# Creamy Pesto Shrimp Pasta

* 16 oz [linguine](http://amzn.to/2pIZl85)
* 1/2 cup butter
* 1 tbsp [garlic](http://amzn.to/2gRpaCx) *minced (optional - check your pesto sauce to see if it has garlic)*
* 2 cups heavy whipping cream
* 1/2 tsp [black pepper](http://amzn.to/2oGCeuQ)
* 1 pinch [salt](http://amzn.to/2oQt6Wy) *to taste*
* 1 cup [grated parmesan cheese](http://amzn.to/2uiV2os)
* 1/3 cup [pesto](http://amzn.to/2xskt78)
* 1 lb shrimp *peeled and devined, tail on*

1. Prepare the linguine per package directions until al dente. Drain and set aside.
2. While pasta cooks, melt the butter over medium heat in a large [**skillet**](http://amzn.to/2oosvIU) Add garlic and quickly saute for 1-2 minutes, just long enough to be fragrant.
3. Pour in heavy cream and add salt and pepper to taste. Cook sauce for 6-8 minutes or until sauce starts to thicken, [**whisking**](http://amzn.to/2pkqCAY) constantly. It's important that the sauce keeps moving - you don't want the cream and butter to burn.
4. Add parmesan cheese and pesto to skillet, then whisk until smooth.
5. Add shrimp to the skillet and cook in the pesto sauce until the shrimp are pink and slightly curled, about 2-4 minutes. Be careful not to overcook.
6. Add the cooked linguine to the skillet with the sauce and shrimp, toss to coat, and then serve.

# Ultimate Chocolate Chip Cookies (Crisco)

* 3/4 cup Crisco® Butter Flavor All-Vegetable Shortening
* 1 1/4 cups firmly packed light brown sugar
* 2 tablespoons milk
* 1 tablespoon vanilla extract
* 1 egg
* 2 cups all-purpose flour
* 1 teaspoon salt
* 3/4 teaspoon baking soda
* 1 (6 oz.) package chocolate chips (1 cup)

1. Heat oven to 375ºF.
2. Beat shortening, brown sugar, milk and vanilla in large bowl with mixer on medium speed until well blended. Beat in egg. Combine flour, salt and baking soda. Mix into shortening mixture until just blended. Stir in chocolate chips and nuts.
3. Drop by rounded measuring tablespoonfuls 3 inches apart onto baking sheet.
4. Bake 8 to 10 minutes for chewy cookies, or 11 to 13 minutes for crisp cookies. Cool 2 minutes. Remove to wire rack to cool completely.

# Taco Soup

* 2 pounds ground beef
* 1 envelope taco seasoning
* 1-1/2 cups water
* 1 can (16 ounces) mild chili beans, undrained
* 1 can (15-1/4 ounces) whole kernel corn, drained
* 1 can (15 ounces) pinto beans, rinsed and drained
* 1 can (14-1/2 ounces) stewed tomatoes
* 1 can (10 ounces) diced tomato with green chiles
* 1 envelope ranch salad dressing mix

1. In a Dutch oven, cook beef over medium heat until no longer pink; drain. Add taco seasoning and mix well.
2. Stir in the remaining ingredients. Bring to a boil.
3. Reduce heat; simmer, uncovered, for 15 minutes or until heated through, stirring occasionally.

# Ravioli Lasagna

* 1 lb. ground beef
* 1/2 medium onion, chopped
* Kosher salt
* Freshly ground black pepper
* 2 cloves garlic, minced
* 1 (32-oz.) jar marinara
* 16 oz. whole milk ricotta
* 1 large egg
* 1 c. freshly grated Parmesan, divided
* 1/4 c. freshly chopped basil, plus more for garnish
* 1 tsp. garlic powder
* 2 oz. (12-oz.) packages frozen cheese ravioli
* 2 c. shredded mozzarella

1. Preheat oven to 350º and grease a 9”-x-13” baking dish with cooking spray. Warm a large, nonstick skillet over medium heat and add ground beef and onion. Season with salt and pepper and cook until beef is browned and onion is soft, about 10 minutes, then drain fat and return to skillet. Stir in garlic and marinara, then reduce heat and simmer for flavors to meld, 5 minutes.
2. Meanwhile, in a medium bowl, add ricotta, egg, 1/4 cup Parmesan, basil, garlic powder, and season with salt and pepper. Stir to combine.
3. Spread 1/3 of the meat sauce into prepared pan. Top with a single layer of ravioli, half of the remaining meat sauce, half of the ricotta mixture, and half of the mozzarella and remaining Parmesan. Repeat layers, ending on cheeses.
4. Cover pan loosely with aluminum foil and bake for 30 minutes. Remove foil and bake until golden and bubbly, 15 minutes more. Sprinkle with remaining basil and serve.

# Creamy Steak Fettuccine

* 12 oz. fettuccine
* 1 lb. sirloin steak
* 2 tbsp. extra-virgin olive oil
* 2 tbsp. butter
* 2 cloves garlic, minced
* 2 tbsp. all-purpose flour
* 2 c. milk
* 1/2 c. freshly grated Parmesan
* 4 c. baby spinach
* Balsamic glaze, for drizzling

1. In a large pot of salted boiling water, cook pasta according to package directions until al dente. Drain and set aside.
2. Coat both sides of steak with oil and season generously with salt and pepper. In a large skillet over medium-high heat, cook steak until your desired doneness, 4 minutes per side for medium rare. Transfer to a plate to let rest, 10 minutes, then thinly slice.
3. Meanwhile, make alfredo sauce: Add butter to skillet and let melt, then add garlic and cook until fragrant, 1 minute. Whisk in flour and cook 1 minute more, then add milk and simmer until thickened, 5 minutes. Add parsley and Parmesan and season with salt and pepper. Add tomatoes and cook down 2 minutes.
4. Add cooked pasta to sauce and toss until coated, then add spinach and toss until wilted.
5. Top with sliced steak and drizzle with balsamic glaze.

# Beef & Broccoli Noodles

* 12 oz. wide rice noodles or udon noodles
* 1/3 c. low-sodium soy sauce
* 3 cloves garlic, minced
* Juice of 2 limes, plus wedges for serving
* 1 tbsp. Sriracha
* 1 tsp. honey
* 3 tbsp. toasted sesame oil, divided
* 1 tbsp. cornstarch
* 3/4 lb. flank steak, thinly sliced against the grain
* 1 large head broccoli, cut into florets

1. In a large pot of salted boiling water, cook noodles according to package directions until al dente. Drain, then rinse with cold water.
2. In a small bowl, whisk together soy sauce, garlic, lime juice, Sriracha, honey, and 2 tablespoons of sesame oil, then whisk in cornstarch until smooth.
3. In a large skillet over medium-high heat, heat remaining 1 tablespoon sesame oil. Add steak and sear 3 to 5 minutes per side.
4. Stir in broccoli, mushrooms, and 2 tablespoons water and cook until tender, about 6 minutes more. Add sauce, simmer 3 minutes, then reduce heat to low and add cooked noodles. Toss until fully coated and warmed through.

# Best-Ever Salisbury Steak

**FOR THE PATTIES**

* 1 lb. ground beef
* 1 large egg
* 1/3 c. bread crumbs
* 1 tbsp. ketchup
* 1 tbsp. Worcestershire sauce
* 1 Garlic clove, minced
* 1 tbsp. extra-virgin olive oil

**FOR THE GRAVY**

* 2 tbsp. unsalted butter
* 1 onion, chopped
* 2 sprigs thyme
* 1/2 c. Mushrooms, thinly sliced
* 2 tbsp. all-purpose flour
* 1 tbsp. Worcestershire sauce
* 1 tbsp. tomato paste
* 1 c. beef stock
* kosher salt & Freshly ground black pepper

1. Make patties: In a large bowl, combine beef, egg, bread crumbs, ketchup, Worcestershire sauce, and garlic. Season with salt and pepper and form into 4 oval patties.
2. In a large skillet over medium heat, heat oil. Sear both sides of the patties until a crust forms, about 5 minutes per side. Transfer to a plate.
3. Make gravy: Wipe out skillet and add butter. Add onions and thyme and stir until onion becomes translucent, about 6 minutes. Add mushrooms and cook until browned and tender, about 4 minutes. Sprinkle onions and mushrooms with flour, and stir until they are fully coated. Cook another 2 minutes, then add Worcestershire sauce, tomato paste, and beef stock. Stir to combine and season with salt and pepper.
4. Bring the gravy to a simmer and return the patties to the skillet. Cover and cook for 10 to 15 more minutes, until the patties are done and the sauce has thickened. Plate the patties and top with more gravy. Serve.

# Mongolian Beef Ramen

* 3 package instant ramen, flavor pack discarded
* 2 tbsp. vegetable oil
* 1 lb. sirloin steak, sliced against the grain
* 2 tbsp. cornstarch
* 1 tbsp. sesame oil
* 3 garlic cloves, minced
* 1 tsp. minced ginger
* 1/2 c. soy sauce
* 1/4 c. lightly packed brown sugar
* 1 c. chicken (or beef) broth
* 1 large head broccoli, cut into florets
* 1 carrot, peeled and cut into matchsticks

1. Cook ramen noodles according to package instructions. Drain and set aside.
2. In a large skillet over medium-high heat, heat oil. Toss beef with cornstarch. Add to skillet and cook until seared about 2 minutes per side. Transfer to a plate.
3. Reduce heat to medium-low. Add sesame oil to skillet and stir in garlic and ginger. Cook until fragrant, 1 minute then add soy sauce, brown sugar, and broth. Bring mixture to a boil, reduce heat and simmer until the sauce is thickened, 3 to 5 minutes.
4. Add broccoli and carrots then cover the skillet with a tight-fitting lid and cook until the vegetables are tender, about 5 minutes.
5. Return beef to skillet and stir until completely coated in sauce. Stir in cooked ramen noodles and green onions. Garnish with toasted sesame seeds.

# Sloppy Joe Grilled Cheese

* 1 tbsp. extra-virgin olive oil
* 1 medium onion, chopped
* 1 lb. ground beef
* 2 cloves garlic, minced
* 1/2 c. ketchup
* 1/3 c. packed brown sugar
* 2 tbsp. yellow mustard
* 1 tbsp. chili powder
* 4 tbsp. Butter, for bread
* 8 slices sandwich bread
* 2 c. shredded cheddar

1. In a large skillet over medium heat, heat oil. Add onion and cook, stirring, until soft, about 5 minutes. Add ground beef and cook, stirring and breaking up meat, until no longer pink, 6 to 8 minutes. Drain fat.
2. Return beef mixture to skillet over medium heat and stir in ketchup, garlic, brown sugar, mustard, and chili powder and season with salt and pepper. Simmer until thick, 5 minutes. Transfer mixture to a plate and wipe skillet clean.
3. Assemble sandwiches: Butter one side of each bread slice. Place 1 slice butter-side down in skillet and spoon over sloppy joe mixture. Top with cup of cheddar cheese and one more slice bread, buttered-side up.
4. Cook over medium heat until bread is golden and cheese is melty, about 3 minutes per side. Repeat with remaining ingredients to make 4 sandwiches total.

# Goulash

* 2 tbsp. extra-virgin olive oil
* 1 medium yellow onion, chopped
* 2 cloves garlic, minced
* 1 lb. ground beef
* 1 tbsp. tomato paste
* 1 1/4 c. low-sodium beef broth
* 1 (15-oz.) can tomato sauce
* 1 (15-oz.) can diced tomatoes
* 1 tsp. Italian seasoning
* 1 tsp. paprika
* 1 1/2 c. elbow macaroni, uncooked
* 1 c. shredded cheddar

1. In a large skillet over medium heat, heat oil. Add onion and cook until soft, about 5 minutes. Add garlic and cook until fragrant, about 1 minute more.
2. Add ground beef and cook until no longer pink, about 6 minutes. Drain fat and return to pan. Season with salt and pepper.
3. Add tomato paste and stir to coat, then pour in broth, tomato sauce, and diced tomatoes. Season with Italian seasoning and paprika, and stir in macaroni. Bring to a simmer and cook, stirring occasionally, until pasta is tender, about 15 minutes.
4. Stir in cheese and remove from heat.

# Totchos

* Cooking spray
* 2 (1-lb.) bags frozen tater tots
* 1 tbsp. extra-virgin olive oil
* 1 lb. ground beef
* 1 tbsp. taco seasoning
* 1 c. cherry tomatoes, quartered
* 1 c. black beans
* 1 c. shredded cheddar
* 1 c. shredded Monterey Jack

1. Preheat oven to 450° and grease a 9”-x-13” baking dish with cooking spray. Add tater tots and bake until crispy, 20 minutes.
2. In a large skillet over medium heat, heat oil. Add beef and cook until no longer pink, 6 minutes. Drain fat.
3. Return skillet to stove and season with taco seasoning.
4. Top tater tots with beef, tomatoes, black beans, jalapeños, and cheeses.
5. Bake until warmed through and cheese is melty, 10 minutes.
6. Top with sour cream, guacamole, and cilantro before serving.

# Best-Ever Beef Stew

* 1 tbsp. vegetable oil
* 2 lb. beef chuck stew meat, cubed into 1" pieces
* 1 tbsp. extra-virgin olive oil
* 1 onion, chopped
* 2 carrots, peeled and cut into rounds
* 2 stalks celery, chopped
* 3 cloves garlic, minced
* 1/4 c. tomato paste
* 6 c. low-sodium beef broth
* 1 c. red wine
* 1 tbsp. Worcestershire sauce
* 1 tsp. dried or fresh thyme leaves
* 2 bay leaves
* 1 lb. baby potatoes, halved

1. In a large dutch oven or heavy-bottomed pot over medium heat, heat oil. Add beef and cook until seared on all sides, 10 minutes, working in batches if necessary. Transfer beef to a plate.
2. In the same pot, cook onion, carrots, and celery until soft, 5 minutes. Season with salt and pepper. Add garlic and tomato paste and cook until garlic is fragrant and tomato paste has darkened, 2 minutes.
3. Add beef back to dutch oven then add broth, wine, Worcestershire sauce, thyme, and bay leaves.
4. Bring to a boil then reduce heat to a simmer. Season with salt and pepper. Cover and let simmer until beef is tender, 30 minutes.
5. Add potatoes and simmer, covered, until potatoes are tender, 15 minutes.

# Slow-Cooker Chicken Thighs

* 1 tbsp. extra-virgin olive oil
* 6 bone-in or boneless chicken thighs
* 1/2 c. low-sodium soy sauce
* 1/2 c. ketchup
* 1/4 c. honey
* 3 cloves garlic, minced
* 2 tsp. freshly minced ginger
* 2 tbsp. Sriracha
* Juice of 1 lime
* Cooked rice, for serving

1. In a large skillet over medium-high heat, heat oil. Season chicken thighs with salt and pepper and sear until golden, 3 minutes per side. Transfer to slow cooker.
2. In a small bowl, whisk together soy sauce, ketchup, honey, garlic, ginger, Sriracha, and lime juice. Pour sauce over chicken and toss until coated.
3. Cover and cook on low for 5 to 6 hours, or on high for 2 hours, until no longer pink.
4. Serve over rice.

# Chicken Noodle Soup

* 1 1/2 lb. boneless skinless chicken breasts
* 1 large onion, chopped
* 3 carrots, peeled and sliced into coins
* 2 stalks celery, sliced
* 4 tsp. sprigs fresh thyme
* 4 tsp. sprigs fresh rosemary
* 3 cloves garlic, minced
* 1 bay leaf
* 10 c. low-sodium chicken broth
* 8 oz. egg noodles

1. In a slow cooker, combine chicken, onion, carrots, celery, thyme, rosemary, garlic, and bay leaf and season generously with salt and pepper. Pour in broth.
2. Cover and cook on low, 6 to 8 hours. Remove chicken from slow cooker and shred with two forks. Discard herbs and bay leaf. Return chicken to slow cooker and add egg noodles.
3. Cook on low, covered, until al dente, 20 to 30 minutes.