

Instructions

1. Randomly select three dinner recipes and one breakfast recipe at random. **Hint:** Use the `sample(...)` function.
2. Pull the image, ingredients, and instructions for each selected recipe.
3. Combine all of the ingredients into a grocery list on the first page.
4. Print the image, ingredients, and instructions for each recipe on the subsequent pages.

When you render this document, no code should be visible. Instead, you should see a five-page document as described above.

1 Ingredients

2 Recipe One

Figure 1: Eggplant Parmesan



- 1 eggplant
- 4 garlic cloves
- 4 ounces shredded mozzarella cheese
- 1/4 cup panko breadcrumbs
- 1 shallot
- 2 tsp Italian seasoning
- 1 can of fire roasted diced tomatoes
- 1 cup couscous
- 1 lemon
- 1 0.25 oz package of fresh basil

1. Cut ends off eggplant, peel, and slice eggplant lengthwise into 4 slices. Mince garlic and shallot. Zest lemon, cut into wedges and juice half of them. Roughly chop basil.
2. Coat eggplant in olive oil and season with salt and pepper. Cook in an oven at 425 degrees for 20 minutes, flipping halfway.
3. Mix half the garlic, and the mozzarella, breadcrumbs and 1 tablespoon olive oil.
4. Cook remaining garlic, shallot in olive oil. Add Italian seasoning and cook until fragrant.
5. Add tomatoes, and a pinch of salt and pepper. Simmer until thickened, about 10 minutes.
6. Cook couscous according to package instructions. Remove from heat and stir in lemon zest and juice, half the basil, and a tablespoon of olive oil.
7. Top eggplant with tomato sauce and breadcrumbs, and cook an additional 5-10 minutes.
8. Serve topped with remaining basil and lemon.

3 Recipe Two

Figure 2: Caprese Sandwiches



- 1 tomato
 - 8 oz fresh mozzarella
 - 2 croissants or brioche buns
 - 1 small jar of pesto
1. Slice tomato and mozzarella, and cut croissants or buns.
 2. Spread croissants or buns with pesto.
 3. Layer tomato and mozzarella.
 4. Fry sandwiches in butter until toasted.

4 Recipe Three

Figure 3: Baked Ziti



- 1 2 oz can of anchovies
 - 1 vidalia onion
 - 5 garlic cloves
 - 1/2 cup red wine (optional)
 - 1 small can of tomato paste
 - 2 tablespoons butter
 - 1 large can of peeled tomatoes
 - 2 tablespoons honey
 - 3 tsp italian seasoning
 - 1/8 tsp red pepper flakes
 - 1 pound pasta (e.g., rigatoni or penne)
 - 1 pound of ground beef or sausage
 - 1 large container of ricotta cheese
 - 1/2 cup grated parmesan cheese
 - 1 egg
 - 8 oz mozzarella
1. Dice onion and mince garlic.
 2. Heat 2 tablespoons olive oil in a sauce pan. Add anchovies and cook until they break down.
 3. Add onions and garlic to the pan and cook until soft.
 4. Add red wine and simmer for 3-5 minutes (optional).
 5. Add tomato paste and butter, and cook until fully combined.
 6. At peeled tomatoes, stir breaking up tomatoes.
 7. Once simmering, add honey, 2 tsp italian seasoning, pepper flakes and continue to stir.
 8. Brown meat in a frying pan with 1 tsp italian seasoning.
 9. Prepare pasta according to package instructions. Save 1 cup of pasta water in case you need to loosen the sauce.
 10. Drain meat and put in a large bowl. Mix in ricotta, egg, half the mozzarella, half the parmesan, and a pinch of salt and pepper. Add in half the tomato sauce and all of the pasta.
 11. Add mixture to a 9x13 glass pan. Top with remaining tomato sauce, mozzarella cheese, and parmesan.
 12. Bake in the oven at 375 degrees for 35 minutes.

5 Breakfast Recipe

Figure 4: Breakfast Cheesecake



- 6 Stella D'oro breakfast treats
 - 1/3 cup sugar
 - 1/3 cup butter (melted)
 - 3 5.3 oz vanilla yogurt cups
 - 1 cup cream cheese (not whipped)
 - 2 eggs
 - 2/3 cup sugar
 - 1/4 cup flour
 - 1/4 teaspoon salt
 - 1 heaping teaspoon vanilla bean paste
 - Various fresh berries, cut into bite-size pieces
1. Place Stella D'oro cookies into a Ziploc bag and pulverize.
 2. Combine cookie dust, sugar, and melted butter and combine.
 3. Push the crust into the bottom of an 8 or 9 inch springform pan.
 4. Preheat oven to 325F.
 5. Mix the vanilla yogurt cups, cream cheese, eggs, sugar, flour, salt, vanilla bean paste together until smooth. A blender works best, but a hand mixer can work.
 6. Pour yogurt mixture on top of the crust in the springform pan.
 7. Bake for 55 minutes. Cook a few more minutes if the middle is not yet set.
 8. Cool on the counter for about two hours, and then overnight in the refrigerator.
 9. Top with berries and serve.