
2. Drain the potatoes and return them to the pot.
3. Add butter and milk to the potatoes and mash until smooth. Adjust butter and milk to desired consistency.
4. Season with salt and pepper to taste. Mix well.
5. Garnish with chopped parsley if desired. Serve hot.

Serves 4-6 people



tip from the chef
Try adding chopped thyme, finely chopped chives, chopped cooked bacon bits, shredded cheddar cheese, and sour cream!

chicken
and dumplings

■■□ | Cooking time: 45-50 minutes - Preparation time: 20 minutes

method

1. Season chicken pieces with salt and pepper. In a large pot, heat oil and brown chicken on all sides.
2. Add chopped onions, carrots, and celery. Sauté until vegetables are softened.
3. Pour in chicken broth, bring to a simmer, and cook until chicken is cooked through.
4. In a bowl, mix flour, baking powder, salt, and milk to form a thick batter for dumplings.
5. Drop spoonfuls of dumpling batter into the simmering broth. Cover and cook for 15-20 minutes. Add frozen peas. Serve hot.

Serves 4-6 people

ingredients

- **1 whole chicken (about 4 pounds), cut into pieces**
- **Salt and pepper to taste**
- **2 tablespoons vegetable oil**
- **1 onion, chopped**
- **3 carrots, sliced**
- **3 celery stalks, chopped**
- **4 cups chicken broth**
- **1 cup frozen peas**
- **For dumplings: 2 cups all-purpose flour, 1 tablespoon baking powder, 1 teaspoon salt, 1 cup milk**

tip from the chef

Serve with savory herb monkey bread rolls!

baked ziti

■■□ | Cooking time: 25-30 minutes - Preparation time: 20 minutes

ingredients

- 1 pound ziti pasta
- 1 pound ground beef or Italian sausage
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 jar (24 oz) marinara sauce
- 2 cups ricotta cheese
- 2 cups shredded mozzarella cheese
- ½ cup grated Parmesan cheese
- Salt and pepper to taste
- Fresh basil or parsley for garnish (optional)

method

1. Preheat oven to 375°F (190°C). Cook ziti pasta according to package instructions; drain.
2. In a skillet, brown the ground beef or sausage. Add chopped onions and garlic, and sauté until softened.
3. Combine the cooked pasta, meat mixture, marinara sauce, ricotta, half of the mozzarella, and half of the Parmesan. Season with salt and pepper.
4. Transfer the mixture to a baking dish. Top with the remaining mozzarella and Parmesan.
5. Bake for 25-30 minutes until bubbly and golden. Garnish with fresh basil or parsley if desired. Serve hot.

Serves 6-8 people

tip from the chef

Serve with a crusty garlic bread and a green salad!

mom's
meatballs and spaghetti

■■□ | Cooking time: 25-30 minutes - Preparation time: 20 minutes

method

1. Preheat oven to 375°F (190°C). In a bowl, combine ground beef, breadcrumbs, Parmesan, egg, garlic, oregano, salt, and pepper. Mix well and shape into meatballs.
2. Place meatballs on a baking sheet and bake for 20-25 minutes until cooked through.
3. Cook spaghetti according to package instructions; drain.
4. Heat marinara sauce in a pot, add the baked meatballs and simmer for a few minutes.
5. Serve meatballs and sauce over the cooked spaghetti. Garnish with fresh basil or parsley if desired.

Serves 4-6 people

ingredients

- **1 pound ground beef**
- **½ cup breadcrumbs**
- **¼ cup grated Parmesan cheese**
- **1 egg**
- **2 cloves garlic, minced**
- **1 teaspoon dried oregano**
- **Salt and pepper to taste**
- **2 cups marinara sauce**
- **1 pound spaghetti**
- **Fresh basil or parsley for garnish (optional)**

tip from the chef

Serve with fresh baked garlic knots and a tomato and onion salad!

ultimate
chicken parmesan

■■□ | Cooking time: 30-35 minutes - Preparation time: 20 minutes

ingredients
- 4 boneless, skinless chicken breasts
- Salt and pepper to taste
- 1 cup all-purpose flour
- 2 eggs, beaten
- 1 cup breadcrumbs
- ½ cup grated Parmesan cheese
- 2 cups marinara sauce
- 2 cups shredded mozzarella cheese
- ¼ cup fresh basil, chopped (optional)
- Olive oil for frying

method
1. Preheat oven to 375°F (190°C). Season chicken breasts with salt and pepper.
2. Dredge each chicken breast in flour, dip in beaten eggs, and coat with a mixture of breadcrumbs and Parmesan.
3. In a skillet, heat olive oil over medium-high heat. Fry chicken until golden brown on both sides.
4. Place the fried chicken in a baking dish. Top each piece with marinara sauce and shredded mozzarella.
5. Bake for 25-30 minutes until cheese is melted and bubbly. Garnish with chopped basil if desired. Serve hot.

Serves 4 people

tip from the chef
Serve over your favorite pasta, and enjoy this cozy comfort dish!

classic
chicken alfredo

■■□ | Cooking time: 20 minutes - Preparation time: 15 minutes

method

1. Cook fettuccine pasta according to package instructions; drain.
2. Season chicken pieces with salt and pepper. In a skillet, melt butter over medium heat. Add chicken and cook until browned and cooked through.
3. Add minced garlic and mushrooms to the skillet and sauté for a minute.
4. Pour in heavy cream, bring to a simmer, and stir in grated Parmesan. Cook until the sauce thickens.
5. Toss the cooked pasta in the Alfredo sauce. Garnish with fresh parsley if desired. Serve hot.

Serves 2 people

ingredients

- **12 oz fettuccine pasta**
- **1 pound boneless, skinless chicken breasts, cut into bite-sized pieces**
- **2 tablespoons butter**
- **2 cloves garlic, minced**
- **1 cup heavy cream**
- **1 cup grated Parmesan cheese**
- **Salt and black pepper to taste**
- **Fresh parsley for garnish (optional)**
- **Sliced mushrooms (optional)**

tip from the chef

Substitute the chicken with shrimp and scallops for a more elegant dinner! Don't forget the warm crusty french bread!

fluffy pancakes

with maple syrup

■□□ | Cooking time: 10 minutes - Preparation time: 10 minutes

ingredients

- > 1 cup all-purpose flour
- > 2 tablespoons sugar
- > 1 tablespoon baking powder
- > ½ teaspoon salt
- > ¾ cup milk
- > 1 egg
- > 2 tablespoons melted butter
- > Maple syrup for serving

method

1. In a bowl, whisk together flour, sugar, baking powder, and salt.
2. In a separate bowl, whisk together milk, egg, and melted butter.
3. Pour the wet ingredients into the dry ingredients and stir until just combined. Don't overmix; lumps are okay.
4. Heat a griddle or non-stick pan over medium heat. Spoon batter onto the griddle to make pancakes.
5. Cook until bubbles form on the surface, then flip and cook until golden brown. Serve with maple syrup.

Serves 2-3 people

tip from the chef

Serve with fresh fruit, whipped cream and a mimosa!

creamy potato soup

Cooking time: 25-30 minutes - Preparation time: 15 minutes

method

1. In a large pot, melt butter over medium heat. Add chopped onion and celery, sauté until softened.
2. Stir in flour to create a roux. Cook for 2 minutes.
3. Gradually whisk in chicken or vegetable broth until smooth. Add diced potatoes and bring to a simmer. Cook until potatoes are tender.
4. Pour in milk and add shredded cheddar cheese. Stir until the cheese is melted and the soup is creamy.
5. Season with salt and pepper to taste. Serve hot, garnished with optional toppings if desired.

Serves 4-6 people

ingredients

- **4 cups potatoes, peeled and diced**
- **½ cup onion, chopped**
- **½ cup celery, chopped**
- **4 cups chicken or vegetable broth**
- **2 cups milk**
- **3 tablespoons all-purpose flour**
- **½ cup unsalted butter**
- **1 cup shredded cheddar cheese**
- **Salt and pepper to taste**
- **Optional toppings: bacon bits, chives, sour cream**

tip from the chef

Serve with a grilled ham and cheese sandwich!

traditional
beef lasagna

■■□ | Cooking time: 25-30 minutes - Preparation time: 20 minutes

ingredients
- 9 lasagna noodles
- 1 pound ground beef
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 can (28 oz) crushed tomatoes
- 2 cups ricotta cheese
- 2 cups shredded mozzarella cheese
- ½ cup grated Parmesan cheese
- 1 egg
- 1 teaspoon dried oregano
- Salt and pepper to taste

method
1. Cook lasagna noodles according to package instructions; drain and set aside.
2. In a skillet, brown ground beef. Add chopped onions and garlic, sauté until softened.
3. Stir in crushed tomatoes, oregano, salt, and pepper. Simmer for 10-15 minutes.
4. In a bowl, mix ricotta cheese, egg, and Parmesan.
5. Assemble the lasagna layers: Spread a layer of meat sauce in a baking dish, add a layer of noodles, then the ricotta mixture, and repeat. Top with shredded mozzarella. Bake at 375°F (190°C) for 25-30 minutes.

Serves 6-8 people

tip from the chef
What more can I say! All this dish needs is garlic bread!

classic tuna casserole

■□□ | Cooking time: 25-30 minutes - Preparation time: 15 minutes

method

1. Cook egg noodles according to package instructions; drain and set aside.
2. In a bowl, mix cream of mushroom soup, milk, frozen peas, tuna, and shredded cheddar cheese.
3. Stir in cooked egg noodles and season with salt and pepper.
4. Transfer the mixture to a baking dish.
5. In a small bowl, combine breadcrumbs and melted butter. Sprinkle over the casserole. Bake at 375°F (190°C) for 25-30 minutes.

Serves 4-6 people

ingredients

- **16 oz egg noodles**
- **2 cans (10.5 oz each) of condensed cream of mushroom soup**
- **1 cup milk**
- **1 cup frozen peas**
- **4 cans (5 oz each) of tuna, drained**
- **1 cup shredded cheddar cheese**
- **½ cup breadcrumbs**
- **2 tablespoons butter, melted**
- **Salt and pepper to taste**

tip from the chef

This recipe is a comfort dish that can elevate your mood and curb your hunger with only the first serving, so no need for a side dish, just have another helping!

perfect potatoes
au gratin

■■□ | Cooking time: 45-50 minutes - Preparation time: 15 minutes

ingredients
- 4 large potatoes, thinly sliced
- 1 cup heavy cream
- 1 cup shredded Gruyere or Swiss cheese
- ½ cup grated Parmesan cheese
- 2 cloves garlic, minced
- Salt and pepper to taste
- 2 tablespoons butter, cubed

method
1. Preheat oven to 375°F (190°C). Grease a baking dish.
2. Layer half of the sliced potatoes in the baking dish.
3. In a bowl, mix heavy cream, Gruyere, Parmesan, minced garlic, salt, and pepper.
4. Pour half of the cream mixture over the potatoes. Repeat with the remaining potatoes and cream mixture.
5. Top with cubed butter. Bake for 45-50 minutes until potatoes are tender and the top is golden brown.

Serves 4-6 people

tip from the chef
Garnish with rosemary and serve as a side dish with your favorite baked chicken recipe!

yorkshire
pudding with gravy

Cooking time: 20-25 minutes - Preparation time: 10 minutes

method

1. Preheat the oven to 425°F (220°C). Place a muffin tin or a large baking dish in the oven with a small amount of oil or beef drippings in each cup or the dish.
2. In a bowl, whisk together flour, milk, eggs, and salt until smooth.
3. Carefully remove the hot tin or dish from the oven and pour the batter evenly into the cups or dish.
4. Bake for 20-25 minutes until the Yorkshire puddings are puffed and golden brown.
5. For the gravy, in a saucepan, whisk together flour and broth over medium heat until the mixture thickens. Season with salt and pepper to taste.

Serves 4 people

ingredients

- **1 cup all-purpose flour**
- **1 cup milk**
- **2 large eggs**
- **½ teaspoon salt**
- **2 tablespoons vegetable oil or beef drippings**

For Gravy

- **2 tablespoons all-purpose flour**
- **2 cups beef or vegetable broth**
- **Salt and pepper to taste**

tip from the chef

Yorkshire pudding is a baked pudding made from a batter of eggs, flour, and milk or water. A common British side dish. The best side dishes to serve with Yorkshire pudding are roast beef, potato wedges and vegetables!

homemade cornbread

■□□ | Cooking time: 20-25 minutes - Preparation time: 10 minutes

ingredients

- > 1 cup cornmeal
- > 1 cup all-purpose flour
- > ¼ cup sugar
- > 1 tablespoon baking powder
- > ½ teaspoon salt
- > 1 cup milk
- > ¼ cup melted butter
- > 1 egg

method

1. Preheat oven to 400°F (200°C). Grease an 8-inch square baking dish.
2. In a bowl, combine cornmeal, flour, sugar, baking powder, and salt.
3. In another bowl, whisk together milk, melted butter, and egg.
4. Pour the wet ingredients into the dry ingredients and stir until just combined.
5. Pour the batter into the prepared baking dish and bake for 20-25 minutes until golden brown. Serve warm.

Serves 6-8 people

tip from the chef

Make a big pot of your favorite chili to go with this homemade cornbread!

classic
chicken schnitzel

■■□ | Cooking time: 20 minutes - Preparation time: 10 minutes

method

1. With a meat tenderizer or the bottom of a heavy pan, pound out the chicken breasts to ¼ 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 chicken first in the flour, then the egg mixture, and then in the panko crumbs, shaking off excess. Repeat with the remaining chicken.
4. Heat 2 tablespoons of oil in a heavy skillet over medium high heat. Fry the chicken in batches, moving the chicken in the pan, until golden brown and crispy, about 5 minutes on each side. Add 1 tablespoon of oil to the pan at a time and repeat with the remaining chicken.

Serves 4 people

ingredients

- **3 pounds chicken breasts**
- **½ cup all-purpose flour**
- **¼ cup milk**
- **2 eggs, whisked**
- **½ teaspoon kosher salt**
- **½ teaspoon freshly ground black pepper**
- **1 cup panko bread crumbs**
- **¼ cup oil for frying, divided**
- **1 lemon, cut into wedges**

tip from the chef

Serve with lemon wedges, mashed potatoes and corn!

beef & vegetable stir-fry

■■□ | Cooking time: 10 minutes - Preparation time: 15 minutes

ingredients

- 1 pound flank steak, thinly sliced
- 2 tablespoons soy sauce
- 1 tablespoon oyster sauce
- 1 tablespoon cornstarch
- 2 tablespoons vegetable oil
- 1 onion, sliced
- 1 bell pepper, sliced
- 1 cup broccoli florets
- 2 cloves garlic, minced
- 1 teaspoon ginger, grated
- 2 green onions, chopped
- Sesame seeds for garnish (optional)
- Cooked rice for serving

method

1. In a bowl, marinate sliced beef in soy sauce, oyster sauce, and cornstarch. Set aside for 10 minutes.
2. Heat vegetable oil in a wok or large skillet over high heat.
3. Stir-fry marinated beef until browned. Remove beef from the pan.
4. In the same pan, stir-fry onion, bell pepper, broccoli, garlic, and ginger until vegetables are crisp-tender.
5. Add the cooked beef back to the pan. Stir in chopped green onions. Serve over cooked rice, garnished with sesame seeds if desired.

Serves 4 people

tip from the chef

Serve with white rice and crispy bread!

chicken & broccoli casserole

| Cooking time: 25-30 minutes - Preparation time: 15 minutes

method

1. Preheat oven to 350°F (175°C). Grease a baking dish.
2. Arrange shredded chicken and broccoli in the baking dish.
3. In a bowl, mix mayonnaise, cream of mushroom soup, shredded cheddar, lemon juice, salt, and pepper. Pour over the chicken and broccoli.
4. In a separate bowl, combine breadcrumbs and melted butter. Sprinkle over the casserole.
5. Bake for 25-30 minutes until bubbly and the top is golden brown.

Serves 4-6 people

ingredients

- **2 cups cooked chicken, shredded**
- **3 cups broccoli florets**
- **1 cup mayonnaise**
- **1 can (10.5 oz) condensed cream of mushroom soup**
- **1 cup shredded cheddar cheese**
- **1 teaspoon lemon juice**
- **Salt and pepper to taste**
- **1 cup breadcrumbs**
- **2 tablespoons melted butter**

tip from the chef

Makes a great side dish for almost any dinner!

baked chicken

with garlic butter

■□□ | Cooking time: 20-25 minutes - Preparation time: 10 minutes

ingredients

- 4 boneless, skinless chicken breasts
- 4 tablespoons melted butter
- 4 cloves garlic, minced
- 1 teaspoon dried thyme
- Salt and black pepper to taste
- 1 lemon, sliced (optional)

method

1. Preheat oven to 400°F (200°C).
2. Season chicken breasts with salt, pepper, and dried thyme.
3. In a bowl, mix melted butter and minced garlic.
4. Place chicken in a baking dish and drizzle with the garlic butter mixture.
5. Bake for 20-25 minutes or until the chicken is cooked through. Optionally, add lemon slices for extra flavor. Serve hot.

Serves 4 people

tip from the chef

Serve with a side of Parmesan noodles and garlic bread!

lemon bars
with shortbread crust

■■□ | Cooking time: 45-50 minutes - Preparation time: 15 minutes

method

1. Preheat the oven to 350°F (175°C) and grease a 9x13-inch baking dish.
2. In a bowl, cream together softened butter and powdered sugar. Add flour and salt, mixing until combined.
3. Press the shortbread mixture into the prepared baking dish to form an even crust. Bake for 20 minutes until lightly golden.
4. In another bowl, whisk together granulated sugar, flour, eggs, lemon juice, and lemon zest for the filling.
5. Pour the lemon filling over the baked crust and return to the oven for an additional 20-25 minutes, or until the filling is set. Allow it to cool, then dust it with powdered sugar before slicing.

Serves 12-16 people

ingredients

For the Shortbread Crust

- **1 cup unsalted butter, softened**
- **½ cup powdered sugar**
- **2 cups all-purpose flour**
- **¼ teaspoon salt**

For the Lemon Filling

- **1½ cups granulated sugar**
- **¼ cup all-purpose flour**
- **4 large eggs**
- **⅔ cup freshly squeezed lemon juice**
- **Zest of 2 lemons**
- **Powdered sugar for dusting**

tip from the chef

Serve with a dollop of whip cream and lemon slices!

classic chocolate
chip cookie bars

■■□ | Cooking time: 9-11 minutes - Preparation time: 15 minutes

ingredients
- 1 cup (2 sticks) unsalted butter, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 ¼ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 cups semisweet chocolate chips
- 1 cup chopped nuts (optional)

method
1. Preheat the oven to 375°F (190°C) and line baking sheet with parchment paper.
2. In a large bowl, cream together softened butter, granulated sugar, and brown sugar until light and fluffy.
3. Beat in eggs one at a time, then stir in vanilla extract.
4. In a separate bowl, whisk together flour, baking soda, and salt. Gradually add this dry mixture to the wet ingredients, mixing until just combined.
5. Fold in chocolate chips and nuts (if using). Turn dough onto prepared baking sheet and bake for 9-11 minutes until the edges are golden brown. Allow bars to cool before cutting.

Serves 24-30 cookies

tip from the chef
Serve with chocolate syrup and colorful chocolate candies on top!

apple pie perfection

■■□ | Cooking time: 45-50 minutes - Preparation time: 30 minutes

method

1. Preheat the oven to 425°F (220°C) and prepare a 9-inch pie dish.
2. In a food processor, combine flour, cold cubed butter, sugar, and salt for the pie crust. Pulse until it resembles coarse crumbs. Add ice water gradually until the dough comes together.
3. Divide the dough in half. Roll out one half and place it in the pie dish.
4. In a large bowl, toss together sliced apples, sugar, flour, cinnamon, nutmeg, and lemon juice for the filling. Pour the filling into the pie crust.
5. Roll out the remaining dough and place it over the filling. Trim, fold, and crimp the edges. Cut slits in the top crust for ventilation. Bake for 45-50 minutes or until the crust is golden brown. Allow it to cool before serving.

Serves 4-6 people

ingredients

For the Pie Crust

- **2½ cups all-purpose flour**
- **1 cup unsalted butter, cold and cubed**
- **¼ cup granulated sugar**
- **½ teaspoon salt**
- **½ cup ice water**

For the Apple Filling

- **6 cups peeled and sliced apples (such as Granny Smith)**
- **¾ cup granulated sugar**
- **2 tablespoons all-purpose flour**
- **1 teaspoon ground cinnamon**
- **¼ teaspoon ground nutmeg**
- **1 tablespoon lemon juice**

tip from the chef

Serve with a scoop of vanilla ice cream and caramel sauce!

rich and creamy cheesecake

■■■ | Cooking time: 55-60 minutes - Preparation time: 20 minutes

ingredients

For the Crust

- **1½ cups graham cracker crumbs**
- **¼ cup melted butter**
- **2 tablespoons granulated sugar**

For the Cheesecake Filling

- **4 packages (8 oz each) of cream cheese, softened**
- **1¼ cups granulated sugar**
- **1 teaspoon vanilla extract**
- **4 large eggs**
- **1 cup sour cream**

method

1. Preheat the oven to 325°F (163°C) and grease a 9-inch springform pan.
2. In a bowl, combine graham cracker crumbs, melted butter, and sugar for the crust. Press the mixture into the bottom of the prepared pan.
3. In a large bowl, beat cream cheese, sugar, and vanilla extract until smooth. Add eggs one at a time, beating well after each addition. Stir in sour cream.
4. Pour the cream cheese mixture over the crust in the pan. Smooth the top with a spatula.
5. Bake for 55-60 minutes or until the center is set. Allow the cheesecake to cool in the oven with the door ajar for an hour, then refrigerate for at least 4 hours or overnight.

Serves 12 people

tip from the chef

Serve with fresh berries of your choice!

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