

Recipe for Magic

BONUS RECIPES





MAIN COURSE

Beef and Chorizo Empanadas with Chimichurri

Prep time:

25 minutes

Total cooking time:

40 minutes

Calories:

310 per serving
(8 servings)

Ingredients

1 Premade pie crust dough - chilled (favorite store bought)

1 lbs ground beef

Salt and pepper

3 Tbsp lard or olive oil

1 cup diced onion

2 oz diced chorizo

½ pound potatoes, peeled & diced

4 garlic cloves, mashed to a paste

2 tsp chopped thyme

2 tsp chopped marjoram or

1 tsp oregano

1 tsp tomato paste

1 tsp paprika

Large pinch cayenne

Beef or chicken broth, as necessary, or use water

½ cup chopped scallions, white and green parts

¼ cup chopped pitted green olives

2 hard-cooked eggs, sliced

2 egg yolks

1 cup chimichurri sauce (favorite store bought)

Instructions

1. Make the filling: Season ground beef generously with salt and pepper and set aside for 10 minutes. Add 3 Tbsp olive oil in a wide heavy skillet over medium-high heat. Add beef and fry until browned, stirring throughout, about 5 minutes.
2. Turn heat down to medium and add onion and chorizo. Keep turning mixture until onion is softened and browned, about 10 minutes. Add potatoes, garlic, thyme and marjoram and stir well to incorporate. (add more oil to pan if feels dry.) Season again with salt and pepper and let mixture cook for 2 more minutes. Stir in tomato paste, paprika and cayenne, then a cup of broth or water. Turn heat to simmer, stirring well.
3. Cook for about 10 more minutes, until both meat and potatoes are tender and the sauce just coats them. Stir in scallions and cool to room temperature. Cover and refrigerate until ready to use.



MAIN COURSE

Beef and Chorizo Empanadas with Chimichurri

Instructions continued...

4. Divide chilled dough into 1oz pieces and form into 2 inch diameter balls. Roll each piece into a 4 ½ circle. Lay dough circles on a baking sheet lightly dusted with flour. Moisten outer edge of each round with water. Put about 2 Tbsp of filling in the center of each round, adding a little chopped green olive and some hard-cooked egg to each.
5. Wrap dough around filling to form empanada, pressing edges together. Fold the edge back and finish by pinching little pleats or crimping with a fork.
6. Heat oven to 375 degrees. Place empanadas on parchment-lined or oiled baking about 1 inch apart. Brush tops lightly with egg yolks and bake on top shelf of oven until golden, 10-15 minutes. Serve warm with Chimichurri sauce.



MAIN COURSE

“Hotlanta” Sweet Peach Hot Chicken

Prep time:

3 hours

Total cooking time:

4.5 hours

Calories:

589 per serving
(2 pieces per serving)

Ingredients

3 ½ -4-lb. Chicken cut into parts (breast halved)	3 Tbsp cayenne pepper
1 large egg	1 Tbsp brown sugar
1 cup whole milk	½ Tsp chili powder
1 Tbsp hot sauce (favorite store bought i.e Tabasco)	½ Tsp paprika
1 Tsp black pepper	½ Tsp garlic powder
1 Tsp Kosher salt plus 2 Tsp	1 Tsp butter (softened)
2 cups all purpose flour	1 can peaches in syrup
	Vegetable oil for frying (about 8-10 cups)

Instructions

1. Toss chicken with black pepper and 2 Tbsp. salt in a large bowl. Cover and chill at least 3 hours,
2. Whisk eggs, milk, 2 Tbsp peach syrup and hot sauce in a large bowl. Whisk flour and remaining 2 tsp of salt in another large bowl.
3. Fit a Dutch oven or other deep heavy bottom pot with a thermometer; pour in oil to measure 2”. Heat over medium-high heat until thermometer registers 325°. Pat chicken dry. Working with 1 piece at a time, dredge in flour mixture, shaking off excess, then dip in milk mixture, letting excess drip back into bowl. Dredge again in flour mixture and place on a baking sheet.
4. Working in 4 batches and returning oil to 325° between batches, fry chicken, turning occasionally, until skin is deep golden brown and crisp and an instant-read thermometer inserted into thickest part of pieces registers 160° for white meat and 165° for dark, 15-18 minutes. Transfer to a clean wire rack set inside a baking sheet. Let oil cool slightly.



MAIN COURSE

“Hotlanta” Sweet Peach Hot Chicken

Instructions continued...

5. To make peach glaze, drain 1 can of peaches in syrup and place syrup in a blender. Add 3-4 peaches back into syrup, puree until thoroughly blended. Transfer to a sauté pan and reduce over medium high heat until thick enough to coat the back of a spoon.
6. Whisk cayenne, brown sugar, chili powder, garlic powder, and paprika in a medium bowl; carefully whisk in 1 cup frying oil. Brush fried chicken with spicy oil and to finish drizzle peach glaze over chicken. Serve immediately.



MAIN COURSE

Rotisserie Cobb Salad

Prep time:

10 minutes

Total cooking time:

10 minutes

Calories:

290 per serving
(2-3 servings)

Ingredients

12 oz rotisserie chicken, diced

1/3 cup red wine vinegar

1 Tbsp dijon mustard

2/3 cup extra-virgin olive oil

kosher salt

Freshly ground pepper

1 head romaine lettuce coarsely
chopped

4 hard-boiled eggs, peeled and
quartered

8 slices of bacon, cooked and
crumbled

1 avocado thinly sliced

4 oz crumbled blue cheese

3/4 cup cherry tomatoes halved

Instructions

1. In a jar, shake together vinegar, mustard, and oil and season with salt and pepper.
2. On a large platter, spread out lettuce, then add rows of hard-boiled egg, chicken, bacon, avocado, blue cheese, and cherry tomatoes. Season with salt and pepper, drizzle with dressing. Serve.



APPETIZERS & SIDE DISHES

Air Fryer Zucchini Fries with Ranch

Prep time:

10 minutes

Total cooking time:

10 minutes

Calories:

64 per serving
(4 servings)

Ingredients

1 cup flour

1 lbs zucchini

1-2 eggs

½ cup grated Parmesan cheese

½ cup bread crumbs

1 tsp dried thyme

½ tsp smoked paprika

½ tsp garlic powder

Salt and pepper to taste

Oil spray

Ranch dressing (favorite store bought)

Instructions

1. Preheat Air fryer to 400 degrees.
2. Cut the zucchini lengthwise into wedges about ¾ inch thick.
3. In a shallow bowl, whisk the egg. In a second shallow bowl, combine parmesan cheese, bread crumbs, dried herbs, smoked paprika, garlic powder and salt and pepper.
4. Dip zucchini wedges in flour, then egg mixture to coat all sides then coat the zucchini with the parmesan/bread crumbs mixture.
5. Cook the zucchini in batches. Start by coating the air fryer basket/tray with oil spray. Lay zucchini fries in a single layer cut side up in basket. Coat the zucchini fries with another coat of oil spray.
6. Air Fry at 400 degrees for 8-10 minutes. After cooking for 5 minutes, gently flip the zucchini fries and continue cooking for 3-5 minutes or until golden. Serve warm with a side of ranch dressing.



APPETIZERS & SIDE DISHES

Shrimp Spring Rolls

Prep time:

15 minutes

Total cooking time:

10 minutes

Calories:

161 per roll

(4-6 servings)

Ingredients

1 lb medium shrimp, peeled and deveined

1 Tbsp vegetable oil

8oz package of dried rice vermicelli noodles - cooked to package instructions

1 small head of lettuce

1 medium cucumber cut into thin strips

Fresh herbs: mint, basil, cilantro

12 8-inch rice paper wrappers

¼ cup hoisin (if too thick, add water to thin out)

2 Tbsp peanut butter

1 cup rice vinegar

½ Tsp sesame oil

1 Tsp chili garlic sauce (optional - store bought)

Instructions

1. To make the spring rolls, cook the dried rice vermicelli noodles to package instructions. Drain and set aside. To cook the shrimp, heat a medium pan, add vegetable oil. Lay shrimp on pan and sear on both sides until shrimp becomes pink and cooked. Remove shrimp from heat, allow to cool and slice each shrimp lengthwise in half
2. To assemble rolls, gather all your filling ingredients on plates: noodles, shrimp, lettuce, cucumber, herbs and rice paper wrappers. Add warm water to a large bowl. Quickly dip each rice paper wrapper in warm water for a few seconds and lay on rolling surface such as a cutting board or plate (they will still be slightly stiff).
3. Lay your lettuce first on the soft spring roll wrapper, then add the strips lettuce, herbs, cucumber, noodles and pork. Roll spring roll until you have about 1/3 of rice paper left, then lay about 2-3 pieces of shrimp, cut side up in a row and finish rolling. The shrimp will lay on the outside of the spring roll when you are finished rolling.
4. Serve with hoisin peanut dipping sauce.
5. For the sauce: In a bowl, combine all dip ingredients together (hoisin, peanut butter, rice vinegar, sesame oil, and optional chili garlic sauce and optional water, if needed). Use a fork to help blend well.



PIZZA & PASTAS

Bee Sting Flatbread Pizza

Prep time:

10 minutes

Total cooking time:

20 minutes

Calories:

213 (half pizza)

Ingredients

2 pieces of Naan style flatbread

$\frac{2}{3}$ cup of canned tomato sauce

1 cup shredded mozzarella cheese

20 pepperoni cup pieces or 14 pieces regular size pepperoni

1 cup of whole fresh basil leaves

2 Tbsp cup parmesan cheese

2 Tsp hot honey (favorite store bought)

Instructions

1. Preheat oven to 500 degrees.
2. Place flatbreads on a flat work surface. To make the first pizza, spoon $\frac{1}{3}$ cup of tomato sauce on the flatbread and spread evenly to about a half an inch from the edge of the bread. Sprinkle 1 Tbsp of parmesan cheese on the sauce and then top with the shredded mozzarella making sure to evenly cover all the sauce. Add fresh basil leaves and then place the pepperoni on top as desired.
3. Transfer the pizza to a baking pan and put into the oven on the middle rack. Bake for 4-5 minutes until most of the cheese is melted and remove from oven. Set oven to broil and when fully hot, put the pizza back in oven on the middle rack and broil until the pepperoni curl and cheese is fully melted and slightly brown. About 2 minutes. Remove, let cool slightly.
4. Drizzle with the Tsp of hot honey and serve.
5. Repeat to make the second pizza.