## American:

1. **Curry Grilled Cheese**

A simple recipe (as long as you have a sandwich grill). Just stick a small amount of extra curry between two pieces of bread, add a slice of cheese if you please, grill, and you’ve got a delicious snack in just a few minutes!

1. **Chicken Cordon Bleu Pasta**

**Ingredients**

* 3 cups uncooked penne pasta
* 2 cups heavy whipping cream
* 1 package (8 ounces) cream cheese, softened and cubed
* 1-1/2 cups (6 ounces) shredded Swiss cheese, divided
* 1/2 teaspoon onion powder
* 1/2 teaspoon garlic salt
* 1/4 teaspoon pepper
* 3 cups sliced cooked chicken breasts
* 3/4 cup **crumbled cooked Jones Dairy Farm Dry-Aged Bacon**
* 3/4 cup cubed fully cooked ham
* 3 tablespoons dry bread crumbs

1. Preheat oven to 350°. Cook pasta according to package directions for al dente.
2. Meanwhile, in a large saucepan, heat cream and cream cheese over medium heat until smooth, stirring occasionally. Stir in 1 cup Swiss cheese, onion powder, garlic salt and pepper until blended.
3. Drain pasta; stir in chicken, bacon and ham. Add sauce; toss to coat. Transfer to a greased 13x9-in. baking dish. Sprinkle with remaining cheese and the bread crumbs. Bake, uncovered, 18-22 minutes or until heated through. **Yield:**6 servings.
4. **Ham & Cheese Quiche**

* 1 package (14.1 ounces) refrigerated pie pastry
* 2 cups diced fully cooked ham
* 2 cups (8 ounces) shredded sharp cheddar cheese
* 2 teaspoons dried minced onion
* 4 large eggs
* 2 cups half-and-half cream
* 1/2 teaspoon salt
* 1/4 teaspoon pepper

**Directions**

1. Preheat oven to 400°. Unroll pastry sheets into two 9-in. pie plates; flute edges. Line unpricked pastry shells with a double thickness of heavy-duty foil. Fill with pie weights, dried beans or uncooked rice. Bake 10-12 minutes or until light golden brown. Remove foil and weights; bake 3-5 minutes longer or until bottom is golden brown. Cool on wire racks.
2. Divide ham, cheese and onion between shells. In a large bowl, whisk eggs, cream, salt and pepper until blended. Pour into shells. Cover edges loosely with foil. Bake 35-40 minutes or until a knife inserted near the center comes out clean. Let stand 5-10 minutes before cutting.   
   **Freeze option:** Cover and freeze unbaked quiche. To use, remove from freezer 30 minutes before baking (do not thaw). Preheat oven to 350°. Place quiche on a baking sheet; cover edge loosely with foil. Bake as directed, increasing time as necessary for a knife inserted near the center to come out clean. **Yield:**2 quiches (6 servings each).

**Editor's Note:**Let pie weights cool before storing. Beans and rice may be reused for pie weights, but not for cooking.

1. **Pesto-Dijon Egg Salad Sandwich**

* 1/2 cup mayonnaise
* 1/4 cup finely chopped celery
* 1/4 cup finely chopped red onion
* 2 tablespoons honey Dijon mustard
* 4 teaspoons prepared pesto
* 1 garlic clove, minced
* 1/2 teaspoon salt
* 1/4 teaspoon pepper
* 8 hard-cooked eggs, chopped
* 8 slices whole wheat bread, toasted
* 4 romaine leaves
* 4 slices tomato or 1/2 cup roasted sweet red peppers, cut into strips

**Directions**

1. Combine the first eight ingredients in a small bowl. Gently stir in eggs. Spread over four toast slices; top with lettuce, tomato and remaining toast. **Yield:**4 servings.
2. **Deli-Style Potato Salad**

**Ingredients**

* 1 pound potatoes, peeled and cubed
* 6 hard-cooked large eggs; divided use
* 8 whole baby dill pickles, sliced
* 1 small onion, chopped
* 4 radishes, sliced
* **DRESSING:**
* 1 cup Miracle Whip
* 1 tablespoon 2% milk
* 1 teaspoon prepared mustard
* 1/2 teaspoon dill pickle juice
* 1/4 teaspoon sugar
* 1/4 teaspoon salt
* 1/4 teaspoon pepper
* Paprika, optional

**Directions**

1. Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 10-15 minutes or until tender. Drain and set aside to cool.
2. Coarsely chop four eggs. In a large bowl, combine the chopped eggs, pickles, onion and radishes; add potatoes. In a small bowl, combine the Miracle Whip, milk, mustard, pickle juice, sugar, salt and pepper. Pour over potato mixture; stir to combine.
3. Slice remaining eggs and arrange over salad; sprinkle with paprika if desired. Cover and refrigerate for 4 hours before serving. **Yield:**8 servings.

Fried Turkey and Waffles

**Ingredients**

Top of Form

* 1 cup leftover shredded turkey
* ½ cup flour
* 3 tablespoons oil
* ¼ cup chopped onion
* ¼ cup leftover gravy
* ⅓ cup maple syrup
* 3 tablespoons torn parsley leaves
* 2 waffles (plain, [Cranberry Belgian Waffles](http://www.extracrispy.com/food/1486/mix-leftover-cranberry-sauce-into-your-waffle-batter), or[Stuffing Waffles](http://www.extracrispy.com/video/1470/how-to-make-stuffing-waffles))

Bottom of Form

**Directions**

1. Lightly toss shredded turkey in flour.
2. Heat oil in a cast-iron skillet. Add turkey and fry until golden brown.
3. Remove turkey from pan. Add onions and cook over medium heat until translucent. Add gravy and maple syrup and cook for 1 minute, stirring constantly. Remove from heat and stir in parsley leaves.
4. Mix maple syrup and gravy together to make maple gravy.
5. Top your plain waffles, [Cranberry Belgian Waffles](http://www.extracrispy.com/food/1486/mix-leftover-cranberry-sauce-into-your-waffle-batter), or [Stuffing Waffles](http://www.extracrispy.com/video/1470/how-to-make-stuffing-waffles) with turkey and maple gravy.
6. **Mashed potato Egg Cloud**

## Ingredients

Top of Form

* 2 eggs
* ½ cup mashed potatoes

Bottom of Form

**Directions**

1. Preheat oven to 425°F.
2. Separate the eggs and stir together the egg whites and mashed potatoes in a large bowl until well combined.
3. On a lightly greased baking sheet, evenly divide the mashed potato mixture into two mounds. Make a well in the center of each mound using the back of a spoon.
4. Bake for 5 minutes, or until the mashed potato is set and the bottom is just starting to brown.
5. Carefully place a yolk in the center of each hole.
6. Bake for another 5 minutes, or until yolk is set and the bottoms are golden.
7. **Italian Sausage, Egg and Potato Scramble**

Serves 2

Prep time: 10 minutes | Cook time: 20 minutes | Total time: 30 minutes

*Ingredients:*

* 1 Italian sausage, removed from the casing, cooked thoroughly in bite-size pieces
* 1 medium-size russet potato, with the skin on, chopped
* 2 tablespoons canola oil
* 4 dashes salt
* 4 dashes ground black pepper
* 1/4 cup chopped green bell pepper
* 2 teaspoons butter
* 6 eggs, beaten
* 2 tablespoons milk
* 1/2 cup shredded cheddar cheese

*Directions:*

1. Heat a medium-size skillet on medium heat. Add the canola oil.
2. Add the potato, salt and pepper. Stir.
3. Add the bell pepper, and stir.
4. Continue to cook until the potatoes start to crisp (about 12 minutes).
5. Transfer the potatoes to a plate with a paper towel on it, and set aside for a moment.
6. To a medium-size bowl, add the eggs and milk. Whisk together.
7. Heat the medium-size skillet again, and add the butter.
8. Add the potatoes and the eggs.
9. Stir as the eggs scramble. Continue to stir until the eggs are thoroughly cooked (about 5 minutes).
10. Transfer the eggs to a serving plate, and top with cheese.
11. Serve while hot.
12. **Roast Beef Sandwiches**

Serves 1 to 2

**Ingredients:**  
1 small baton of French bread, halved lengthways  
[parsley, hazelnut and blue cheese pesto](http://marmadukescarlet.blogspot.co.uk/2013/01/a-fashion-for-green-parsley-walnut-and.html) (adapted from Hugh Fearnley-Whittingstall)  
roasted peppers (roast your own or use roast peppers in a jar)  
salt and freshly ground black pepper  
slices of blue cheese (or a little of whatever you fancy)  
Lightly spread each cut side of bread with a little pesto  
Add a layer of roast peppers, slices of beef and cheese

Serve immediately.

Tip: This also works really well as a toasted sandwich, with slightly stale bread.

1. **Crockpot Split Pea and Ham Soup**

## **What You'll Need**

* 1 large onion, chopped
* 4 carrots, peeled and sliced
* 1 (16-ounce) package dried green split peas, sorted and rinsed
* 1 large meaty ham bone or smoked ham hock
* 4 cups chicken stock
* 2 cups water
* 1 bay leaf
* 1/2 teaspoon marjoram leaves
* 1/4 teaspoon ground black pepper

## **How to Make It**

Combine all ingredients in a 4 or 5-quart slow cooker. Cover and cook on high for 2 hours, then turn the appliance to low and cook for another 4 to 6 hours or until peas are almost dissolved and vegetables are tender.

Remove ham bone or hock and cut meat off the bone. Chop meat into small pieces and stir back into the soup. Discard bone. Remove bay leaf from soup and discard. Correct seasoning, stir soup well, and serve.

## Italian:

* 1. **Curry Cream Pasta**

Make a creamy curry pasta with very little effort. All you need to do is add three tablespoons of cream to one cup of leftover curry. Add some spinach and ground chicken and you’ve got a delicious sauce. Toss in the noodles and this dish is done!

* 1. **Beef Stroganoff**
* 6-8 ounces cooked steak or raw sirloin tips, trimmed and sliced 1/8-inch thick
* Kosher salt
* 2 tablespoons butter (or more if using raw beef)
* 8 ounces cremini or white button mushrooms, washed and quartered
* 1 large shallot (or half a small onion), sliced thinly (about 1/4 cup)
* 2 tablespoons flour
* 1/4 cup cognac or brandy
* 1 cup beef stock or broth (low–sodium if canned)
* 3 tablespoons sour cream
* 1 tablespoon minced fresh dill or parsley, optional

**How to Make It**

1. If using raw beef, sprinkle it with a salt toss to distribute the salt. Let rest for 15 minutes. If using cooked steak, remove from the refrigerator and let come to room temperature.
2. If using raw beef, heat a couple of tablespoons of butter in a small saute pan until the foaming subsides. Sear the beef slices on both sides just until done. If necessary, work in batches, so you don't crowd the pan. Remove the meat and set aside. Add enough water to the pan to dissolve the browned fond on the bottom of the pan, scraping to get as much dissolved as possible. (If using leftover steak, skip this step.)
3. Add the cleaned mushrooms to the pan (if you skipped step number 2, simply pile the mushrooms into a small saute pan; they should be crowded). Sprinkle with about 1/4 teaspoon of kosher salt and add 2 tablespoons butter. Add enough water to cover the contents (the mushrooms will float, but that's okay). Set the pan over high heat and bring to a boil. When the butter melts, stir it in. Adjust the heat so that the water remains at a low boil. Cook until the water evaporates completely. Continue to cook, stirring, [until the mushrooms begin to brown](https://www.thespruce.com/a-new-way-to-cook-mushrooms-913400).
4. Add the shallot slices to the pan with the mushrooms and cook, occasionally stirring, until the shallots soften and start to brown, about 3 minutes.
5. Sprinkle the vegetables with the flour and cook, stirring, for a few minutes until flour is browned.
6. Remove the pan from the heat and add the cognac. Return to medium heat and scrape the bottom of the pan to dissolve the fond. When the cognac is mostly evaporated, add the stock and bring to a boil. Cook until thickened to desired texture.
7. Reduce heat to very low -- the liquid should almost stop simmering before the next step. Stir in the sour cream, then the beef. Heat for a few minutes, just until sour cream is mixed in and the beef is warm.
8. Serve over egg noodles.
9. Just before serving, sprinkle with the dill, if using.
10. **Italian Sausage Flatbread Pizza**

Serves 2

Prep time: 10 minutes | Cook time: 25 minutes | Total time: 35 minutes

*Ingredients:*

* 2 single-serving-size flatbreads
* 3/4 cup tomato sauce (quantity may vary depending on the size of the flatbread)
* 1 teaspoon dried oregano leaves
* 1 teaspoon garlic powder
* 1/2 teaspoon onion powder
* 1/2 teaspoon ground black pepper
* 1-1/2 cups shredded mozzarella cheese (quantity may vary depending on the size of the flatbread)
* 1 Italian sausage, removed from the casing, cooked thoroughly in bite-size pieces
* 3/4 cup sliced black olives
* 1/4 cup grated Parmesan cheese
* 3 teaspoons olive oil

*Directions:*

1. Preheat the oven to 375 degrees F.
2. Lay the flatbread on a cookie sheet, and spread the tomato sauce on top.
3. On top of the tomato sauce, evenly add the oregano, garlic powder, onion powder and pepper.
4. Top with mozzarella cheese, pieces of Italian sausage, black olives and Parmesan cheese.
5. Drizzle olive oil on top, and bake until the cheese has melted (about 10 minutes).
6. Serve while hot.
7. **One-skillet Italian Sausage Pasta with Ricotta Cheese**

Serves 2

Prep time: 10 minutes | Cook time: 25 minutes | Total time: 35 minutes

*Ingredients:*

* 1 Italian sausage, removed from the casing, cooked thoroughly in bite-size pieces
* 2 cups cooked gigli pasta (or your favorite pasta)
* 2 cups tomato sauce
* 1/2 teaspoon dried basil leaves
* 1/2 teaspoon ground black pepper
* 1/8 teaspoon salt (or salt to taste)
* 1/2 cup ricotta cheese
* 1/2 cup shredded mozzarella cheese
* 2 teaspoons olive oil (for the bottom of the pan)
* 2 teaspoons olive oil (to drizzle on top of the pasta)

*Directions:*

1. Preheat the oven to 350 degrees F.
2. In an ovenproof serving pan or dish, drizzle the olive oil.
3. Add the cooked pasta, and top with the tomato sauce.
4. Evenly sprinkle the dried basil, pepper and salt on top.
5. Top with dollops of ricotta cheese.
6. Top with mozzarella cheese and pieces of Italian sausage.
7. Drizzle more olive oil on top.
8. Bake until the cheese has melted (about 10 minutes).
9. Serve while hot.

Cheesy Pasta Frittata

## **What You'll Need**

* 1/2 cup chopped green pepper OR 1/2 cup chopped onion
* 2 tablespoons olive oil
* 1 tablespoon butter
* 6 eggs
* 1/4 cup milk
* 1/3 cup grated Parmesan cheese
* 1/2 teaspoon dried basil leaves
* Salt and pepper to taste
* 1 cup cooked fettuccine or spaghetti, cut into 2" pieces
* 1 cup shredded Muenster cheese
* 1/4 cup grated Parmesan cheese

## **How to Make It**

Preheat the broiler. In a heavy skillet over medium heat, heat the [olive oil](https://www.thespruce.com/when-to-use-olive-oil-for-cooking-2355819) and butter until melted and foamy.

Add the green bell pepper; cook over medium heat, stirring frequently, until crisp tender. Meanwhile, in a large bowl, beat together the eggs with milk, 1/3 cup Parmesan cheese, salt, pepper, and basil.

Add the leftover cooked pasta to the egg mixture and stir gently. Then add the egg mixture to skillet; arrange the pasta in an even layer.

Cook the egg mixture over medium heat, lifting the sides occasionally to let the uncooked egg flow underneath.

When the egg mixture is almost set but still very moist, after about 5 to 8 minutes, top it with the Muenster cheese and 1/4 cup Parmesan cheese. If you are using a pan that is not oven safe, cover the handle with heavy duty aluminum foil.

Place the pan under the broiler, about 4 to 5 inches from the heat source, and cook for 5 to 10 minutes or until the frittata is puffed, set, and beginning to turn golden brown. Remove from the oven and cut the frittata into wedges; serve immediately.

Salmon Spaghetti Carbonara

## **What You'll Need**

* 1 (1 pound) package spaghetti, fettuccine, or linguine pasta
* 4 slices bacon
* 4 egg yolks
* 3/4 cup heavy cream or evaporated milk
* Salt and pepper to taste
* 1 tablespoon olive oil
* 1 to 2 cooked salmon filets, broken into pieces
* 2 cups frozen baby peas, thawed and drained, if desired
* 1/3 cup grated Parmesan cheese

## **How to Make It**

1. Bring a large pot of water to a boil and cook the pasta as directed on the package. Meanwhile, [cook the bacon](https://www.thespruce.com/how-to-fry-bacon-482387) in a large skillet until crisp. Drain the bacon on paper towels and crumble; set aside. Discard the bacon fat.

2. In a small bowl beat together the egg yolks with the cream; season with the salt and pepper. Set aside.

3. In a large skillet, heat the olive oil over low heat and add the peas, salmon, and cooked bacon; gently heat.

Shake the pan from time to time so the food doesn't stick.

4. When the pasta is done, drain well and add immediately to the skillet with the salmon; do not stir.

5. Immediately pour the [egg mixture](https://www.thespruce.com/cheesy-pasta-frittata-recipe-479120) over the hot pasta. Turn the heat under the skillet to medium. [Using tongs](https://www.thespruce.com/shopping-for-kitchen-tongs-909077), gently lift and turn the pasta, egg mixture, salmon, peas, and bacon together until a creamy sauce forms on the pasta. The egg will cook on contact with hot pasta. Sprinkle the food with the cheese and toss gently. Serve immediately.

## Japanese:

1. **Chicken Teriyaki**

* 4 chicken breasts, skinned and boned
* 1 1/2 teaspoons grated ginger
* 1 clove garlic, grated
* Pinch of sea salt
* **For the Sauce**
* 4 tablespoons sake
* 4 tablespoons mirin
* 4 tablespoons soy sauce
* 2 tablespoons sesame oil plus 2 tablespoons extra for frying
* 1 teaspoon grated ginger
* 1 garlic cloves, crushed
* 1/2 teaspoon chilli flakes
* **For the Garnish**
* 1 tablespoon sesame seeds, toasted
* Coriander leaves
* Plain rice, to serve

1. Prepare the garlic, ginger and mix with the salt.

2. Score the chicken fillets with a sharp knife and rub the chicken with the garlic, ginger and salt making sure you also rub the inner scored parts of the meat.

3. Place in a deep dish or bowl.

4. Meanwhile mix the sauce ingredients together in a small jug and pour the mixture over the chicken.

5. Heat a large non-stick frying pan until hot and add the extra sesame oil. Cook the chicken with the scored side down first for 2-3 minutes and turn.

6. Pour the sauce over the chicken and cook until the marinade thickens slightly and the chicken is cooked through, but be careful not to overcook it, as it will become dry.

7. Heat up leftover rice or microwave packet of pre-cooked rice and tip onto a serving platter.

8. Place the chicken on top of the rice. Toast the sesame seeds in the pan and sprinkle over the chicken, garnish with coriander leaves.

**2. Chicken Katsu**

* 180ml low-salt soy sauce
* 2 tbsp honey
* Pinch chilli flakes
* 1 tbsp sesame oil
* 6 chicken breasts
* 1 egg
* 2 tbsp water
* Garlic powder (make sure it's powder, NOT garlic salt)
* 120ml peanut oil
* 150g rice flour
* 1 package panko (Japanese breadcrumbs)

1) Combine the soy sauce, honey, chilli flakes and sesame oil in a zip-top bag and shake it all together. Add the chicken and put in the refrigerator to marinate overnight, or at least for 1 hour.

2) After marinating, take the chicken out of the bag and dry it off with paper towels.

3) Beat the egg and add the water and garlic powder, to taste. Don't be afraid of the garlic here, but don't go vampire hunting either.

4) Heat the oil in a frying pan over a medium to medium-high heat. Be sure to watch the oil; if it begins to smoke, turn it down a notch.

5) Dredge the chicken in the rice flour, then egg, followed by the panko. Place into the pan and fry for 5 to 8 minutes on each side. The panko should be crispy and golden brown. Place on a drying rack and finish frying the other pieces.

Cook's Note: I like to serve this with sunomono (vegetables in a vinegar dressing) and potato-mac salad. This is easily a 30-minute meal.

1. **Omurice**

## Ingredients

Top of Form

* 3 tablespoons oil, divided
* 1 cup leftover fried rice
* 2 large eggs, whisked
* Kosher salt to taste
* Pepper to taste
* Sriracha

Bottom of Form

## Directions

1. Heat 2 tablespoons oil in a nonstick skillet over medium heat. Add leftover fried rice to the skillet and sauté for 2 minutes, or until heated through. Increase heat to high and continue cooking until rice starting to crisp. Remove rice from pan and reserve.
2. Reduce heat to medium and heat remaining oil in the skillet. Meanwhile, season whisked eggs with salt and pepper to taste. Pour eggs into the skillet and shake while mixing with a rubber spatula for 10 seconds. Stop mixing when the eggs begin to set and let the omelet cook, undisturbed, for 2 to 3 minutes. Run the spatula around the outer edges to release the omelet from the pan. Flip and cook for a couple more minutes.
3. Remove the omelet from the pan, fill with reserved fried rice, fold, and douse in Sriracha.

## Mexican

1. **Basic Rice and Bean Vegetarian Burrito**

* 1 15 ounce can black beans, drained
* 1 1/2 cups prepared salsa
* 1/2 tsp cumin powder
* 1 3/4 cup leftover pre-cooked rice
* 1 cup grated cheddar cheese
* shredded iceburg lettuce (optional)
* approximately 1/2 cup sour cream (optional)
* avocado slices (optional)
* 6-8 flour tortillas

In a large skillet or frying pan over low heat, combine the black beans, salsa and cumin powder, stirring to combine. Add the pre-cooked or leftover rice and allow to cook just until hot.

Spoon the rice and beans mixture onto the flour tortillas, dividing evenly. Top each tortilla with some grated cheese, sour cream, lettuce, and two or three slices of avocado, or any other toppings you'd like (green onions, chopped fresh cilantro, diced tomatoes, hot sauce and guacamole are a few other possible options).

1. **Sausage Pizza Tacos**

*Ingredients:*

* 8 crispy taco shells (stuff and stand preferred)
* 2 tablespoons olive oil
* 1 small onion, thinly sliced
* 1 small green pepper, thinly sliced
* 1/2 pound Italian sausage, casing removed
* 1 cup pizza sauce
* 3 tablespoons fresh Italian basil, chopped (divided 2/1)
* 2 teaspoons garlic powder
* 1 teaspoon dried Italian oregano
* 1-1/2 cups shredded pizza cheese

*Directions:*

1. Preheat oven to 325 degrees F.
2. Coat a large frying pan with the olive oil and heat over medium heat. Add onions and saute about 3 minutes. Add peppers and continue sauteing another 8-10 minutes or until vegetables are soft but not browned. Remove onions and peppers from the pan and set aside.
3. Place sausage into the same frying pan and cook until browned and cooked through, about 6 minutes. Drain off any grease in the pan and then return the onions and green peppers to the pan with the sausage.
4. Add pizza sauce, 2 tablespoons of the basil, the garlic powder and the oregano. Stir together well and continue cooking another 3-4 minutes.
5. Assemble your taco shells in a pan. Place a little bit of cheese in the bottom of each shell. Spoon sausage pizza mixture into each shell. Top the tacos with the rest of the cheese and bake for 7 minutes. Top with additional 1 tablespoon of basil and serve immediately.
6. **Tofu Tacos**

Tacos are a great use for leftover tofu. Dress up the tofu by tossing it with your favorite red or green salsa and quickly reheating it in a pan. Add your favorite taco toppings – lettuce, tomato, onion, cilantro, avocado, cheese, and/or beans and serve on warm corn or flour tortillas.

1. **Tofu Burritos**

Warm up the leftover tofu and add it to a wrap with your favorite veggies, salsa, and cheese for a delicious burrito that you can take on the go. Add vegetarian bacon or sausage for a breakfast edition or black beans for lunch of dinner. You can also make up a big batch and freeze them for later use.

## Mediterranean:

Mediterranean Chicken Paella

Serves 4

* 3tablespoons [olive oil](http://www.food.com/about/olive-oil-495)
* 1medium [onion](http://www.food.com/about/onion-148), chopped
* 2tablespoons fresh minced [garlic](http://www.food.com/about/garlic-165)
* 1teaspoon dried chili pepper flakes (optional or to taste)
* 1small [red bell pepper](http://www.food.com/about/sweet-pepper-150), seeded and chopped
* 1cup [frozen artichoke heart](http://www.food.com/about/artichoke-188), thawed (or use canned drained)
* 3⁄4cup sliced pitted olive (use green or black)
* 1(14 ounce) can [chicken broth](http://www.food.com/about/broth-154)
* 1cup [water](http://www.food.com/about/water-459) (or use 1 cup chicken broth with the a 14-ounce can)
* 1cup uncooked [long-grain white rice](http://www.food.com/about/rice-160)
* 1teaspoon [salt](http://www.food.com/about/salt-359) (or to taste)
* 1⁄2teaspoon [paprika](http://www.food.com/about/paprika-335)
* 1pinch [saffron thread](http://www.food.com/about/saffron-341)
* [black pepper](http://www.food.com/about/pepper-337)
* 2cups cooked chicken, chopped
* 3⁄4cup [frozen green pea](http://www.food.com/about/pea-274), thawed

### **Directions**

1. Heal oil in a large skillet over medium heat.
2. Add in onions, garlic, bell pepper and chili flakes (if using) saute for about 3 minutes.
3. Add in artichokes and olives; cook, stirring for 2 minutes.
4. Add in broth and water; bring to a boil.
5. Add in the uncooked rice, salt and paprika; mix well, then add in saffron; season with black pepper cover and simmer over medium-low heat for about 15 minutes.
6. Add in the cooked chicken or turkey and peas; mix to combine; cover and cook for another 5-7 minutes, or until the liquid is absorbed and the rice is tender and the peas are cooked through.
7. Season with more salt and pepper if desired.
8. Remove from heat; let stand for 5 minutes, then fluff with a fork.

## Indian

1. **Curd Idli**

**Ingredients**  
Mini Idlis - 25  
Curd - 4-5 cup  
Milk/ Water - 1 cup  
Cilantro - for garnish  
Carrot(grated)- for garnish  
Sugar - a pinch  
Salt - to taste  
   
**For grinding**  
Cashew - 1 tblsp  
Coconut (fresh grated) - 2 tblsp  
Green chillies - 2  
   
**For seasoning**  
Mustard seeds - 1/4 tsp  
Curry leaves - 5-6  
Urad dal - 1/2 tsp  
Dry red chillies - 3-4  
Asaefoetida - a pinch  
Oil - 1 tblsp

**Method**  
1. Make mini idlis in the usual procedure and keep aside. If you do not have mini idli plate, make regular idlis and cut it into four.  
2. Beat the curd with water/ milk. Add the required salt and sugar to it.  
3. Heat oil in a small pan, splatter the mustard seeds, urad dal, dry red chillies and curry leaves.  
4. Add this to the beaten curd with a pinch of asaefoetida.  
5. Grind the cashews, green chillies and grated coconut together and add it to the curd as well.  
6. Finally add the idlis half an hour before serving to prevent it from becoming soggy.  
7. Garnish with grated carrot and chopped cilantro.  
8. Refrigerate and serve it chillied. It is the most refreshing snack for a summer day.

1. **Fried Idli**

**Ingredients**  
Idlis cut into cubes - 20nos.  
Mustard,Curry leafs -little for Tempering  
Onions  -1 finely chopped  
Chilli powder  -1 tsp  
Salt  - 1tsp  
Pepper powder  -1/2 tsp(optional)  
Turmeric powder - a pinch  
Yogurt  -2 tbsp

**Method**  
1.Mix the sliced idlis with chilli powder,turmeric powder,salt and pepper powder(to mix evenly add little yogurt).  
2.Deep fry the idli mixture in oil.  
3.Heat oil in a pan ,add some mustard seeds as it splutters add curry leafs and onions.  
4.Once onions are nicely sauted add the fried idlis.  
5.Serve hot as a snack.

1. **Bread Chaat**

Preparation time: 10 minutes   
Cooking time: 15 minutes   
Serves: 2-3

Ingredients

* Bread pieces (1 " cubes) - as needed (You can use any variety of bread)
* Peas - 1/2 cup (You can use white peas, chickpeas, black channa, green peas or yellow peas)
* Pomegranate pearls - 1/4 cup
* Yogurt (Curd) - 1/2 cup
* Tamarind Chutney - as needed
* Green Chutney - as needed
* Roasted Cumin Powder - to sprinkle (app. 1/2 tsp)
* Red Chilly Powder - to sprinkle (app. 1/4 tsp)
* Chaat masala - to sprinkle (app. 1/2 tsp)
* Boiled Potato - 1 (chopped)
* Onions - handful (finely chopped)
* Tomato - handful (chopped)
* Cilantro - 2 tbsp (finely chopped)
* Sev and / or Bhoondhi - 1/2 cup

Method

1. Arrange few pieces of bread in a serving dish.



1. Pour some boiled peas along with the gravy (ragda) over the top.
2. Top it with some boiled potato cubes chopped onions, tomatoes and cilantro.



1. Pour little tamarind chutney and green chutney.
2. Pour the beaten yogurt over that. Also add some pomegranate pearls.



1. Sprinkle some red chili powder, cumin powder and chaat masala over the yogurt.



1. Finally sprinkle sev and/or boondhi on top and serve immediately.
2. **Chilli Bread**

Ingredients

* Bread Pieces - 2 cups
* Onion - 1/2 (chopped)
* Green Chillies - 4 (chopped)
* Ginger - 1/2 " piece (grated)
* Turmeric Powder - 1/4 tsp
* Lemon Juice - 1 tbsp
* Cilantro - handful (finely chopped)
* Salt - as needed

For Tempering

* Ghee/ Oil - 1 tbsp
* Mustard seeds - 1 tsp
* Cumin seeds - 1 tsp
* Urad dal - 1 tsp
* Cashew nuts - 8-10
* Curry Leaves - 1 spring

Method

1. This is a recipe that tastes good even with old bread. Cut the bread into small pieces or shred it in a food processor.
2. Heat ghee in a pan and temper the mustard seeds, cumin seeds, urad dal, cashew nuts and curry leaves.
3. Add the onions and saute for a couple of minutes till it sweats out.
4. Next add the turmeric powder, green chillies and grated ginger.
5. Add the bread pieces and saute for a minute or two.
6. At this stage you can break 1 egg and fry it along with the bread mixture for added flavor. You can also add 1/2 tsp of garam masala powder.
7. Finally add lemon juice as per your taste and a generous amount of finely chopped cilantro.
8. Toss everything and switch off.Spicy chilli bread is ready to be served.
9. **Lemon Rice**

Preparation time: 10 minutes  
Cooking time: 30 minutes   
Makes: 1 cup

Ingredients

* Rice - 1 cup
* Lemon - 1 no
* Dry red chillies - 2 or 3
* Mustard - ¼ tsp
* Split black gram - ¼ tsp
* Bengal gram - ½ tsp
* Roasted Peanuts - 1 tbsp
* Curry leaves - few
* Turmeric powder - ½ tsp
* Salt - to taste
* Oil - 1 tbsp (preferably sesame oil)
* Grated Carrot - for garnish

Method

1. Wash and cook the rice al dante. The grains of the rice should have a bite to it. Spread the rice in a plate and let it cool a bit. Even left over rice from the previous day can be used.
2. Grate the zest of a lemon and keep aside (Using the zest is optional but I love the extra lemony flavour it adds). Cut the lemon and squeeze the juice discarding the seeds. Keep it aside too.
3. Now in a pan, heat a tbsp of oil. Pop some mustard seeds, bengal gram and split black gram. Add the roasted peanuts, dry red chilly and curry leaves. Fry for half a minute.
4. Add the turmeric powder, lemon zest and switch off. You can also add 1 tbsp of grated coconut for some added flavor.
5. Finally add the lemon juice and salt. Immediately add the rice. Toss everything together till it is well mixed. Taste and adjust the salt or lemon juice as needed.
6. Garnish with grated carrot and cilantro. This rice stays good at room temperature for 2 days and hence is a best choice while travelling.
7. **Tomato Rice**

Ingredients

* [Cooked Rice](http://simpleindianrecipes.com/Home/White-Rice.aspx) - 2 cups
* Onion - 1/2 (chopped)
* Ginger garlic Paste - 1 tsp
* Tomatoes - 1 (chopped) + 2 (pureed)
* Green Chilies - 2 (chopped)
* Red Chili Powder - 2 tsp
* Garam Masala - a pinch
* Cilantro - for garnish
* Salt - as needed

For Tempering

* Oil/Ghee - 2 tbsp
* Mustard seeds - 1/4 tsp
* Fennel/Cumin seeds - 1/4 tsp
* Channa Dal - 1 tsp (optional)
* Urad dal - 1 tsp
* Cashews - 1 tbsp
* Curry Leaves - 1 spring

## **Method**

1. You can cook the rice or use leftover rice to make tomato rice.
2. Heat oil in a pan and splutter the mustard seeds.
3. Add channa dal, urad dal and fennel seeds and fry till it turns reddish brown in colour.
4. Add cashews, green chilies and curry leaves.
5. Add the onions and fry till it turns translucent.
6. Add ginger garlic paste and fry for 30 seconds.
7. Next add the pureed tomatoes and cook till the raw smell vanishes.
8. Add the chopped tomato, salt, garam masala and chili powder. Cook for a couple of minutes.
9. Now toss the cooked rice with this masala. Check for salt and other seasonings and adjust according to your taste.
10. Finally sprinkle with some chopped cilantro and switch off.

## Thai

1. **Gluten Free Thai Chicken Noodle Soup**

* 6 cups good-tasting chicken broth (add bones if you have [leftover roast chicken](https://www.thespruce.com/philadelphia-pepper-pot-soup-recipe-1809046) or turkey)
* 1-2 fresh chicken breasts or thighs, chopped into small pieces, OR 1-2 cups leftover roast chicken (or turkey)
* 1 stalk [lemongrass.](https://www.thespruce.com/cooking-with-lemongrass-3217517), finely sliced and minced, OR 3 Tbsp. bottled or [frozen prepared lemongrass](https://www.thespruce.com/how-to-cook-with-lemongrass-3217231)
* 3-4 [kaffir lime leaves](https://www.thespruce.com/kaffir-lime-leaves-overview-3217014), OR substitute 1 bay leaf
* 1 thumb-size piece galangal OR ginger, grated or sliced into thin strips
* 1 large carrot, sliced
* several bunches baby bok choy, separated (or other added greens of your choice)
* 1 red chili, minced, OR 1 tsp. chili sauce OR 1/2 tsp. cayenne pepper
* 3 cloves garlic, minced
* 1/4 cup fresh lime juice
* 2-3 Tbsp. [fish sauce](https://www.thespruce.com/thai-fish-sauce-nam-pla-overview-3217088) (to taste)
* 1/4 to 1/3 cup coconut milk
* white or [black pepper](https://www.thespruce.com/spicy-tofu-and-vegetable-stir-fry-695261) (to taste)
* generous handful of fresh coriander
* 8-10 oz. dry flat Thai rice noodles, or other noodles of your choice
* optional: 1 tsp. sugar, to taste

How to Make It

1. Bring a large pot of water to just under a boil and add the noodles. Remove from heat and allow noodles to soak 5-8 minutes, or until soft but still chewy ("[al dente](https://www.thespruce.com/what-al-dente-means-in-cooking-pasta-and-rice-480595)"). Drain and rinse briefly with cold water to keep from sticking.
2. Using a large soup pot, bring chicken stock to a boil over high heat. Add the fresh or [roasted chicken](https://www.thespruce.com/baked-chicken-recipes-p2-3052797), lemongrass, galangal or ginger, carrot, whole lime leaves (plus chicken or turkey bones, if available). Boil on high for 1 minute, then turn heat down to medium and cover with a lid. Allow soup to simmer for 5-6 more minutes, adding [bok choy](https://www.thespruce.com/all-about-bok-choy-2215895) when chicken is nearly cooked.
3. While continuing to simmer the soup, add the chili, garlic, [lime juice](https://www.thespruce.com/how-to-make-salsa-2343044), plus 2 Tbsp. of the [fish sauce](https://www.thespruce.com/thai-steamed-fish-3217529). Stir well.
4. Turn heat down to a minimum and add the [coconut milk](https://www.thespruce.com/how-to-make-coconut-rice-3217507)(add up to 1/3 cup for a creamier soup). Stir to incorporate.
5. Taste-test the soup, adding more fish sauce until desired flavor/saltiness is reached (how much you will need depends on how salty your stock is). If it tastes too salty, add another squeeze or two of lime juice. Add more chili if not spicy enough, or more coconut milk if the soup is too spicy. If the soup is a little too sour for your taste, add 1-2 tsp. sugar (to balance out the lime juice).
6. To serve, place a generous mound of noodles in each bowl, then top with the hot soup. Finish with a final sprinkling of pepper and fresh coriander. If desired, serve with [Thai chili sauce](https://www.thespruce.com/what-is-chili-sauce-3217297), either store-bought or my own homemade [Nam Prik Pao Chili Sauce (homemade recipe)](https://www.thespruce.com/thai-chili-sauce-nam-prik-pao-recipe-3217684) to give your soup an extra kick of spicy flavor. ENJOY!

Optional Vegetables: Other vegetables that can be added to this soup include broccoli, mushrooms, [Chinese cabbage](https://www.thespruce.com/chinese-vegetables-pictures-4121784), celery, or spinach.

Chicken Dumpling Soup with Greens (Thai Style)

* 6 cups chicken broth
* 1 stalk [lemongrass](https://www.thespruce.com/cooking-with-lemongrass-3217517), (bulb and tough outer leaves removed), sliced and chopped
* 3 to 5 fresh shiitake mushrooms, sliced thinly
* 1 tablespoon soy sauce
* 1/2 cup cooked boneless chicken (leftover roast chicken or turkey works well)
* 1 thumb-size piece ginger, grated
* 2 spring onions, sliced
* 2 teaspoons oyster sauce
* 1 tablespoon fish sauce
* optional: 1 red chili, sliced and de-seeded
* 1/2 small cucumber, sliced into matchstick-like pieces
* 1 tablespoon lime juice
* 1 package [wonton wrappers](https://www.thespruce.com/recipes-using-wonton-wrappers-694485)
* garnish: handful of [coriander](https://www.thespruce.com/what-is-a-coriander-995627) and spring onion

How to Make It

1. First prepare the dumplings. To make the filling, place chicken, ginger, spring onions, fish sauce, and oyster sauce in a food processor. Process well.
2. On a clean, dry working surface, spread out 6 wonton wrappers. Pour a little water into a bowl for dipping your fingers in, or a brush works well.
3. Place 1 teaspoon of filling in the middle of each wrapper. Using your fingers or a brush, wet the outer edges of the first wrapper to make it stick. For simple dumplings: Simply fold one corner up (over the filling) to meet the opposite corner - this will give you a triangular dumpling.
4. For more traditional-looking dumplings: bring all 4 corners up (over the filling) and press to stick together. Then pull up the sides, twisting slightly to seal. Whichever way you wrap, make sure the dumpling is sealed well with water.
5. Place chicken broth in a soup pot over medium to high heat. Add lemongrass, soy sauce, and mushrooms. Bring to a boil, then reduce to a simmer for 5 minutes.
6. Add dumplings to the chicken broth, plus the chili (if using). Boil for 5 minutes, or until dumplings are floating rather than sinking.
7. Reduce the heat to low and add the cucumbers and lime juice. Taste test the soup for saltiness, adding up to 2 tablespoons fish sauce (instead of salt) as needed.
8. To serve, ladle soup into bowls. Add a sprinkling of fresh coriander and fresh basil. Serve with more fresh-cut red chili or [chili sauce](https://www.thespruce.com/what-is-chili-sauce-3217297) on the side, if desired, and enjoy!

Thai-style Roast Beef Salad

Serves roughly 3 to 4

**Ingredients:**

leftover roast beef, cut into thin slices  
marinade:  
2 tbsp Thai fish sauce (nam pla)  
2 tbsp sesame oil  
1 tbsp dark soy sauce  
dressing:  
2 tbsp Thai fish sauce  
1 tbsp sesame oil  
1 small garlic clove, very finely chopped  
a couple of shakes of Tabasco or 1 tsp hot chilli sauce  
1-2 tsp caster or demerera sugar (to taste)  
1-2 tsp lime juice  
salad:  
2 tbsp fresh mint, roughly chopped  
2 tbsp fresh basil, shredded  
carrots, scraped into ribbons with a potato peeler  
1 red pepper, de-seeded and finely sliced into thin shreds  
1 red onion, halved and very thinly sliced  
spring onions, sliced   
cucumber, deseeded and cut into thin batons  
mangetout, lightly steamed  
cherry tomatoes, quartered  
peanuts, crushed  
lime wedges, to serve

Combine the marinade ingredients. Since the beef is already cooked, it will not need to be left too long to marinade – 15 minutes or so.

Whisk together all the dressing ingredients, then refrigerate. (This dressing will last well for about 2 days.)

When you're ready to cook the steaks, remove from the marinade and pat dry.

Heat a ridged griddle pan (or heavy-bottomed frying pan) until smoking hot, then add the beef and cook until warmed through. Transfer the beef to a plate and set aside to make the rest of the salad.

To serve, pile up the vegetables in a mound.

Roughly chop the basil and mint and scatter over the vegetables.

Top with slices of beef.

Scatter over the peanuts.

Serve with a wedge of fresh lime.

## Greek

* 1. **Kreatopita**

What You'll Need

* 1 quantity of Best Homemade Phyllo for Filled Pies (see below)
* 6 to 6 1/4 pounds of beef or lamb, cut in small pieces
* 2/3 cup of olive oil
* 1/2 cup of dry red wine
* 2 teaspoons of salt
* 1/2 teaspoon of pepper
* 1 tablespoon of tomato paste
* 1 cup of long-grain rice
* 2 medium onions, finely chopped
* 5-6 cloves of garlic, finely chopped
* 1 heaping tablespoon of fresh finely chopped rmint
* 1 heaping tablespoon of fresh finely chopped oregano
* 1 level tablespoon of fresh finely chopped dill or fennel leaves
* 2 tablespoons of fresh finely chopped flat-leaf parsley
* 3-4 cups of water

How to Make It

Sauté the onion and garlic in hot olive oil. When the onion softens, add the meat and brown well. Dissolve the tomato paste in the wine and stir in, along with salt, pepper, herbs, and water. Cover, reduce heat, and simmer for 1 1/2 to 2 hours until the meat is very tender and there's some liquid in the pan. (Cooking time and the amount of water needed will depend on the meat. If more water is needed during cooking, add boiling water.)

Stir in rice and turn off heat.

Preheat oven to 340F (170C).

Prepare Phyllo Recipe.

Oil a 16 1/2 x 12 inch pan (or equivalent). Place the bottom sheet of phyllo on the bottom and spread filling evenly. Place the smallest sheet of phyllo on top of the filling, brush with olive oil, and place the final sheet of phyllo on top, and brush with oil. Tuck or crimp edges of the dough, and bake at 340F (170C) for 1 hour. The *kreatopita* is done when the corners of the crust don't stick to the pan.

Remove the pan from the oven and cover with a clean towel for 1 hour before serving. Cut into 4-inch pieces and enjoy!

Yield: 12 large pieces

* 1. **Greek French Fry Omelet**

Eggs, fries, and some feta cheese create a tasty combination. A pie-like omelet, this is a great way to use leftover fried potatoes (just warm them in a little oil in a frying pan).

* 1. **Greek Pita Wraps**

Pita wraps are easy to make with your choice of fillings, or use leftover lamb, chicken, pork, or beef. These are fun for the family: place ingredients on plates on a table and let everyone make their own.

## French

1. **Rye Croutons**

## **What You'll Need**

* 1 1/2 tablespoons good-quality olive oil but extra-virgin isn't necessary
* 1 smashed (but not chopped) clove garlic
* 3 (1-inch-thick) slices rye bread, cut into cubes

## **How to Make It**

1. Heat oven to 350 degrees. In a large skillet, heat oil with garlic over medium heat. Add bread cubes and sauté, turning frequently, until bread is well-browned on all sides, about 3 minutes.
2. Discard garlic and transfer bread cubes to a baking sheet and toast until cubes are dried through, about 5 minutes. Store in an airtight container for several weeks.
3. **Wild Rice Chowder**

## **What You'll Need**

* 1 cup uncooked wild rice, rinsed
* 2 cups water
* 2 tablespoons butter or olive oil
* 1 cup chopped onions
* 3 to 4 garlic cloves, minced
* 1/2 cup flour
* 4 cups chicken broth
* 3 peeled, cubed potatoes
* 1 (16 ounce) package baby carrots
* 1 teaspoon dried thyme leaves
* 1/2 teaspoon nutmeg
* 1/8 teaspoon pepper
* 1 (16 ounce) package frozen corn
* 2 cups half and half
* 2 cups cooked cubed ham or cooked chicken or meatballs

## **How to Make It**

In a heavy saucepan, combine the wild rice and water. Cover and bring to a boil. Lower the heat and simmer for 30 to 45 minutes, or until the rice is tender. Do not drain. Set the rice aside.

In a large stockpot, melt the butter or heat the [olive oil](https://www.thespruce.com/when-to-use-olive-oil-for-cooking-2355819). Add the onions and garlic and saute until tender.

Add the flour and cook, stirring constantly, for 1 to 2 minutes or until the flour mixture bubbles. Stir in the chicken broth and mix well with a wire whisk until the sauce is blended.

Add the potatoes, carrots, thyme, nutmeg, and pepper. Cover the pot, bring the soup to a boil, reduce the heat to low and simmer for 20 to 30 minutes or until slightly thickened.

Add the corn, then cover and simmer an additional 20 minutes until the vegetables are tender. Stir in the half and half, ham and the cooked [wild rice](https://www.thespruce.com/start-with-wild-rice-483085). Cook until steaming, but do not bring the soup to a boil again.

To make the soup in the crockpot, combine all ingredients except olive oil (which is omitted), flour, half and half and corn in a 4 quart crockpot. Cover and cook on low for 8 to 9 hours. In small bowl combine 1 cup half and half and 2 tablespoons cornstarch and mix well. Stir into crockpot along with remaining half and half and corn. Cover and cook on high for 30 to 45 minutes or until soup is thickened and ham is hot. Serve.

1. **Cheddar Mashed Potato and Ham Bake**

## **What You'll Need**

* 2 tablespoons butter
* 1 cup sliced celery
* 1 cup chopped onion
* 3 cups diced leftover ham
* 1 can (10 1/2 ounces) cream of celery soup
* 1/2 cup milk
* salt and freshly ground black pepper, to taste
* 4 to 5 cups leftover or freshly prepared mashed potatoes
* 2 large eggs
* 1/2 cup milk
* 1/2 cup chopped green onions
* 1 tablespoon fresh chopped parsley
* 6 ounces (about 1 1/2 cups) shredded sharp Cheddar cheese, divided

## **How to Make It**

1. Butter a 2 1/2 to 3-quart baking dish. Heat oven to 350°.
2. Melt the butter in a skillet over medium-low heat. Add the celery and onion and saute, stirring frequently, until the vegetables are tender.
3. Add the ham and continue cooking until ham is lightly browned. Stir in soup, 1/2 cup milk, and add salt and pepper to taste.
4. If the mashed potatoes are cold, warm them to make them easier to mix. Whisk together the eggs and milk and beat into the potatoes along with the green onions and parsley.
5. Reserve about 1/3 cup of the cheese for topping and add the rest to the potato mixture.
6. Spoon the ham mixture into the prepared baking dish. Spread potatoes over the ham mixture and top with the reserved shredded cheese.
7. Sprinkle with a little freshly ground black pepper. Bake for about 40 to 50 minutes, until lightly browned.

Serves 6.

1. **Deviled Eggs**

## **What You'll Need**

* 6 large eggs
* 1/3 cup mayonnaise
* 1/4 cup honey mustard
* salt and pepper to taste

## **How to Make It**

Place the eggs in a large saucepan and cover with cold water. Bring to a boil over high heat. Boil the eggs for 1 minute, then remove from the heat, cover, and let stand for 12 minutes.

Then place the saucepan in the sink and run cold water over the eggs for 3 to 4 minutes or until they are cool.

Then gently tap the eggs against the side of the pan while they are still under the water to crack the shells.

Let stand for 4 minutes, then carefully peel the eggs.

Carefully cut the eggs in half lengthwise. Using a small spoon, scoop out the yolks, and place the yolks in a small bowl. Using the back of a spoon, mash each of the yolks, adding a spoonful of the mayonnaise, until mixture is smooth.

Gradually add the rest of the mayonnaise and then the honey mustard, beating until smooth and creamy. Season to taste with salt and pepper.

Fill the whites with the egg yolk mixture, cover, and chill for 2-3 hours before serving.

1. **Pain Perdu or French Toast**

Pain Perdu or French Toast is literally translated from French to English as “Lost Bread.” Making French Toast is probably one of the best ways I like to use up day-old bread. French toast can be so easy to make (make a batter of 1/2 cup milk, 1 tsp. vanilla extract, 1 beaten egg. Dip slices of stale bread in batter, let soak a minute or two and cook on stove in a buttered hot pan) OR see one of these more gourmet recipes here: