

id	title	description	ingredients	steps	photo
1	Ooey Gooley Mac and Cheese	Looking for a dish you can make for lunch that will NOT take hours? This dish has you covered.	1 loaf of sourdough bread, sliced 1 block of gruyere cheese, shredded 1 block of monterey jack cheese, shredded 1 block of sharp cheddar cheese, shredded 1 1/2 cups of unsalted butter 1/4 teaspoons of onion powder	Spread 3 tables poons butter on 1 side of bread slices. Toast bread, butter side down, in a large skillet or electric griddle over me dium-low heat until golden brown, 2-3 minutes ; remove. In a small bowl, mix togethe r mayon naise, M ancheg o cheese, onion powder and rem aining 3 tablesp oons butter. In another bowl, combin e cheddar , Montere y Jack and Gruyere . To assembl e sandw iches, top toasted side of 4 bread slices with sliced	2

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				Brie. Sprinkle cheddar cheese mixture evenly over Brie. Top with remaining bread slices, toasted side facing inward. Spread mayonnaise mixture on the outsides of each sandwich. Place in same skillet and cook until bread is golden brown and cheese is melted, 5-6 minutes on each side. Serve immediately.	
8	Berry French Toast	A tasty treat for you in the morning, this french toast recipe will have you BERRY excited to eat!	4 slices of bread Egg wash: 4 eggs 1 cup milk 1 tablespoon vanilla 1 tablespoon cinnamon Mixed Berry Sauce: 2 cups mixed berries, blueberries, raspberries, and blackberries 2 tablespoons lemon juice 1/3 cup granulated sugar	1. Whisk eggs, cinnamon, vanilla and milk together in medium-large bowl to create egg wash. 2. Dunk bread in egg wash. 3. Melt butter in a skillet on medium-low	N/A

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				heat and cook bread for 2-3 minutes . 4. Mix berries, sugar, and lemon juice in medium pan over low heat crushin g and stirring berries until they form a thick sauce. 5. Lay out slices and spread compot e in betwee n each slice then on top. Garnish with co nfection ers sugar (o ptional). Enjoy!	
9	Cheesy Chorizo and Mozzarella Gnocchi	Ever wonder what you can do with Gnocchi? This recipe will show you one way to serve it up.	1 tbsp olive oil 1 onion , finely chopped 2 garlic cloves , crushed 120g chorizo , diced 2 x 400g cans chopped tomatoes 1 tsp caster sugar 600g fresh gnocchi 125g mozzarella ball, cut into chunks small bunch of basil , torn green salad , to serve	1. Heat the oil in a medium pan over a medium heat. Fry the onion and garlic for 8-10 mins until soft. Add the chorizo and fry for 5 mins more. Tip in the	N/A

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				<p>tomatoes and sugar, and season. Bring to a simmer, then add the gnocchi and cook for 8 mins, stirring often, until soft. Heat the grill to high.</p> <p>2. Stir $\frac{3}{4}$ of the mozzarella and most of the basil through the gnocchi. Divide the mixture between six ovenproof ramekins, or put in one baking dish. Top with the remaining mozzarella, then grill for 3 mins, or until the cheese is melted and golden. Season, scatter over the remaining basil and serve with green salad.</p>	