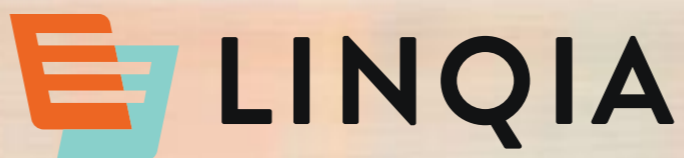


INFLUENCER INSPIRATIONS

*A collection of delicious recipes
from our talented influencers*





INTRODUCTION

Linqia influencers continually inspire their audiences to take action as a result of their outstanding content. Program after program, we've eyed their entrees and drooled over their desserts, taking note of the ones that will eventually make their way onto our own dinner tables.

We have gathered the best Linqia influencer recipes in this beautiful book of inspirations. We hope these recipes will delight your tastebuds and bring creative flare to your kitchen.

This recipe book is dedicated to the many brands and influencers who we have partnered with over the last seven years, and entrusted us with their personal brand stories all along the way.

May the turn of each page add creativity, warmth, and zest to the hearts and homes of you and your family!

Bon Appetit,
The Linqia Team



THE MAIN EVENT

 LINQIA



FOR DAY

 LINQIA



WHOLE WHEAT PEANUT BUTTER PANCAKES

Cooking LSL for Skippy

INGREDIENTS

1 cup whole wheat flour
1/2 cup rolled oats
1/2 cup all-purpose flour
2 tsp baking powder
1/4 tsp salt
1 tbsp sugar (or brown sugar)
2 tbsp vegetable oil
1/4 cup peanut butter
1 large egg
1 1/4 cups milk
cooking spray
sliced bananas
chocolate chips
peanut butter
maple syrup (optional)



DIRECTIONS

In a blender combine oats, whole wheat flour and all-purpose flour. Pulse 2-3 times. Add salt, sugar, baking powder, egg, oil, peanut butter and milk. Pulse a few times until well combined and there are no lumps. Preheat a non-stick skillet over medium low heat (the surface should not be sizzling hot!). Spray lightly with cooking spray. Add 1/4 cup of the batter, cook for 1-2 minutes, until bubbles appear around the edges. Flip pancake over and cook for 1-2 minutes, or until golden. (Cooking time will vary depending on the thickness of the batter, type of skillet and temperature.) Repeat with the remaining batter. Serve pancakes with chocolate chips, peanut butter and sliced bananas. Add other fruits of your choice, sprinkles and maple syrup if desired.



CHOCOLATE DONUTS

Busy Creating Memories for Nesquik

INGREDIENTS

1 1/2 Cup Sugar
3 Cups Flour
1/2 cup Nesquik
Chocolate Mix
2 tsp Baking Soda
1 tsp Salt
1/2 Cup Coconut oil
(melted)
2 Eggs
1 Cup Sour Milk
1 cup Boiling Water
2 tsp Pure Vanilla
Extract

DIRECTIONS

Create the sour milk by adding 1 Tablespoon White Distilled Vinegar into 1 cup Milk and allow to sit for 3-5 minutes. Combine all dry ingredients into a bowl and mix. Add in all wet ingredients and mix well until batter is smooth. Be sure to scrape the sides of the bowl. Cook: 1) in Doughnut maker machine for approximately 5 minutes or 2) With doughnut pan in oven at 350 for approximately 25-30 minutes or until toothpick inserted removes clean. Lightly sprinkle with Powdered sugar



FRUIT SALAD WITH SHEEP'S MILK YOGURT

Athlete Food for Bellwether Farms



INGREDIENTS

Bellwether Farms Sheep's Milk Yogurt
Canteloupe
Blueberries
Watermelon
Grapes
Mint

DIRECTIONS

Using a melon baller, scoop the canteloupe and watermelon and save half of the empty canteloupe to use as a bowl. Pour the Bellwether Farms Sheep's Milk Yogurt into the canteloupe half, then top with the watermelon, canteloupe, grapes and blueberries. Drizzle some more yogurt on top and garnish with fresh mint.



CHORIZO POTATO BOWL

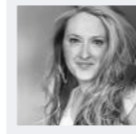
Berly's Kitchen for Simply Potatoes®

INGREDIENTS

1 lb bag of Simply Potatoes® with Diced Onions
1 lb chorizo sausage
1/2 cup sweet peppers (diced)
6 medium eggs

DIRECTIONS

In a large skillet over medium heat, cook the chorizo sausage for about 10 minutes. Next, add the Simply Potatoes® and peppers and let everything cook for an additional 15 minutes or until the peppers are fork tender. Last, in a separate pan, cook the eggs over medium heat and lay them over the hash in a bowl.



CARROT RAISIN BRAN MUFFINS

My Cooking Spot for Post® Cereal



INGREDIENTS

1/4 cup vegetable oil
1 1/2 cups Post Raisin Bran cereal
3/4 cup milk
1/2 cup whole-wheat flour
1/2 cup all-purpose flour
1/3 cup shredded carrots
2 tsp baking powder
1/2 tsp ground cinnamon
1/4 tsp salt
1 large egg, lightly beaten
1/4 cup packed dark-brown sugar
1/4 cup crushed pecans

DIRECTIONS

Preheat oven to 400F. Combine cereal and milk then let stand until softened, about 5 minutes. Whisk together flours, baking powder, cinnamon, and salt. Stir oil, egg, and sugar into cereal mixture. Fold in flour mixture then fold in carrots. Divide batter among cups and sprinkle with crushed pecans. Bake 20 to 25 minutes.



ROSÉ INFUSED FRENCH TOAST

CarmelaPOP for French Ministry of Agriculture

INGREDIENTS

1 Egg
1/2 Cup heavy cream
1/2 Cup rosé wine
1/4 Cup brown sugar
1/4 Cup butter
10 Bread slices

DIRECTIONS

Mix the egg, heavy cream, brown sugar, and rosé wine in a bowl. Dip the bread in the egg mixture and set aside. Heat the butter in a skillet then cook the bread on each side. Repeat with all the slices. Serve and enjoy.



CHICKEN & PUMPKIN WAFFLES



In the Know Mom
for Foster Farms

INGREDIENTS

Foster Farms Simply Raised chicken breast tenders
2 eggs, beaten
1/2 cup almond flour
1 cup gluten free panko bread crumbs
gluten free waffle mix
1/2 small sugar pumpkin, roasted and pureed
maple syrup
powdered sugar, optional

DIRECTIONS

Preheat oven to 375 degrees. Create three dredging pan stations – one with the flour (+ salt and pepper), another with beaten eggs and the other, panko breadcrumbs. One at a time, dip the chicken into the flour, then into the egg and finally into the panko. Evenly coat the tender in the panko for maximum crunch. Place each breast tender on a baking sheet and put in the oven for 12-15 minutes. While the chicken is baking, prepare the waffle mix according to package. Add in the roasted pumpkin and pumpkin pie spice. Mix lightly. Cook in a waffle iron according to directions. Assemble plates – waffle, 1-2 chicken tenders and then top with maple syrup. Additional sprinkle of powdered sugar optional, but advised.



SOUTHWEST EGG IN A HOLE

A Simple Pantry for Puff Pastry



INGREDIENTS

4 Roma Tomatoes
2 Serrano Peppers
2 Garlic Cloves, peeled
Kosher Salt, to taste
1 Sheet Pepperidge Farm® Puff Pastry, thawed
1/2 C Monterey Jack Cheese, shredded
4 Eggs
1/2 C Tomatoes, diced
1/2 Avocado, diced
4 Tbsp Chile
1/2 C Cotija Cheese
Kosher Salt, to taste
Pepper, to taste

DIRECTIONS

Preheat comal to medium high, then add the roma tomatoes, serrano pepper, and garlic cloves to the dry skillet and let char until blackened, turning occasionally, around 5 minutes. Add to a blender and pulse until smooth. Season with salt as necessary. Set aside Preheat oven to 400 degrees. Cut the puff pastry into four large circles, roughly 4-5 inches in diameter. Leaving a 1/4 inch border, score the puff pastry, then prick the middle with a fork. Place on a parchment lined baking sheet and bake for 10 minutes. Press down the middles of each puff pastry round if needed, then divide the monterey jack cheese between the rounds. Crack one egg into each hole, then place back in the oven for 10-15 minutes or until the egg whites have set. Top each egg in a hole with diced tomato, avocado, cotija cheese and 1 tablespoon of the chile. Sprinkle with salt and pepper and serve immediately.



AVOCADO TOAST

Blackberry Babe for Hiland Dairy

INGREDIENTS

1 piece bread, whole wheat or sprouted
1/2 avocado
1 tbsp Hiland Dairy Cottage Cheese
1 egg

DIRECTIONS

Toast bread. Add avocado and cottage cheese to small bowl. Smash avocado and stir to combine. Smear avocado spread on toast. Gently crack egg into a hot pan for about 2 minutes. Cover the pan with a lid for an additional minute to finish, do not flip the egg. Slide the egg out of the pan on top of toast. Crack black pepper and sea salt over the top.



PEPPERONCINI PIZZA FRITTATA

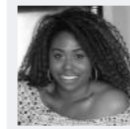
Easy Cooking with Molly for Mezzetta®

INGREDIENTS

4 eggs
2 tbsp warm water
2 tbsp oil
6 pepperoncini peppers
2 medium boiled potatoes
1/4 cup shredded broccoli
1/4 cup shredded zucchini
4 tbsp ricotta
8 cherry tomatoes - halved
Salt
Pepper
Red chili flakes
Italian seasoning
3 tbsp shredded mozzarella

DIRECTIONS

In a large bowl, whisk together eggs and warm water. Add potatoes, zucchini, broccoli, peppers and mix everything together. Heat a skillet and add 1 tbsp oil and half of the frittata batter in the pan. Cover and cook over low heat for 2 minutes. Remove the cover and let it cook for another 1-2 minutes. Take a plate and flip the frittata over the plate then slide it back to the pan and cook the top layer for a minute. Flip the frittata back using the same method. Top with mozzarella, tomato and some chopped pepperoncini. Sprinkle with red chili flakes and Italian seasoning then cover with a lid. Cook on low heat for another 2 minutes until the cheese melts.



BANANA PUFF PUFFS

Ev's Eats for Maxwell House

INGREDIENTS

1 cup warm water
1 packet dry active yeast
1/2 cup sugar
1 tsp salt
2 large bananas, mashed
3 cups flour
1 tsp nutmeg
Oil for deep-frying

DIRECTIONS

Classic Nigerian banana puff puff with a twist; soft, chewy and filled with bananas! In a small bowl, mix the yeast, sugar, nutmeg, salt, and warm water together. Set aside for 5 minutes. Add the mashed bananas to the flour. Gradually begin to add the water mixture to the flour and mix together by hand. The consistency of the mixture should resemble a thick pancake batter. Adjust the amount of water as necessary. Cover the mixture with a tea towel, and store in a cool, dark dry area while the mixture begins to rise for about 1-2 hours. Add vegetable oil to a large pot, about 3 inches high. Heat over medium flame. When the oil is hot, drop the batter either by hand or with a spoon into the oil. Fry for 3-5 minutes, until the dough is a golden brown color. The ball should rise to the top, and you may need to flip it so the other side can cook. Remove the balls with tongs or a slotted spoon and place on paper towels to absorb the oil. Sprinkle with powdered sugar (not traditional) or serve as is.

FOR DAY



BANANA CHOCOLATE SMOOTHIE BOWL

Cook With Manali for Post Cereal

INGREDIENTS

Topping:

sliced banana
Great Grains® cereal
chocolate chips
coconut flakes

Smoothie:

1 cup milk, use any milk of choice
2 small bananas, frozen
¼-1/2 cup ice cubes
1 tablespoon cocoa powder
2-3 teaspoons maple syrup or honey

DIRECTIONS

To a blender add frozen bananas, milk, ice cubes, cocoa powder and maple syrup. Pulse till everything is well combined. Adjust consistency accordingly. For a thicker smoothie, add less ice cubes. Pour smoothie into a bowl and top with sliced banana, chocolate chips, Great Grains® cereal and coconut flakes. Enjoy!



CHOCOLATE & STRAWBERRY BREAKFAST PARFAIT

J-Man and Miller Bug for Nature Valley

INGREDIENTS

1 Cup of Chocolate Oat Cluster Nature Valley Cereal
6 Ounces of Low-Fat Strawberry Yogurt
Fresh Strawberries

DIRECTIONS

Simply added half of the low fat strawberry yogurt to the bottom of a glass. Next, I poured in half of a cup of Chocolate Oat Clusters Nature Valley Cereal. Slice a few fresh strawberries and add them on top. Then it's time for another layer of yogurt and Chocolate Oat Clusters Nature Valley Cereal and a strawberry on top to finish everything off!

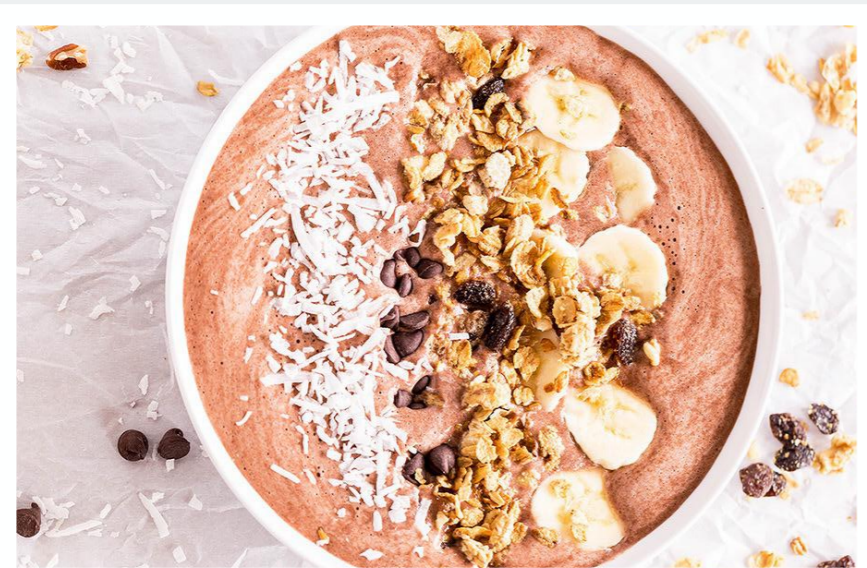
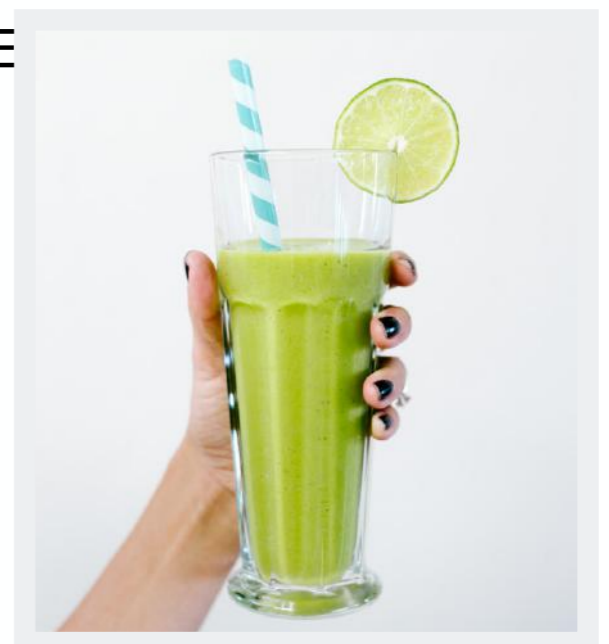


GINGER & GREENS SMOOTHIE

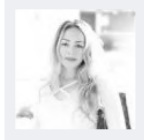
Pink Pistachio for Dorot

DIRECTIONS

Blend together: 1 cup plain yogurt, organic spinach or power greens, one whole mango (diced), 1 banana, half of a lime (almost peeled, leave in a portion for extra zing + health benefits), 2 cubes frozen ginger, half an avocado, a pinch of salt, a dash of vanilla, honey to sweeten, coconut water, and ice. Note: an orange or 2 clementines may be added, when in season. Omega 3 proteins such as hemp seed, chia, and flax are added when served as more of a meal.



FOR DAY



PB&J BANANA CREPES

Nicole Banuelos for Smuckers®

INGREDIENT

Crepes
Jif® Creamy Peanut Butter
Smucker's® Strawberry Jam
Sliced bananas
Smucker's® Chocolate Syrup

DIRECTION

Spread Jif® Creamy Peanut Butter over half of your crepe then spread your favorite Smucker's® jam/jelly over the Jif. Arrange sliced bananas over your Jif® peanut butter & Smucker's® jam. Fold your crepe in half twice. Drizzle with Smucker's® Chocolate Sundae Syrup and add a few more slices of banana at the top.



PUMPKIN OVERNIGHT OATS

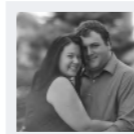
Whole Food Bellies for illy®

INGREDIENT

1 cup plain whole milk yogurt
3 tsp illy® cold brew coffee concentrate
1 1/2 cups pumpkin puree
1 cup old fashioned oats
2 tbsp chia seeds
1 tsp pumpkin pie spice
2 tbsp pure maple syrup
1 tsp pure vanilla essence
Pecans and chocolate chips to serve

DIRECTION

Mix all ingredients into a large bowl with a lid and stir well. Cover mixture and pop it into the fridge overnight or for at least 8 hours. Transfer the mixture to 4 8-oz mason jars with lids and store in the fridge until ready to serve. Top with pecans and chocolate chips.



CHORIZO EGG MUFFINS

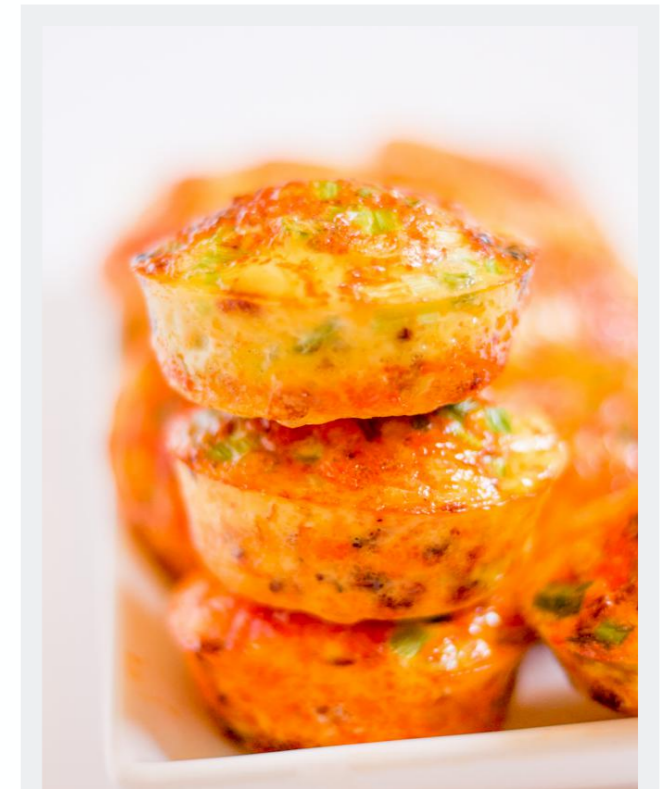
Our Mini Family for NatureSweet® Tomatoes

INGREDIENT

8 large eggs
1 1/2 cups of pork chorizo, cooked
1 cup of shredded mozzarella cheese
1 cup of green onions
1 NatureSweet® Eclipses™ tomato

DIRECTION

Preheat the oven to 350F. Spray or grease a 12 muffin tin and set aside. Crack and whip the eggs in a large mixing bowl. Chop up the green onions and tomato (removing the seeds) and scoop them into the mixing bowl with the eggs. Scoop the cooked ground chorizo and shredded cheese into the bowl and mix well. Fill the muffin tins with the mixed ingredients about 3/4 of the way full. Bake the egg muffins in the oven at 350F for 25-30 minutes. Either serve immediately or store them in the refrigerator to be reheated later.





FOR NIGHT

 LINQIA

FOR NIGHT



MANGO HABENERO CHICKEN WINGS



Flavor Mosaic
for La Victoria

INGREDIENTS

24 chicken wings (or drummettes) with skin (approx 3 pounds)
Salt and pepper
½ teaspoon garlic powder
½ teaspoon paprika
¾ cup La Victoria Mango Habanero Salsa
½ cup peach preserves
¼ cup chopped cilantro for garnish
Serve with Ranch dressing for dipping

DIRECTIONS

Preheat oven to 400 degrees F. Sprinkle the wings with salt, pepper, garlic powder and paprika. Place the wings on a foil covered baking sheet and cook in a preheated oven for about 45 minutes. In a medium saucepan over low heat, stir together the La Victoria Mango Habanero Salsa and peach preserves until smooth and heated through. Brush the Mango Habanero glaze over each of the wings and cook for about 8 - 10 minutes more. Remove from oven and place on a serving plate. Garnish with chopped cilantro. Serve with ranch dressing and La Victoria Mango Habanero Salsa.



HORSERADISH SALMON

Plated Cravings for Wente

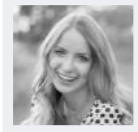
INGREDIENTS

4 (5oz) salmon fillets
1/3 cup (75g) cream cheese
1/2 lemon, zest only
1 tbsp creamy horseradish
1/4 cup (15g) panko breadcrumbs
1/4 cup (15g) parmesan cheese, coarsely grated
1 tbsp fresh parsley, chopped
Salt and Pepper
Olive oil

DIRECTIONS

Preheat the oven to 400°F (200°C) and prepare a baking sheet with olive oil. Place the salmon fillets on the baking sheet, drizzle a little bit of olive oil over the fish, and season with salt and pepper. Combine the cream cheese, creamy horseradish, and lemon zest in a small bowl. Spread on top of each salmon fillet. Mix the panko breadcrumbs, parmesan, and parsley in a small bowl and sprinkle on top of the cream cheese mixture. Bake in the oven for about 15 minutes. The salmon is done when its color has changed from translucent to an opaque pink.

FOR NIGHT



OLIVE PIZZA

Elisabeth McKnight for Lindsay Olives



INGREDIENTS

Pre-made pizza crust
Mozzarella cheese
1 Italian sausage
Spinach
Yellow bell peppers
Black olives
Tomato sauce
Goat cheese

DIRECTIONS

Preheat your oven to 450F. Lightly spread tomato sauce on your pizza crust and cover with a generous amount of mozzarella cheese. Add Italian sausage, spinach, bell peppers, olives, and goat cheese. Cook for 7-9 minutes and serve warm.



HONEY LEMON CHICKEN

Innocent Delight for National Honey Board



INGREDIENTS

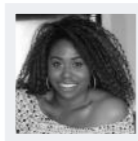
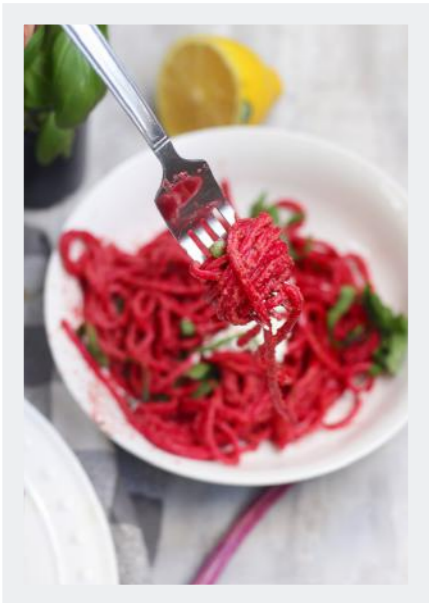
1.5 lb chicken thighs
1 yellow onion large, quartered
1 lemon, sliced
4 strings rosemary

Sauce:

2 tbsp olive oil extra virgin
2 tbsp lemon juice fresh
1/4 cup honey liquid
2 cloves garlic chopped
1/2 tsp salt
1/4 tsp black pepper

DIRECTIONS

In a bowl combine all sauce ingredients. In a small baking dish or 9 inches cast iron skillet place quartered onions at the bottom, top with sliced lemon, rosemary strings and chicken thighs. Top the chicken with the sauce and bake for approximately 50 minutes in the 350F oven until the chicken is golden brown and its internal temperature is 165F. Few times during baking, baste the chicken with the sauce.



BEET PESTO PASTA

Ev's Eats for Stella® Cheese

INGREDIENTS

3 beets, washed
3 tsp garlic, chopped
1/2 cup pine nuts
1/3 cup olive oil
A handful of basil
1 cup grated parmesan cheese
Salt and pepper to taste
1 lb spaghetti, cooked and drained
1 tbsp heavy cream
2 oz black truffle goat cheese
Chives for garnish

DIRECTIONS

Bring a pot of water to a rolling boil and place the cleaned beets in for 30-40 minutes, or until tender. Fork should easily poke through the beets. While the beets are cooking, bring another pot of water to boil to cook the spaghetti. Once cooked, drained the beets and let them cool off. Peel the skin off, and chop the beets and place into a food processor. Add in the garlic, pine nuts, basil, parmesan cheese, and olive oil and blend until smooth. Once the spaghetti is cooked, heat up 1 tablespoon of butter in a saute pan. Add the pesto sauce and warm up for 1-2 minutes. Add in the heavy cream and goat cheese. Stir together until cheese is melted and incorporated with the sauce. Mix the beet pesto in with the drained noodles. Garnish with additional parmesan cheese, a dollop of goat cheese, and chives if desired.



WHITE BEAN TURKEY CHILI

Plating Pixels for National Turkey Federation

INGREDIENTS

1 tbsp olive oil light
1 medium yellow onion diced
3 cloves garlic minced
1 lb ground turkey
1 tbsp chili powder
2 tsp cumin
1/2 tsp salt & pepper
1 1/2 cups vegetable stock
2 zucchinis cut into 1/2-inch cubes
2 cans cannellini beans
1 can mild diced green chile peppers, undrained
1 1/2 cups pepper jack cheese
Cilantro as garnish

DIRECTIONS

Heat olive oil in a large pot over medium high heat. Add onion and garlic. Cook, stirring often, until translucent and fragrant. Stir in ground turkey, chili powder, cumin, salt and pepper. Cook until browned, 5-7 minutes, breaking up meat as it cooks. Reduce heat to medium, do not drain liquid. Stir in stock, zucchini, beans, chili peppers and 1-cup cheese. Simmer 15-20 minutes, until thickened and zucchini is tender. Serve and sprinkle with remaining cheese and cilantro as garnish.





CHICKEN AND CHORIZO PAELLA

Olivia's Cuisine for Wines of Garnacha

INGREDIENTS

½ cup dry white wine	Salt and freshly ground pepper
Pinch saffron threads	1 teaspoon smoked paprika
6 ounces Chorizo sausage, sliced	1½ cups Valencian rice
6 chicken thighs roughly chopped	2 cups chicken broth
1 large Spanish onion, chopped	1 cup frozen peas
3 cloves of garlic, minced	½ cup halved pitted green olives
1 large red bell pepper, seeded and diced	½ cup chopped parsley
1 large tomato, chopped	1 lemon to garnish

DIRECTIONS

Preheat oven to 400F degrees. In a small measuring cup, mix the wine and the saffron threads. Heat a large paella pan over medium-high heat. Add the chorizo and cook, stirring occasionally, until browned and fat begins to render, about 3 minutes. Remove with a slotted spoon and transfer to a large plate. Add the chicken thighs, adding some olive oil if necessary, and cook until browned, about 5 to 8 minutes. Season with salt and pepper. Remove and transfer to plate with chorizo. Reduce heat to medium and add the chopped onion, sautéing until translucent. Add the garlic and stir for 30 seconds or until fragrant. Then, add the tomatoes, the red pepper and the smoked paprika. Cook for a couple of minutes, until the veggies are softened. Add the rice and stir to coat. Season generously with salt and pepper. Then, pour the wine-saffron mixture and bring to a boil, scraping up browned bits from the bottom of the pan. Return the chorizo and chicken to the pan and add the chicken broth. Once it starts simmering, cover and transfer to the preheated oven. Bake paella until rice is almost tender, about 20 minutes. Stir the rice and taste for seasoning, adding more salt and/or pepper if necessary. Add the frozen peas and olives and return the pan to the oven for 5 more minutes. Scatter the chopped parsley over the paella, and serve with lemon wedges on the side for squeezing over.



CAPRESE GNOCCHI

Unicorns in the Kitchen for RAGÚ®

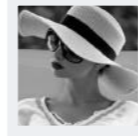


INGREDIENTS

1 pack gnocchi
 3/4 jar RAGÚ® Homestyle Thick & Hearty Traditional Sauce
 5-6 slices fresh mozzarella cheese
 1/2 cup fresh basil

DIRECTIONS

Cook gnocchi according to the package (in boiling water until they float on top, about 3-4 minutes) Heat RAGÚ® Homestyle Thick & Hearty Traditional Sauce in a skillet, add cooked gnocchi and mix using a spatula. Top with mozzarella slice, cover until the cheese is melted. Top with basil, turn the heat off and serve warm.



GRILLED ADOBO SQUASH TACOS

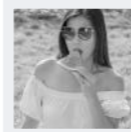
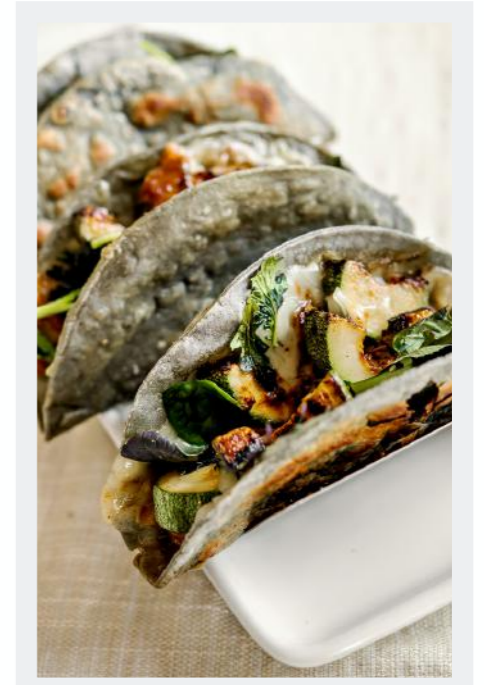
In the Know Mom for La Victoria®

INGREDIENTS

6 guajillo chilies
 1 chipotle chili
 4 ancho chilies
 1 cup grapeseed oil
 1 cup boiling water
 8 whole all spice seeds
 1 tsp ground cumin
 1 tbsp dried oregano
 5 cloves garlic
 2 tbsp sugar
 2 whole roma tomatoes
 1/2 cup apple cider vinegar
 2 Delicata squash
 6 small corn tortillas
 8 oz Jack cheese, grated
 1 tbsp grapeseed oil
 La Victoria® sauce
 4 ounces arugula

DIRECTIONS

Remove the seeds and stems from the chilies. In a pot, heat oil to approximately 350F. Add the guajillo chilies and fry 30 seconds, then remove to a bowl of water. Repeat with the other chilies. Place all the ingredients above in a blender and purée until smooth. Heat a sauté pan until hot and pour in the adobo. Cook for a few minutes and remove from the heat and cool. Cut the squash in half lengthwise and remove the seeds and fibers. Rub the adobo on the inside and outside of each half and with salt and pepper. Grill the squash until soft and nicely browned. Cool and slice into quarter-inch slices. Assemble the tacos, heat on a griddle until cheese is melted, then top with La Victoria® taco sauce.



PORK CHOPS WITH RED WINE POMEGRANATE GLAZE

Posh Journal for Grocery Outlet

INGREDIENTS

Pork Chops:
 2 pork chops
 1/2 tsp salt
 1/4 tsp black pepper
 1/2 tsp dried thyme
 1 tbsp canola oil
 1 tbsp unsalted butter

Red Wine Pomegranate Glaze:
 1/2 cup pomegranate juice
 1/4 cup dry red wine
 1/4 cup chicken broth
 1 garlic clove minced
 1 tbsp fresh thyme
 1 tbsp 100% pure honey
 1/2 tbsp balsamic vinegar
 1 tbsp butter
 Black pepper
 Salt to taste

DIRECTIONS

Pan-Seared Pork Chops: Season the pork chops with black pepper and salt. Heat canola oil/vegetable oil in a cast iron skillet over medium-high heat until smoking. Place the seasoned pork chops in skillet and cook for about 1 minute before turning. Add butter and thyme to skillet. Continue cooking and basting for about 1 minute before turning. Repeat this process every 1 minute until pork chops are golden brown and well crusted. Remove the pork chops from the heat and let to stand for at least 3 minutes at room temperature before serving. Serve with red wine pomegranate glaze. **Red Wine Pomegranate Glaze:** In a medium sauce pan, add the pomegranate juice, dry red wine, chicken broth, garlic, thyme, honey and balsamic vinegar. Cook until the liquid is reduced by half. Turn the heat to low and add the butter. Keep stirring until it melts, then season with salt and pepper to taste.

FOR NIGHT



TROPICAL SWEET AND SOUR PORKLESS TACOS

Plated Pixels for Gardein

INGREDIENTS

2 (10.5-ounce) packages Gardein Sweet and Sour Porkless Bites
1 tablespoon light olive oil
1 large orange bell pepper, diced
½ cup purple cabbage, thinly sliced
¼ cup fresh cilantro leaves
1 mango, diced
2 limes

DIRECTIONS

Place sweet and sour sauce pack in a bowl of warm water to defrost (I only used once sauce pack). Heat olive oil in a large pan or skillet to medium heat. Add porkless bites from both packages and bell pepper. Cook 8 minutes, stirring often, or until crisp and heated through. Stir in one sauce pack and remove from heat. Heat corn tortillas if desired. Top each with porkless bites, and desired amount of cabbage, cilantro and mango. Squeeze lime juice on each as garnish.



BAKED MEATBALLS

Faith.Food.Family.Fun for Bertolli

INGREDIENTS

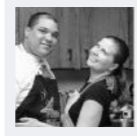
About 14-15 (2oz) frozen meatballs
1 jar Bertolli pasta sauce
1 handful freshly grated mozzarella cheese

DIRECTIONS

Heat meatballs according to package directions. While they are in the oven, add Bertolli sauce to a 9" oven proof skillet. Add the warmed meatballs to the sauce, spooning a little of the sauce over the meatballs. Bake at 450°F for 10 minutes. Remove from oven and add the shredded mozzarella. Return to the oven for another 10 minutes. Serve on subs, with pasta, or eat in a bowl with a large piece of crusty bread!



FOR NIGHT



FRENCH DIP SANDWICHES WITH CARAMELIZED ONION AU JUS

The Crumby Kitchen for Pepperidge Farm®

INGREDIENTS

London Broil:

1-2lb. London broil roast
3 shallots, diced
3 cloves garlic, minced
1/4 cup soy sauce
3 tbsp balsamic vinegar
2 tbsp juice
1 tbsp oil
1 tsp dried oregano
3 sprigs fresh thyme
Kosher salt
Black pepper

Caramelized Onion Au Jus:

1 red onion, thinly sliced
3 cloves garlic, minced
1 packet onion soup mix
1 can beef consomme
1/2 cup beef broth
1/4 cup red wine
1/3 cup water
2 tbsp Worcestershire sauce
Pepperidge Farm® Stone Baked
French Artisan Rolls
Havarti cheese, sliced

DIRECTIONS

London Broil: Pierce roast with a fork and add it to a large zipper bag. Add shallots, garlic, soy sauce, vinegar, lemon juice, oil, oregano, and thyme to bag and seal. Massage into roast, then allow to marinate in refrigerator 2 hours, turning every 30 minutes. Preheat broiler to high, setting the rack on the second highest level. Spray a broiler pan with cooking spray. Remove roast from bag; discard shallots and garlic. Retain marinade liquid and set aside. Sprinkle meat evenly with salt and pepper. Broil 4 inches from heat for 5-6 minutes on each side. Let stand 10 minutes before slicing the beef thinly. **Caramelized Onion Au Jus:** In a large pan, add the reserved roast marinade, onions, and garlic. Stir for 5 minutes, until softened. Stir in the soup mix, then add the consomme, broth, wine, and Worcestershire. Bring it to a boil, then reduce heat to low. Simmer for 45 minutes, stirring occasionally. Remove from heat and pour liquid through a fine strainer, reserving the liquid and onions in separate bowls. Heat oven to 400F. Toast frozen rolls for 8-9 minutes, then remove and slice in half. Top with slices of beef, Havarti cheese, and caramelized onions. Toast the sandwiches for 2 minutes until the cheese is melted. Serve with bowls of au jus for dipping.



BROCCOLI YOGURT SOUP

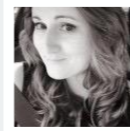
Donuts + Down Dog for Bellwether Farms

INGREDIENTS

2 tbsp olive oil 1/4 tsp seasoning salt
2 tbsp onion 1 tsp red pepper flakes
3 garlic cloves 1/4 tsp black pepper
4 cups broccoli 12 oz plain yogurt
3 cups broth
4 cups spinach

DIRECTIONS

Add olive oil to a large pot and cook on low heat. Add in onions and cook for 2 minutes. Stir in garlic and cook for an additional minute. Toss in broccoli and cook for 10 minutes over medium heat, cover. Stir in broth and bring to a boil. Simmer for 5-10 minutes until broccoli is fully cooked. Take off heat and stir in spinach, red pepper flakes, seasoning salt, and pepper. Add soup to blender and pulse. Blend until smooth. Mix in 6 ounces of yogurt. Blend again. Pour soup into bowls and garnish with olive oil drizzle, black pepper, and a dollop of yogurt.



BUFFALO TURKEY BURGERS

Dishing Delish for National Turkey Federation

INGREDIENTS

Buffalo Turkey Burgers
1 1/2 lb ground turkey
1 large egg
1/4 cup breadcrumbs
1/4 cup buffalo sauce
1 tsp onion powder
1 tsp dried parsley
1 tsp tamari

Greek Yogurt Ranch

1 cup greek yogurt
1/2 tsp dried chives
1/2 tsp dried parsley
1/2 tsp dried dill weed
1/2 tsp garlic powder
1/2 tsp onion powder

DIRECTIONS

Mix all burger ingredients together in a large bowl until well combined. Form into 7-8 burger patties. Over medium heat, cook burgers on a large skillet for about 5 minutes on each side, or until turkey is completely cooked through. In another bowl, whisk together all greek yogurt ranch dressing ingredients. Once burgers are done cooking, evenly top all of them with dressing.



FOR NIGHT



VEGGIE STUFFED SHELLS

Strawberry Blonde Kitchen for Ragu



INGREDIENTS

1 jar Ragu Homestyle Thick & Hearty Roasted Garlic Sauce
1 box jumbo pasta shells
1 tbsp olive oil
1 cup carrots, shredded
1 cup zucchini, shredded
1 cup yellow squash, shredded
½ onion, chopped
1- 10 oz box frozen spinach, thawed and well drained
15 oz low fat ricotta cheese
1 cup shredded Italian cheese
1 tbsp Italian seasoning
½ tsp ground fennel
salt and pepper

DIRECTIONS

Preheat oven to 350°. Prepare jumbo pasta shells according to package direction. In a large skillet, over medium heat, add oil and saute carrots, zucchini, squash and onion for 3 to 5 minutes. Stir in spinach, cook for 1 minute and transfer to a large bowl. Add ricotta cheese, ¾ cup Italian cheese blend, Italian seasoning and fennel into vegetable mixture. Stir to combine. Cover the bottom of a 13 x 9" pan or large cast iron skillet with Ragu Sauce. Place 2 tbsp of the veggie and cheese mixture into each shell and place into pan with sauce. Fill shells until filling is gone. Top shells with ¼ cup cheese and bake until cheese is melted.



DIRECTIONS

Kebabs: Mix all the ingredients together and marinate it for 4-5 hours in the fridge. Form them into long cylinders over wooden skewers (previously soaked in water) with wet hands. Grill over medium high heat turning occasionally till it is completely cooked, 7-8 minutes.
Chutney: Blitz everything together in a blender and serve it along with Kebabs.

TURKEY SHEEK KEBABS



Ria's Collection
for National Turkey Federation

INGREDIENTS

Kebabs:

1 lb ground turkey meat
1/3 cup minced red onions
1 tablespoon cornstarch
1 tablespoon storebought Sheek Kebab
1 1/2 teaspoons grated garlic
1 1/2 teaspoons grated ginger
1 teaspoon red chili powder / cayenne
1/2 teaspoon turmeric powder
1/2 teaspoon salt
Juice of half a lime
1 egg, beaten lightly
Breadcrumbs from 2 white bread slices

Chutney:

1/2 cup thick plain yogurt
1 serrano chili
a handful of cilantro leaves
Salt

FOR NIGHT



PIMIENTO MAC & CHEESE

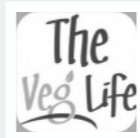
*Kitschen Cat for Price*s Pimiento*

INGREDIENTS

3 cups dried pasta shells
4 thick slices bacon, chopped
1 small yellow onion, minced
3 tbsp butter
3 tbsp flour
1 tsp mustard powder
2 cups milk
12 oz container Price*s Pimiento Cheese
4 ounces grated sharp cheddar cheese
2 tsp hot sauce
1 tsp salt
½ tsp black pepper
4 green onions

DIRECTIONS

Cook pasta according to package directions, then drain and set aside. Preheat oven to 400F. In an oven proof skillet, sauté bacon until almost crispy, then add in minced onion and cook until onion is soft, about 4 minutes. Add butter, let melt, then whisk in flour and mustard powder and cook over medium heat until flour starts to slightly brown, about 1 minute. Whisk in milk, making sure no lumps of flour remain. Milk will start to thicken and bubble after 3-4 minutes. Remove from heat. Add Pimiento Cheese, grated cheese, hot sauce, salt, and pepper. Stir until cheese is all melted and sauce is thick and creamy. Add in cooked pasta, stir to coat, then place skillet in oven for 15-20 minutes, or until edges are brown and the top is bubbly and starting to brown. Top with chopped green onions and extra hot sauce if desired.



RATATOUILLE

The Veg Life for Dorot



INGREDIENTS

Onion/Pepper "Piperade":
1-1/2 tsp oil
1 small onion diced
1 red bell pepper
1 yellow bell pepper
1 orange bell pepper
2 cubes DOROT garlic
15 oz Canned tomatoes
Salt & pepper

Vegetables:

2 Zucchini sliced 1/4" thick
2 Yellow squash sliced 1/4" thick
1 Chinese eggplant sliced 1/4" thick
4 Roma tomatoes sliced 1/4" thick

Basil Topping:

2 cubes Dorot basil
1 tbsp vegan margarine

DIRECTIONS

In a large skillet over medium high heat, add the oil, onion, peppers and garlic. Saute, stirring occasionally until they have reduced down and are softened. Add the diced tomatoes and season with salt and pepper. Cook for a few more minutes. Spread into a 10" round baking dish. Layer one slice of each: eggplant, zucchini, yellow squash and tomato and place in an exterior circle pattern in the pan. Melt 1 tbsp of vegan margarine with 2 of the Dorot basil cubes. Apply topping evenly over the veggies. Cover with parchment and bake at 400F for about 30 minutes.



BLACKBERRY AND PEACH BRIE GRILLED CHEESE SANDWICH

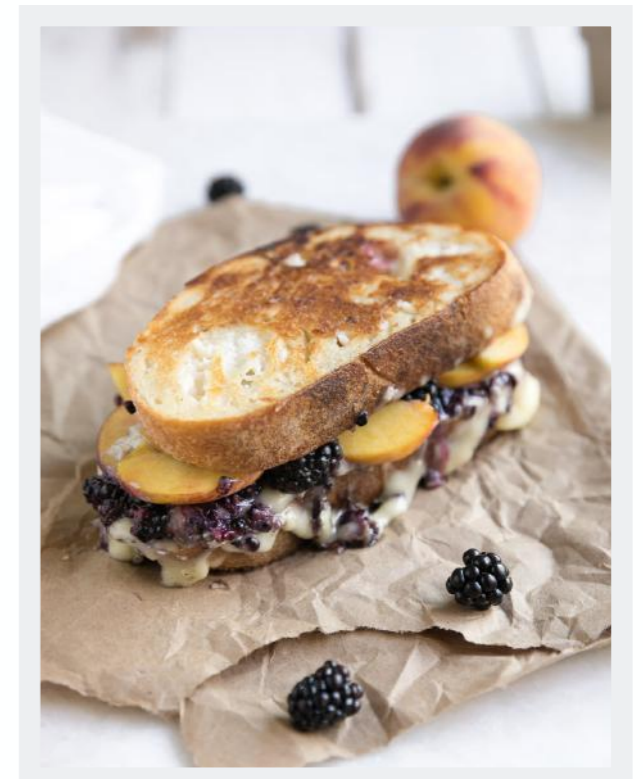
Coffee & Crayons for French Ministry of Agriculture

INGREDIENTS

4 slices of fresh sourdough bread
4 tbsp President Butter, softened
8 ounces La Chatelain
Brie, sliced
2 peaches, pitted and thinly sliced
6 ounces blackberries

DIRECTIONS

Spread 2 slices of bread with 1 tablespoon of butter. Place sourdough slices, butter-side-down, and top with half the sliced brie. In a small bowl, mash the blackberries with a fork and divide between the two sandwiches, spooning on top of the sliced brie. Arrange the sliced peaches on top of the smashed blackberries, finally topping with remaining sliced brie. Top each sandwich with the corresponding slice of bread and spread 1 tablespoon of butter on top of each. Heat a large skillet over medium heat. Add the sandwiches and cook until golden brown, approximately 3-4 minutes each side.





Thank you to our influencers for always inspiring others to bring new flavors to their kitchens.

