

ShareThis Recipes

Sharing From Our Kitchen to Yours

Recipes Shared by: Employees of ShareThis

Illustrations & Design by: Riotters

 sharethis

A vertical decorative sidebar on the left side of the page. It features several stylized icons: a green checkmark on a white card, a red strawberry, a green apple, a yellow banana, and a teal pencil writing on a lined notepad. There are also some small blue and green circles scattered around.

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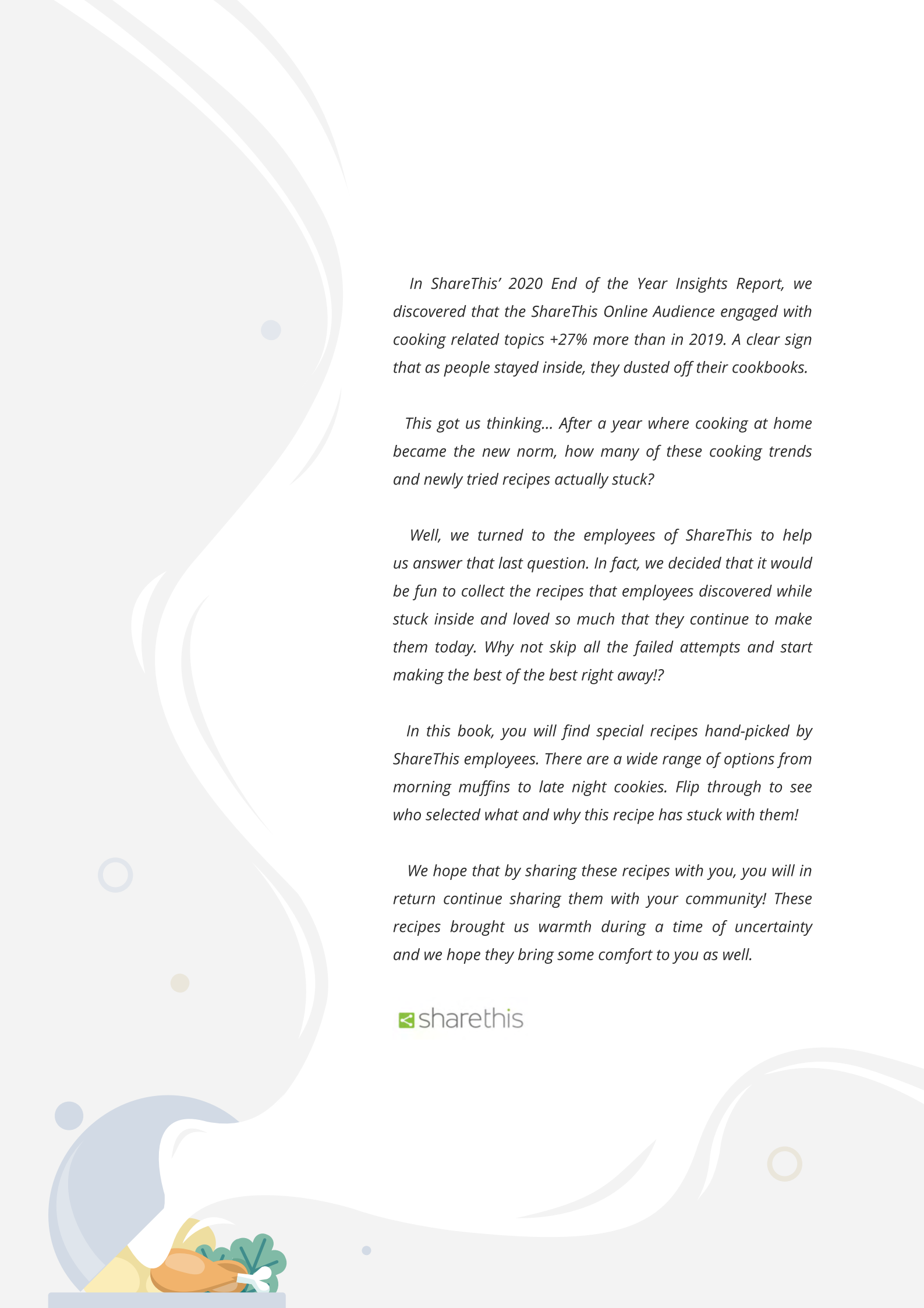
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In ShareThis' 2020 End of the Year Insights Report, we discovered that the ShareThis Online Audience engaged with cooking related topics +27% more than in 2019. A clear sign that as people stayed inside, they dusted off their cookbooks.

This got us thinking... After a year where cooking at home became the new norm, how many of these cooking trends and newly tried recipes actually stuck?

Well, we turned to the employees of ShareThis to help us answer that last question. In fact, we decided that it would be fun to collect the recipes that employees discovered while stuck inside and loved so much that they continue to make them today. Why not skip all the failed attempts and start making the best of the best right away!?

In this book, you will find special recipes hand-picked by ShareThis employees. There are a wide range of options from morning muffins to late night cookies. Flip through to see who selected what and why this recipe has stuck with them!

We hope that by sharing these recipes with you, you will in return continue sharing them with your community! These recipes brought us warmth during a time of uncertainty and we hope they bring some comfort to you as well.

 sharethis

Soups, Curries, & Sauces

The background is a solid yellow color. In the center, there is a faint, stylized sun with several curved rays. At the bottom of the image, there is a white bowl with a yellow shadow underneath it. A few small, curved yellow lines are scattered around the bowl and the sun.

Simple & Quick

Coconut Thai Curry



Coco Carson
Insights Manager

Prep Time: 15 min Cooking Time: 15 min Serving Size: 2

I was on a journey to find an easy and quick, warm, veggie-filled dish and found this simple curry on Annie Jaffrey's YouTube channel. She is a delightful health influencer who makes cooking everything look easy - but this truly is!

Adapted From: [Annie Jaffrey's YouTube Channel](#)

Directions

1. Rice: Place 2 cups of water and 1 cup of rice in pan. Cover and bring to a boil.
2. Veggies: Pour oil into wok. Turn on heat and place all veggies in the pan and sauté. Stir in coconut milk. Add curry paste. Cook for ~15 minutes or until veggies are al dente.
3. To Serve: Place rice in a bowl. Carefully spoon over curried veggies. Squeeze juice of half a lime over each serving. Enjoy!

Ingredients

- 1 tbsp cooking oil of choice
- 1 sweet potato, cubed
- 3 carrots, sliced thick
- 1 cup broccoli florets
- 1 zucchini, halved and sliced
- 1 red bell pepper, large chunks
- 1 dino kale leaf, shredded
- 1 knob ginger, peeled and grated
- 1 clove garlic, minced
- 1 can coconut milk
- 4 tbsps thai curry paste
- 2 limes
- 1 cup white jasmine rice



The Not Exactly Mama Tran Phở Ga



Denise Shipley
Senior Account Executive

Prep Time: **30 min** Cooking Time: **30 min** Serving Size: **6**

This soup screams nostalgia for me. The smell of the soup brings so many warm memories of my childhood house being filled with the aromas of Phở as soon as I woke up. I love that so many people have adopted the Vietnamese food culture and especially love Phở. This recipe is a slight variation from my mom's (I'm not starting to make the broth at 5AM...ha!). Hope you enjoy it! xx

Directions

1. Fill a medium pot with water and add the brown onion, carrot, anise seeds and fish sauce - cook to simmer (taste the broth, if you want to add more fish sauce, now is the time).
2. Add the two chicken breasts and cook until chicken is done.
3. On the side, cook the phở noodles, when done, rinse under cold water (to stop the cooking), set to the side to drain and air dry.
4. Once chicken is done, take out and shred, then set aside.
5. Add noodles to each bowl, top with chicken, then add the broth (keep the onion, carrot and seeds in the pot. They are not for eating as they will continue to add flavor to your broth).
6. Time for the fixins! Add bean sprouts, Thai basil, mint leaves, cilantro, sliced green onions, jalapeño slices (optional), and never forget to add the limes!
7. Dipping sauce to round out your phở ga! I like to mix hoisin sauce and a bit of sriracha in a side dipping bowl.
8. The Viet way to eat it -- in this order: get your soup spoon, add the noodles (not too much), top with a shred or two of chicken, get a little broth into your spoon, top that noodle/chicken mountain with a bean sprout, a Thai basil leaf, a mint leaf, cilantro and lastly top all of that with a bit of your dipping sauce...then VOILA!

Ingredients

- 1 large brown onion
- 1 large carrot stick
- A few anise sticks
- 2 tbsps fish sauce aka nước mắm
- 2 bone in chicken breasts
- 1 pack of phở rice noodles
- Green onion
- Bean sprouts
- Thai basil
- Mint leaves
- Limes
- Jalapeño
- Hoisin sauce
- Sriracha sauce



Dougie Fresh's Freshest Red Sauce aka Hazan Tomato Sauce III



Doug Camerano
Recruiter Extraordinaire

Prep Time: 5 min Cooking Time: 45 min Serving Size: 6

Everyone should be able to make a good red sauce. Here's how I make mine!
Excellent on spaghetti, penne, ziti, and especially on gnocchi and ravioli. On the table, I would recommend you have freshly grated, as well as small wedges, of parmesan reggiano and a bottle of Brunello...it's time to class it up!

Adapted From: [The Classic Italian Cookbook by Marcella Hazan](#)

Directions

1. Put the canned tomatoes (or the prepared fresh tomatoes) and their juice in a saucepan.
2. Add the butter, onion, and salt.
3. Cook uncovered at a very slow, but steady simmer for 45 minutes.
4. Stir from time to time and mash any large pieces of tomato in the pan with a wooden spoon....or how I do it, get out that potato masher!
5. Taste and correct with salt to taste.
6. Discard the onion before tossing the sauce with pasta.

Ingredients

- 2 cups canned Italian San Marzano's tomatoes
- or
- 2 lbs tomatoes, blanched, peeled, and roughly chopped
- 5 tbsps butter
- 1 medium yellow onion, peeled and halved
- Salt



Chicken Tortilla Soup



Jordyn Deromedi
Regional Director

Prep Time: 10 min Cooking Time: 30 min Serving Size: 8

Recommended by a fellow ShareThis team member (Andi), this tasty soup is a crowd pleaser for the adults and kiddos in our house, and makes great leftovers too!

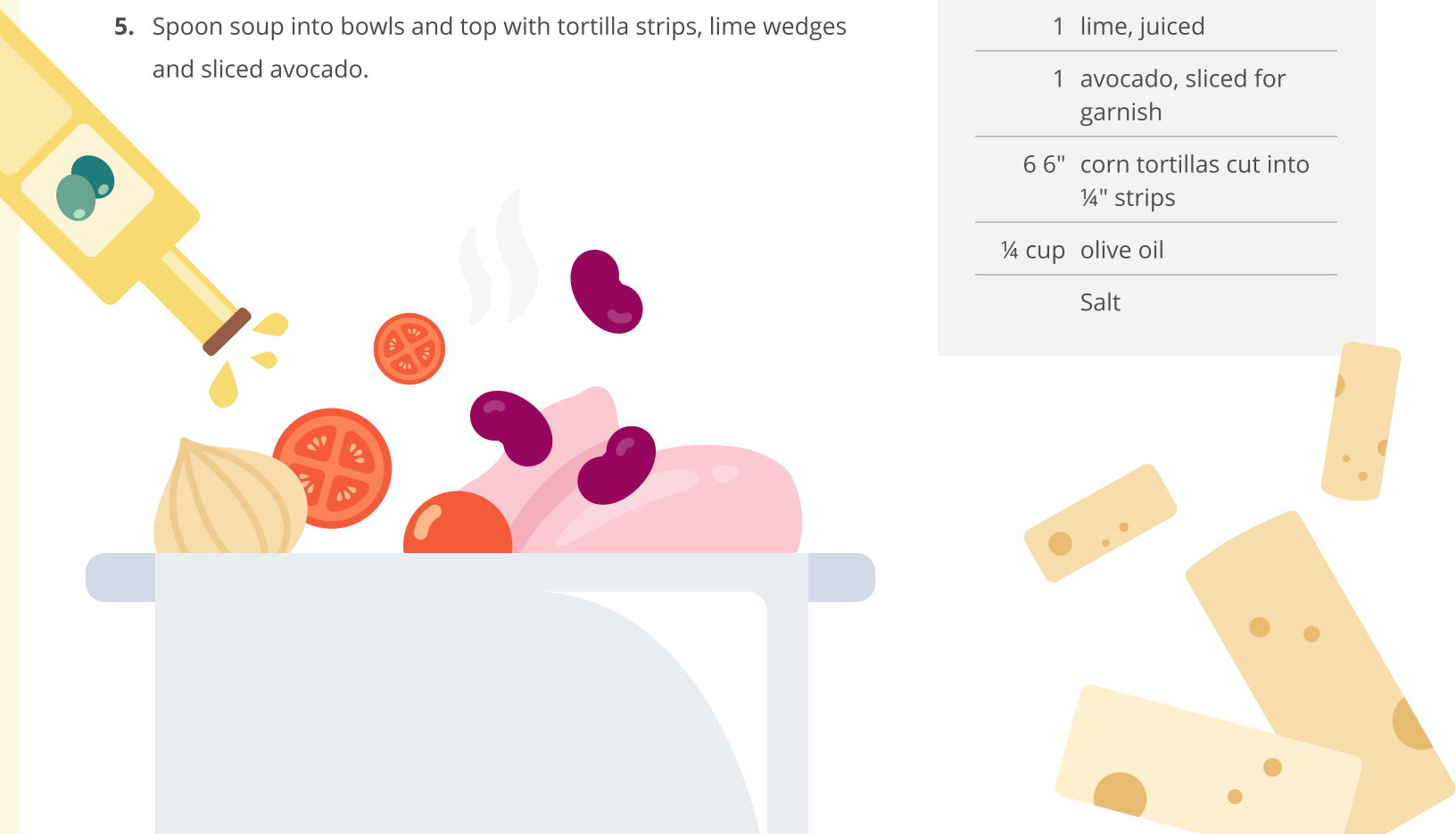
Adapted From: [Spend with Pennies](#)

Directions

1. Heat ¼ cup olive oil over medium-high heat a small pan. Add tortilla strips in small batches and fry until crisp. Drain and salt.
2. Heat olive oil in a large pot over medium heat. Add onion, garlic and jalapeño and cook until onion is softened.
3. Add remaining ingredients and simmer for 20 minutes or until chicken is cooked through.
4. Remove chicken and shred. Add back to the pot and simmer for 3 minutes.
5. Spoon soup into bowls and top with tortilla strips, lime wedges and sliced avocado.

Ingredients

- 1 tbsp olive oil
- 1 onion, chopped
- 3 large garlic cloves, minced
- 1 jalapeño, diced and seeded
- 1 tsp ground cumin
- 1 tsp chili powder
- 14 ½ oz crushed tomatoes
- 1 can diced tomatoes with chilis
- 3 cups chicken broth
- 14 ½ oz can black beans, rinsed and drained
- 1 cup corn, drained if canned
- 2 chicken breasts boneless, skinless
- ¼ cup cilantro, chopped
- 1 lime, juiced
- 1 avocado, sliced for garnish
- 6 6" corn tortillas cut into ¼" strips
- ¼ cup olive oil
- Salt



Red Curry Laksa Noodle Soup



Katherine Bruton
Insights Analyst

Prep Time: **15 min** Cooking Time: **20 min** Serving Size: **4**

I discovered this recipe by Hetty McKinnon last winter and it has become one of my all-time favorites. The greens and the tofu take on the delicious flavor of the broth and the noodles add more delicious heartiness to the dish. Additionally, I'm gluten-free and my partner is vegetarian and has a severe dairy allergy, so finding recipes that we can eat together is always a treat.

Adapted From: [To Asia With Love by Hetty McKinnon](#)

Directions

1. For the soup: place a large saucepan over medium heat. Add oil, garlic and ginger and stir for 30 seconds, until aromatic. Add curry paste, stir for another 30 seconds, then add stock, coconut milk, curry leaves, lime leaves, sugar and salt. Bring to a gentle boil. Cover and cook over low heat for 8-10 minutes to incorporate flavours.
2. Meanwhile, bring a large saucepan of salted water to the boil, add both types of noodles and cook according to packet instructions. When noodles are al dente, drain, refresh in cold water and drain again.
3. Add tofu and greens to the curry soup and cook for 1 minute until heated through. Taste and season with sea salt.
4. Divide noodles among bowls and pour over soup. Top with bean sprouts and lime wedges; garnish as desired.

Ingredients

- 9 oz rice noodles
- 9 oz fresh egg noodles
- 14 oz firm tofu, cubed
- 7 oz asian greens (bok choy or broccoli)
- 3 ½ oz bean sprouts
- 2 limes, cut into wedges
- Sea salt

Laksa soup:

- 1 tbsp toasted sesame oil
- 1 garlic clove, chopped
- 1 in ginger, peeled, chopped
- 2 tbsps red curry or laksa paste
- 4 cups vegetable stock
- 13 ½ oz can of coconut milk
- 2 curry or bay leaves
- 4 makrut lime leaves
- 2 tbsps brown sugar
- 2 tbsps salt

Garnishes (Optional)

- Cilantro leaves
- Crispy fried scallions
- Finely sliced red chile



Veggie Curry



Lily May
Senior Account Manager

Prep Time: **10 min** Cooking Time: **20 min** Serving Size: **4**

I was looking for some new fun recipes at the beginning of quarantine and stumbled upon this one! It is such a quick, easy and healthy dinner to throw together and quickly became a weekly staple. It's also SO delicious, which is obviously the best part!

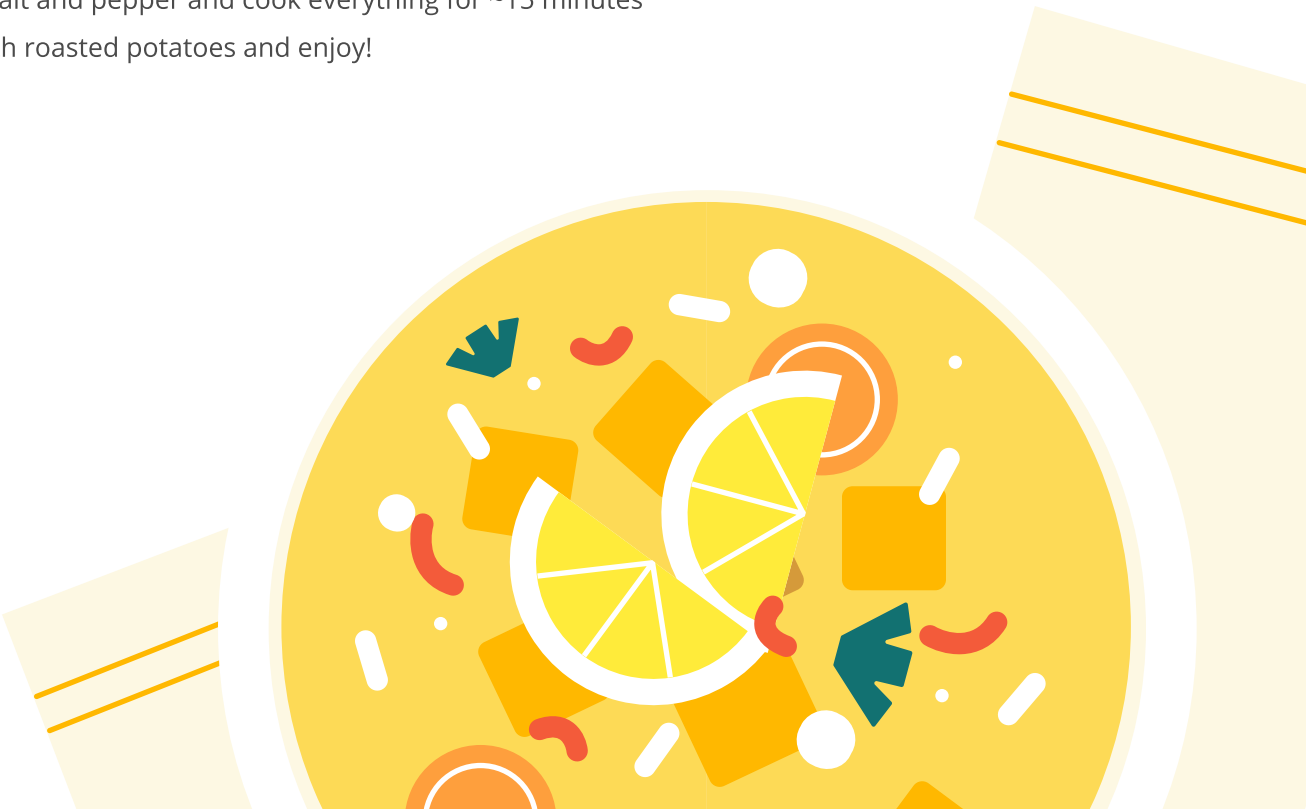
Adapted From: [Contentedness Cooking](#)

Directions

1. Peel potatoes and cut them into small half-inch size cubes. Mix in a bowl with the curry powder and season with salt and pepper.
2. Lay potatoes out on a baking sheet with parchment paper and roast for ~20 minutes at 425°F.
3. While the potatoes are roasting make the curry: Heat a bit of oil or vegetable broth in a pot. Add mixed vegetables and garlic and fry for ~5 minutes.
4. Add coconut milk, Massaman Curry paste and peanut butter to that pot.
5. Season with salt and pepper and cook everything for ~15 minutes more. Top with roasted potatoes and enjoy!

Ingredients

- 3 cups mixed vegetables
- 1 lb potatoes
- 4 garlic cloves
- 2 14 oz can of coconut milk
- 5 tbsps massaman or red curry paste
- ¼ cup peanut butter
- 2 tbsps curry powder
- Salt



Hot & Sour Soup



Wendi Hsiao
Human Resources Manager

Prep Time: **5 min** Cooking Time: **15 min** Serving Size: **7**

Growing up, hot and sour soup was something I vividly remember being a dish my entire family enjoyed. Every time we'd go to a Chinese restaurant, my family would order it. Now it's a very nostalgic dish and I'm happy to be able to recreate it at home to enjoy whenever I want! It's perfect especially for winter months - hot, savory, tangy, rich, has a nice kick to it, and super easy to make!

Adapted From: [Gimme Some Oven](#)

Directions

1. Whisk together 1/4 cup of the broth and cornstarch until combined. Set aside.
2. Bring the soup to a simmer. Add the remaining broth, mushrooms, bamboo shoots (if using), rice wine vinegar, soy sauce, ginger and chili garlic sauce to a large stock pot, and cook until the soup reaches a simmer. Stir in the cornstarch slurry and continue cooking for a minute or so, until the soup has thickened.
3. While stirring the soup in a circular motion with one hand, use your other hand to slowly drizzle whisked eggs into the soup.
4. Stir in the tofu, half of the green onions, and sesame oil. Then season the soup with salt and black pepper (or white pepper) to taste.
5. Ladle up your servings while the soup is nice and hot, garnished with extra green onions.

Ingredients

- 8 cups chicken broth or vegetable broth
- 8 oz shiitake mushrooms
- 8 oz can bamboo shoots
- 1/4 cup rice vinegar
- 1/4 cup low-sodium soy sauce
- 2 tsps ground ginger
- 1 tsps chili garlic sauce
- 1/4 cup cornstarch
- 2 eggs
- 8 oz firm tofu
- 4 green onions
- 1 tsp toasted sesame oil
- Salt and pepper





Pasta, Noodles, & Sides



NY Times

Hamburger Helper

 Prep Time: 20 min  Cooking Time: 45 min  Serving Size: 4

Delicious homemade version of the crowd-pleasing hamburger helper. I made this during many chilly nights throughout quarantine. So comforting and delicious!

Adapted From: [Cooking NY Times](#)

Directions

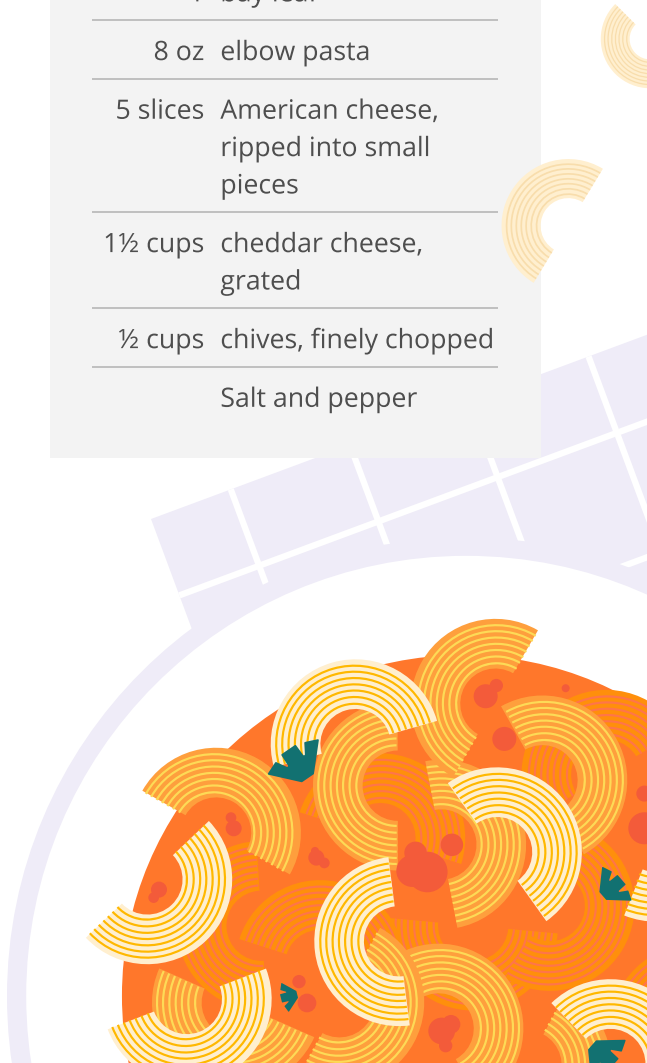
1. Heat a large (12-inch) sauté pan or Dutch oven over medium-low heat. Add oil and onion and season lightly with salt and pepper. Let cook until the onions turn light beige in color and begin to caramelize, 20-25 minutes.
2. Add garlic, and cook until fragrant and starting to brown ever so slightly, ~2 minutes.
3. Increase heat to medium-high and add bacon and ground beef, breaking the meat into smaller pieces. Continue to cook until the meat sears and starts crusting on the pan, 12-15 minutes.
4. Remove pan from the heat and carefully drain off most of the fat, leaving a little in the pan to keep the meat moist.
5. Return pan to the medium-high heat and add white wine, allowing it to reduce until the mixture is almost dry, ~10 minutes.
6. Add the chicken stock, heavy cream, hot sauce, paprika and bay leaf to the pan. Mix until combined and bring to a boil over medium-high.
7. Once the mixture is boiling, add the pasta and cook until al dente, stirring often, ~9 minutes.
8. Reduce the heat to low and stir in both types of cheese, stirring until completely melted and sauce is thickened.
9. Remove the pan from heat, stir in chives and season to taste with salt and pepper. Serve immediately.



Alex Maturo
Sales Director

Ingredients

- ¼ cup canola or vegetable oil
- 1 yellow onion, diced
- 3 garlic cloves, minced
- 5 strips uncooked smoked bacon, finely chopped
- 1 lb ground beef
- 1 cup dry white wine
- 3 cups chicken stock or water
- ¾ cup heavy cream
- ¼ - ⅓ cup hot sauce
- 2 tsp hot smoked paprika
- 1 bay leaf
- 8 oz elbow pasta
- 5 slices American cheese, ripped into small pieces
- 1½ cups cheddar cheese, grated
- ½ cups chives, finely chopped
- Salt and pepper



Spicy Vodka Pasta & Garlic Bread | Part 1



Greg Edlin
Senior Account Executive

Prep Time: **5 min** Cooking Time: **15 min** Serving Size: **6**

*I believe I was Italian in a past life and this is one of my favorite pastas.
Great for the whole family or for a fun dinner party.*

Adapted From: [Sam the Cooking Guy](#)

Directions For The Pasta Sauce

1. Heat oil in a large skillet and add onion, cook until just softening ~3 minutes.
2. Add garlic. Mix until fragrant, ~45 seconds then stir in the tomato paste.
3. Cook, stirring often, for ~5 minutes then add the vodka. Stir in well, scraping the bottom of the pan as you go until it's mostly gone.
4. Turn down the heat a bit and add the cream, red pepper flakes and paprika. Stir well until combined. Season with salt and pepper. Remove from heat and set aside.
5. Melt butter in a small pot and add the panko crumbs. Cook, stirring often until golden brown. Add the parsley. Mix and set aside for garnish.
6. Bring a large pot of salted water to a boil, and add the pasta. Stir well so it doesn't stick.
7. Cook about a minute less than package directions, or until al dente.
8. Drain the pasta, but hang on to one cup of the pasta water. Put the sauce back onto the heat and add the pasta and 1/2 cup of the Parmesan cheese.
9. Cook, stirring well to combine, and adding 1/4 of the reserved water at a time to get the pasta to your desired creaminess.
10. Serve with Parmesan and topped with some of the crispy Panko.

Pasta Sauce

- 2 tbsps olive oil
- 1/2 red onion, finely diced
- 3 cloves garlic, minced
- 1-6 oz can tomato paste
- 1/4 cup vodka
- 1 cup heavy cream
- 1 tsp crushed red pepper flakes
- 1/2 tsp smoked paprika
- 1 lb rigatoni or penne
- 3/4 cup parmesan cheese, shredded
- 2 tbsps butter
- 1 cup panko breadcrumbs
- 2 tbsps curly parsley, finely chopped
- Salt and pepper



Spicy Vodka Pasta & Garlic Bread | Part 2



Greg Edlin
Senior Account Executive

Directions For The Garlic Bread

- 12. For garlic bread, preheat broiler. Put bread, cut side up under broiler just until beginning to get a little golden and crispy.
- 13. Combine all ingredients (except bread obviously) in a bowl and mix well to combine.
- 14. Spread mixture on each side of cut loaf. Place on baking sheet and put under broiler, but not too close (~8-10 inches away).
- 15. Cook until the loaves start to get golden brown and a little crispy. Slice into pieces and serve.

Garlic Bread

- ½ cup butter at room temperature
- ¼ cup curly parsley, chopped
- ¼ cup green onion, finely chopped
- 2 garlic cloves, minced
- ½ cup parmesan cheese, shredded
- 2 tbsps Sriracha
- 1 french or sour dough loaf, cut lengthwise
- Salt and pepper



Lucia's Spinach Lasagna



Lisa Gonia
Account Executive

Prep Time: **20 min** Cooking Time: **45 min** Serving Size: **6**

This recipe is nostalgic for me and holds a special place in my heart! One of my mom's signature recipes, I grew up eating it regularly and have since perfected it myself. It's an easy weeknight meal and has the comfort factor that makes it especially enjoyable during the cold, winter months. I also love that it's a meatless lasagna but has so much flavor, you'd never even notice it was missing. If you really want to, you can use a meat sauce for the sauce component in this recipe - I've done that as well and it's equally delish!

Directions

1. Heat oven to 350°F.
2. Put eggs, cottage cheese, spinach, 1-1.5 cups of the mozzarella and 1/2 cup of the parmesan into a food processor and mix until well blended. While the motor is running, add some black pepper and salt to taste (I add red pepper flakes for a little kick).
3. Mix the remaining mozzarella and parmesan together in a bowl and set aside - you'll use this in your layers! (Also, you can definitely use more of each cheese if you want - I always eyeball it).
4. Spread some pasta sauce on the bottom of your lightly greased 13x9 lasagna pan.
5. From there, layer the dry noodles side-by-side on top of the sauce (as many as will fit across).
6. On top of the noodles, layer the spinach mixture, more sauce and then sprinkle some of the cheese mixture you set aside. Continue to repeat these layers (pasta, spinach mix, sauce, cheese) until you end with just the remaining cheese mixture sprinkled on top.
7. Bake for ~45 minutes, uncovered until heated through (thicker dishes may take longer). At the end, broil for ~1 minute so the cheese gets bubbly and crusty on top!

Ingredients

- 2 eggs
- 16 oz thick cottage cheese, 1% or 2%
- 10 oz frozen spinach, chopped, thawed and well drained
- 2 cups 2% low-moisture mozzarella cheese, shredded and divided
- 1 cup parmesan cheese, grated and divided
- 24 oz pasta sauce
- 1 pkg. no-boil lasagna noodles



Marcella's Carciofi alla Romana

(Artichokes, Roman Style) | Part 1



Michael Gorman
Senior VP of Product,
Business Development
and Marketing

Prep Time: **15 min** Cooking Time: **40 min** Serving Size: **4**

This recipe reminds me of being in Italy, and Rome in particular, where I first ate artichokes this way. Sadly, we had to cancel a planned trip to Italy in the first summer of the pandemic so I had to find a way to make these artichokes at home! The usual way of eating artichokes by pulling the leaves off and scraping little bits of flavor with your teeth is fun sometimes, but can be more mess and bother than it's worth a lot of the time. This recipe allows you to get at much more of the artichoke, in a way that fits in nicely on a plate with other foods, and gets all of the leaf snapping and choke cleaning out of the way ahead of time. Also, I will basically eat just about anything cooked with garlic, mint, parsley and olive oil.

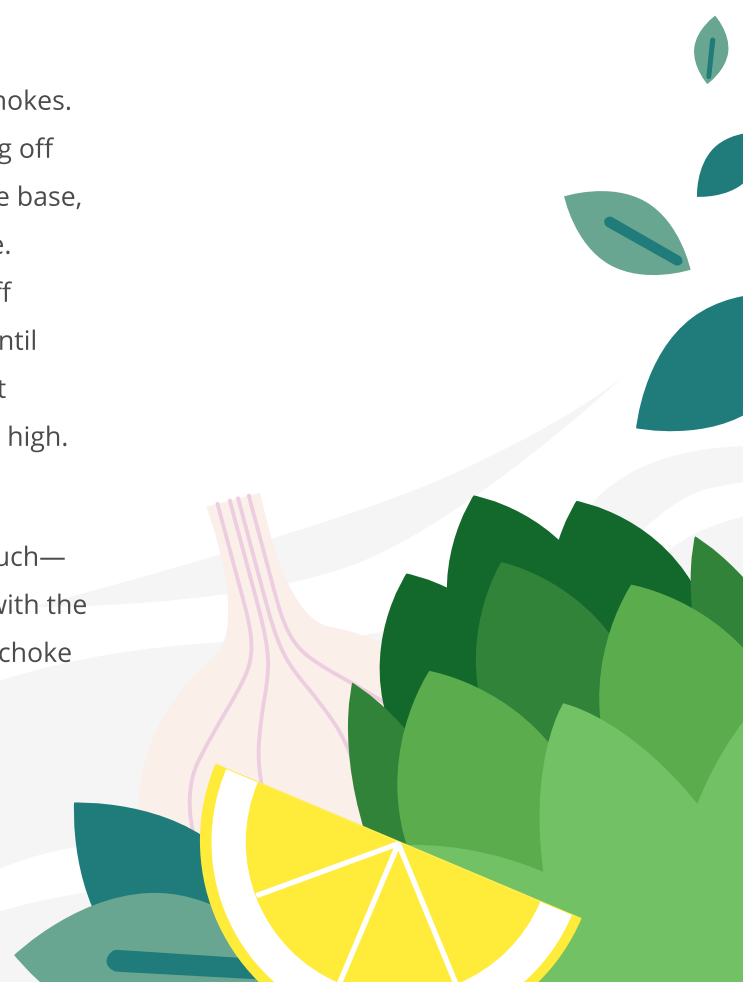
Adapted From: [Food52](#)

Ingredients

- 4 artichokes
- ½ lemon
- 3 tbsps parsley, finely chopped
- 1 ½ tsp garlic, finely chopped
- ½ tsp mint leaves, crumbled
- ½ tsp salt
- ½ cup olive oil

Directions

1. Artichokes alla romana are served with the stems attached, so be careful not to snap them off while trimming the artichokes. Begin preparing an artichoke by bending back and snapping off the outer leaves. Do not pull the leaves off all the way to the base, because the whitish bottom of the leaf is tender, and edible. As you get deeper into the artichoke, the leaves will snap off farther and farther from the base. Keep pulling off leaves until you expose the central cone of leaves that are green only at the tips and whose paler, whitish base is at least 1 ½ inches high.
2. Slice at least an inch off the top of the entire central cone, eliminating all the green part. Don't be afraid to trim too much—you are eliminating only the tough, inedible portions. Rub with the lemon half, squeezing juice over the cut portions of the artichoke so that they won't discolor.



Marcella's Carciofi alla Romana

(Artichokes, Roman Style) | Part 2



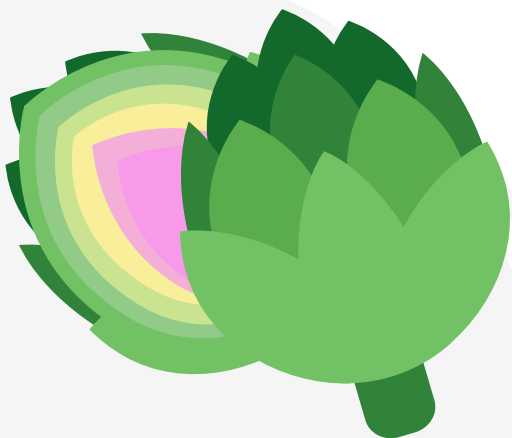
Michael Gorman
Senior VP of Product,
Business Development
and Marketing

Directions

- 3. You can now look into the center of the artichoke, where you will find at the bottom some very small, pale leaves with some prickly tips curving inward. Cut off all the little leaves and scrape away the fuzzy “choke” beneath them, being careful not to cut away any of the heart of the other tender parts (a rounded point on the knife can be helpful). Return to the outside of the artichoke and pare away the green parts of the leaves at the base, leaving only the white.
- 4. All that is left to trim now is the outer part of the stem. Turning the artichoke upside down, you will note that from the bottom of the stem that the stem has a whitish core surrounded by a layer of green. Trim away all the green up to the base of the artichoke, keeping only the white part. Be careful not to detach the stem, and always rub the cut portions with lemon juice so that they will not discolor.
- 5. In a bowl, mix the chopped parsley, the chopped garlic, the mint leaves, and the salt. Set aside one-third of the mixture and press the rest into the cavity of each artichoke, rubbing it well into the sides of the cavity.

Ingredients

- 4 artichokes
- ½ lemon
- 3 tbsps parsley, finely chopped
- 1 ½ tpsps garlic, finely chopped
- ½ tsp mint leaves, crumbled
- ½ tsp salt
- ½ cup olive oil



Marcella's Carciofi alla Romana

(Artichokes, Roman Style) | Part 3



Michael Gorman
Senior VP of Product,
Business Development
and Marketing

Directions

6. Choose a heavy-bottomed casserole just large enough to contain the artichokes, which are to go in standing, and provided with a tight-fitting lid. Place the artichokes, tops facing down and stems facing upward, in the casserole. Rub the rest of the parsley, garlic, and mint mixture on the outside of the artichokes. Add all the oil and enough water to cover one-third of the artichoke leaves, not the stems. Soak two thicknesses of paper towels in water (since the moist towels help to keep the steam that cooks the stems inside the pot, they must be wide enough to cover the casserole). Place the towels over the casserole and put the lid over the paper towels. Bend the corners of the paper towels back over the lid. Cook over medium heat for about 35 or 40 minutes, until tender and easily pierced by a fork. Cooking times vary according to freshness and tenderness of the artichokes. (If the artichokes are tough and take long to cook, you may have to add 2 or 3 tbsps of water from time to time. If they cook rapidly and there is too much water left in the pot, uncover and boil it away rapidly. Do not worry if the edges of the leaves next to the bottom of the pot start to brown; it improves their flavor.)
7. Transfer the artichokes to a serving platter, arranging them always with the stems pointing up (Bear in mind that the stems are not merely decorative. They have an excellent flavor and they are to be eaten along with the rest of the artichoke.). Reserve the oil and juices from the pot and pour them over the artichokes just before serving. They should be served either lukewarm or at room temperature. The ideal temperature at which to serve them, if you can arrange it, is when they are no longer hot, but haven't quite completely cooled off.
8. Try to prepare them the same day they are going to be eaten because, like most cooked greens, they lose part of their flavor when refrigerated.

Ingredients

4	artichokes
½	lemon
3 tbsps	parsley, finely chopped
1 ½ tps	garlic, finely chopped
½ tsp	mint leaves, crumbled
½ tsp	salt
½ cup	olive oil



Salmon Pad Thai



Sarah Reason
VP of Platform Sales

Prep Time: **20 min** Cooking Time: **40 min** Serving Size: **2**

Don't be alarmed...this is a self-created pandemic recipe! Delicious for the whole family, even kiddos. This is a regular favorite in the Reason house. I hope you enjoy as much as we do!

Directions

1. Prepare salmon marinade by mixing Sweet Thai Chili, soy sauce, Sriracha, cayenne (if you like spice!). Put marinade and salmon in a ziploc bag or container, and place in fridge for ~60 minutes.
2. Cut Chinese broccoli stem off about 2 inches. Cut brussels stems off, cut in half, and remove their exterior leaves.
3. Start a pot of water with salt and bring to a boil. Heat oven to 400°F.
4. Toss brussels in olive oil, salt, pepper, sriracha and place on pan with parchment paper. Put brussels in the oven to bake at 400°F for 20 - 25 minutes.
5. Once pot is boiling, bring down a bit and add in noodles -- follow package instructions, usually 5 - 7 minutes to cook. When done, pour cold water on the noodles to cool.
6. Bring oven down to bake at 350°F and put salmon on parchment paper with rest of marinade drizzles, cook for ~15 minutes or until tender.
7. Put the Chinese broccoli on a large pan medium-high with olive oil, salt, pepper for ~12 minutes or until tender.
8. Add brussels sprouts and noodles to the pan with the broccoli and continue to finish cooking for 2 - 3 minutes mixed together.
9. Put Pad Thai/vegetable mixture into bowls and then cut salmon to place on top. Drizzle extra sauce to your liking and add sesame seeds. Serve up!

Ingredients

- 1lb salmon
- 1 stalk chinese broccoli
- 1 bag brussel sprouts
- 8 oz pad thai rice noodles
- Olive oil

Marinade/Sauce:

- Sweet thai chili
- Tamari soy sauce
- Sriracha
- Salt
- Pepper
- Cayenne
- Sesame seeds



Quarantine Mac & Cheese



Tricia Parris
VP of Data Sales

Prep Time: **10 min** Cooking Time: **20 min** Serving Size: **8**

I believe there were 2 camps of people during quarantine - those who chose to lead a healthier, more nutritious lifestyle, and perhaps get in shape/slim down. And those who chose the comfort food philosophy of cooking their way through lockdown. This recipe falls into the latter category :) Try to hold back from eating the entire batch in one sitting!

Adapted From: [Sam the Cooking Guy](#)

Directions

1. Boil and heavily salt pasta water. Once boiling add pasta and cook until al dente. Separate green onion whites and greens. Thin slice green onion whites.
2. Mince jalapeno and garlic. Add three tbsps of butter to pan. Add green onions, jalapeno, and garlic to pan. Mix until slightly softened.
3. Add flour to create a roux and mix until well incorporated.
4. Add milk, cream, and dijon mustard and mix until thickened.
5. Add cheeses slowly while continuing to stir.
6. Drain pasta and add to pan. Add salt and pepper to taste.
7. For crispy breadcrumbs, add one tbsp butter to small pan. Once melted and bubbling add breadcrumbs and some green onion tops.
8. Mix until breadcrumbs turn deep golden brown. Remove from heat.
9. Plate mac and cheese. Top with breadcrumbs. Garnish with green onion. Enjoy!

Ingredients

32 oz	pasta
3 tbsps	butter
1	jalapeño pepper
8 stalks	green onion
2 large	garlic cloves
1 cup	whole milk
1 cup	heavy cream
1½ tbsps	dijon mustard
¼ cup	white cheddar, shredded
¼ cup	yellow cheddar, shredded
¼ cup	gruyere cheese, shredded
¼ cup	parmesan cheese, shredded
½ cup	breadcrumbs
2 tbsps	all-purpose flour



15-Minute

Cherry Tomato & Garlic Pasta



Will Huey
Senior Account Executive

Prep Time: **5 min** Cooking Time: **10 min** Serving Size: **4**

We were expecting a baby soon and we anticipated not having much time to cook. I was looking for a go-to fast and easy recipe for when I would have to put something together in a pinch. That's when I came across this simple yet delicious recipe on Epicurious that anyone can make. You can try different variations of this recipe but I found it's the best when you let the tomatoes and the garlic be the heroes of this simple dish. This is my version of the original recipe.

Adapted From: [epicurious.com](https://www.epicurious.com)

Directions

1. Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain and transfer to a large bowl.
2. Meanwhile, heat oil in a 12" skillet or wide heavy saucepan over medium heat. Add garlic, then tomatoes facing down, pepper, and 1 tsp. salt. Cook for ~5 minutes until the edges of the tomatoes start to brown. Then smash and stir for 3 minutes.
3. Toss pasta with tomato sauce and basil. Top with Parmesan.

Ingredients

- 1 lb angel hair pasta
- ½ cup olive oil
- 10 garlic cloves, chopped
- 3 pints cherry tomatoes, halved
- ½ tsp black pepper
- 1 cup fresh basil, coarsely chopped
- Freshly grated parmesan
- Salt





Main Dishes & Meats

Heartwarming Beef Stew | Part 1



Andi Wilson
Senior VP of Sales

Prep Time: 20 min Cooking Time: 3.5 hrs Serving Size: 6

My mom came to visit NYC and made me beef stew a few weeks after the birth of my first son. It was a cold February day and I was beyond exhausted. Never has a food felt more warming, healing, and nurturing. That memory is so vivid and when my family was cooped up due to Covid over the winter, I knew I needed to start making my own version of it. This one was the best and has become a family favorite. It's a time commitment but I find the whole process to be meditative and the result is worth every minute. Enjoy!

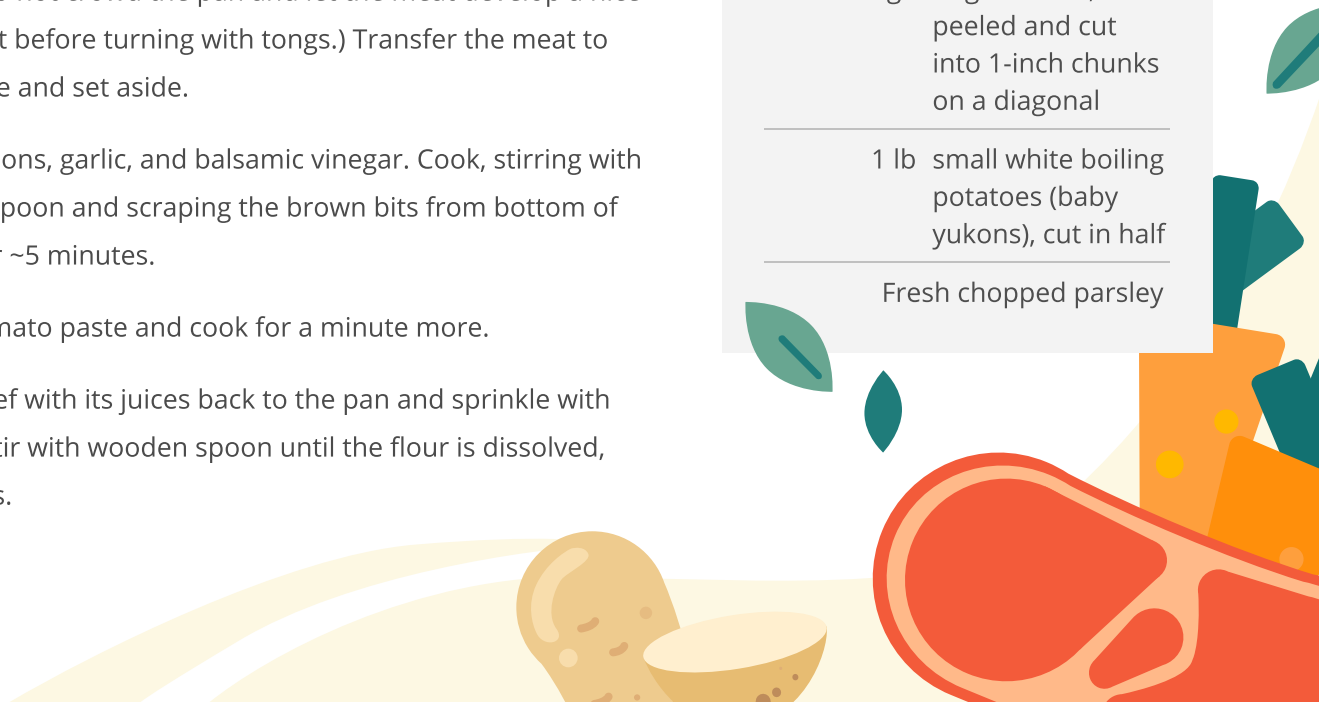
Adapted From: [Once Upon a Chef with Jenn Segal](#)

Directions

1. Preheat the oven to 325°F and set a rack in the lower middle position.
2. Pat the beef dry and season with the salt and pepper.
3. In a large Dutch oven or heavy soup pot, heat 1 tbsp of the olive oil over medium-high heat until hot and shimmering.
4. Brown the meat in 3 batches, turning with tongs, for ~5 minutes per batch; add 1 tbsp more oil for each batch. (To sear the meat properly, do not crowd the pan and let the meat develop a nice brown crust before turning with tongs.) Transfer the meat to a large plate and set aside.
5. Add the onions, garlic, and balsamic vinegar. Cook, stirring with a wooden spoon and scraping the brown bits from bottom of the pan, for ~5 minutes.
6. Add the tomato paste and cook for a minute more.
7. Add the beef with its juices back to the pan and sprinkle with the flour. Stir with wooden spoon until the flour is dissolved, 1-2 minutes.

Ingredients

- 3 lb boneless beef chuck, cut into 1-1/2-inch pieces
- 2 tsps salt
- 1 tsp black pepper
- 3 tsps olive oil
- 2 yellow onions, cut into 1-inch chunks
- 7 garlic cloves, peeled and smashed
- 2 tsps balsamic vinegar
- 1-1/2 tsps tomato paste
- 1/4 cup all-purpose flour
- 2 cups dry red wine
- 2 cups beef broth
- 2 cups water
- 1 bay leaf
- 1/2 tsp dried thyme
- 1-1/2 tsps sugar
- 4 large large carrots, peeled and cut into 1-inch chunks on a diagonal
- 1 lb small white boiling potatoes (baby yukons), cut in half
- Fresh chopped parsley



Heartwarming Beef Stew | Part 2



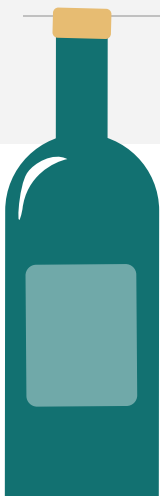
Andi Wilson
Senior VP of Sales

Directions

- 8. Add the wine, beef broth, water, bay leaf, thyme, and sugar. Stir with a wooden spoon to loosen any brown bits from the bottom of the pan and bring to a boil.
- 9. Cover the pot with a lid, transfer to the preheated oven, and braise for 2 hours.
- 10. Remove the pot from the oven and add the carrots and potatoes. Cover and place back in oven for about an hour more, or until the vegetables are cooked, the broth is thickened, and the meat is tender.
- 11. Fish out the bay leaf and discard, then taste and adjust seasoning, if necessary.

Ingredients

- 3 lb boneless beef chuck, cut into 1-1/2-inch pieces
- 2 tsp salt
- 1 tsp black pepper
- 3 tbsps olive oil
- 2 yellow onions, cut into 1-inch chunks
- 7 garlic cloves, peeled and smashed
- 1-1/2 tbsps tomato paste
- 1/4 cup all-purpose flour
- 2 cups dry red wine
- 2 cups beef broth
- 2 cups water
- 1 bay leaf
- 1/2 tsp dried thyme
- 1-1/2 tps sugar
- 2 large large carrots, peeled and cut into 1-inch chunks on a diagonal
- 1 lb small white boiling potatoes (baby yukons), cut in half
- Fresh chopped parsley



Instant Pot Short Ribs | Part 1

 Prep Time: 10 min  Cooking Time: 90 min  Serving Size: 4

At the beginning of the pandemic, my friend and I would challenge ourselves to try new recipes by preparing meals for each other. These short ribs tasted as if they had been slow cooked for hours and pair so perfectly with the hearty gravy topped mashed potatoes. It's become one of my signature dishes since it's so comforting, impressive, and easy to make with an instant pot.

Adapted From: [Amy + Jackey - pressurecookrecipes.com](https://pressurecookrecipes.com)

Directions

1. Brown short ribs in Instant Pot. Heat up Instant Pot using Sauté More. Wait until it says HOT (prevents short ribs from sticking to the pot). Add 1 tbsp (15ml) olive oil in Instant Pot. Season one side generously with salt and black pepper. Add in 5 pieces of short ribs, then brown each side for 4 minutes. While one side is browning, season the other side with more salt and black pepper. Set aside the browned short ribs.
2. Add in sliced onions, and sauté until soften for ~3 minutes. Add in chopped garlic, and sauté until fragrant for ~30 seconds.
3. Add in chopped carrots, celery, a pinch of dried thyme, and 2 bay leaves, then sauté for 2 minutes.
4. Pour ½ cup (125ml) red wine in Instant Pot and deglaze by scrubbing the flavorful brown bits off the bottom of the pot with a wooden spoon. Give it a quick mix. Let the wine simmer for a minute to allow some of the alcohol to evaporate.
5. Add 1 tbsp (15ml) regular soy sauce, 1 tbsp (15ml) fish sauce, 1-1.5 tbsp (14-21g) brown sugar, 2 tbsp (30ml) balsamic vinegar, and ½ cup (125ml) unsalted chicken stock in Instant Pot. Carefully add in browned short ribs + meat juice.
6. If you are making mashed potatoes, cut 3 - 4 potatoes in half, then place them in a stainless-steel bowl. Layer the bowl on top of the short ribs.



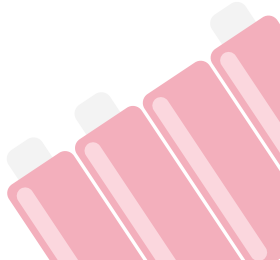
Christina Wu
Growth Marketing
Manager

Ingredients

- 4-10 pcs bone-in short ribs, 2 inches thick
- 6 garlic cloves, crushed and chopped
- 2 onions, sliced
- 2 medium carrots, chopped
- 2 ribs celery, chopped
- ½ cup red wine
- ½ cup unsalted chicken stock or beef broth
- 2 tbsps balsamic vinegar
- 1 - 1½ tbsp brown sugar
- 1 tbsp soy sauce
- 1 tbsp fish sauce
- 1 tbsp olive oil
- 2 bay leaves
- 1 pinch dried thyme
- 2 ½ tbsps cornstarch
- 3 tbsps cold water
- Salt and pepper

Mashed Potatoes (Optional)

- 3 - 4 russet potatoes, halved
- 100 ml whole milk
- 1 - 2 tbsps unsalted butter



Instant Pot

Short Ribs | Part 2



Christina Wu
Growth Marketing
Manager

Directions

- 7. Then, pressure cook:
 - With Potatoes: High Pressure 42 minutes + Natural Release 15 minutes
 - No Potatoes: High Pressure 45 minutes + Natural Release 15 minutesOptional - Make Mashed Potatoes: Drain and transfer the potatoes to a larger mixing bowl. Mash the potatoes with a potato masher. Mix in 100ml whole milk and 1 to 2 tbsp (14g -28g) unsalted butter. Season to taste with salt and pepper.
- 8. Carefully set aside the short ribs. Mix 2.5 tbsp (22.5g) cornstarch and 3 tbsp (45ml) cold water together in a small mixing bowl. Bring the sauce to a simmer and add the cornstarch mixture one third at a time to thicken the red wine sauce until desired thickness. Taste and season with more salt, black pepper, and brown sugar if necessary (For reference: we added 3 large pinches of salt).
- 9. Carefully place the short ribs back in the sauce to keep them hot. Serve and be prepared for your guests to beg for more of this deliciously beautiful creation!

Ingredients

4-10 pcs	bone-in short ribs, 2 inches thick
6	garlic cloves, crushed and chopped
2	onions, sliced
2	medium carrots, chopped
2	ribs celery, chopped
½ cup	red wine
½ cup	unsalted chicken stock or beef broth
2 tbsps	balsamic vinegar
1 - 1½ tbsp	brown sugar
1 tbsp	soy sauce
1 tbsp	fish sauce
1 tbsp	olive oil
2	bay leaves
1 pinch	dried thyme
2 ½ tbsps	cornstarch
3 tbsps	cold water
	Salt and pepper

Mashed Potatoes (Optional)

3 - 4	russet potatoes, halved
100 ml	whole milk
1 - 2 tbsps	unsalted butter



Slow Cooker Italian Beef



Kelley Moore
Account Executive

Prep Time: **15 min** Cooking Time: **12 hrs** Serving Size: **6**

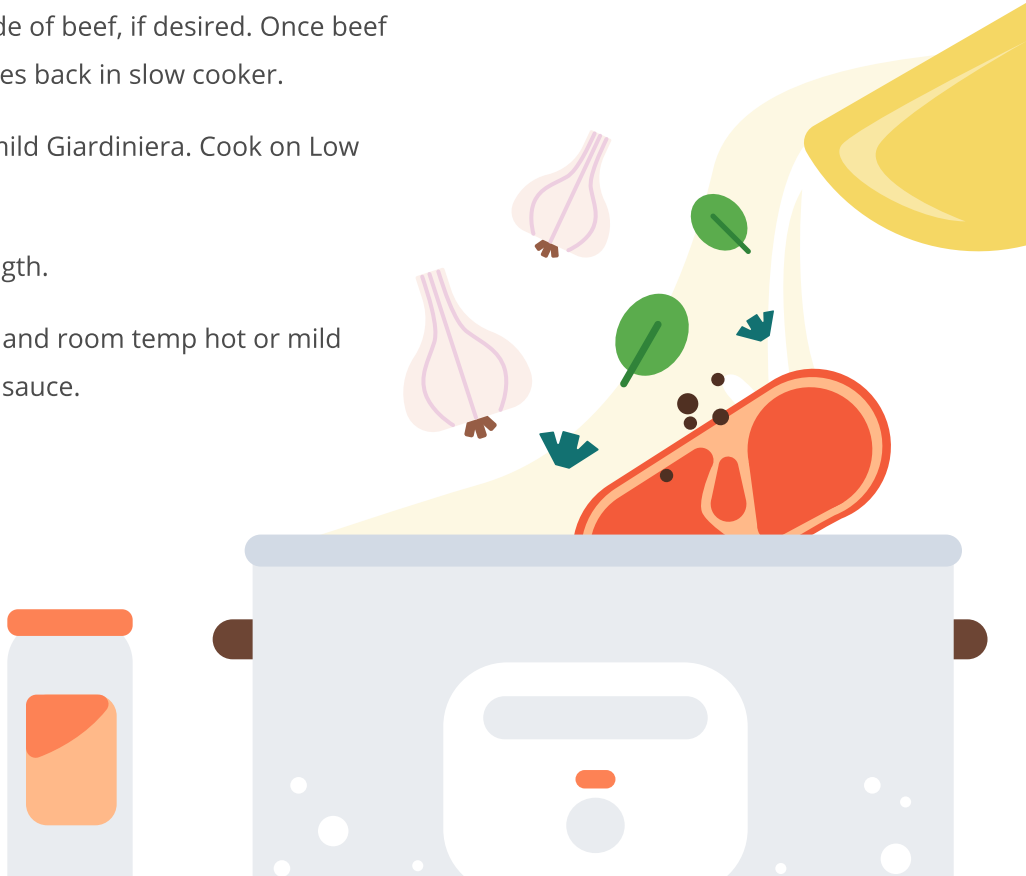
Being from Chicago, this is always a favorite! Perfect to share with friends during fall or winter.

Directions

1. Place 4 to 5 lbs of rump roast in slow cooker (Tip: place the fatty part of the meat on one side so it's easy to separate out later).
2. Mince 3 to 4 bulbs of garlic onto roast.
3. Lather 1/4 to 1/2 jar of mild Giardiniera over roast.
4. Add beef broth, Italian seasoning, black pepper, onion salt, kosher salt, oregano, dried parsley, basil, and bay leaves to the sauce pan and stir together.
5. Bring sauce pan to a boil. Then “baptize the beef” (pour over) with sauce into slow cooker. Cook on Low in slow cooker for 11 hours.
6. Take beef out of cooker and separate it with a fork on cutting board. Remove fatty chunks from side of beef, if desired. Once beef is shredded to your liking, place pieces back in slow cooker.
7. Add the remaining 1/2 to 3/4 jar of mild Giardiniera. Cook on Low for an additional 1 to 1.5 hours.
8. Cut French bread rolls to desired length.
9. Make your sandwich by adding beef and room temp hot or mild Giardiniera. Dunk sandwich into the sauce.

Ingredients

- 4-5 lbs rump roast
- 3-4 bulbs garlic
- 16 oz jar mild or hot Giardiniera
- 3 cups beef broth
- 2 pack. dry italian seasonings
- 1 tsp black pepper
- 1 tsp onion salt
- 1 tsp kosher salt
- 1 tsp oregano
- 1 tsp dried parsley
- 1 tsp basil
- 1-2 bay leaves
- 1 loaf fresh French bread



Sweet & Sour Swedish Meatballs



Kristin Reed
Account Director

Prep Time: 5 Cooking Time: 20 min Serving Size: 6

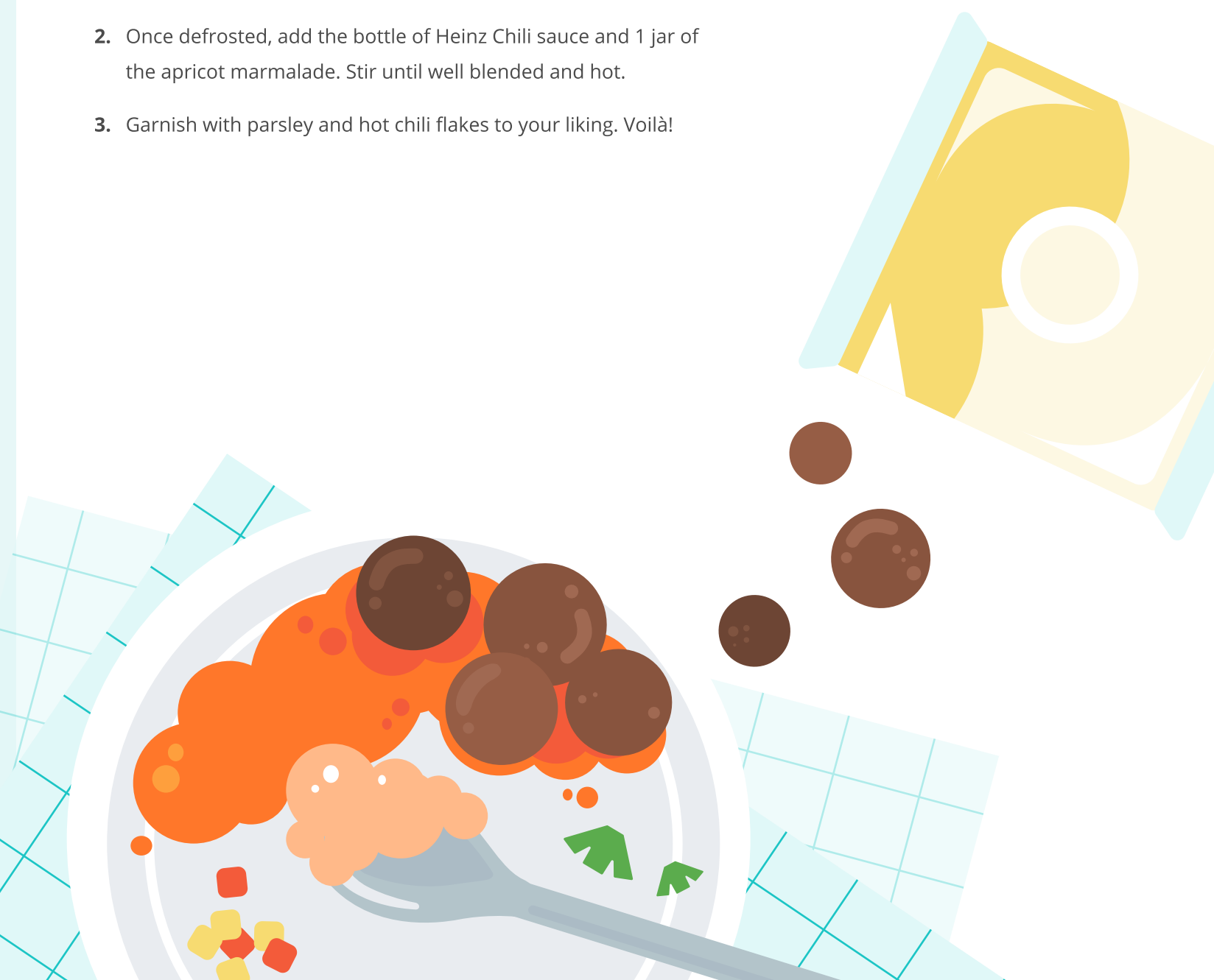
Everyone needs a quick and easy appetizer to whip up when you have last minute guests coming over or a little time to spare. These Sweet and Sour Swedish Meatballs are the perfect crowd pleaser and ready to go within 20 minutes.

Directions

1. Pour 1 bag of meatballs in a large pot and defrost over medium heat.
2. Once defrosted, add the bottle of Heinz Chili sauce and 1 jar of the apricot marmalade. Stir until well blended and hot.
3. Garnish with parsley and hot chili flakes to your liking. Voilà!

Ingredients

- 1 bag frozen party size meatballs
- 12 oz. bottle Heinz Chili Sauce
- 18 oz. jar apricot marmalade
- 1 pinch parsley
- Hot chili flakes



Sheet-Pan Chicken With Squash, Fennel, & Sesame



Matt Palmaccio
Director of Product Marketing

Prep Time: **20 min** Cooking Time: **35 min** Serving Size: **4**

I'm a huge fan of sheet pan recipes because they are easy to put together and require little clean-up! This is one of my go-to favorites. It is especially great in the fall when butternut squash is in season.

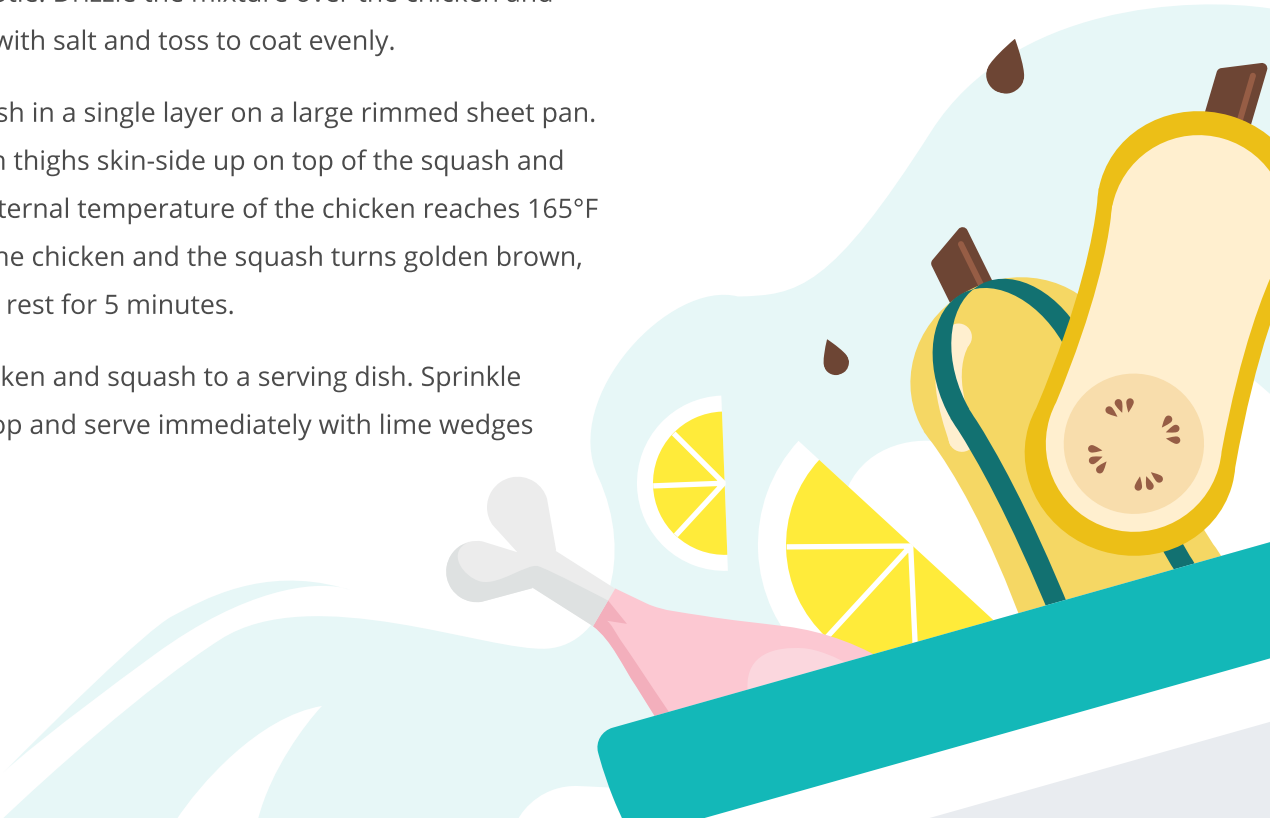
Adapted From: [Cooking NY Times](#)

Directions

1. Heat oven to 425°F. Trim and discard the ends of the squash, and halve the squash lengthwise. Scrape out and discard the seeds and pulp, then slice 3/4-inch thick. Place slices in a large mixing bowl.
2. Pat the chicken thighs dry with clean paper towels and add them to the squash.
3. In a small bowl, mix the olive oil, lime juice, coriander, sesame, fennel, and chipotle. Drizzle the mixture over the chicken and squash. Season with salt and toss to coat evenly.
4. Spread the squash in a single layer on a large rimmed sheet pan. Place the chicken thighs skin-side up on top of the squash and roast until the internal temperature of the chicken reaches 165°F and the skin of the chicken and the squash turns golden brown, ~30 minutes. Let rest for 5 minutes.
5. Transfer the chicken and squash to a serving dish. Sprinkle the cilantro on top and serve immediately with lime wedges on the side.

Ingredients

- 3 lbs butternut squash, scrubbed
- 2 lbs bone-in, skin-on chicken thighs
- 3 tbsps extra-virgin olive oil
- 2 tbsps lime juice
- 1 lime, cut into wedges
- 2 tbsps ground coriander
- 2 tbsps sesame seeds
- 1 tbsp ground fennel
- 1 tsp chipotle powder
- Fine sea salt
- 2 tbsps chopped cilantro or flat-leaf parsley



Breaded Lemon Chicken



Steven L Scott
Director of Data Science

Prep Time: **10 min** Cooking Time: **30 min** Serving Size: **4**

My kids got me the cookbook "Super Simple" by Half Baked Harvest. I read the title as "recipes so simple even Dad can't screw them up."

Adapted From: [Half Baked Harvest Super Simple](#)

Directions

1. Rub the chicken all over with 1 tbsp of olive oil and the lemon zest. Season generously with the salt and pepper. Sprinkle the flour evenly over the chicken, pressing it to adhere.
2. Heat the remaining 2 tbsps of oil in a large skillet (I use cast iron) over medium high heat. When the oil shimmers, add the chicken and sear until golden, ~5 minutes per side. Remove the chicken from the skillet and set it aside on a large plate.
3. In the same skillet, combine the butter and lemon slices. Sear the lemon until caramelized, ~30 seconds per side. Remove the lemon from the pan and set it aside with the chicken.
4. Increase the heat under the skillet to high, and add the tomatoes, garlic, thyme, and a pinch each of salt, pepper, and red pepper flakes. Cook until the tomatoes begin to burst, ~4 to 5 minutes. Reduce the heat to medium-low and stir in the wine and lemon juice. Scraping up any tasty bits from the bottom. Return the chicken to the pan, increase the heat to medium, and simmer until the chicken is cooked through, 10 to 15 minutes.
5. Transfer the chicken to a serving platter and top it with the basil and the caramelized lemon slices. Spoon the sauce over the top and scatter the tomatoes all around.

Ingredients

- 1.5 lbs boneless skinless chicken breasts
- 3 tbsp extra virgin olive oil
- 1 lemon, juice and zested
- ½ lemon, sliced
- ½ cup all-purpose flour
- 3 tbsps salted butter
- 3 cups cherry tomatoes
- 4 garlic cloves, smashed
- 2 tbsp fresh thyme leaves
- Crushed red pepper flakes
- ½ cup dry white wine
- Fresh basil leaves
- Salt and pepper





Baked Goods

Favorite Banana Cake



Heather Goeld
Regional Director

Prep Time: **10 min** Cooking Time: **45 min** Serving Size: **10**

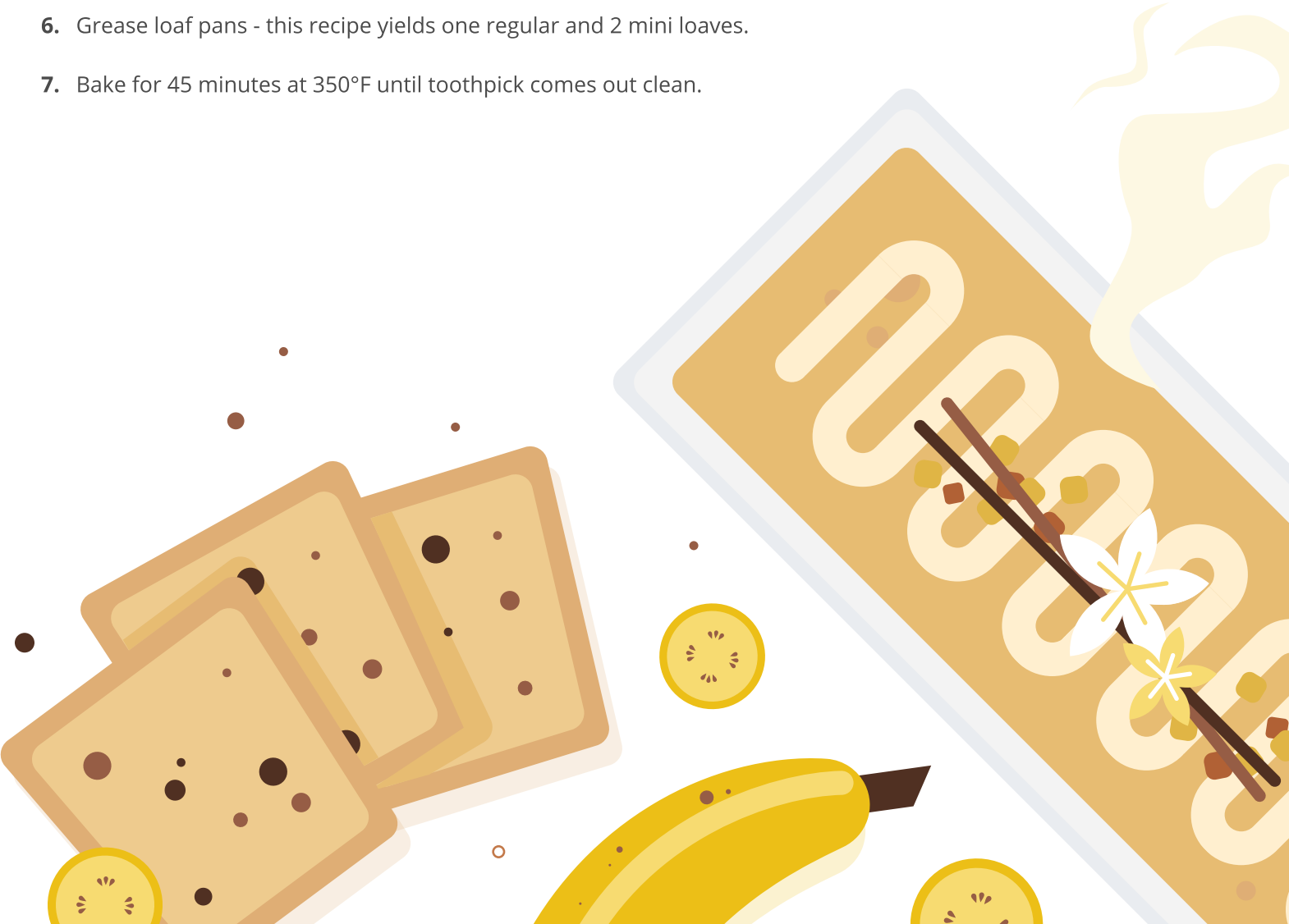
This is my Aunt Roberta's recipe. It's a family favorite and was shared many times during the year of Covid. Note: Cake can be frozen.

Directions

1. Cream together butter, sugar, egg yolks and bananas.
2. Sift flour, baking powder and salt and add to butter mixture.
3. Combine sour cream, baking soda and vanilla and add to butter mixture.
4. Beat egg whites separately and fold into batter.
5. Add 3/4 cup mini chocolate chips or 3/4 cup chopped walnuts.
6. Grease loaf pans - this recipe yields one regular and 2 mini loaves.
7. Bake for 45 minutes at 350°F until toothpick comes out clean.

Ingredients

- ¼ lbs butter, softened
- 1½ cup sugar
- 2 eggs, separated
- 3 ripe, medium bananas
- 2 cups sifted flour
- 1 tsp baking soda
- 1 tsp baking powder
- ½ tsp salt
- ½ cup sour cream
- 1 tsp vanilla



BakedinAZ's No Sugar Added & Dairy Free Applesauce Banana Oat Muffins



Joanna Schneider
Senior Director of Account Management

Prep Time: 5 min Cooking Time: 20 min Serving Size: 5

I'm all about quick and easy and always on the hunt for something healthy I can make for my one-year-old that I can also eat on the go. These are great for kids and adults and easy to freeze. My kiddo loves them.

Adapted From: [Baked in Arizona](#)

Directions

1. Preheat your oven to 375°F. Line your 12-count muffin tin with liners or grease and then set aside.
2. In a medium size bowl, measure your coconut oil. Then melt in the microwave, if needed. Add the oats, applesauce, egg, mashed banana, maple syrup and vanilla. Stir together then set aside.
3. In a large bowl measure the flour (spoon and level, don't pack it in or measure 3.75 oz). Add the baking powder, baking soda, cinnamon and salt. Stir till combined. Make a well and add the wet ingredients. Fold together until there are no more flour streaks but be careful not to over-mix the batter.
4. Distribute the batter evenly among the 12 muffin cups (I like to use a large cookie scoop for this)! Bake for 15 to 20 minutes or until a toothpick comes out clean (I baked mine for 17 min).
5. Once slightly cooled remove and let cool completely on a cooling rack.

Ingredients

- 4 tbsp coconut oil, melted
- 1 cup old-fashioned oats, rolled
- 1 cup unsweetened applesauce
- 1 egg
- 1 ripe banana, mashed
- 1/3 cup real maple syrup
- 1 tsp vanilla
- 3/4 cup flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/4 tsp cinnamon



Grandma Gonia's Oatmeal Coconut Crisps



Lisa Gonia
Senior Account Executive

Prep Time: **15 min** Cooking Time: **45 min** Serving Size: **10**

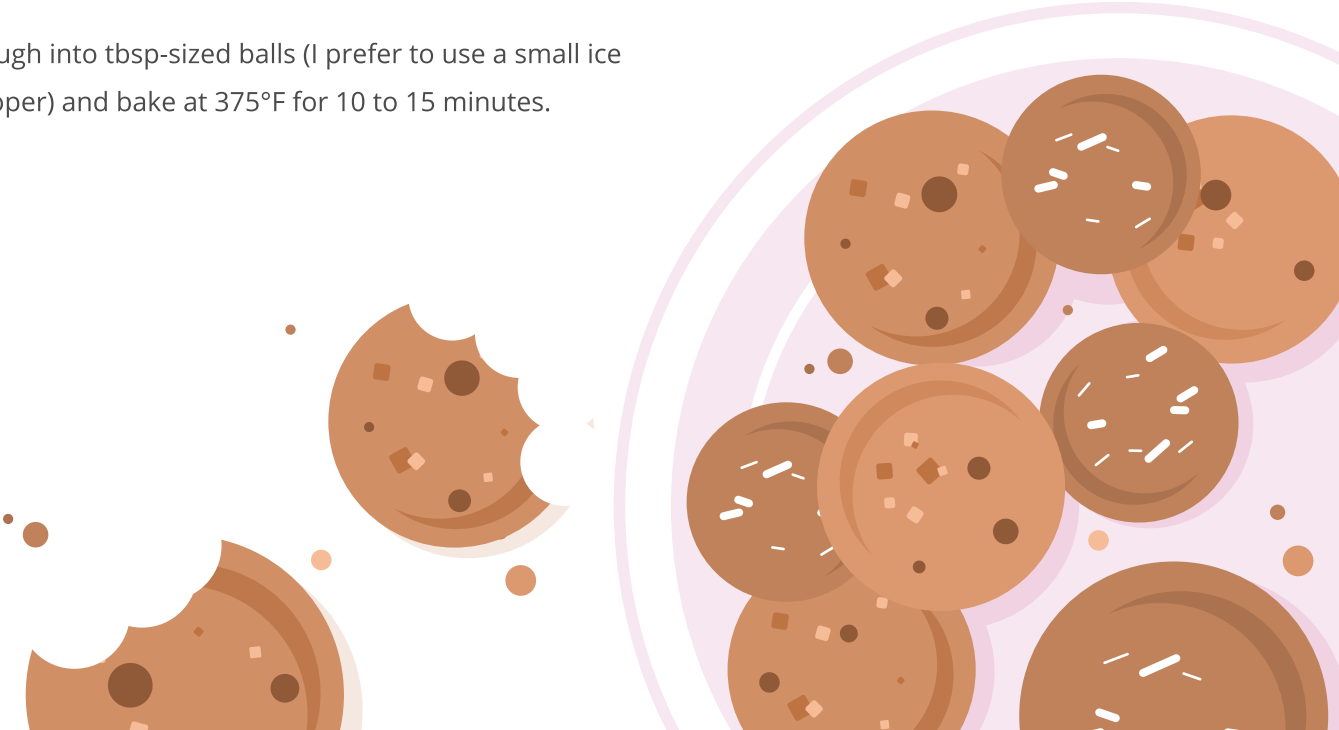
Another family favorite, but this time from my Dad's side of the family. My Dad is 1 of 7 kids, 6 of which were boys, so my Grandma Kitty had to get creative with recipes that could be made in bulk. To this day, her Oatmeal Coconut Crisps are one of my go-to favorite cookie recipes, and this is coming from a cookie queen! I think this recipe epitomizes 1960's cooking and I love that they've become one of my fondest memories of my Grandma.

Directions

1. In a bowl, whisk together flour, baking soda, baking powder, and salt. Set aside.
2. In another larger bowl, cream together the butter and sugars until light and fluffy, ~2 minutes.
3. Add in eggs one at a time until combined, then add in the vanilla.
4. Add the bowl of dry ingredients to the wet ingredients just until combined, and then stir in the oats, coconut and nuts OR raisins. Mix well.
5. Roll the dough into tbsp-sized balls (I prefer to use a small ice cream scoop) and bake at 375°F for 10 to 15 minutes.

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp baking powder
- ½ tsp salt
- ½ cup shredded coconut
- ¾ cup brown sugar
- ¾ cup white sugar
- ⅔ cup unsalted butter, softened
- 2 eggs
- 1 tbsp vanilla
- 2 cups oats
- ½ cup chopped nuts or raisins



NY Times

Chocolate Chip Cookies



Meg Severance
Senior Account Executive

Prep Time: 20 min Cooking Time: 20 min Serving Size: 10

These are always my go-to crowd pleaser desserts. The best chocolate chip cookie recipe you will ever try!

Adapted From: [Cooking NY Times](#)

Directions

1. Sift flours, baking soda, baking powder and salt into a bowl. Set aside.
2. Using a mixer fitted with paddle attachment, cream butter and sugars together until very light, ~5 minutes. Add eggs, one at a time, mixing well after each addition.
3. Stir in the vanilla. Reduce speed to low, add dry ingredients and mix until just combined, 5 to 10 seconds. Drop chocolate pieces in and incorporate them without breaking them. Press plastic wrap against dough and refrigerate for 24 to 36 hours. Dough may be used in batches, and can be refrigerated for up to 72 hours.
4. When ready to bake, preheat oven to 350°F. Line a baking sheet with parchment paper or a nonstick baking mat. Set aside.
5. Scoop six 3 1/2-oz mounds of dough onto baking sheet, making sure to turn horizontally any chocolate pieces that are poking up; it will make for a more attractive cookie. Sprinkle lightly with sea salt and bake until golden brown but still soft, 18 to 20 minutes.
6. Transfer sheet to a wire rack for 10 minutes, then slip cookies onto another rack to cool a bit more. Repeat with remaining dough, or reserve dough, refrigerated, for baking remaining batches the next day.

Ingredients

8 ½ oz	cake flour
1 ⅔ cup	bread flour
1 ¼ tsp	baking soda
1 ½ tsp	baking powder
1 ½ tsp	coarse salt
2 ½	unsalted butter sticks
1 ¼ cups	light brown sugar
8 oz	granulated sugar
2	eggs
2 tsp	pure vanilla extract
1 ¼ lb	bittersweet disks or fèves, at least 60 percent cacao content
	Sea salt



Brazilian Carrot Cake with Chocolate Sauce

| Part 1

 Prep Time: 20 min  Cooking Time: 40 min  Serving Size: 10

I was born and raised in Brazil. Growing up, my grandma would bake us all sorts of cakes and sweet treats on rainy days, and the carrot cake was one of my favorites. The Brazilian recipe is different from any carrot cake recipe you will find in the US, but trust me, it's worth trying! Enjoy!

Adapted From: [Easy and Delish](#)

Directions

1. Preheat oven to 350°F. Grease a round ring mold (9-inch or 23 cm diameter) and dust with flour. Remove excess flour!
2. In a blender, blend the carrot, oil, vanilla, eggs and yolk, and half of the sugar together very well until the mixture is homogeneous and smooth. You may have to stop the blender more than once and scrape down the sides. Reserve.
3. There are 2 ways to make this Brazilian carrot cake, depending on the texture that you choose: either super moist and dense, or slightly moist and fluffy.
4. Add all the other batter ingredients (other half of the sugar, flour, baking powder, and salt) to the blended carrot mixture and blend just enough to obtain a homogeneous mixture. You may have to stop the blender and scrape the sides more than once.
5. Pour into the prepared pan and bake for about 40 to 55 minutes. The cake is ready when a toothpick inserted in the center of the cake comes out clean. Let pan cool over a rack completely, slide a knife around the edges to loosen, and invert on a platter. Top with the chocolate sauce (recipe below)!



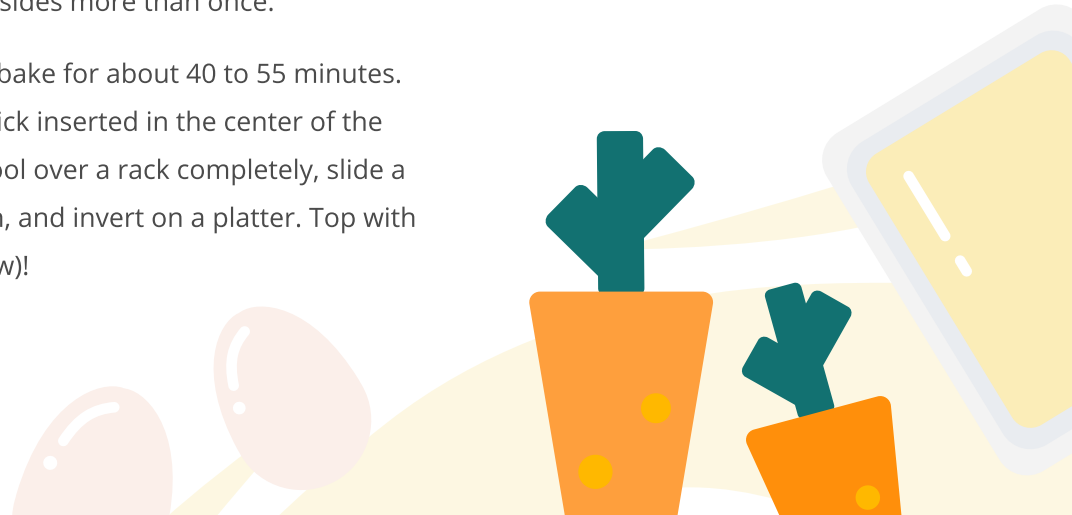
Tati Vasconcellos
Senior Product
Marketing Manager

Ingredients

- 17 ½ oz carrots peeled and coarsely chopped
- 1 cup vegetable oil
- 1 tbsp pure vanilla extract
- 3 eggs at room temperature
- 1 egg yolk
- 2 cups sugar
- 2 ⅓ cups all-purpose flour
- 2 tsp baking powder
- Pinch of salt

Chocolate Sauce:

- ½ cup milk chocolate chips
- 1 cup milk
- 2 tsp cornstarch
- 2 tsp water
- 1 tbsp unsalted butter
- 1 tbsp honey
- 1 tbsp pure vanilla extract



Brazilian Carrot Cake with Chocolate Sauce

| Part 2



Tati Vasconcellos
Senior Product
Marketing Manager

Chocolate Sauce

- 1. In a saucepan, combine all the ingredients for the chocolate sauce, except the cornstarch and the vanilla, and cook over medium-high heat, whisking constantly. The chocolate must melt completely.
- 2. When it starts to boil, lower the heat to medium-low and simmer until sauce has reduced and thickened a little bit, ~3 minutes.
- 3. In a small bowl, combine the cornstarch in water until combined and not lumpy anymore. Add to the chocolate mixture and whisk until fully combined and the sauce has thickened, ~2 minutes.
- 4. Remove from heat, stir in the vanilla extract, and let sauce cool down to warm. Pour over cake.

Ingredients

- 17 ½ oz carrots peeled and coarsely chopped
- 1 cup vegetable oil
- 1 tbsp pure vanilla extract
- 3 eggs at room temperature
- 1 egg yolk
- 2 cups sugar
- 2 ⅞ cups all-purpose flour
- 2 tsp baking powder
- Pinch of salt

Chocolate Sauce:

- ½ cup milk chocolate chips
- 1 cup milk
- 2 tsp cornstarch
- 2 tsp water
- 1 tbsp unsalted butter
- 1 tbsp honey
- 1 tbsp pure vanilla extract



Pumpkin Chocolate Chip Cookies



Tricia Gunter
Associate Marketing
Manager

Prep Time: **15 min** Cooking Time: **20 min** Serving Size: **10**

This recipe brings me back to the quiet and cozy fall of 2020 filled with baking sessions with my mom. We played around with a variety of different recipes and this one stuck with me the most. The pumpkin puree keeps these cookies moist for weeks and I prefer eating them the day after, instead of fresh out of the oven!

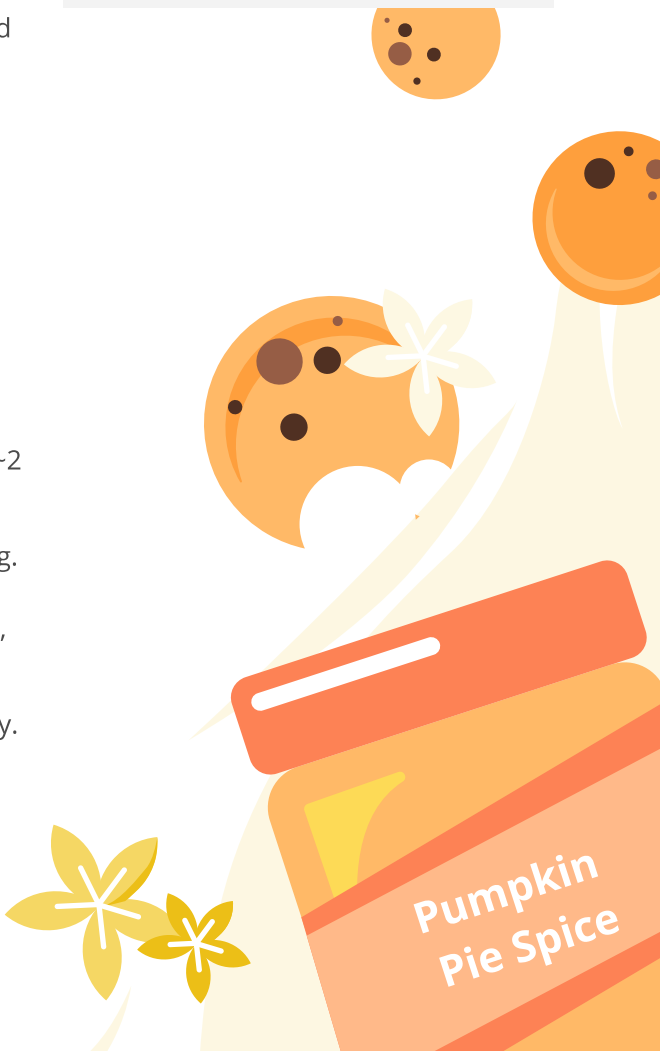
Adapted From: [Food Network](#)

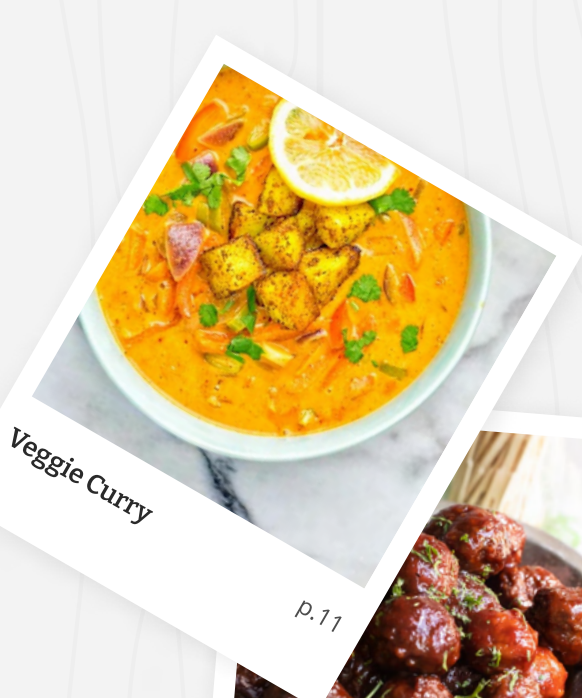
Directions

1. Preheat the oven to 350°F and line two baking sheets with parchment.
2. Whisk the flour, pumpkin pie spice, baking powder, and salt together in a medium bowl.
3. Add the butter and brown sugar to the bowl of a stand mixer fitted with a paddle attachment (or a large bowl if using a hand mixer). Beat on medium-high speed until fluffy, ~3 minutes. Beat in the eggs one at a time, scraping down the bowl as needed. Add the pumpkin puree and vanilla and beat until combined.
4. With the mixer on low speed, gradually add the flour mixture and mix until just combined. Add the chocolate chips and stir to combine.
5. Scoop heaping tbsps of dough onto each prepared baking sheet, ~2 inches apart. Flatten each mound into a 2 1/2-inch round with slightly wet hands. The cookies will not spread much during baking.
6. Bake until the cookies are set and lightly golden around the edges, 15 to 20 minutes. Let the cookies cool for a few minutes on the baking sheets, then transfer them to a wire rack to cool completely.
7. When the baking sheets have cooled completely, repeat with the remaining dough to bake more cookies. Store in an airtight container for up to a week.

Ingredients

- | | |
|-----------|-------------------------------------|
| 2 ½ cups | all-purpose flour |
| 1 tbsp | pumpkin pie spice |
| 2 tsp | baking powder |
| ½ tsp | kosher salt |
| 1 cup | unsalted butter at room temperature |
| 1 cup | light brown sugar |
| 2 | eggs |
| 1 cup | canned pure pumpkin puree |
| 1 tsp | pure vanilla extract |
| 12 oz bag | semisweet chocolate chips |





Veggie Curry

p.11



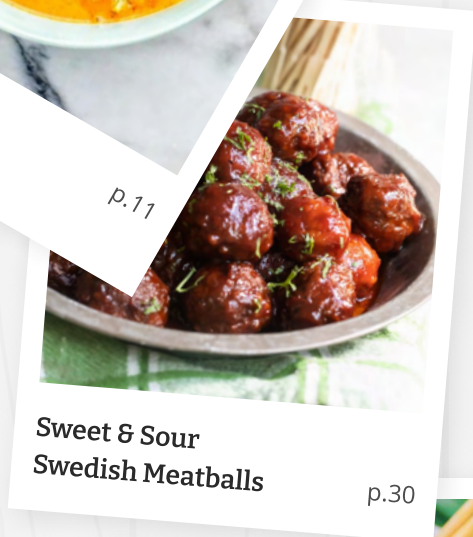
Lucia's Spinach Lasagna

p.17



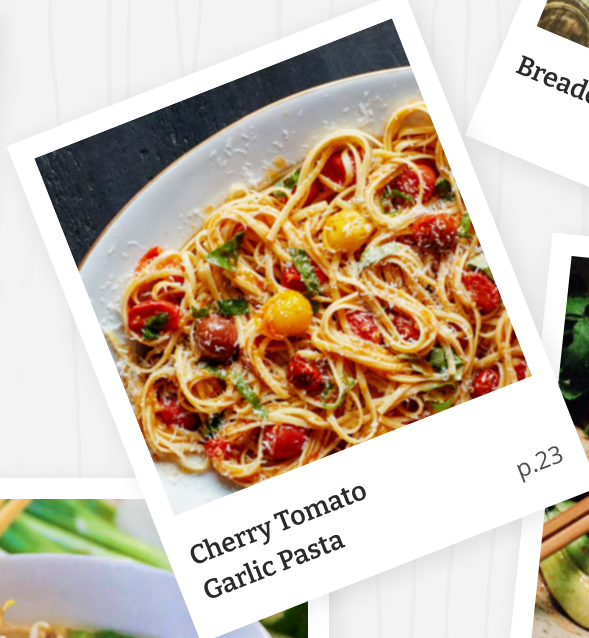
Breaded Lemon Chicken

p.32



Sweet & Sour Swedish Meatballs

p.30



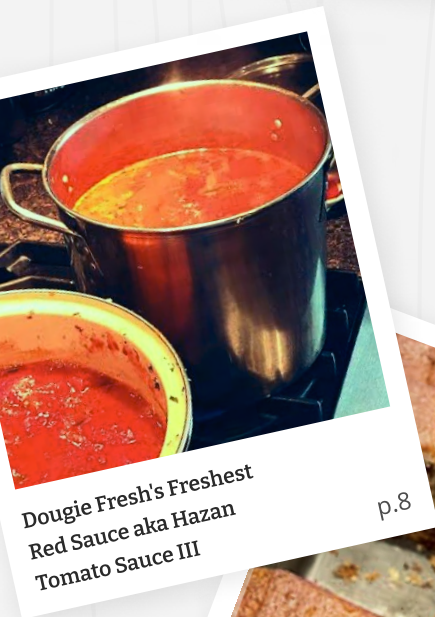
Cherry Tomato Garlic Pasta

p.23



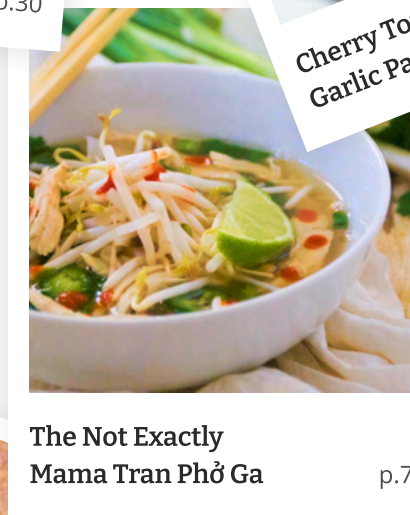
Red Curry Laksa Soup

p.10



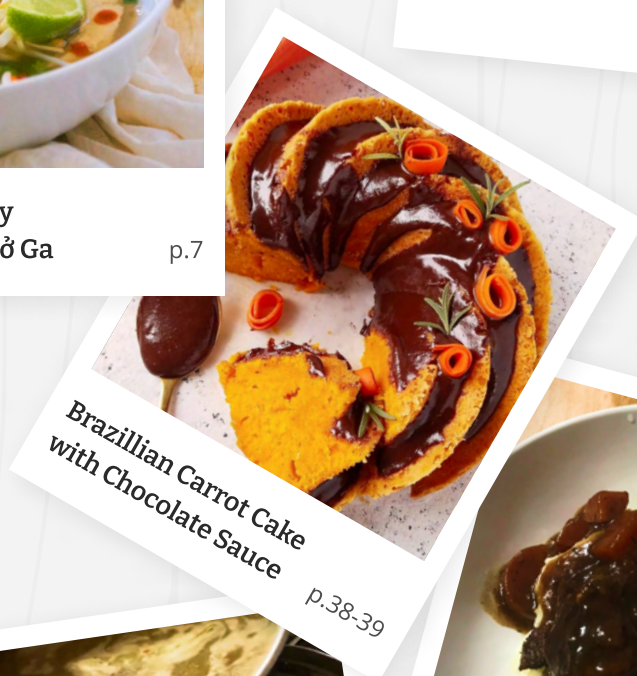
Dogie Fresh's Freshest Red Sauce aka Hazan Tomato Sauce III

p.8



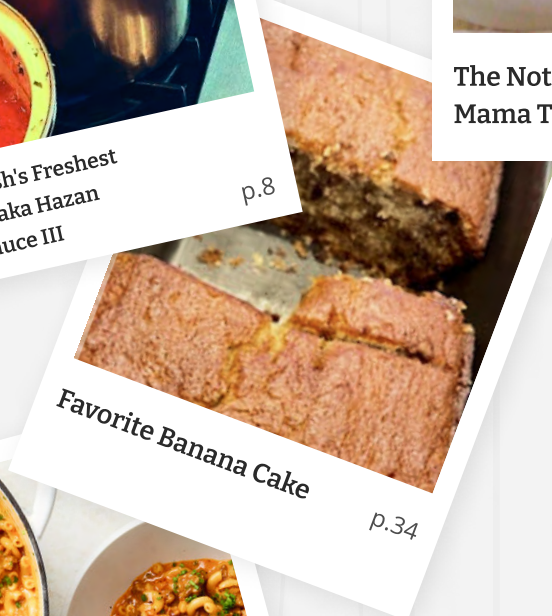
The Not Exactly Mama Tran Phở Ga

p.7



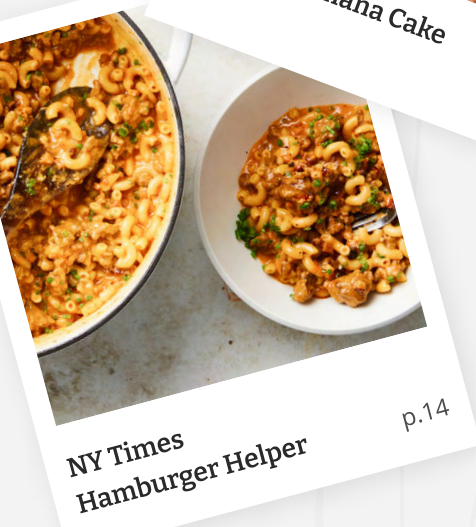
Brazillian Carrot Cake with Chocolate Sauce

p.38-39



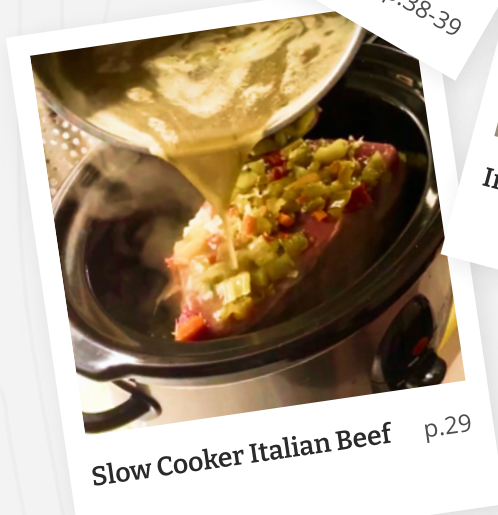
Favorite Banana Cake

p.34



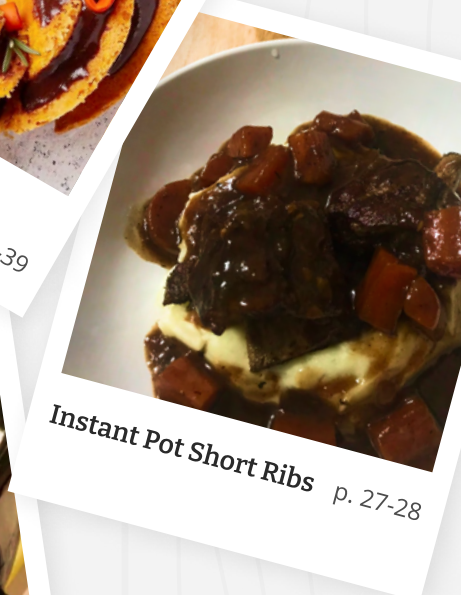
NY Times Hamburger Helper

p.14



Slow Cooker Italian Beef

p.29



Instant Pot Short Ribs

p. 27-28

In our 2020 insights report, we discovered that the ShareThis online audience engaged with cooking related topics +27% more than in 2019. A clear sign that as people stayed inside, they dusted off their cookbooks.

Which recipes stood out the most? Flip through this collection of our favorites and try out the dishes that stuck with us over the past few years!

