**Spaghetti and Meatballs**

**PREP TIME:0**HOURS **20**MINS

**YIELDS:4**

**TOTAL TIME:1**HOUR **0**MINS

**INGREDIENTS**

1 lb.

spaghetti

1 lb.

ground beef

1/3 c.

bread crumbs

1/4 c.

finely chopped parsley

1/4 c.

freshly grated Parmesan, plus more for serving

1

egg

2

garlic cloves, minced

Kosher salt

1/2 tsp.

red pepper flakes

2 tbsp.

extra-virgin olive oil

1/2 c.

onion, finely chopped

1

(28-oz.) can crushed tomatoes

1

bay leaf

Freshly ground black pepper

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**DIRECTIONS**

1. In a large pot of boiling salted water, cook spaghetti according to package instructions. Drain.
2. In a large bowl, combine beef with bread crumbs, parsley, Parmesan, egg, garlic, 1 teaspoon salt, and red pepper flakes. Mix until just combined then form into 16 balls.
3. In a large pot over medium heat, heat oil. Add meatballs and cook, turning occasionally, until browned on all sides, about 10 minutes. Transfer meatballs to a plate.
4. Add onion to pot and cook until soft, 5 minutes. Add crushed tomatoes and bay leaf. Season with salt and pepper and bring to a simmer. Return meatballs to pot and cover. Simmer until sauce has thickened, 8 to 10 minutes.
5. Serve pasta with a healthy scoop of meatballs and sauce. Top with Parmesan before serving.

# Classic and Simple Meat Lasagna

# Whole wheat noodles and lean ground beef make this tasty favorite a little lighter.

**Prep:**

25 mins

**Cook:**

1 hr

**Additional:**

10 mins

**Total:**

1 hr 35 mins

**Servings:**

8

**Yield:**

1 9x13-inch pan

## Ingredients

Ingredient Checklist

* 12 whole wheat lasagna noodles
* 1 pound lean ground beef
* 2 cloves garlic, chopped
* ½ teaspoon garlic powder
* 1 teaspoon dried oregano, or to taste
* salt and ground black pepper to taste
* 1 (16 ounce) package cottage cheese
* 2 eggs
* ½ cup shredded Parmesan cheese
* 1 ½ (25 ounce) jars tomato-basil pasta sauce
* 2 cups shredded mozzarella cheese

## Directions

Instructions Checklist

* **Step 1**

Preheat oven to 350 degrees F (175 degrees C).

* **Step 2**

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, add the lasagna noodles a few at a time, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 10 minutes. Remove the noodles to a plate.

* **Step 3**

Place the ground beef into a skillet over medium heat, add the garlic, garlic powder, oregano, salt, and black pepper to the skillet. Cook the meat, chopping it into small chunks as it cooks, until no longer pink, about 10 minutes. Drain excess grease.

* **Step 4**

In a bowl, mix the cottage cheese, eggs, and Parmesan cheese until thoroughly combined.

* **Step 5**

Place 4 noodles side by side into the bottom of a 9x13-inch baking pan; top with a layer of the tomato-basil sauce, a layer of ground beef mixture, and a layer of the cottage cheese mixture. Repeat layers twice more, ending with a layer of sauce; sprinkle top with the mozzarella cheese. Cover the dish with aluminum foil.

* **Step 6**

Bake in the preheated oven until the casserole is bubbling and the cheese has melted, about 30 minutes. Remove foil and bake until cheese has begun to brown, about 10 more minutes. Allow to stand at least 10 minutes before serving.

## Cheese Pizza

COOK TIME35 mins

TOTAL TIME40 mins

### **INGREDIENTS**

### 

* 1 can crushed tomatoes
* 1 tbsp Pizza Dough
* 1 tbsp Italian seasoning
* 1.5 tbsp Grana Padano cheese
* 2 tbsp quark cheese
* 8 tbsp Fresh mozzarella cheese
* 4 tbsp Fontina Cheese

#### **Ingredients For Side Salad:**

* 1 tbsp creamy mustard sauce
* 1 head butter lettuce
* 1 apple
* 2 tbsp roasted almonds
* 1 sliced Carrot

### **INSTRUCTIONS**

### 

* Preheat your oven to 475°F. Peel the garlic and chop them roughly. On the large side of a box grater, grate your fontina cheese. Make small pieces of your mozzarella cheese. Also, on the small side of a box grater, grate your Grana Padano.
* o make the sauce, heat 1 tablespoon of olive oil in a small pot on medium-high. Season with salt and pepper after you add the chopped garlic. Cook and stir occasionally until slightly softened. This will take 30 seconds to 1 minute. Season with salt and pepper after you add the tomatoes and Italian seasoning. Cook and stir frequently for about 4 to 5 minutes or until thickened slightly. Turn the heat off and mix the quark cheese and after that season with salt and pepper to taste.

* Now, assemble your pizza for baking. Oil a sheet pan lightly. Stretch and roll the dough to a ¼ inch thickness by using your hands and a rolling pin (you can use a wine bottle instead) on a work surface. Place it to the sheet pan very carefully. And let it rest for about 5 minutes more if your dough is resistant. However, rub into your pan to coat the bottom in oil.

* Around the edges, leave a 1-inch border and use enough sauces onto the dough to coat. Season with salt and pepper after you evenly top with the grated fontina cheese, half the grated Grana Padano cheese and torn mozzarella cheese.
* The recommendation is to use Blue Apron’s to bake for about 17 to 19 minutes. Or, bake until the crust turns golden brown and the cheese is melted. However, it takes 14 minutes generally. After you remove from the oven, let it stand at least for about 2 minutes.

Place your pizza to the cutting board to cut into pieces of equal-sized. Serve the salad on the side while you are serving the sliced pizza. Use the rest of the grated Grana Padano cheese to garnish the pizza.

# Dark Chocolate Orange Cake

## Ingredients

List of ingredients that you can add to your cart by selecting and then choosing "Add Selected to Cart"

Select items to add to cart

* 1 box (15.25 ounces) dark chocolate cake mx
* 1 tablespoon instant coffee granules
* water, eggs and oil to prepare cake mix
* 1 3/4 teaspoons pure orange extract
* 1/4 cup heavy whipping cream
* 3 ounces 60% dark chocolate, chopped
* 1/2 cup (1 stick) butter, softened
* 1/2 cup solid vegetable shortening
* 4 ounces 60% dark chocolate, melted
* 4 cups sifted confectioners' sugar
* 3 tablespoons milk

#### Tools

List of ingredients that you can add to your cart by selecting and then choosing "Add Selected to Cart"

Select items to add to cart

* Scoop-it Measuring Cups
* Scoop-it Measuring Spoons
* Easy Layers! 10 x 14-Inch Loaf Cake Pan Set, 4-Piece

## Instructions

[**Print**](javascript:window.print())

**Click To Mark Complete**

 **1**

Preheat oven to 350°F. Prepare Easy Layer Pans with vegetable pan spray.

Click to mark this step as completed

**2**

In large bowl, prepare cake mix as directed on box. Mix in instant coffee and 1 1/2 teaspoons extract with electric mixer on low speed 30 seconds. Scrape bottom and sides of bowl; beat on medium speed 2 minutes. Divide batter evenly between pans.

Click to mark this step as completed

**3**

Bake 16-18 minutes or until toothpick inserted in center comes out clean. Cool cakes in pans on cooling grid 10 minutes. Remove from pans; cool completely on grid.

Click to mark this step as completed

**4**

For ganache, combine cream and chocolate in medium microwave-safe container. Microwave at half (50%) power 1 minute; stir. Microwave on 50% power in 15-second intervals, stirring between each, until chocolate is almost melted. Add 1/4 teaspoon orange extract and stir thoroughly until ganache is smooth.

Click to mark this step as completed

**5**

For icing, beat butter and shortening in large bowl with electric mixer until light and fluffy. Add melted chocolate; beat until combined. Add confectioners’ sugar, 1 cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. Add milk, 1 tablespoon at a time, and beat on medium speed until light and fluffy.

Click to mark this step as completed

**6**

To assemble, spread 1/4 of buttercream on first cake layer. Spread 1/4 of ganache over buttercream. Repeat with remaining layers, leaving sides of cake bare.

Click to mark this step as completed

# Layered chocolate mousse cakes

* **1:10** Prep

* **0:55** Cook

* Makes **6**

### INGREDIENTS

### BROWNIE BASE

* 200g [**dark chocolate**](https://www.taste.com.au/recipes/collections/dark-chocolate-recipes), chopped
* 200g butter, chopped
* 1 1/4 cups (275g) brown sugar
* 3 Coles Brand Australian Free Range Eggs, lightly whisked
* 3/4 cup (110g) plain flour
* 1/3 cup (35g) cocoa powder
* 1/4 cup (60g) sour cream
* Chocolate curls, to serve

### CHOCOLATE MOUSSE

* 150g dark chocolate, chopped
* 1 1/2 teaspoons powdered gelatine
* 3 Coles Brand Australian Free Range Eggs
* 1 1/2 cups (375ml) thickened cream
* 150g milk chocolate, chopped
* 150g white chocolate, chopped

### CHOCOLATE SAUCE

* 1/4 cup (60ml) thickened cream
* 50g dark chocolate
* 2 teaspoons brown sugar

**Select all ingredients**

### METHOD

* **Step 1**

Preheat oven to 160°C. Grease and line a 20cm x 30cm slice pan with baking paper, allowing the 2 long sides to overhang.

* **Step 2**

To make the brownie, combine the chocolate and butter in a saucepan over low heat. Cook, stirring, for 5 mins or until chocolate melts and mixture is smooth.

* **Step 3**

Add the sugar and egg and stir to combine. Add the flour and cocoa, stirring until just combined. Add the sour cream, stirring, until just combined. Pour into the prepared pan. Bake for 30 mins or until a skewer inserted into the centre comes out clean. Set aside in the pan to cool completely.

* **Step 4**

Turn the brownie onto a clean work surface. Use a 6cm-diameter round pastry cutter to cut six discs from the brownie. Place brownie discs on a baking tray. Cut six 10cm x 30cm rectangles of baking paper. Lightly grease the paper with cooking oil spray. Using brownie disc as the base, wrap the baking paper, greased-side facing in, around the brownie making a tall collar. Secure with a staple.

* **Step 5**

To make the first layer of mousse, melt the dark chocolate in a heatproof bowl over a saucepan of simmering water. Meanwhile, stir 1 tbs boiling water with ½ tsp of the gelatine in a small bowl until gelatine dissolves. Add to the melted chocolate and stir to combine. Separate one egg. Place the egg white in a medium bowl. Add egg yolk to chocolate mixture and stir to combine.

* **Step 6**

Use an electric mixer to whisk ½ cup (125ml) of the cream until soft peaks form. Add to the chocolate mixture and stir to combine. Use a clean electric mixer to whisk the egg white until soft peaks form. Gently fold into the chocolate mixture until just combined. Divide evenly among the prepared baking paper moulds. Place in the fridge for 20 mins to set.

* **Step 7**

Meanwhile, to make the second layer of mousse, repeat steps 5 and 6 with the milk chocolate. Pour over the chilled dark chocolate mousse layer and place in the fridge for 20 mins to set.

* **Step 8**

Meanwhile, to make the white layer of mousse, repeat steps 5 and 6 with the white chocolate. Pour over the milk chocolate mousse layer and place in the fridge for 6 hours or until completely set.

* **Step 9**

To make the chocolate sauce, combine the cream, chocolate and sugar in a small saucepan over low heat. Cook, stirring, for 3 mins or until chocolate melts and sauce thickens slightly. Set aside to cool.

* **Step 10**

Remove the paper collars from the mousses. Serve with chocolate sauce and chocolate curls.

# ICE CREAM SANDWICH

PREP TIME:

20 min

COOK TIME:

23 min

TOTAL TIME:

2 hr 30 min

YIELD:

9 servings

## **Ingredients**

### Ingredients:

* 1 quart vanilla ice cream, softened\*
* No-Stick Cooking Spray
* 1 3/4 cups granulated sugar
* 1/2 cup unsweetened cocoa powder
* 3/4 cup butter, melted
* 3 large eggs, lightly beaten
* 1 teaspoon vanilla extract
* 1 cup White Lily® Enriched Bleached All-Purpose Flour
* 1/2 teaspoon salt
* 1/4 cup Sundae Syrup™ Chocolate Flavored Syrup
* 3/4 cup heavy cream
* 1 teaspoon granulated sugar
* 2 tablespoons chopped pecans

## **Instructions**

1. LINE8x8x2-inch baking pan with plastic wrap about 24 inches long, leaving ends to fold over ice cream. Press ice cream into pan. Cover with plastic wrap. Place in freezer.
2. HEAToven to 350ºF. Spray two 8x8x2-inch baking pans with no-stick cooking spray. Stir together 1 3/4 cups sugar, cocoa and melted butter in large bowl until well blended.
3. STIRin eggs and vanilla mixing well. Gradually stir in flour and salt until well blended. Spoon evenly into prepared pans. Bake 20 to 25 minutes or until toothpick inserted near center comes out barely moist. Cool 5 minutes. Turn out onto cooling rack. Cool 1 hour or until completely cool.
4. BEATcream with 1 teaspoon sugar until stiff peaks form. Set aside. Place one brownie layer back in baking pan. Remove ice cream from pan. Place on brownie layer, then top with second brownie layer. Spread with whipped cream mixture. Drizzle with chocolate ice cream topping. Sprinkle with pecans.
5. CUTinto nine squares. Do not remove from pan. Cover with plastic wrap. Return to freezer for 30 minutes or until serving time. Thaw 10 minutes before serving. Serve immediately.
6. \*Softenice cream quickly and easily by microwaving on low (30% power) 30 to 45 seconds.

## **Nutrition**

Serving Size (1 ice cream sandwich), Calories 570 (Calories from Fat 280), Total Fat 31g (Saturated Fat 19g, Trans Fat 1g), Cholesterol 95mg, Sodium 310mg, Total Carbohydrate 73g (Dietary Fiber 3g, Sugars 57g), Protein 5g; Percent Daily Value\*: Vitamin A 15%, Vitamin C %, Calcium 10%, Iron 10%.

## Boozy Chocolate Milkshake Recipe

A boozy chocolate milkshake with a secret ingredient that makes the creamiest shakes around!

**Course** Dessert

**Prep Time** 5 minutes

**Total Time** 5 minutes

**Servings** 2 milkshakes

**Author** Dine & Dish

### Ingredients

* 1 1/2 cups vanilla ice cream
* 1/2 cup whole chocolate milk from the carton
* 2 Tablespoons chocolate instant pudding mix I used Devils Food
* 2-4 ounces Brandy liquor
* Whipped Cream chocolate syrup and chocolate chips for garnish

### Instructions

1. Place the ice cream, milk, pudding mix, and brandy into a blender and blend until smooth.
2. Pour into tall glasses and garnish with whipped cream, chocolate syrup and chocolate chips if desired!

## Berry Vodka Cocktail

### Ingredients

* ▢½ cup fresh berries (blueberries, raspberries, blackberries and/or sliced strawberries)
* ▢3 fresh basil leaves
* ▢1 ½ ounces Absolut vodka
* ▢½ ounce fresh lemon juice
* ▢ice, crushed or cubes
* ▢club soda
* ▢additional berries for garnish, (optional)

### Instructions

* ▢

Muddle the berries and basil in a tall glass.

* ▢

Pour in the lemon juice and vodka.

* ▢

Add as much ice as desired.

* ▢

Top off the glass with club soda.

* ▢

Stir and garnish with additional fresh berries, if desired. Enjoy!

### Nutrition

Calories: 141kcal | Carbohydrates: 10g | Sodium: 1mg | Potassium: 41mg | Fiber: 2g | Sugar: 6g | Vitamin A: 65IU | Vitamin C: 7.4mg

## Hurricane Cocktail

**COOK TIME**2 mins

**TOTAL TIME**2 mins

**SERVINGS**[1](https://www.culinaryhill.com/hurricane-cocktail/) serving

**COURSE**Drinks

**CUISINE**American, Creole

**CALORIES**404

### Ingredients

### **US CustomaryMetric**

* ▢2 ounces White rum
* ▢2 ounces Dark rum
* ▢1 ounce lime juice
* ▢1 ounce orange juice
* ▢2 ounces Passion fruit juice
* ▢1/2 ounce [simple syrup](https://www.culinaryhill.com/how-to-make-simple-syrup/)
* ▢1/2 ounce Grenadine
* ▢Orange wheel or slice, for garnish
* ▢Maraschino cherry for garnish

### Instructions

* Fill a shaker with ice. Add white rum, dark rum, lime juice, orange juice, passion fruit juice, simple syrup, and grenadine.
* Shake well and strain into a large Hurricane glass filled with fresh ice. Garnish with orange wheel and maraschino cherry.

### Nutrition

Calories: 404kcal