

Churro Cupcakes

INGREDIENTS

For the cupcakes

- 2 c. all-purpose flour
- 1 c. granulated sugar
- 1 1/2 tsp. baking powder
- 1 1/2 tsp. ground cinnamon
- 1 tsp. kosher salt
- 3/4 c. (1 1/2 stick) melted butter, cooled
- 1 c. milk
- 1 large egg
- 1 tsp. pure vanilla extract
- Cinnamon-sugar, for sprinkling

For the frosting

- 1 (8-oz.) block cream cheese, softened
- 4 tbsp. butter, softened
- 3 c. powdered sugar
- 2 tbsp. heavy cream
- 1 tsp. pure vanilla extract
- 1/2 tsp. ground cinnamon
- Pinch kosher salt
- Cinnamon-sugar, for topping
- Churros, for garnish

DIRECTIONS

1. Preheat oven to 350° and line two muffin tins with cupcake liners. In a large bowl, combine flour, sugar, baking powder, cinnamon, and salt.
2. In a medium bowl, whisk together melted butter, milk, egg, and vanilla. Add to dry ingredients and mix until just combined. Divide batter evenly among liners, filling ¾ full, then sprinkle tops with cinnamon-sugar.
3. Bake until a toothpick inserted in middle comes out clean, 20 minutes. Let cool completely.
4. Meanwhile make frosting: In a large bowl using a hand mixer, beat cream cheese and butter until smooth. Add powdered sugar and cinnamon and beat until no lumps remain. Add heavy cream, vanilla, and a pinch of salt and beat until combined. If frosting is too thick, add more heavy cream a tablespoon at a time until desired consistency.
5. Transfer frosting to piping bag fitted with a large open star tip. Pipe frosting onto cooled cupcakes, then sprinkle with cinnamon sugar and top with a mini churro.

Cajun Butter Baked Salmon

INGREDIENTS

- 2 lemons, sliced into rounds
- 1 large salmon fillet (about 3 lbs.)

- Kosher salt
- Freshly ground black pepper
- 4 tbsp. melted butter
- 3 cloves garlic, minced
- 2 tbsp. whole grain mustard
- 2 tsp. cajun seasoning
- 1 tsp. fresh thyme leaves
- Pinch crushed red pepper flakes
- Thinly sliced green onions, for serving

DIRECTIONS

1. Preheat oven to 350° and line a large baking sheet with foil. Lay lemon rounds in an even layer in center of pan. Place salmon on top and season with salt and pepper.
2. In a small bowl, combine melted butter, garlic, mustard, cajun seasoning, thyme, and red pepper flakes. Brush all over salmon.
3. Bake until salmon is cooked through, about 25 minutes. Switch oven to broil, and broil for 2 minutes, or until butter mixture has thickened.
4. Garnish with green onions before serving.

Instant Pot Chili

INGREDIENTS

- 1 tbsp. extra-virgin olive oil
- 1 onion, chopped
- 3 cloves garlic, minced
- 2 tbsp. tomato paste
- 1 1/2 lb. ground beef
- 2 c. low-sodium beef broth
- 1 (15-oz.) can kidney beans, rinsed and drained
- 1 (15-oz.) can black beans, rinsed and drained
- 1 (15-oz.) can fire roasted diced tomatoes
- 1 1/2 tbsp. chili powder
- 1 tsp. ground cumin
- 1 tsp. dried oregano
- 1/2 tsp. cayenne
- Kosher salt
- Freshly ground black pepper
- Shredded Cheddar, for serving
- Sour cream, for serving
- Fritos, for serving
- Thinly sliced green onions, for serving

DIRECTIONS

1. Set Instant Pot to Sauté function and add oil. Add onion and cook until soft, 5 minutes. Stir in garlic and cook until fragrant, 1 minute, then add tomato paste, stirring to combine. Add ground beef and cook, breaking meat up with a wooden spoon, until no longer pink, 7 minutes. Drain fat, if necessary.

2. Return insert to Instant Pot and add broth, beans, tomatoes, and seasoning. Season with salt and pepper. Lock lid and set to Pressure Cook on High for 14 minutes.
3. Follow manufacturer's instructions to quick release, then remove lid. Serve with desired toppings.