

Mediterranean Herb Chicken Pizza

A delicious homemade pizza with garlic, chicken, sun dried tomatoes, feta cheese, and baby spinach

Yield:

16 slices

Ingredients:

Crust Ingredients:

1 cup warm water (110 degrees)

1/2 teaspoon salt

2 to 2.5 cups bread flour (or all-purpose flour)

2 teaspoons active dry yeast

Sauce Ingredients:

1/3 cup Light or Fat Free Italian salad dressing*

2-3 cloves minced garlic

1/2 teaspoon salt

dash of black pepper

Toppings:

3-4 cups (12-16 ounces) shredded mozzarella cheese

1-2 cups cooked cubed chicken breast**

1/3 cup Sun Dried tomatoes

1/2 to 3/4 cup crumbled feta cheese

1/3 cup diced onions, optional

1 cup (or one small handful) fresh baby spinach leaves

1 medium-large Roma tomato, diced

Crushed red pepper, for serving (optional)

Parmesan cheese, for serving (optional)

Instructions:

1.

To make pizza crust, combine warm water and salt in a mixing bowl. Add

about 2 cups of the flour, along with the yeast, and stir until a sticky

dough forms. Add more flour as needed, and knead dough with clean hands

until a soft, elastic dough forms. Knead for 5 minutes or so.

If you have a bread machine, set machine to "dough" cycle and put

ingredients into the machine in order listed. (Start with 2 cups of

flour and add more as it kneads if the dough looks too sticky.) Dough

should be slightly sticky, but smooth and elastic. I allow my bread

machine to knead the dough for about 15 minutes (or until dough looks

smooth and elastic) before turning off the machine and pulling out the

dough to use.

2. Liberally butter a 16-inch round pizza pan. With clean buttery

hands, spread and press the dough into the pan to form a pizza crust.

3. Mix sauce ingredients together and spread over the dough. Sprinkle

toppings on. I listed the toppings in the order I prefer to add them

(sun dried tomatoes can get too dark if they're added last; the spinach

shrinks substantially as it cooks and will look like a lot less in the

end!).

If you like a thinner crust, pre-heat oven and bake immediately. If you prefer a slightly thicker/fluffier crust, allow pizza to rest for 15-20 minutes before baking.

4. Pre-heat oven to 450 degrees. Bake pizza for 10-12 minutes, until the crust is browned on bottom and the toppings are hot and bubbly.

If I'm using a thinner, non-stick pizza pan, I bake it on the top oven rack. For a heavier/thicker stainless steel pan, I use the bottom oven rack to ensure that the crust gets fully cooked.

5. Remove pizza from oven; cut into slices after about 5 minutes. Serve with crushed red pepper and Parmesan cheese if desired.

Additional Notes:

*I have used Wishbone brand, no-name store brands, Kraft, or even homemade (although I prefer the commercial dressing as it is more flavorful).



Mediterranean Herb Chicken Pizza

Cilantro Chicken with Avocado Salsa

picy grilled chicken breast served with a fresh salsa made with tomato, avocado, and green onions

Yield:

4 servings

Ingredients:

Chicken ingredients:

4 large (6-8 ounces each) boneless skinless chicken breasts

salt

black pepper

1/4 cup fresh finely chopped cilantro

oil, preferably in a spray bottle

Tapatio hot sauce

Avocado salsa ingredients:

2 cups chopped fresh tomato

4-5 green onions, chopped

1/2 cup fresh chopped cilantro (or more, to taste)

1 tablespoon fresh lemon or lime juice

1/4 teaspoon salt

dash black pepper

1 large avocado, finely chopped (about 3/4 cup) Instructions:

1.

Lay chicken breasts in a 9×13-inch dish. Sprinkle with salt, pepper,

and cilantro; spray with oil and splash with Tapatio. Turn chicken over

and repeat on other side. Set aside.

2. Combine salsa ingredients (except avocado) in a medium bowl and

stir to mix. Add avocado and stir gently to combine. Set aside.

3. Preheat grill.* Grill chicken until done (our Weber Q grill takes 10-12 minutes on medium, grilling with lid closed). Serve hot chicken with fresh salsa.



Cilantro Chicken with Avocado Salsa

This recipe is from Tammy's Recipes.

Thin-Crust Chicken Bacon Artichoke Pizza

Thin

crispy crust with a light garlic sauce, topped with grilled chicken, turkey bacon, mozzarella, baby spinach, marinated artichokes, and feta

cheese

Yield:

8 large slices

Ingredients:

Crust Ingredients:

1/2 cup warm water (115 degrees)

1/2 teaspoon salt

1 1/3 cups all-purpose or bread flour

1 teaspoon dry yeast

Garlic Sauce Ingredients:

1/4 cup light or fat free Italian salad dressing

1/2 teaspoon granulated garlic or garlic powder

1/2 teaspoon salt

dash black pepper

Toppings:

1/2 cup cubed or thinly sliced grilled or rotisserie chicken

breast meat

1 cup (loosely measured) baby spinach leaves

1/3 to 1/2 cup marinated artichoke hearts, blotted dry and cut into bite-size (small) pieces

8 ounces (2 cups) shredded mozzarella cheese

2-3 slices turkey bacon ("fully cooked"), chopped into small pieces

1/4 cup crumbled feta cheese

Green onion slices, optional

Parmesan cheese, for serving (optional)

Instructions:

1.

To make crust, place warm water and salt into a medium mixing bowl. Add

a cup of the flour and the yeast, and stir. Add remaining flour (1/3

cup) and stir or knead into a sticky dough, adding additional water if

needed. Allow dough to rest, covered with a clean towel, for at least 10

minutes but up to 30-45 minutes.

If you have a bread machine, this first step can be done by putting

all crust ingredients into the machine and using the dough cycle to

knead for 10-15 minutes, until a soft, sticky dough is formed.

Stop the

machine and allow dough to rest for at least 10 minutes, or up to 30-45

minutes.

2. Liberally butter a 16-inch round pizza pan, and then with your

clean buttery hands, spread dough thinly over the pan. Be gentle and

have patience, as this does make a perfectly thin crust!

3. Combine the garlic sauce ingredients and spread the sauce over the dough/crust and allow to rest for 15 minutes or longer (up to 45 minutes).

4. Sprinkle toppings evenly over sauce in order listed.

5. Bake pizza in a pre-heated 450-degree oven for 10 minutes or until top is browned and bubbly, and crust is slightly browned on the bottom.

Watch carefully to avoid burning! ☐

Cut pizza into 8 slices and serve hot, with parmesan cheese if desired. Enjoy!



Thin-Crust Chicken Bacon Artichoke Pizza

This recipe is from Tammy's Recipes.

Easy BBQ Chicken Sandwiches (Oven or Slow Cooker)

Super simple shredded barbecue chicken for sandwiches or over rice

Yield:

6 servings

Ingredients:

4 large or 6 medium chicken breasts (2.5 to 3 pounds)*

1 large onion, diced

2-3 cups barbecue sauce of your choice**

6 sandwich buns or hot freshly cooked rice, for serving

Instructions:

1. Trim fat and skin from chicken. (If using split chicken breast, remove bone as well.)
2. Layer chicken, onions, and sauce into a 9×13-inch baking dish or into a slow cooker.

Oven directions (best for BBQ chicken sandwiches!):

Cover dish with foil and bake at 350 degrees for 60 minutes. Uncover and bake 30 minutes longer, or until sauce is thick.

Use two forks to shred the meat. Spread on sandwich buns and serve hot. Or, serve over rice.

Slow cooker directions (best for BBQ chicken with rice!):

Cook on HIGH for 4 hours or on LOW for 7-8 hours.

Depending on the kind of sauce you used, the sauce could be rather thin by the end, so I like to vent the lid slightly for the last hour of

the cooking time.

Serve chicken and sauce over hot rice, or shred the meat and use for sandwiches (there will be excess sauce if using this for sandwiches).



Easy BBQ Chicken Sandwiches (Oven or Slow Cooker)

Additional Notes:

* I have used split chicken breast, boneless skinless chicken breast, or a combination of thigh and breast meat.

**We LOVE Sweet Baby Ray's original or honey barbeque sauces! Really, using a good sauce is what makes or breaks this recipe.

This recipe is from Tammy's Recipes.

Easy Lasagna

A simple, delicious homemade lasagna recipe

Yield:

12 servings

Ingredients:

1 egg, beaten

12 ounces (3 cups) shredded mozzarella cheese, divided

2 cups (16 ounces) cottage cheese

1/2 cup grated parmesan cheese, divided

1 tablespoon dried parsley (or 1/4 cup chopped fresh parsley)

1 lb. ground beef

1 medium onion, chopped

1 clove garlic, minced

4 cups spaghetti sauce*

3 tablespoons water*

12 lasagna noodles, uncooked

Instructions:

1.

In a mixing bowl, combine egg, 1 1/2 cups of the mozzarella cheese, the cottage cheese, 1/4 cup of the parmesan cheese, and the parsley. Stir until well-blended.

2. Brown meat with garlic and onion. Drain grease and return to skillet. Stir in the spaghetti sauce and water, mixing thoroughly.

3. Spread 1 cup of the sauce mixture into the bottom of a 9 x 13 baking dish. Top with a layer of three lasagna noodles, one-third of the cheese mixture, and 1 cup of the sauce. Repeat layers twice.

4. Top with remaining three lasagna noodles (if lasagna is getting too "tall" for your dish, press the lasagna noodles down to flatten it a little) and the rest of the sauce. Sprinkle the remaining 1 1/2 cups of mozzarella cheese and the remaining 1/4 cup of parmesan cheese on top. Cover with greased foil.

5. Bake at 350 degrees for 45 minutes. Uncover dish and bake an additional 25 minutes, until top is browned and noodles are tender. Remove from oven and let stand for 10-15 minutes before serving.



Easy Lasagna

This recipe is from Tammy's Recipes.

Spicy Grilled Lamb Burgers

A flavorful, colorful lamb burger served with tomato, cucumber, onion, and feta

Yield:

4 servings

Ingredients:

Burger ingredients:

1 pound ground lamb
1 tablespoon dried mint leaves (or 2T fresh chopped)
1 tablespoon dried cilantro (or 2T fresh chopped)
1 tablespoon dried oregano (or 2T fresh chopped)
3 cloves garlic, minced
2 teaspoons red wine
1 teaspoon red wine vinegar
1 teaspoon molasses
1 teaspoon freshly ground cumin
1/4 teaspoon ground allspice*
1/2 teaspoon crushed red pepper flakes**
1/2 teaspoon salt
1/2 teaspoon ground black pepper

For serving:

4 pita bread rounds (or use hamburger buns)
Mayonnaise or dressing of your choice
Thinly sliced cucumber
Thinly sliced tomatoes
Thinly sliced onions
Lettuce, optional
4 ounces feta cheese, crumbled (optional)

Instructions:

1.
In a large bowl, combine the lamb with the seasonings and mix well.
Shape into 4 patties (or cover and refrigerate until needed, up to 24 hours).
2. Preheat grill on medium. Brush grill grate with oil. Grill burgers

~5 minutes on each side (our Weber Q grill takes 4 minutes on each side).

3. Heat the pita pockets or buns briefly on the grill (we spread a little butter on the buns first).

4. Serve burgers with the mayonnaise, cucumber slices, tomatoes, onions, and lettuce or feta (if desired) in the pita pockets or on the buns.

Additional Notes:

*I didn't have allspice, so I tossed in a sprinkling of black pepper, cinnamon, nutmeg, ginger and cloves.

**This sounds like a lot of crushed red pepper, but the burgers really aren't what I would consider "hot", so feel free to add more if you want some heat! I like 1 teaspoon instead of 1/2 for a spicy burger. □



Spicy Grilled Lamb Burgers

This recipe is from Tammy's Recipes.

Creamy Spaghetti Squash Casserole

A cheesy, creamy layer of spaghetti squash topped with a flavorful spaghetti sauce with meat for a delicious baked casserole!

Yield:

16 servings

Ingredients:

2 medium-large spaghetti squashes (about 6 [packed] cups of cooked squash all together)

2 tablespoons butter

1 small-medium onion, chopped

2 cloves garlic, minced

1/2 green bell pepper, chopped

8 ounces cream cheese

8 ounces sour cream

1 teaspoon salt

1/8 teaspoon black pepper

1 teaspoon dried parsley flakes

8 ounces (2 cups) shredded mozzarella cheese

2 ounces (1/4 cup) shredded cheddar cheese, optional

8-12 ounces (about 1 1/4 to 2 cups) cooked ground beef

4 cups spaghetti sauce (can use a 26 ounce jar or a quart of homemade)

1/2 tablespoon sugar

1 teaspoon Italian seasoning

Instructions:

1.

In a large stock pot, put about 2-3 inches of water. Cover and

bring to
a boil. Wash outside of squash, cut squash in half and place
in the
stock pot of boiling water, flesh side down. Cover and boil
for 15-20
minutes, until squash is tender.

2. Drain squash. Holding halves with a potholder, use a fork
to scoop out the stringy "spaghetti". Set aside.

3. In a large stock pot or saute pan, melt butter. Add onions,
garlic, and bell peppers and saute until tender. Add squash
and cook and
stir until heated through.

4. In a separate saucepan on low heat, melt the cream cheese.
Add the
sour cream, salt, pepper, and parsley flakes, stirring to make
a smooth
white sauce.

5. Stir the white sauce into the cooked squash mixture.

6. Grease a 9×13-inch baking dish. Spread the white squash
mixture
evenly over the bottom of the pan. Spread about 1 1/2 cups of
the
shredded mozzarella cheese over the squash.

7. In a large mixing bowl, combine the ground beef, spaghetti
sauce,
sugar, and Italian seasoning. Spread over the layer of
shredded cheese.
Top with the remaining shredded mozzarella cheese and cheddar
cheese (if
using). Sprinkle with dried basil or oregano flakes for
garnish if
desired.

8. Bake uncovered at 350 degrees (325 for glass dish) for 30-40 minutes, until casserole is hot and bubbly. Remove from oven and allow to cool slightly (10-15 minutes) before serving.



Creamy Spaghetti Squash Casserole

This recipe is from Tammy's Recipes.

Grilled New York Steakburgers

Juicy tenderized New York strip steak with horseradish sauce served on a grilled bun with lettuce, cheese, red onion, and tomato

Yield:

4 servings

Ingredients:

2 large New York strip steaks*

liquid smoke flavoring

salt

pepper

granulated garlic**
oil, preferably in a spray bottle

For the sauce:

2 tablespoons mayonnaise
1 tablespoon prepared horseradish

Toppings:

4 large thin slices of red onion
4 large thin slices of tomato
4 thin slices of cheese (Swiss, Provolone, cheddar, or American)
4 large lettuce leaves, washed

4 large hamburger buns
Softened butter, for spreading

Instructions:

1. Trim fat and gristle from steaks and cut each steak in half, to form burger-sized pieces. Using a meat tenderizer (we have this meat tenderizer and it works great!), tenderize each steak several times (at least 4-5 times, and up to 10-12 times [with 16-blade tenderizer]).
2. Season steaks on both sides with liquid smoke (we put our liquid smoke in a spray bottle for convenience), salt, pepper, garlic, and oil. Preheat grill on HIGH for 10-15 minutes.
3. To prepare the sauce, mix the horseradish and mayonnaise in a small bowl and set aside. Get the buns ready to grill by very lightly buttering the open sides.
4. Grill buns for a couple minutes, buttered side down, until lightly toasted. Remove and set aside.
5. Grill steaks on MEDIUM for 8-9 minutes, flipping once

halfway

through grilling time, until desired doneness is reached.***

We like

ours a little pink in the middle still, but even fully cooked
steakburgers will be super tender and juicy.

6. Assemble sandwiches using the horseradish sauce, onion,
cheese, lettuce, and tomato. Enjoy hot!

Additional Notes:

*I

am sure other cuts of steak would work in this recipe as well.
Obviously, the better your cut of meat, the better this
steakburger will
taste!

**Or use garlic powder or garlic salt (omit salt called for in
ingredients list if using garlic salt).

***The FDA advises that tenderized meats should be fully
cooked
unless irradiated meat is used, in which case some pink in the
middle is
considered safe.

We tenderize our meat right before grilling, using a very
clean tenderizer and cutting board, and feel safe consuming it
with pink in the middle. If in doubt, fully cook and check
with a meat thermometer! ☐



Grilled New York Steakburgers

This recipe is from Tammy's Recipes.

Matza Pizza

A homemade thin-crust unleavened pizza topped with your favorite pizza toppings! (*Topping suggestions included!*)

Yield:

8 individual-size pizzas

Ingredients:

1/4 cup oil

1/4 cup honey

2 teaspoons salt

3 eggs

1 1/2 cups water

6 to 6 1/2 cups bread flour or all-purpose flour

Your favorite pizza toppings: See additional notes for suggestions!

Instructions:

1.
In a large mixing bowl*, combine the oil, honey, salt, eggs, and water.
Stir until well-mixed. Stir in about 4 cups of the flour, then add more flour as needed and knead into a fairly stiff dough.
2. Preheat oven to 375 degrees. Divide dough into 8 pieces. On a lightly-floured surface, roll each piece into a very thin circle, about 8 inches in diameter – but really as thin as you can get it.** Place rolled dough onto lightly-greased baking sheets.
3. Bake pizza crusts for about 6 minutes, just until very lightly browned and not doughy.
4. Remove from oven and spread with your favorite pizza toppings.
Place pizzas back into the oven to bake until cheese is melty and browned, about 10 minutes. Serve hot!

Additional Notes:

*

If you have a bread machine, you can use the dough cycle for this step.

Just place ingredients in machine in order listed and allow it to knead

until a smooth dough has formed. Remove dough from machine (before

“rising time” has started) and proceed with step 2.

A Kitchen Aid mixer with a dough hook can also be used for step 1 in this recipe.

****Another rolling option:** Roll dough on a silicone baking mat. This eliminates the lightly-floured surface part and greasing the baking sheet, as the mat is non-stick.

Pizza Topping Suggestions:

For Matza Pizza, I think the toppings are the most important part!

So, I suggest loading up the pizza with some more flavorful options than just sauce and cheese. ☐

Pictured: Fresh spinach leaves, pineapple, black olives, mozzarella cheese, and red sauce.

Mediterranean Herb: grilled chicken, sun dried tomatoes, fresh spinach leaves, parmesan cheese, mozzarella cheese, and an Italian dressing for the sauce.

Chicken Garlic: grilled chicken, sliced green onions, chopped fresh tomatoes, mozzarella cheese, and Ranch dressing + minced garlic for the sauce.

Taco Pizza: seasoned taco meat, red sauce, mozzarella cheese, and cheddar cheese. Serve with shredded lettuce and sour cream.

Chicken Bacon Artichoke: grilled chicken, turkey bacon, mozzarella cheese, parmesan cheese, chopped artichoke hearts, and Italian dressing for the sauce.



Matza Pizza

This recipe is from Tammy's Recipes.

Simple Bean Tacos

Easy and flavorful bean tacos!

Yield:

varies

Ingredients:

Corn tortillas, lightly browned in oil

Cooked pinto beans*

Tapatio or hot sauce of your choice*

Shredded mozzarella cheese

Sour cream Instructions:

1.
Heat beans. On a hot corn tortilla, spread a thin layer of hot beans.
Splash your favorite hot sauce on the beans. Sprinkle with

cheese. Fold
in half into a taco shape.

2. Dip the end of the taco in sour cream after each bite.
Delicious!

Additional Notes:

You can easily add lettuce, tomatoes, or salsa to these tacos
if you wish!

So easy and delicious!

*Tapatio is our favorite. ☐



Simple Bean Tacos

This recipe is from Tammy's Recipes.