

# Holiday Eats: Easy Breezy Mains



LOVETHELINCKS  
ABIGAIL & TRACY

# Prime Rib with Garlic-Herb Crust



## INGREDIENTS:

5-7 lb prime rib roast  
4 cloves garlic, minced  
2 tbsp fresh rosemary, chopped  
2 tbsp fresh thyme, chopped  
Salt and pepper to taste

## INSTRUCTIONS:

Preheat oven to 450 degrees (230C)  
Mix garlic, rosemary, thyme, salt, and pepper  
Rub the mixture over the prime rib  
Roast for 15 minutes, then reduce the heat to 325 degrees (165C) and continue for 1.5 to 2 hours

# Lemon Herb Roasted Chicken



## INGREDIENTS:

4-5 lb whole chicken  
1/4 cup olive oil  
2 tbsp fresh parsley, chopped  
1 tbsp fresh thyme, chopped  
1 lemon, juice and zest

## INSTRUCTIONS:

Preheat oven to 375 degrees (190C)  
Mix oil, parsley, thyme, lemon zest, lemon juice, salt, and pepper  
Rub mixture over chicken and inside the cavity  
Roast for 1.5 to 2 hours

# Salmon Wellington



## INGREDIENTS:

2 lb salmon filet  
1 sheet puff pastry, thawed  
1/2 cup cream cheese  
1/4 cup dill, chopped  
Salt and pepper to taste

## INSTRUCTIONS:

Preheat oven to 400 degrees (200C)  
Season salmon with salt and pepper  
Mix cream cheese and dill, spread on puff  
pastry  
Place salmon on top, wrap with pastry,  
and bake for 25-30 minutes

# Pecan-Crusted Pork Tenderloin



## INGREDIENTS:

2 pork tenderloins  
1 cup pecans, finely chopped  
1/4 cup dijon mustard  
2 tbsp maple syrup  
Salt and pepper to taste

## INSTRUCTIONS:

Preheat oven to 375 degrees (190C)  
Season pork with salt and pepper  
Mix mustard and maple syrup, coat pork,  
then roll in chopped pecans  
Roast for 25-30 minutes

# Cranberry Orange Glazed Cornish Hens



## INGREDIENTS:

4 cornish hens  
1 cup cranberry sauce  
2 oranges, juice and zest  
1/4 cup balsamic vinegar  
2 tbsp melted butter  
Salt and pepper to taste

## INSTRUCTIONS:

Preheat oven to 375 degrees (190C)  
Season hens with salt and pepper  
Mix cranberry sauce, orange zest, orange  
juice, balsamic vinegar, and butter  
Brush hens with the glaze and roast for  
45-50 minutes

# Lamb Chops with Mint Sauce



## INGREDIENTS:

- 8 lamb chops
- 1/4 cup fresh mint leaves, chopped
- 2 tbsp red wine vinegar
- 1 tbsp honey
- 2 cloves garlic, minced
- Salt and pepper to taste

## INSTRUCTIONS:

- Preheat grill or grill pan
- Season lamb chops with salt and pepper
- Mix mint, red wine vinegar, honey, and garlic for the sauce
- Grill lamb chops for 3-4 minutes per side, serve with mint sauce

# Baked Ziti with Sausage and Ricotta



## INGREDIENTS:

- 1 lb ziti pasta, cooked
- 1 lb Italian sausage, cooked and crumbled
- 2 cups ricotta cheese
- 1 jar marinara sauce
- 2 cups mozzarella cheese, shredded
- 1/2 cup parmesan cheese, grated
- 1 tsp dried oregano
- Salt and pepper to taste

## INSTRUCTIONS:

- Preheat oven to 375 degrees (190C)
- Mix and cook pasta, sausage, ricotta, marinara sauce, mozzarella, parmesan, oregano, salt and pepper
- Transfer to a baking dish and bake for 25-30 minutes



# Butternut Squash Risotto



## INGREDIENTS:

2 cups arborio rice  
1 cup dry white wine  
6 cups vegetable broth, warmed  
1 small butternut squash, peeled and diced  
1 onion, finely chopped  
1/2 cup parmesan cheese, grated  
2 tbsp butter  
Salt and pepper to taste

## INSTRUCTIONS:

In a large pan, sauté onion until translucent  
Add rice, cook for 1-2 minutes  
Pour in wine, then gradually add warm broth, stirring constantly  
Stir in squash, cook until rice is creamy  
Remove from heat, stir in parmesan, butter, salt, and pepper

# Shrimp Scampi Pasta



## INGREDIENTS:

1 lb linguine pasta, cooked  
1 lb large shrimp, peeled and deveined  
4 cloves garlic, minced  
1/2 cup dry white wine  
1/4 cup fresh lemon juice  
1/4 cup fresh parsley, chopped  
1/4 cup parmesan cheese, grated  
Salt and pepper to taste

## INSTRUCTIONS:

In a skillet, saute garlic until fragrant  
Add shrimp, cook until pink  
Pour in wine, lemon juice, parsley,  
parmesan, salt, and pepper  
Toss with cooked pasta

# Vegetable and Pesto Stuffed Portobello Mushrooms



## INGREDIENTS:

4 large portobello mushrooms, stems removed

1 cup cherry tomatoes, halved

1 cup baby spinach

1/2 cup pesto sauce

1/2 cup crumbled feta cheese

Salt and pepper

## INSTRUCTIONS:

Preheat oven to 357 degrees (190C)

Place mushrooms on a baking sheet

Fill mushrooms with tomatoes, spinach, pesto, and feta

Bake for 20-25 minutes, until mushrooms are tender