

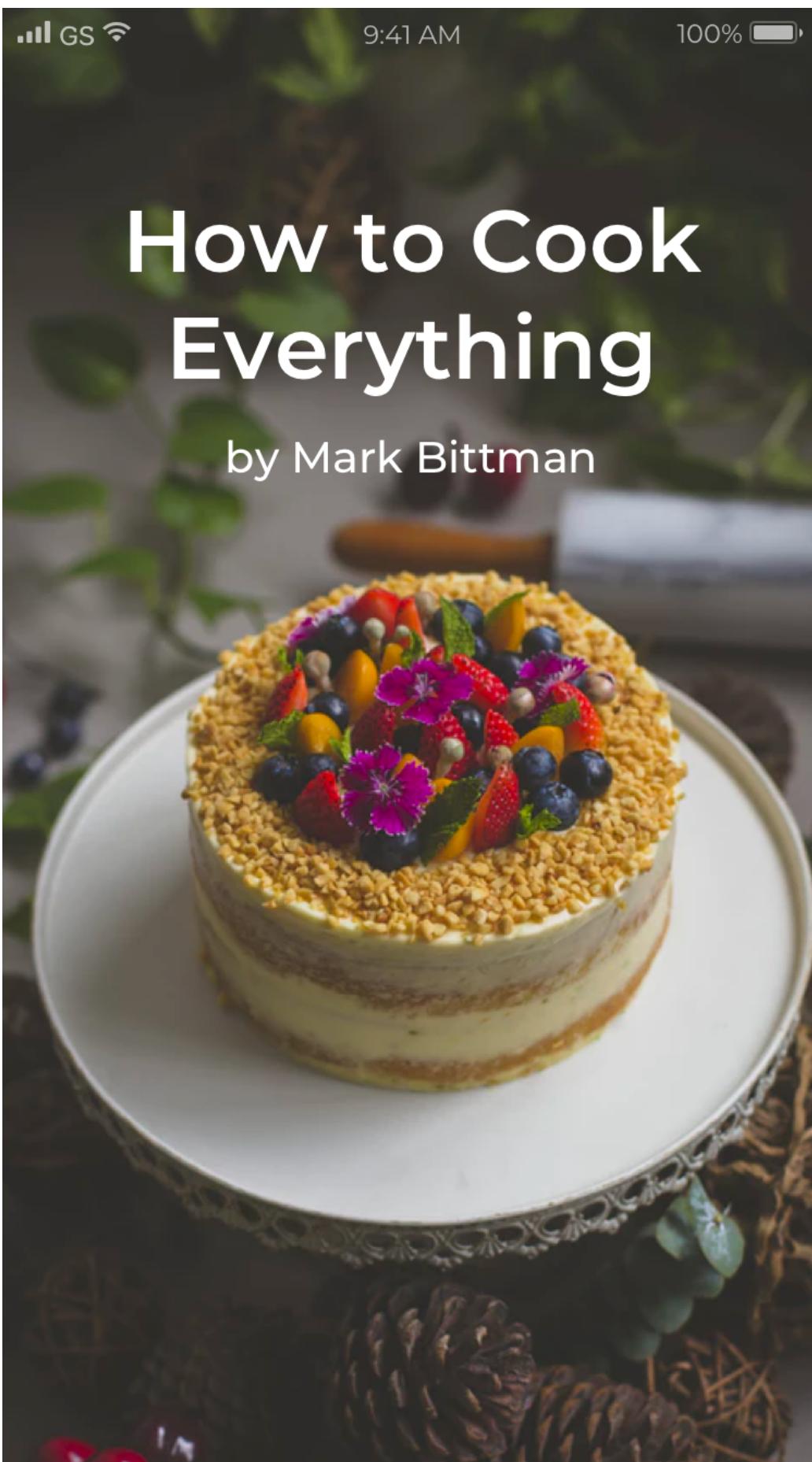


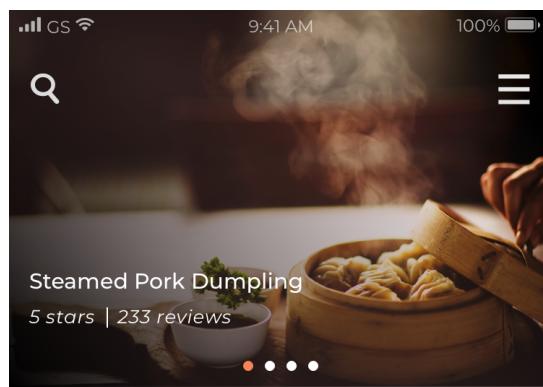
How To Cook Everything - Search

10 Screens



Sandy C.





FEATURED RECIPES



Steamed Pork Dumplings

★★★★★ 45m



Cheesy Pepperoni

★★★★★

QUICK DINNERS >



BREAKFAST ★★★★★



Bluberry Pancakes

15 minutes

Easy

6 People

BITTMAN'S PICKS >



BREAKFAST ★★★★★



Bluberry Pancakes

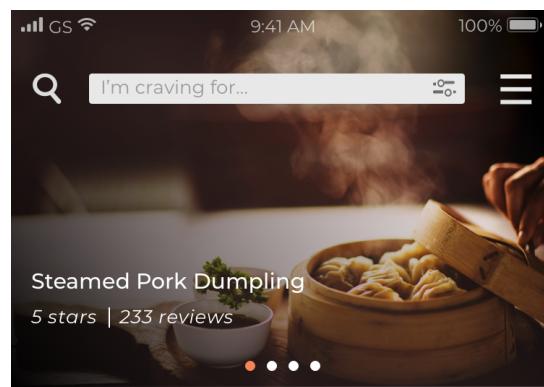
15 minutes

Easy

6 People

MOST POPULAR >





FEATURED RECIPES

The screen displays two featured recipes. On the left is "Steamed Pork Dumplings", which is marked as "New". It shows a 5-star rating and a cooking time of 45m. On the right is "Cheesy Pepperoni Pizza", also marked as "New", with a 5-star rating. Both cards include a small thumbnail image of the dish.

QUICK DINNERS >

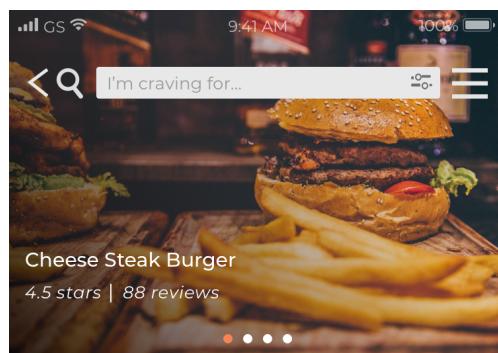
A card for a quick dinner recipe. The title is "Bluberry Pancakes". It is categorized as "BREAKFAST" and has a 5-star rating. The card includes a thumbnail image of a plate of pancakes topped with blueberries and syrup. Below the title, it says "15 minutes" for preparation time, "Easy" for difficulty, and "6 People" for serving size. There are also heart and share icons.

BITTMAN'S PICKS >

A card for a Bittman's Pick recipe. The title is "Bluberry Pancakes". It is categorized as "BREAKFAST" and has a 5-star rating. The card includes a thumbnail image of a stack of pancakes topped with blueberries and syrup. Below the title, it says "15 minutes" for preparation time, "Easy" for difficulty, and "6 People" for serving size. There are also heart and share icons.

MOST POPULAR >





FEATURED BITTMAN'S PICKS

Cheese Steak Burger
★★★★★
120 likes, 12 comments, 30m prep

Fettuccine Alfredo
★★★★★
106 likes, 63 comments, 20m prep

QUICK DINNERS

300 results

The Wedgie Supreme
★★★★★
37 likes, 20 comments, 25m prep

The Wedgie Burger
★★★★★
31 likes, 15 comments, 25m prep

Crispy Fried Chicken
★★★★★
99 likes, 36 comments, 32m prep

Carne Asada Tacos
★★★★★
101 likes, 56 comments, 27m prep

Red Rosy Linguine
★★★★★
43 likes, 27 comments, 28m prep

Pappardelle de Beef
★★★★★
40 likes, 12 comments, 33m prep

GS

9:41 AM

100%



I'm craving for...



COOKING

Select your Cooking time by sliding the time slider

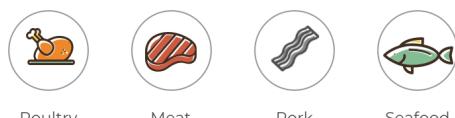


TYPE OF FOOD

| Add

Tacos Pasta Burgers

POPULAR FOOD CATEGORY ▾

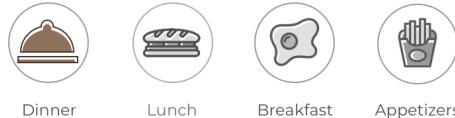


Poultry Meat Pork Seafood



Dairy Vegetables Grain Pasta

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Dinner Lunch Breakfast Appetizers



Soup Breads Salads Desserts

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Asian Indian Barbecue

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BITTMAN'S PICKS

<p>Crispy Pork Carnitas</p> <p>★★★★★</p> <p>20 hearts, 12 comments, 30m prep</p>	<p>Fettuccine Alfredo</p> <p>★★★★★</p> <p>106 hearts, 63 comments, 20m prep</p>
<p>The Wedgie Supreme</p> <p>★★★★★</p> <p>37 hearts, 20 comments, 25m prep</p>	<p>The Wedgie Burger</p> <p>★★★★★</p> <p>31 hearts, 15 comments, 25m prep</p>
<p>Crispy Fried Chicken</p> <p>★★★★★</p> <p>99 hearts, 36 comments, 32m prep</p>	<p>Carne Asada Tacos</p> <p>★★★★★</p> <p>101 hearts, 56 comments, 27m prep</p>
<p>Red Rosy Linguine</p> <p>★★★★★</p> <p>43 hearts, 27 comments, 28m prep</p>	<p>Pappardelle de Beef</p> <p>★★★★★</p> <p>40 hearts, 12 comments, 33m prep</p>

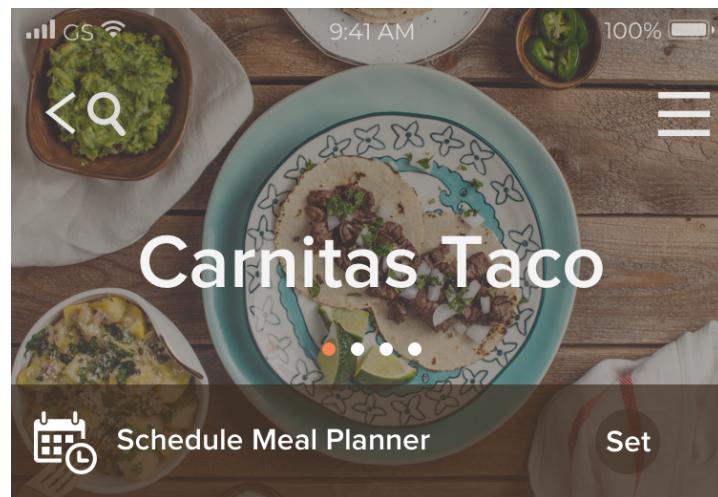


Ingredients

Directions

Reviews

- 1 pound ground beef
- 1 tablespoon Chili Powder
- 2 oz sharp cheddar cheese shredded
- 1/3 cup argula
- 1/4 cup red onion sliced
- 2 or 4 eggs
- 500 grams of ramen noodles
- 1 bag of peeled shrimps
- 1 lb of muscles
- 1 lb of scallop

[Ingredients](#)[Directions](#)[Reviews](#)

- 1 Combine all stuffing mixture ingredients and gently mix for even distribution. If the mixture is too thick to suit you, add small amounts of the liquid drained from the picante sauce till the mixture is smooth (remember the cream cheese will thicken again when refrigerated). Cover and refrigerate at least 2 hours or till you're ready to assemble the stuffed avocados.
- 2 Halve avocados, twist halves to separate and remove pit. To prevent discoloration, brush all exposed cut surfaces and the center w/lime juice using a pastry brush. Sprinkle lightly w/seasoning salt. Divide the stuffing mix evenly among the 4 halves and serve immediately.
- 3 Add the ground beef to a medium size sauce pan. Cook over medium heat until browned.
- 4 Drain the grease and add the seasonings and the tomato sauce. Stir to combine. Cook for about 3-4 minutes.
- 5 Remove the pit from the halved avocados. Load the crater left from the pit with the taco meat. Top with cheese, tomatoes, lettuce, cilantro and sour



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MEAL

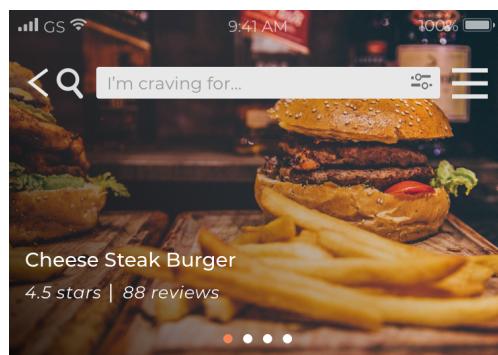
MESSAGES

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FEATURED BITTMAN'S PICKS

Steamed Pork Dumplings

★★★★★ 45m

Cheesy Pep

★★★★★

BITTMAN PICKS

300 results

<p>Crispy Pork Carnitas</p> <p>★★★★★</p> <p>120 likes, 12 comments, 30m prep</p>	<p>The Wedgie Burger</p> <p>★★★★★</p> <p>31 likes, 15 comments, 25m prep</p>
<p>Crispy Fried Chicken</p> <p>★★★★★</p> <p>99 likes, 36 comments, 32m prep</p>	<p>Carne Asada Tacos</p> <p>★★★★★</p> <p>101 likes, 56 comments, 27m prep</p>
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