

- Return chicken to the skillet and cook until heated through.
  - Serve warm.
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## **Peking Duck**

### **Ingredients:**

- 1 whole duck
- 1/4 cup soy sauce
- 1/4 cup honey
- 2 tablespoons hoisin sauce
- 2 tablespoons rice vinegar
- 2 cloves garlic, minced
- 1 teaspoon five-spice powder
- 1 teaspoon grated ginger
- 1/4 cup green onions, sliced
- Mandarin pancakes for serving

### **Instructions:**

- Preheat oven to 375°F (190°C).
  - In a bowl, mix soy sauce, honey, hoisin sauce, rice vinegar, minced garlic, five-spice powder, and grated ginger.
  - Brush the mixture over the duck.
  - Place duck on a roasting rack and roast for 1 hour and 30 minutes until skin is crispy.
  - Let rest before carving.
  - Serve duck with sliced green onions and mandarin pancakes.
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## **Pork Schnitzel**

### **Ingredients:**

- 4 pork cutlets
- 1/2 cup flour
- 2 eggs, beaten
- 1 cup breadcrumbs
- 1/4 cup vegetable oil
- 1 lemon, sliced
- Salt and pepper to taste

### **Instructions:**

- Season pork cutlets with salt and pepper.
- Dredge cutlets in flour, dip in beaten eggs, and coat with breadcrumbs.
- In a large skillet, heat vegetable oil over medium heat.
- Cook cutlets until golden and crispy on both sides.
- Serve with lemon slices.

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## Quiche Lorraine

### Ingredients:

- 1 pie crust
- 6 slices bacon, cooked and crumbled
- 1 small onion, diced
- 1 cup grated Gruyère cheese
- 3 eggs
- 1 cup heavy cream
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

### Instructions:

- Preheat oven to 375°F (190°C).
- Place pie crust in a pie dish.
- Sprinkle cooked bacon, diced onion, and grated Gruyère cheese over the crust.
- In a bowl, whisk eggs, heavy cream, salt, and pepper.
- Pour egg mixture over the filling.
- Bake for 30-35 minutes until set and golden.
- Serve warm.

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## Ramen

### Ingredients:

- 4 cups chicken broth
- 1/4 cup soy sauce
- 2 tablespoons miso paste
- 2 cloves garlic, minced
- 1 piece ginger, sliced
- 1/2 pound pork belly, sliced
- 4 eggs, soft-boiled
- 8 ounces ramen noodles
- Sliced green onions, nori, and sesame seeds for garnish

### Instructions:

- In a large pot, bring chicken broth, soy sauce, miso paste, minced garlic, and sliced ginger to a boil.
- Reduce heat and simmer for 20 minutes.
- In a skillet, cook sliced pork belly until crispy.
- Cook ramen noodles according to package instructions.
- Divide noodles among bowls, top with broth, pork belly, soft-boiled eggs, sliced green onions, nori, and sesame seeds.
- Serve immediately.

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## **Roast Beef**

### **Ingredients:**

- 1 beef roast (3-4 pounds)
- 2 cloves garlic, minced
- 1 tablespoon fresh rosemary, chopped
- 1 tablespoon fresh thyme, chopped
- 1/4 cup olive oil
- Salt and pepper to taste

### **Instructions:**

- Preheat oven to 350°F (175°C).
- In a bowl, mix minced garlic, chopped rosemary, chopped thyme, olive oil, salt, and pepper.
- Rub the mixture over the beef roast.
- Place the roast in a roasting pan and cook for 1 hour and 30 minutes until desired doneness.
- Let rest before slicing and serving.

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## **Salmon en Papillote**

### **Ingredients:**

- 4 salmon fillets
- 1 lemon, sliced
- 1 small onion, sliced
- 1 zucchini, sliced
- 1/4 cup olive oil
- 1 tablespoon fresh dill, chopped
- Salt and pepper to taste
- Parchment paper

### **Instructions:**

- Preheat oven to 375°F (190°C).
  - Cut parchment paper into large squares.
  - Place a salmon fillet in the center of each square.
  - Top with lemon slices, sliced onion, and sliced zucchini.
  - Drizzle with olive oil and sprinkle with chopped dill, salt, and pepper.
  - Fold the parchment paper over the salmon and seal the edges to form a packet.
  - Place packets on a baking sheet and bake for 20-25 minutes until salmon is cooked through.
  - Serve warm.
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## **Baked Ziti**

### **Ingredients:**

- 1 pound ziti pasta
- 1 pound ground beef or Italian sausage
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 jar (24 ounces) marinara sauce
- 1 cup ricotta cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 teaspoon dried oregano
- Salt and pepper to taste

### **Instructions:**

- Preheat oven to 375°F (190°C).
  - Cook ziti according to package instructions, then drain.
  - In a skillet, cook ground beef or sausage with diced onion and minced garlic until browned.
  - Stir in marinara sauce, oregano, salt, and pepper, and simmer for 10 minutes.
  - In a baking dish, layer half the ziti, half the sauce, dollops of ricotta, and half the mozzarella. Repeat layers.
  - Top with grated Parmesan cheese.
  - Bake for 25-30 minutes until bubbly and golden.
  - Serve warm.
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## **Butter Chicken**

### **Ingredients:**

- 1 pound boneless chicken thighs, cubed
- 1 cup plain yogurt
- 1 tablespoon lemon juice
- 2 cloves garlic, minced
- 1 teaspoon grated ginger
- 1 teaspoon garam masala
- 1 teaspoon turmeric
- 1 teaspoon cumin
- 1 can (14.5 ounces) tomato puree
- 1/2 cup heavy cream
- 2 tablespoons butter
- Salt and pepper to taste
- Chopped cilantro for garnish
- Cooked rice or naan for serving

### **Instructions:**

- In a bowl, mix yogurt, lemon juice, garlic, ginger, garam masala, turmeric, and cumin. Marinate chicken in the mixture for at least 1 hour.
  - In a skillet, melt butter over medium heat.
  - Add marinated chicken and cook until browned.
  - Stir in tomato puree and simmer for 20 minutes.
  - Add heavy cream, season with salt and pepper, and simmer for another 10 minutes.
  - Garnish with cilantro and serve with rice or naan.
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## **Chili Con Carne**

### **Ingredients:**

- 1 pound ground beef
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 can (15 ounces) kidney beans, drained
- 1 can (14.5 ounces) diced tomatoes
- 1/4 cup tomato paste
- 1 cup beef broth
- 1 tablespoon chili powder
- 1 teaspoon cumin
- 1 teaspoon paprika
- Salt and pepper to taste
- Shredded cheese and sour cream for garnish

### **Instructions:**

- In a large pot, cook ground beef with diced onion and garlic over medium heat until browned.
  - Stir in kidney beans, diced tomatoes, tomato paste, beef broth, chili powder, cumin, and paprika.
  - Bring to a boil, then reduce heat and simmer for 30 minutes, stirring occasionally.
  - Season with salt and pepper.
  - Serve hot, garnished with shredded cheese and sour cream.
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## **Gnocchi with Sage Butter**

### **Ingredients:**

- 1 pound potato gnocchi
- 1/4 cup butter
- 2 cloves garlic, minced
- 8 fresh sage leaves
- 1/2 cup grated Parmesan cheese
- Salt and pepper to taste

### **Instructions:**

- Cook gnocchi according to package instructions, then drain.
  - In a large skillet, melt butter over medium heat.
  - Add minced garlic and sage leaves, sauté until fragrant and sage is crispy.
  - Add cooked gnocchi to the skillet and toss to coat in the butter sauce.
  - Season with salt and pepper, and sprinkle with Parmesan cheese.
  - Serve warm.
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### **Honey Garlic Pork Ribs**

#### **Ingredients:**

- 2 pounds pork ribs
- 1/4 cup honey
- 1/4 cup soy sauce
- 2 tablespoons rice vinegar
- 3 cloves garlic, minced
- 1 teaspoon grated ginger
- 1 teaspoon paprika
- Salt and pepper to taste
- Sliced green onions for garnish

#### **Instructions:**

- Preheat oven to 300°F (150°C).
  - Season ribs with salt, pepper, and paprika, then place in a baking dish.
  - In a bowl, mix honey, soy sauce, rice vinegar, garlic, and ginger. Pour over the ribs.
  - Cover with foil and bake for 2.5 hours, basting occasionally with the sauce.
  - Remove foil, increase oven to 400°F (200°C), and bake for 15-20 minutes until caramelized.
  - Garnish with green onions and serve.
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### **Moroccan Chicken Tagine**

#### **Ingredients:**

- 4 chicken thighs
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 cup chicken broth
- 1/2 cup dried apricots, chopped
- 1/2 cup green olives
- 1 tablespoon olive oil
- 1 teaspoon cumin
- 1 teaspoon cinnamon
- 1 teaspoon turmeric
- Salt and pepper to taste

- Chopped parsley for garnish
- Cooked couscous for serving

**Instructions:**

- In a large pot, heat olive oil over medium heat.
  - Brown chicken thighs on all sides, then set aside.
  - Sauté onion and garlic until softened.
  - Stir in cumin, cinnamon, and turmeric, then add chicken broth, apricots, and olives.
  - Return chicken to the pot, cover, and simmer for 45 minutes until tender.
  - Season with salt and pepper.
  - Garnish with parsley and serve over couscous.
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**Mushroom Risotto****Ingredients:**

- 1 cup Arborio rice
- 4 cups chicken or vegetable broth
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 cup mushrooms, sliced
- 1/2 cup white wine
- 1/2 cup grated Parmesan cheese
- 2 tablespoons butter
- 2 tablespoons olive oil
- Salt and pepper to taste
- Chopped parsley for garnish

**Instructions:**

- Heat broth in a pot and keep warm.
  - In a large skillet, heat olive oil and 1 tablespoon butter over medium heat.
  - Sauté onion, garlic, and mushrooms until tender.
  - Add rice and stir for 1-2 minutes until lightly toasted.
  - Pour in white wine and cook until absorbed.
  - Add warm broth, one ladle at a time, stirring until absorbed before adding more, until rice is creamy and tender (about 20 minutes).
  - Stir in remaining butter and Parmesan cheese, season with salt and pepper.
  - Garnish with parsley and serve.
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**Pulled Pork Sandwiches****Ingredients:**

- 2 pounds pork shoulder
- 1 small onion, sliced
- 2 cloves garlic, minced

- 1 cup barbecue sauce
- 1/2 cup chicken broth
- 1 tablespoon brown sugar
- 1 teaspoon smoked paprika
- Salt and pepper to taste
- Buns for serving
- Coleslaw for topping (optional)

**Instructions:**

- Season pork shoulder with salt, pepper, and smoked paprika.
  - Place onion and garlic in a slow cooker, then add pork.
  - Mix barbecue sauce, chicken broth, and brown sugar, and pour over pork.
  - Cook on low for 8 hours or high for 4 hours until pork shreds easily.
  - Shred pork with forks and mix with sauce.
  - Serve on buns with coleslaw if desired.
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**Stuffed Chicken Breasts**

**Ingredients:**

- 4 boneless, skinless chicken breasts
- 1/2 cup spinach, chopped
- 1/2 cup feta cheese, crumbled
- 1/4 cup sun-dried tomatoes, chopped
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- Salt and pepper to taste

**Instructions:**

- Preheat oven to 375°F (190°C).
  - Cut a pocket into each chicken breast.
  - In a bowl, mix spinach, feta, sun-dried tomatoes, and garlic.
  - Stuff the mixture into the chicken pockets and secure with toothpicks if needed.
  - Season chicken with salt and pepper.
  - Heat olive oil in a skillet over medium heat and sear chicken on both sides.
  - Transfer to a baking dish and bake for 20-25 minutes until cooked through.
  - Serve warm.
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**Vegetable Lasagna**

**Ingredients:**

- 9 lasagna noodles, cooked
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 zucchini, sliced



- 1 bell pepper, diced
- 1 cup spinach, chopped
- 1 jar (24 ounces) marinara sauce
- 1 can (15 ounces) ricotta cheese
- 1 egg
- 1 cup shredded mozzarella cheese
- 1/4 cup grated Parmesan cheese
- 2 tablespoons olive oil
- Salt and pepper to taste

**Instructions:**

- Preheat oven to 375°F (190°C).
- In a skillet, heat olive oil over medium heat. Sauté onion, garlic, zucchini, and bell pepper until tender. Add spinach and cook until wilted.
- In a bowl, mix ricotta cheese, egg, salt, and pepper.
- In a baking dish, spread a thin layer of marinara sauce. Layer 3 noodles, half the ricotta mixture, half the vegetables, and 1/3 of the mozzarella. Repeat layers.
- Top with remaining noodles, marinara sauce, mozzarella, and Parmesan cheese.
- Cover with foil and bake for 25 minutes. Remove foil and bake for another 20 minutes until bubbly.
- Let stand for 10 minutes before serving.