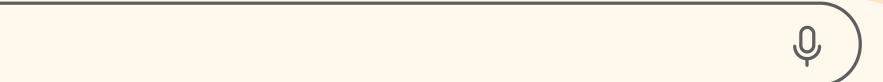


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RECIPE SHARING

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CREAMY SHRIMP RECIPE

Ingredients:

- 500 grams shrimp, peeled
- 2 tablespoons olive oil
- 3 cloves garlic, minced
- 1 cup cooking cream
- 1 lemon (juice and zest)
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- A handful of chopped parsley (for garnish)
- Lemon and cucumber slices (for serving)



CREAMY SHRIMP RECIPE

Instructions:

1. Prepare the Shrimp:

- In a large skillet, heat the olive oil over medium heat.
- Add the minced garlic and sauté until golden.

2. Cook the Shrimp:

- Add the shrimp to the skillet and cook for 3-4 minutes until they turn pink and are fully cooked.
- Season with salt and black pepper.



CREAMY SHRIMP RECIPE

3. Add the Cream:

- Reduce the heat and add the cream and lemon juice to the skillet.
- Mix well and let it simmer gently for 2-3 minutes.

4. Serve:

- Serve the creamy shrimp in a dish, garnished with lemon zest and parsley.
- Decorate the plate with lemon and cucumber slices.

Enjoy your meal!

You can serve this dish with rice or bread for a delightful experience.

NUT AND FRUIT GRANOLA BAR RECIPE

Ingredients:

- 2 cups rolled oats
- 1 cup mixed nuts (e.g., almonds, walnuts, cashews), chopped
- 1 cup dried fruits (e.g., cranberries, apricots, raisins)
- 1/2 cup honey or maple syrup
- 1/2 cup nut butter (e.g., almond butter or peanut butter)
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- Optional: 1/2 teaspoon cinnamon

NUT AND FRUIT GRANOLA BAR RECIPE

Instructions:

1. Preheat the Oven:

- Preheat your oven to 350°F (175°C). Line a baking dish (about 8x8 inches) with parchment paper for easy removal.

2. Mix Dry Ingredients:

- In a large bowl, combine the rolled oats, chopped nuts, dried fruits, salt, and cinnamon (if using).

3. Prepare Wet Ingredients:

- In a small saucepan over low heat, combine the honey (or maple syrup) and nut butter. Stir until melted and smooth. Remove from heat and add the vanilla extract,

NUT AND FRUIT GRANOLA BAR RECIPE

4. Combine:

- Pour the wet mixture over the dry ingredients and mix well until everything is evenly coated.

5. Press into Baking Dish:

- Transfer the mixture to the prepared baking dish. Press it down firmly using a spatula or your hands to ensure it sticks together.

6. Bake:

- Bake in the preheated oven for about 20-25 minutes, or until the edges are golden brown.

NUT AND FRUIT GRANOLA BAR RECIPE



7. Cool and Cut:

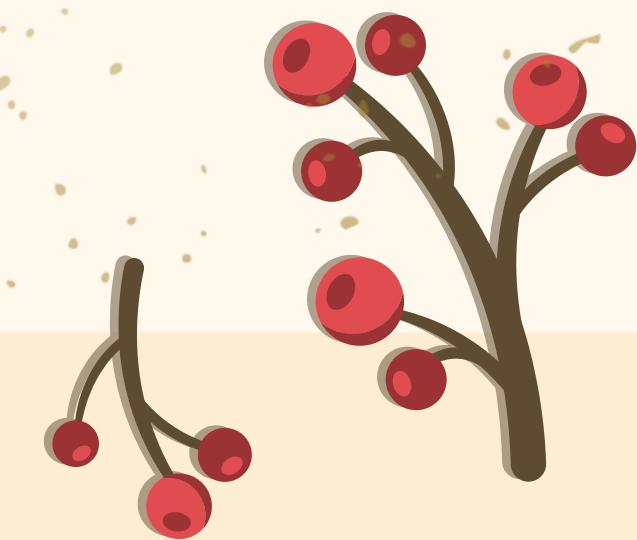
- Allow the granola bars to cool completely in the pan. Once cooled, lift them out using the parchment paper and cut them into bars.

8. Store:

- Store the granola bars in an airtight container at room temperature for up to a week, or in the fridge for longer freshness.

Enjoy your homemade granola bars!

These bars are perfect for a healthy snack or breakfast on the go!



EGGS ON TOAST RECIPE

Ingredients:

- 4 slices of bread (your choice: whole grain, sourdough, etc.)
- 4 eggs
- 2 tablespoons butter or olive oil
- Salt and pepper to taste
- Fresh herbs (e.g., parsley, basil) for garnish
- Optional: cherry tomatoes for serving



EGGS ON TOAST RECIPE

Instructions:

1. Toast the Bread:

- Toast the slices of bread until golden and crispy.

2. Cook the Eggs:

- In a skillet, heat the butter or olive oil over medium heat.
- Crack the eggs into the skillet. You can fry them sunny-side up or cook them to your preference (scrambled, poached, etc.).
- Season with salt and pepper.

3. Assemble:

- Place the toasted bread on plates.
- Top each slice with a cooked egg.



EGGS ON TOAST RECIPE

4. Garnish:

- Sprinkle with fresh herbs and serve with cherry tomatoes on the side, if desired.

5. Serve:

- Enjoy your delicious eggs on toast for breakfast or brunch!

Enjoy your meal!

This dish is quick, easy, and packed with flavor!



ENJOY MAKING THIS DELICIOUS DISH! FEEL FREE TO CUSTOMIZE IT TO YOUR TASTE. TRY ADDING NEW INGREDIENTS OR CHANGING THE COOKING METHOD. WE'D LOVE TO HEAR ABOUT YOUR EXPERIENCE OR YOUR FAVORITE RECIPES, SO DON'T HESITATE TO SHARE WITH US!