

Our Fantastic Cookbook!

Andreas Zettl

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Chocolate Chocolate Chip Cookies

Prep: 15 mins *Cook:* 10 mins *Additional:* 20 mins *Total:* 45 mins *Servings:* 48 *Yield:* 4 dozen

Ingredients

- 1 cup butter, softened
- 1 ½ cups white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- ⅔ cup cocoa powder
- ¾ teaspoon baking soda
- ¼ teaspoon salt
- 2 cups semisweet chocolate chips
- ½ cup chopped walnuts (Optional)

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C).

Step 2

In large bowl, beat butter, sugar, eggs, and vanilla until light and fluffy. Combine the flour, cocoa, baking soda, and salt; stir into the butter mixture until well blended. Mix in the chocolate chips and walnuts. Drop by rounded teaspoonfuls onto ungreased cookie sheets.

Step 3

Bake for 8 to 10 minutes in the preheated oven, or just until set. Cool slightly on the cookie sheets before transferring to wire racks to cool completely.



Authentic and Easy Shrimp Curry

Prep: 20 mins Total: 20 mins Servings: 5 Yield: 5 servings

Ingredients

- $\frac{1}{4}$ cup vegetable oil
- 1 large onion, chopped
- 10 fresh curry leaves (Optional)
- 1 tablespoon ginger garlic paste
- 1 teaspoon ground coriander
- $\frac{2}{3}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground turmeric
- 1 tomato, finely chopped
- 1 teaspoon ground red chile pepper
- 2 pounds medium shrimp - peeled and deveined
- $\frac{1}{4}$ cup water
- 1 teaspoon garam masala
- chopped fresh cilantro to taste

Directions

Step 1

Heat the oil in a wok or large saucepan over nearly high heat. Add the onions; cook and stir until browned. Mix in the curry leaves, then season with the ginger garlic paste, coriander and salt. Cook and stir for 1 minute.

Step 2

Season with salt and turmeric, then mix in the tomato, chile powder, shrimp and water. Reduce the heat to medium-high and cook for 7 to 8 minutes, until shrimp are opaque. Taste and adjust salt and chile powder if necessary. Season with garam masala, stir and remove from the heat. Garnish with fresh cilantro and serve with flat bread or rice.



Vegan Sweet Potato Soup

Prep: 10 mins *Cook:* 15 mins *Total:* 25 mins *Servings:* 6 *Yield:* 6 servings

Ingredients

- 3 cups chopped fresh spinach
- 2 ½ cups cooked and mashed sweet potatoes
- 2 cups great northern beans
- 1 ½ cups almond milk
- 1 cup diced onion
- ½ teaspoon ground ginger
- salt and ground black pepper to taste

Directions

Step 1

Combine spinach, sweet potato, beans, almond milk, onion, ginger, salt, and pepper in a medium pot; stir until combined. Bring to a boil.

Step 2

Reduce heat to a simmer and cook, covered, until spinach is wilted, 10 to 15 minutes. Serve immediately.

Nutrition Facts

Per Serving:

206 calories; protein 9.1g 18% DV; carbohydrates 41g 13% DV; fat 1.2g 2% DV; cholesterolmg; sodium 86.5mg 4% DV.