**cheesy garlic bread**

### Ingredients

* 1 Loaf French bread
* 1/2 cup salted butter softened
* 1/2 teaspoon garlic powder
* 3 garlic cloves minced
* 1 teaspoon Italian seasoning
* 1 cup Colby jack cheese shredded
* 1 cup mozzarella cheese shredded
* fresh chopped parsley for garnish

### Instructions

1. Preheat oven to 400 degrees. Cut your French bread loaf lengthwise and place on top of a baking sheet.
2. In a small bowl combine softened butter, garlic powder, minced garlic, Italian seasoning and shredded cheese. Spread evenly on each side of the garlic bread. Top with Colby and mozzarella cheese.
3. Bake in the oven for 12-15 minutes until butter is melted an bubbly. You can also broil the top for 1-2 minutes at the end to give it a more crisp top.
4. Garnish with fresh chopped parsley if desired.

**Dump and Bake Chicken Parmesan Casserole**

* 1 (12 ounce) package whole wheat penne pasta
* 1 (24 ounce) jar pasta sauce
* 2–3 cups water
* 1 pound of chicken (cut into small pieces)
* 2 cups shredded mozzarella cheese
* 1/2 cup Parmesan cheese
* 1 cup bread crumbs
* salt and pepper to taste

### INSTRUCTIONS

1. Preheat oven to 425 degrees. Spray 9 x 13 baking dish with cooking spray.
2. Dump uncooked noodles, pasta sauce, water, chicken and 1/2 cup mozzarella in baking dish. Add salt and pepper. Mix ingredients together. Make sure liquid covers pasta and chicken.
3. Cover dish with aluminum foil and bake for 20 minutes.
4. Uncover and bake for an additional 10 minutes or until chicken is cooked all the way through.
5. Spread breadcrumbs, mozzarella cheese, and Parmesan cheese over pasta dish. Bake uncovered for 10 minutes or until cheese is melted and bread crumbs are golden brown.

**Homemade Extra Cheese Pizza**

### Ingredients

* 1/2 recipe [**homemade pizza crust**](https://sallysbakingaddiction.com/homemade-pizza-crust-recipe/)
* 1/2–3/4 cup (127-190g) **pizza sauce**, depending how much you like (homemade or store-bought)
* 8 ounces sliced **mozzarella cheese**
* 1 and 1/2 cups (6oz or 168g) shredded **mozzarella cheese**
* 2–3 Tablespoons (10-15g) grated **parmesan cheese**
* **ground basil** or **Italian seasoning**, to taste

### Instructions

1. Prepare the [pizza dough](https://sallysbakingaddiction.com/homemade-pizza-crust-recipe/) through step 6, including preheating the oven to 475°F (246°C) as described in step 4.
2. Top the dough with the pizza sauce, then the sliced mozzarella, then the shredded mozzarella, grated Parmesan, then sprinkle with basil.
3. Bake for 12-15 minutes. For the last minute, I move the oven rack to the top rack to really brown the edges. That’s optional.
4. Slice hot pizza and serve immediately. Cover leftover pizza tightly and store in the refrigerator. Reheat as you prefer. Baked pizza slices can be frozen up to 3 months.

**Ham and Cheese Egg Muffins**

Ingredients

▢10 Large Eggs

▢1/3 Cup Milk

▢Salt & Pepper to taste

▢1/2 Teaspoon Garlic Powder

▢1/4 Teaspoon Onion Powder

▢1 Teaspoon Hot Sauce, Optional

▢1 Cup Chopped Broccoli

▢1 Cup Shredded Cheddar

▢1 Cup Diced Ham

Instructions

Preheat oven to 350 degrees. Spray a 12 cup muffin tin with non-stick cooking spray, set aside.

In a large bowl whisk together the eggs, milk, salt, pepper, garlic powder, onion powder, and hot sauce.

Divide the egg mixture evenly into the muffin cups.

Top each cup evenly with the chopped broccoli, cheddar, and ham.

Bake for 20-25 minutes until set.

**Oven-Baked Fish and Chips**

### Ingredients

* 1/4 cup low-fat buttermilk\*
* 5 teaspoons OLD BAY® Seasoning *divided*
* 1 pound cod *Pollock, halibut, or other firm, white fish fillets, cut into 4x2-inch pieces\*\* (about 4 pieces total)*
* 2 large russet potatoes *about 1 1/2 pounds, scrubbed and peeled*
* 1 tablespoon [extra-virgin olive oil](https://amzn.to/34bAz5D)
* 1 teaspoon minced fresh garlic *about 1 large clove*
* 1/4 cup white whole wheat flour
* 2 large egg whites
* 1 cup whole wheat Panko breadcrumbs
* Lemon wedges *for serving*
* McCormick Original Tartar Sauce *for serving*

### Instructions

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* Place a rack in the center of your oven and preheat the oven to 400 degrees F. Line a large rimmed baking sheet with foil and generously coat with nonstick spray. Set aside.
* Add the buttermilk and 1 teaspoon of the OLD BAY to a large ziptop bag and mix to combine. Add the fish and tightly seal. Refrigerate for 20 minutes.
* Meanwhile, cut the potatoes in half lengthwise. Then, cut each half into thirds, also lengthwise, so that you have 6 wedges total per potato. Place the potato wedges in a large bowl. Top with olive oil, garlic, and 2 teaspoons OLD BAY. Toss to coat, then spread in an even layer on the prepared baking sheet, discarding any liquid that collects at the bottom of the bowl.
* Bake for 25 minutes, turning once halfway through. Remove from the oven and push the potatoes to the outside edges of the baking sheet.
* Place the flour in a large, shallow dish (a pie dish works well). In a second dish, briskly whisk the egg whites and 1 teaspoon of OLD BAY until foamy. In a third dish, stir together the Panko and the last teaspoon of OLD BAY. Remove the fish from the buttermilk marinade, shaking off any excess, then dip in the flour, coating all sides. Shake off the excess flour, then dip in the egg whites to moisten, and finally dip in the Panko. Press the Panko onto the fish’s surface so that it sticks to all sides, then arrange the fish in the empty space on the baking sheet. Repeat with the remaining fillets.
* Bake the potatoes and fish together for another 15 minutes, until the fish is golden brown and flakes easily with a fork. Serve with lemon wedges and tartar sauce.

**Sheet Pan Egg-In-A-Hole**

### INGREDIENTS:

* 12 slices bacon
* 6 slices bread, 1/2-inch thick
* 3 tablespoons unsalted butter, at room temperature
* 6 large eggs
* 6 tablespoons freshly grated Parmesan
* 1 1/2 teaspoons fresh thyme leaves
* Kosher salt and freshly ground black pepper, to taste
* 2 tablespoons chopped fresh chives

### DIRECTIONS:

1. Preheat oven to 400 degrees F.
2. Place bacon in a single layer onto a baking sheet. Place into oven and bake until par-cooked, about for 5-7 minutes. Transfer to a paper towel-lined plate.
3. Lightly oil a baking sheet or coat with nonstick spray.
4. Using a 3-inch biscuit cutter, make a hole in the center of each bread slice.
5. Butter one side of the bread slices. Place the bread onto the prepared baking sheet, buttered side down.
6. Add bacon slices and eggs, gently cracking the eggs into each hole and keeping the yolk intact. Sprinkle with Parmesan and thyme; season with salt and pepper, to taste.
7. Place into oven and bake until the egg whites have set, about 12-15 minutes.
8. Serve immediately, garnished with chives, if desired.

**Ten Minute Naan Pizza**

### Ingredients

* 4 naan bread pieces
* 1/2 cup pizza sauce
* 1 cup mozzarella cheese, shredded/sliced
* 2 Tbsp fresh basil, chopped

### Instructions

1. Preheat oven to 425F.
2. Spread pizza sauce evenly over naan bread. Then sprinkle shredded mozzarella cheese - you can also add parmesan cheese if you have on hand.
3. Bake on the oven rack for 8 minutes - the crust and cheese should be golden brown.
4. Slice and serve with fresh basil, parmesan cheese, and any other additional toppings.