

# Christie & Chris's Cooking Cabin Recipes

Welcome to our collection of easy and delicious recipes! Whether you're a beginner cook or simply looking for quick meal ideas, these recipes are sure to satisfy your taste buds without requiring too much time or effort. Let's get cooking!

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## **1. Classic Spaghetti Aglio e Olio**

Ingredients:

- 8 oz spaghetti
- 4 cloves garlic, thinly sliced
- 1/4 cup extra virgin olive oil
- 1/2 teaspoon red pepper flakes
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)
- Grated Parmesan cheese (optional)

Instructions:

Cook spaghetti according to package instructions until al dente. Drain and set aside.

In a large skillet, heat olive oil over medium heat. Add garlic slices and red pepper flakes. Cook until garlic is lightly golden, about 2-3 minutes.

Add cooked spaghetti to the skillet. Toss to coat the pasta with the garlic-infused oil. Season with salt and pepper to taste.

Serve hot, garnished with chopped parsley and grated Parmesan cheese if desired.

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## **2. Easy Chicken Quesadillas**

Ingredients:

- 2 large flour tortillas

- 1 cup cooked chicken, shredded
- 1 cup shredded cheese (cheddar or Mexican blend)
- 1/2 cup diced bell peppers (any color)
- 1/4 cup diced onions
- 1 teaspoon chili powder
- 1/2 teaspoon cumin
- Salt and pepper to taste
- Sour cream, salsa, and guacamole for serving

#### Instructions:

Preheat a large skillet over medium heat.

Place one tortilla on the skillet. Sprinkle half of the shredded cheese evenly over the tortilla.

Spread the cooked chicken, diced bell peppers, and onions over the cheese.

Sprinkle chili powder, cumin, salt, and pepper over the chicken and vegetables.

Top with the remaining shredded cheese and place the second tortilla on top.

Cook until the bottom tortilla is golden brown and crispy, then carefully flip the quesadilla using a spatula.

Cook the other side until golden brown and the cheese is melted.

Remove from the skillet and let it cool slightly before slicing into wedges.

Serve hot with sour cream, salsa, and guacamole on the side.

### 3. One-Pot Creamy Tomato Basil Pasta

#### Ingredients:

- 8 oz penne pasta
- 1 can (14 oz) diced tomatoes
- 2 cloves garlic, minced
- 2 cups vegetable broth
- 1/2 cup heavy cream
- 1/4 cup grated Parmesan cheese
- 1/4 cup chopped fresh basil leaves
- Salt and pepper to taste

#### Instructions:

In a large pot, combine penne pasta, diced tomatoes (with juices), minced garlic, and vegetable broth.

Bring the mixture to a boil over medium-high heat, then reduce the heat to low and let it simmer uncovered for about 10-12 minutes, stirring occasionally, until the pasta is cooked and most of the liquid is absorbed.

Stir in heavy cream, grated Parmesan cheese, and chopped basil leaves. Season with salt and pepper to taste.

Continue cooking for another 2-3 minutes until the sauce thickens slightly and coats the pasta.

Remove from heat and let it sit for a few minutes before serving.

Garnish with additional grated Parmesan cheese and basil leaves if desired.

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## 4. Quick and Easy Veggie Stir-Fry

Ingredients:

- 2 cups mixed vegetables (bell peppers, broccoli, carrots, snap peas, etc.), sliced
- 2 tablespoons vegetable oil
- 2 cloves garlic, minced
- 1 tablespoon soy sauce
- 1 tablespoon oyster sauce (optional)
- 1 teaspoon sesame oil
- Cooked rice for serving

Instructions:

Heat vegetable oil in a large skillet or wok over high heat.

Add minced garlic and stir-fry for about 30 seconds until fragrant.

Add mixed vegetables to the skillet and stir-fry for 3-4 minutes until they are tender-crisp.

Drizzle soy sauce, oyster sauce (if using), and sesame oil over the vegetables.

Toss to coat evenly.

Continue cooking for another minute, then remove from heat.

Serve hot over cooked rice.

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## 5. Simple Banana Pancakes

Ingredients:

- 1 ripe banana, mashed
- 1 egg
- 1/4 cup milk
- 1/2 cup all-purpose flour
- 1 teaspoon baking powder
- Pinch of salt
- Butter or oil for cooking
- Maple syrup and sliced bananas for serving

Instructions:

In a mixing bowl, whisk together mashed banana, egg, and milk until well combined.

Add flour, baking powder, and salt to the banana mixture. Stir until just combined. The batter should be slightly lumpy.

Heat a non-stick skillet or griddle over medium heat and lightly grease with butter or oil.

Pour about 1/4 cup of batter onto the skillet for each pancake.

Cook until bubbles form on the surface of the pancake, then flip and cook until golden brown on the other side.

Repeat with the remaining batter.

Serve hot with maple syrup and sliced bananas.

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Enjoy trying out these easy and delicious recipes! Happy cooking!