

Quick Easy Pizza Bread (Pinch of Yum)

Ingredients

1 teaspoon olive oil
3 cups chopped bell peppers (I used green, yellow, and red)
2 cups chopped mushrooms
salt to taste
1 lb. ground beef
1½ cups pizza sauce
½ cup shredded cheddar cheese
8 small ciabatta loaves

Instructions

Veggies: Heat the olive oil over medium high heat. Add the peppers and saute for 5 minutes; add the mushrooms and season with salt. Saute until soft. Drain excess moisture and set aside. **Hamburger:** Brown the hamburger with a little bit of water. Season with salt and pepper or a little seasoning salt. Break apart thoroughly with a wooden spoon. Drain off the excess moisture and combine with the veggies. Add the pizza sauce and stir to combine. Place in the fridge to cool. **Assembling:** Cut the tops off of the ciabatta loaves in a V-shape, leaving plenty of space inside the loaf for filling. Remove the filling from the fridge and mix in the cheese – if you add it while it's hot, the cheese melts and sort of just disappears. Stuff each loaf with filling, and top with extra cheese if you want. **Baking:** Bake at 400 degrees until the filling is warm and the bread is crispy on the outside. If they're frozen, the baking will take longer (more like 20-30 minutes), but if they're not frozen, it should only take 10-15 minutes.

Crispy Black Bean Quinoa Burritos (Two Peas in Their Pod)

Ingredients

1 tablespoon olive oil
1 small yellow onion, diced
1 clove garlic, minced
1/2 cup diced red bell pepper
1/2 cup diced green bell pepper
1 (15 oz) can Libby's Organic Black Beans, rinsed and drained
1/2 cup Libby's Organic Sweet Corn, rinsed and drained
1 1/2 teaspoons chili powder
1 teaspoon ground cumin
1/4 cup fresh cilantro, chopped
Juice of 1/2 lime
Salt and black pepper, to taste

2 cups shredded Cheddar cheese
10 burrito-sized flour tortillas

Cilantro Lime Quinoa:

2 cups vegetable broth
1 cup quinoa, rinsed and drained
1 clove garlic, minced
2 tablespoons fresh lime juice
1/3 cup chopped cilantro
1/4 teaspoon granulated sugar
Salt and pepper, to taste

Creamy Avocado Dip:

1/2 cup plain fat-free Greek yogurt (I use Chobani)
2 ripe avocados, peeled and seeded
1 clove garlic, minced
3 tablespoons chopped fresh cilantro
1 tablespoon finely chopped seeded jalapeño pepper
2 tablespoons fresh lime juice
1/4 teaspoon ground cumin
Salt and ground black pepper, to taste

Instructions

In a large skillet, heat the olive oil over medium high heat. Add the onion and cook until tender, about 5 minutes. Add the garlic and cook for 2 minutes. Stir in the peppers, black beans, corn, chili powder, cumin, and cilantro. Cook for 5 minutes. Add the fresh lime juice and season with salt and pepper, to taste.

For Cilantro Lime Quinoa: In a large pot, bring the 2 cups of vegetable broth to a boil. Stir in quinoa and cook until broth is evaporated and quinoa is tender, about 20 minutes. Pour quinoa into a medium bowl and fluff with a fork. Stir in garlic, lime juice, cilantro, and sugar. Season with salt and pepper, to taste.

Place a few spoonfuls of cilantro lime quinoa in the center of a tortilla, leaving 1/2-inch border around edges, then add the shredded cheese, and bean/corn mixture down the center of the quinoa. Roll burritos, by folding over the ends and rolling up. Continue making the rest of the burritos.

Heat a large non-stick skillet or griddle pan over medium heat. Arrange burritos, seam-side down, in pan or griddle and cook until golden brown and crisp, about 2-3 minutes per side. Serve warm with Creamy Avocado Yogurt Dip: Place the yogurt, avocados, garlic, cilantro, jalapeño, lime juice, and cumin in a blender or food processor. Mix until smooth. Season with salt and pepper, to taste.

Note: You don't want to fill the burritos too full or they will be hard to roll up.

Breakfast for Dinner (Unmeasured Scoop)

Ingredients

Pancakes (I like Hodges Mill Whole Wheat Buttermilk Mix)
Scrambled Eggs (I usually scramble about 8 for all of us)
Fresh fruit (I mix up bananas, blueberries and strawberries)
Bacon (I get the microwave kind)

Instructions

Mix up pancake mix and make as many pancakes as will feed your fam. Scramble up eggs and slice fruit. Cook bacon and place everything on table for the fam to grab 😊

The Ultimate Thanksgiving Leftover Sandwich (Ring Finger Tan Line)

Ingredients

2 very large slices of bread (whatever you have will work. I used challah.)
2 Tbsp butter
1 large slice leftover turkey
2 oz pepperjack cheese
2 oz provolone cheese
2 Tbsp homemade cranberry sauce (NOT STORE BOUGHT.)

Instructions

Butter one side of each slice of bread using 1 Tbsp of the butter. Place provolone on top, then pepperjack, then homemade cranberry sauce. Place turkey and other slice of bread on top, butter side out (if you like the turkey to be hot, heat it a little before putting it on the sandwich). Melt remaining butter in a skillet over medium-low heat. Place sandwich on the skillet and let it cook slowly until golden-brown on the bottom, about 3 minutes. Flip onto other side and continue to cook until both sides are browned. Slice in half and enjoy!

Turkey, Sweet Potato, & Watercress Salad (Martha Stewart)

Ingredients

1 large [sweet potato](#), peeled, halved crosswise, and cut into 1/2-inch-thick wedges
1 onion, halved and thinly sliced
2 tablespoons extra-virgin olive oil
1/2 teaspoon dried oregano
1/4 teaspoon ground coriander
1/2 teaspoon coarse salt
1/4 teaspoon cayenne pepper
2 tablespoons fresh [lime](#) juice
2 tablespoons extra-virgin olive oil

2 tablespoons coarsely chopped fresh flat-leaf parsley
Coarse salt and freshly ground pepper
1 1/2 cups large shreds cooked [turkey](#)
2 bunches [watercress](#), trimmed and cut into 2-inch pieces (5 cups)
6 radishes, quartered
2 ounces crumbled cotija [cheese](#) (1/2 cup), feta cheese, or ricotta salata

Instructions

Make the vegetables: Preheat oven to 450 degrees. Toss all of the ingredients on a rimmed baking sheet, and spread in a single layer. Roast, stirring once, until [sweet potato](#) wedges are golden and tender, about 25 minutes. Let cool on baking sheet.

Make the dressing and salad: Whisk [lime](#) juice, oil, and parsley in a large bowl. Season with salt and pepper. Stir in roasted [vegetables](#) and [turkey](#). Toss with [watercress](#), radishes, and half of the [cheese](#). Sprinkle remaining cheese on top, and serve immediately.

Balsamic Roast Beef (In a Pinch)

Ingredients

1 3-4 pound boneless roast beef (chuck or round roast)
1 cup beef broth
1/2 cup balsamic vinegar
1 tablespoon Worcestershire sauce
1 tablespoon soy sauce
1 tablespoon honey
1/2 teaspoon red pepper flakes
4 cloves garlic, chopped

Instructions

Place roast beef into the insert of your slow cooker. In a 2-cup measuring cup, mix together all remaining ingredients. Pour over roast beef and set the timer for your slow cooker. (4 hours on High or 6-8 hours on Low). Once roast beef has cooked, remove from slow cooker with tongs into a serving dish. Break apart lightly with two forks and then ladle about 1/4 – 1/2 cup of gravy over roast beef. Store remaining gravy in an airtight container in the refrigerator for another use.

