

# Greek Shrimp

## INGREDIENTS

- 3 tbsp. butter
- 1 red bell pepper, chopped
- 3 cloves garlic, minced
- 1 c. cherry tomatoes, halved
- 1/2 c. kalamata olives, sliced
- 1 lb. shrimp, peeled and deveined
- 1 tbsp. dried oregano
- Kosher salt
- Freshly ground black pepper
- Pinch crushed red pepper flakes
- 2 Persian cucumbers, sliced into half moons
- 2 tbsp. freshly chopped dill
- 1/2 c. crumbled feta
- Butterhead lettuce, for serving (optional)

## DIRECTIONS

1. In a large skillet over medium heat, melt butter. Add bell pepper, tomatoes, and olives and cook until peppers are soft and tomatoes are beginning to burst, 5 minutes. Add garlic and cook until fragrant, 1 minute more.
2. Add shrimp and cook until shrimp is no longer pink, another 3 minutes. Season with oregano, salt, pepper, and a pinch of red pepper flakes. Turn off heat, then add cucumbers and dill and toss to combine.
3. Garnish with feta, and serve in lettuce cups if desired.

# Instant Pot Baked Potatoes

## INGREDIENTS

For the potatoes

- 1 c. water
- 6 russet potatoes

For the toppings

- Butter, softened
- Chopped cooked bacon
- Shredded cheddar
- Shredded white cheddar
- Canned chili, warmed
- Cooked ground beef
- Sliced olives
- Sliced jalapeños
- Sour cream
- Freshly chopped chives
- Thinly sliced green onions
- Chopped cherry tomatoes

- Diced red onion
- Black beans, rinsed and drained
- Diced avocado
- Chopped artichoke hearts
- Frozen spinach, defrosted and drained

## **DIRECTIONS**

1. Place trivet inside Instant Pot and pour in water. Place potatoes on top of trivet and lock lid. Set to Pressure Cook on High for 14 minutes.
2. Let Instant Pot release naturally, then unlock lid and remove potatoes.
3. Slice potatoes open and fluff insides with a fork. Serve with desired toppings.

## **Cheesy Bacon Ranch Chicken**

### **INGREDIENTS**

- 4 slices thick-cut bacon
- 4 boneless skinless chicken breasts (about 1 3/4 lbs.)
- Kosher salt
- Freshly ground black pepper
- 2 tsp. ranch seasoning
- 1 1/2 c. shredded mozzarella
- Chopped chives, for garnish

### **DIRECTIONS**

1. In a large skillet over medium heat, cook bacon, flipping once, until crispy, about 8 minutes. Transfer to a paper towel-lined plate. Drain all but 2 tablespoons of bacon fat from the skillet.
2. Season chicken with salt and pepper. Return skillet to medium-high heat, add chicken and cook until golden and just cooked through, about 6 minutes per side.
3. Reduce heat to medium and sprinkle chicken with ranch seasoning and top with mozzarella. Cover the skillet and cook, until cheese is melted and bubbly, about 5 minutes.
4. Crumble and sprinkle bacon and chives on top before serving.

## **Easy Peasy Biscuits**

### **INGREDIENTS**

- 4 cups all-purpose flour
- 4 tablespoons baking powder
- 1 tablespoon sugar
- 1 tablespoon ground flaxseed
- 1 teaspoon sea salt
- 1 cup coconut oil, solid
- 1-1/2 cups 2% milk

### **DIRECTIONS**

1. Preheat oven to 450°. In a large bowl, whisk flour, baking powder, sugar, flaxseed and salt. Add coconut oil and cut in with a pastry blender until mixture resembles coarse crumbs. Add milk; stir just until moistened.
2. Turn onto a lightly floured surface; knead gently 8-10 times. Pat or roll dough to a rectangle 1/2 in. thick; fold dough into thirds (as you would a letter). Pat or roll dough again into a rectangle 1/2 in. thick; cut with a pizza cutter or knife into 24 biscuits, each about 2-1/2 in. square. Place 1 1/2 in. apart on an ungreased baking sheet. Bake until light brown, 8-10 minutes. Serve warm.
3. **Freeze option:** Freeze cut biscuit dough on waxed paper-lined baking sheets until firm. Transfer to airtight containers; return to freezer. To use, bake biscuits as directed.
4. **Freeze option:** Freeze cooled baked biscuits in airtight containers. To use, heat in a preheated 350° oven 15-20 minutes.

## PECAN PIE COBBLER

### INGREDIENTS

- 1/2 cup butter, cubed
- 1 cup plus 2 tablespoons all-purpose flour
- 3/4 cup sugar
- 3 teaspoons baking powder
- 1/4 teaspoon salt
- 2/3 cup 2% milk
- 1 teaspoon vanilla extract
- 1-1/2 cups coarsely chopped pecans
- 1 cup packed brown sugar
- 3/4 cup brickle toffee bits
- 1-1/2 cups boiling water
- Vanilla ice cream, optional

### DIRECTIONS

1. Preheat oven to 350°. Place butter in a 13x9-in. baking pan; heat pan in oven 3-5 minutes or until butter is melted. Meanwhile, combine the flour, sugar, baking powder and salt. Stir in milk and vanilla until combined.
2. Remove baking pan from oven; add batter. Sprinkle with pecans, brown sugar and toffee bits. Slowly pour boiling water over top (do not stir). Bake, uncovered, until golden brown, 30-35 minutes. Cool on wire rack for 30 minutes (cobbler will thicken upon cooling). Serve warm and if desired, with ice cream.