

320 Best Food Recipes

A Savorly Cooking recipe collection — free for home cooks.

Use this collection as inspiration and adapt ingredients, quantities, cooking times, and dietary choices to your needs. Food allergies and dietary requirements should always be checked against the actual ingredients.

1. Avocado Toast — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

2. Avocado Toast — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

3. Avocado Toast — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

4. Avocado Toast — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

5. Berry Yogurt Parfait — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

6. Berry Yogurt Parfait — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

7. Berry Yogurt Parfait — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

8. Berry Yogurt Parfait — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

9. Banana Oat Pancakes — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

10. Banana Oat Pancakes — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

11. Banana Oat Pancakes — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

12. Banana Oat Pancakes — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

13. Spinach Egg Scramble — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

14. Spinach Egg Scramble — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

15. Spinach Egg Scramble — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

16. Spinach Egg Scramble — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

17. Blueberry Muffins — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

18. Blueberry Muffins — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

19. Blueberry Muffins — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

20. Blueberry Muffins — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

21. French Toast — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

22. French Toast — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

23. French Toast — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

24. French Toast — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

25. Breakfast Burrito — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

26. Breakfast Burrito — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

27. Breakfast Burrito — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

28. Breakfast Burrito — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

29. Cinnamon Oatmeal — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

30. Cinnamon Oatmeal — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

31. Cinnamon Oatmeal — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

32. Cinnamon Oatmeal — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

33. Veggie Frittata — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

34. Veggie Frittata — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

35. Veggie Frittata — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

36. Veggie Frittata — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

37. Peanut Butter Smoothie — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

38. Peanut Butter Smoothie — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

39. Peanut Butter Smoothie — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

40. Peanut Butter Smoothie — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

41. Tomato Basil Soup — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

42. Tomato Basil Soup — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

43. Tomato Basil Soup — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

44. Tomato Basil Soup — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

45. Creamy Potato Soup — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

46. Creamy Potato Soup — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

47. Creamy Potato Soup — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

48. Creamy Potato Soup — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

49. Greek Salad — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

50. Greek Salad — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

51. Greek Salad — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

52. Greek Salad — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

53. Garden Green Salad — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

54. Garden Green Salad — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

55. Garden Green Salad — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

56. Garden Green Salad — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

57. Lentil Soup — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

58. Lentil Soup — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

59. Lentil Soup — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

60. Lentil Soup — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

61. Chicken Noodle Soup — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

62. Chicken Noodle Soup — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

63. Chicken Noodle Soup — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

64. Chicken Noodle Soup — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

65. Roasted Vegetable Soup — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

66. Roasted Vegetable Soup — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

67. Roasted Vegetable Soup — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

68. Roasted Vegetable Soup — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

69. Quinoa Salad — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

70. Quinoa Salad — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

71. Quinoa Salad — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

72. Quinoa Salad — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

73. Cucumber Chickpea Salad — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

74. Cucumber Chickpea Salad — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

75. Cucumber Chickpea Salad — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

76. Cucumber Chickpea Salad — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

77. Corn & Avocado Salad — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

78. Corn & Avocado Salad — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

79. Corn & Avocado Salad — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

80. Corn & Avocado Salad — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

81. Herb Roast Chicken — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

82. Herb Roast Chicken — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

83. Herb Roast Chicken — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

84. Herb Roast Chicken — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

85. Creamy Garlic Pasta — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

86. Creamy Garlic Pasta — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

87. Creamy Garlic Pasta — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

88. Creamy Garlic Pasta — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

89. Vegetable Stir-Fry — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

90. Vegetable Stir-Fry — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

91. Vegetable Stir-Fry — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

92. Vegetable Stir-Fry — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

93. Beef Taco Bowls — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

94. Beef Taco Bowls — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

95. Beef Taco Bowls — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

96. Beef Taco Bowls — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

97. Lemon Salmon — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

98. Lemon Salmon — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

99. Lemon Salmon — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

100. Lemon Salmon — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

101. Chicken Teriyaki — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

102. Chicken Teriyaki — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

103. Chicken Teriyaki — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

104. Chicken Teriyaki — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

105. Mushroom Risotto — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

106. Mushroom Risotto — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

107. Mushroom Risotto — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

108. Mushroom Risotto — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

109. Baked Mac & Cheese — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

110. Baked Mac & Cheese — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

111. Baked Mac & Cheese — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

112. Baked Mac & Cheese — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

113. Turkey Meatballs — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

114. Turkey Meatballs — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

115. Turkey Meatballs — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

116. Turkey Meatballs — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

117. Vegetable Curry — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

118. Vegetable Curry — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

119. Vegetable Curry — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

120. Vegetable Curry — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

121. Chicken Tikka — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

122. Chicken Tikka — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

123. Chicken Tikka — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

124. Chicken Tikka — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

125. Vegetable Pad Thai — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

126. Vegetable Pad Thai — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

127. Vegetable Pad Thai — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

128. Vegetable Pad Thai — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

129. Mexican Rice Bowl — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

130. Mexican Rice Bowl — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

131. Mexican Rice Bowl — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

132. Mexican Rice Bowl — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

133. Mediterranean Couscous — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

134. Mediterranean Couscous — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

135. Mediterranean Couscous — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

136. Mediterranean Couscous — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

137. Korean-Style Beef Bowl — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

138. Korean-Style Beef Bowl — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

139. Korean-Style Beef Bowl — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

140. Korean-Style Beef Bowl — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

141. Moroccan Chickpea Stew — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

142. Moroccan Chickpea Stew — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

143. Moroccan Chickpea Stew — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

144. Moroccan Chickpea Stew — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

145. Thai Coconut Curry — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

146. Thai Coconut Curry — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

147. Thai Coconut Curry — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

148. Thai Coconut Curry — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

149. Greek Lemon Chicken — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

150. Greek Lemon Chicken — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

151. Greek Lemon Chicken — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

152. Greek Lemon Chicken — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

153. Italian Caprese Pasta — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

154. Italian Caprese Pasta — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

155. Italian Caprese Pasta — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

156. Italian Caprese Pasta — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

157. Japanese Miso Noodles — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

158. Japanese Miso Noodles — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

159. Japanese Miso Noodles — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

160. Japanese Miso Noodles — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

161. Garlic Bread — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

162. Garlic Bread — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

163. Garlic Bread — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

164. Garlic Bread — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

165. Crispy Potato Wedges — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

166. Crispy Potato Wedges — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

167. Crispy Potato Wedges — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

168. Crispy Potato Wedges — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

169. Hummus & Pita — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

170. Hummus & Pita — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

171. Hummus & Pita — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

172. Hummus & Pita — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

173. Guacamole — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

174. Guacamole — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

175. Guacamole — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

176. Guacamole — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

177. Roasted Broccoli — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

178. Roasted Broccoli — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

179. Roasted Broccoli — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

180. Roasted Broccoli — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

181. Sweet Potato Fries — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

182. Sweet Potato Fries — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

183. Sweet Potato Fries — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

184. Sweet Potato Fries — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

185. Cheesy Corn Dip — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

186. Cheesy Corn Dip — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

187. Cheesy Corn Dip — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

188. Cheesy Corn Dip — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

189. Spiced Nuts — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

190. Spiced Nuts — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

191. Spiced Nuts — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

192. Spiced Nuts — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

193. Bruschetta — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

194. Bruschetta — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

195. Bruschetta — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

196. Bruschetta — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

197. Baked Tortilla Chips — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

198. Baked Tortilla Chips — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

199. Baked Tortilla Chips — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

200. Baked Tortilla Chips — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

201. Chocolate Brownies — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

202. Chocolate Brownies — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

203. Chocolate Brownies — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

204. Chocolate Brownies — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

205. Classic Cheesecake — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

206. Classic Cheesecake — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

207. Classic Cheesecake — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

208. Classic Cheesecake — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

209. Apple Crumble — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

210. Apple Crumble — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

211. Apple Crumble — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

212. Apple Crumble — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

213. Lemon Loaf — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

214. Lemon Loaf — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

215. Lemon Loaf — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

216. Lemon Loaf — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

217. Chocolate Chip Cookies — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

218. Chocolate Chip Cookies — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

219. Chocolate Chip Cookies — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

220. Chocolate Chip Cookies — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

221. Strawberry Shortcake — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

222. Strawberry Shortcake — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

223. Strawberry Shortcake — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

224. Strawberry Shortcake — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

225. Vanilla Cupcakes — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

226. Vanilla Cupcakes — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

227. Vanilla Cupcakes — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

228. Vanilla Cupcakes — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

229. Banana Bread — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

230. Banana Bread — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

231. Banana Bread — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

232. Banana Bread — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

233. Coconut Macaroons — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

234. Coconut Macaroons — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

235. Coconut Macaroons — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

236. Coconut Macaroons — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

237. Peach Cobbler — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

238. Peach Cobbler — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

239. Peach Cobbler — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

240. Peach Cobbler — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

241. Classic Tomato Sauce — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

242. Classic Tomato Sauce — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

243. Classic Tomato Sauce — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

244. Classic Tomato Sauce — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

245. Creamy Alfredo Sauce — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

246. Creamy Alfredo Sauce — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

247. Creamy Alfredo Sauce — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

248. Creamy Alfredo Sauce — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

249. Fresh Pesto — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

250. Fresh Pesto — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

251. Fresh Pesto — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

252. Fresh Pesto — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

253. Honey Mustard — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

254. Honey Mustard — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

255. Honey Mustard — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

256. Honey Mustard — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

257. Garlic Butter — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

258. Garlic Butter — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

259. Garlic Butter — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

260. Garlic Butter — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

261. Simple Vinaigrette — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

262. Simple Vinaigrette — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

263. Simple Vinaigrette — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

264. Simple Vinaigrette — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

265. Tzatziki — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

266. Tzatziki — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

267. Tzatziki — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

268. Tzatziki — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

269. Salsa Fresca — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

270. Salsa Fresca — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

271. Salsa Fresca — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

272. Salsa Fresca — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

273. Teriyaki Sauce — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

274. Teriyaki Sauce — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

275. Teriyaki Sauce — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

276. Teriyaki Sauce — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

277. Herb Marinade — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

278. Herb Marinade — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

279. Herb Marinade — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

280. Herb Marinade — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

281. Mango Smoothie — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

282. Mango Smoothie — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

283. Mango Smoothie — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

284. Mango Smoothie — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

285. Iced Lemon Tea — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

286. Iced Lemon Tea — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

287. Iced Lemon Tea — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

288. Iced Lemon Tea — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

289. Berry Spritzer — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

290. Berry Spritzer — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

291. Berry Spritzer — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

292. Berry Spritzer — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

293. Ginger Lime Cooler — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

294. Ginger Lime Cooler — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

295. Ginger Lime Cooler — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

296. Ginger Lime Cooler — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

297. Cucumber Mint Water — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

298. Cucumber Mint Water — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

299. Cucumber Mint Water — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

300. Cucumber Mint Water — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

301. Peach Iced Tea — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

302. Peach Iced Tea — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

303. Peach Iced Tea — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

304. Peach Iced Tea — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

305. Cocoa Smoothie — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

306. Cocoa Smoothie — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

307. Cocoa Smoothie — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

308. Cocoa Smoothie — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

309. Tropical Fruit Bowl — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

310. Tropical Fruit Bowl — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

311. Tropical Fruit Bowl — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

312. Tropical Fruit Bowl — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

313. Apple Cinnamon Oats — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

314. Apple Cinnamon Oats — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

315. Apple Cinnamon Oats — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

316. Apple Cinnamon Oats — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

317. Chia Pudding — Classic

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

318. Chia Pudding — Easy Weeknight

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

319. Chia Pudding — Fresh Herb

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.

320. Chia Pudding — Family Style

Ingredients: main ingredient(s) for the dish, 1–2 fresh aromatics, a small amount of cooking oil or butter, salt, pepper, and optional herbs or spices to taste.

Method: Prepare and portion the ingredients. Heat a suitable pan, pot, or oven as appropriate. Cook the main ingredients until properly cooked and tender, adding aromatics and seasonings during cooking. Taste, adjust seasoning, and serve.