



Q
THE QUANDT TEAM
REAL ESTATE

call/text
260.210.2937

LEARN MORE



BROKERED BY GOLD HOUSE LLC

5 STAR
★★★★★
Google

Family FAVORITES

2026 RECIPE CALENDAR





Q

THE QUANDT TEAM
REAL ESTATE

call/text
260.210.2937

LEARN MORE



5 STAR
Google

BROKERED BY GOLD HOUSE LLC

JANUARY 2026



INGREDIENTS

- 4 whole garlic cloves, peeled
- ½ cup olive oil
- 1 (14 oz) can whole tomatoes
- 3 sprigs fresh rosemary
- 2½ cups canned chickpeas
- 4 cups chicken broth, divided use
- ½ tsp salt
- ¼ tsp black pepper
- ¼ tsp red pepper flakes
- 1 cup Arborio rice, uncooked
- ¼ cup Romano cheese

Italian Chickpea Soup

In a large soup pot, sauté the whole garlic cloves in the olive oil. Remove the pot from the stove until the garlic stops bubbling. Add the whole tomatoes and mash them coarsely. Cook on low heat for 20 minutes. Take the rosemary leaves off the stem. Add the leaves and chickpeas to the tomatoes. Heat until warm. Add 1 cup of broth, salt, pepper, and red pepper flakes if you want a spicy soup. Cook with a lid on for 15 minutes. Remove $\frac{2}{3}$ of the soup, including the garlic cloves, and blend it in a blender; add it back to the pot. Add the rice and 3 remaining cups of broth. Bring to a boil and then reduce to a simmer for 20 to 25 minutes. Top each bowl with a spoonful of Romano cheese.



FEBRUARY 2026



INGREDIENTS

1 cup regular long-grain brown rice, dry
2½ cups water
1 tbsp canola oil
¼ cup low-sodium chicken broth
¾ cup fresh celery
1 cup fresh onions, peeled and diced
1¼ cups fresh carrots, peeled and shredded
1½ tsp curry powder
1 tsp garlic powder
½ tsp ground black pepper
¼ tsp salt
½ cup plain yogurt
2 cups (12 oz) cooked fajita chicken strips, diced 1 inch

Curry Chicken Casserole

Preheat oven to 400° F. Combine brown rice and water in large pot and bring to a boil. Turn heat to low. Cover and cook until water is absorbed (about 30-40 minutes). Fluff with fork and set aside. In a large pan, heat canola oil and chicken broth over medium heat for 2-3 minutes. Add celery, onions, and carrots. Cook 5-7 minutes or until veggies are tender. In a large mixing bowl, combine curry powder, garlic powder, pepper, salt, and yogurt. Add vegetables, brown rice and chicken. Mix well. Pour mixture into 9x9-inch baking pan. Bake uncovered at 400° F for 15 minutes. Heat to internal temperature of 165° F or higher for at least 15 seconds, using a food thermometer to check temperature. Serve hot.

call/text

260.210.2937

LEARN MORE



BROKERED BY GOLD HOUSE LLC





Q

THE QUANDT TEAM

REAL ESTATE

call/text

260.210.2937



LEARN MORE

BROKERED BY GOLD HOUSE LLC



INGREDIENTS

- 1 lb bow-tie (farfalle) pasta
- 1 cup basil pesto
- 1 cup cherry tomatoes, halved
- ½ cup diced red onion
- 1 avocado, sliced
- ¼ cup grated Parmesan cheese
- 1 tsp dried Italian seasoning (optional)
- Fresh parsley leaves, for garnish (optional)

Pesto Bow-Tie Pasta Salad

Begin by cooking the bow-tie pasta (farfalle) according to the package instructions. Once cooked, drain and rinse them under cold water to cool. In a large bowl, combine the cooled bow-tie pasta with basil pesto, ensuring each piece is well coated. Gently fold in the halved cherry tomatoes, diced red onion, and sliced avocado. Sprinkle grated Parmesan cheese and Italian seasoning over the top and toss lightly to combine. For an added touch, garnish with fresh parsley leaves. Serve the salad chilled or at room temperature, making it a delightful option for picnics or gatherings.



APRIL 2026



INGREDIENTS

Chicken:

4 boneless thighs
2 cups buttermilk
2 cups flour
1 tsp each: salt, garlic powder, paprika
Oil for frying

Waffles:

2 cups flour
2 tbsp sugar
1 tbsp baking powder
2 eggs
1 1/4 cups milk
1/2 cup melted butter

Chicken and Waffles

Add buttermilk in a large bowl and marinate chicken for 1 hour (or overnight in the fridge). In another bowl, combine flour, garlic powder, paprika, salt, black pepper, and cayenne pepper. Remove chicken from buttermilk, letting excess drip off. Coat each piece in the seasoned flour mixture. Press firmly to ensure an even coating. Heat about 2 inches of vegetable oil in a deep skillet or pot to 350°F (175°C). Fry chicken in batches until golden brown and cooked through (internal temperature of 165°F/74°C), about 6–8 minutes per side. Drain on paper towels. For the waffles, whisk together flour, sugar, baking powder, and salt in a large bowl. In another bowl, whisk together eggs, milk, melted butter, and vanilla extract. Gradually add the wet ingredients to the dry ingredients, stirring until just combined. Preheat your waffle iron and lightly grease it with nonstick spray or melted butter. Cook waffles until golden brown. Place a waffle on a plate, top with a piece of fried chicken, and add a dollop of the prepared butter. Drizzle with maple syrup and sprinkle powdered sugar if desired. Enjoy this sweet and savory dish while it's hot!



MAY 2026

THE QUANDT TEAM

REAL ESTATE

call/text

260.210.2937

LEARN MORE



BROKERED BY GOLD HOUSE LLC



INGREDIENTS

Salad:

10 oz fresh spinach
1½ cup strawberries, sliced
½ cup halved pecans
½ cup sliced red onion
¼ cup crumbled feta cheese

White Balsamic Dressing:

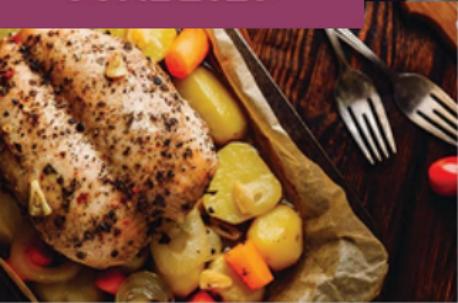
1 garlic clove, minced
½ tbsp Dijon mustard
1 tbsp honey
¼ cup white balsamic vinegar
¼ cup olive oil
2 tbsp fresh basil, chiffon
Salt and pepper

Strawberry Spinach Salad

Prepare dressing by whisking garlic, Dijon mustard, honey, balsamic vinegar, olive oil, fresh basil, salt and pepper. Set aside. In a large bowl, combine spinach, strawberries, pecans, red onion, and feta cheese. Toss when ready to serve.



JUNE 2026



INGREDIENTS

2 lbs baby red and/or gold potatoes, chopped into 1-inch pieces
4 boneless, skinless chicken breasts, pounded to even thickness
1 lb carrots, peeled and chopped into 2-inch pieces
1 cup balsamic vinegar
 $\frac{1}{3}$ cup honey
3 tbsp olive oil
Salt and pepper, to taste
1 tsp garlic powder
 $\frac{1}{2}$ tsp dried basil
 $\frac{1}{2}$ tsp dried thyme
2 tbsp grated Parmesan cheese

Sheet Pan Chicken with Potatoes and Carrots

Preheat oven to 400° F. Arrange potatoes in a single layer on one third of a greased sheet pan, chicken on one third of the pan, and carrots on the remaining third. In a medium sauce pan, bring balsamic vinegar and honey to a boil. Cook for about 5 minutes until reduced by half, then remove from heat and pour into a heat-safe bowl. Drizzle the olive oil over the potatoes, chicken, and carrots. Rub the oil on the chicken with fingertips. Season potatoes, chicken, and carrots with salt and pepper to taste, garlic powder, basil, and thyme. Spoon half of the balsamic sauce over the chicken. Sprinkle Parmesan cheese over the potatoes. Bake for 20-25 minutes until chicken is cooked through and carrots and potatoes are tender. Drizzle remaining balsamic sauce (it should be slightly thickened now after cooling) over the chicken and carrots and serve.

THE QUANDT TEAM

REAL ESTATE

call/text

260.210.2937



LEARN MORE



BROKERED BY GOLD HOUSE LLC



INGREDIENTS

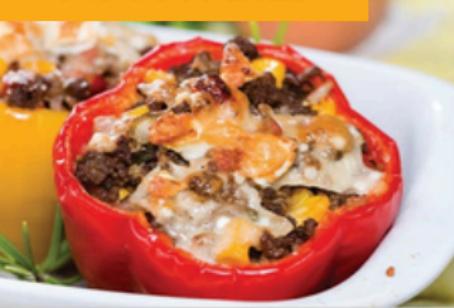
- 2 lbs ground beef
- ½ cup plain breadcrumbs
- ½ cup diced onion
- 1 large egg, lightly beaten
- 1 cup barbecue sauce, divided
- 2 tbsp Worcestershire sauce
- 1 tbsp minced garlic
- 3 tbsp Italian Seasoning
- 1 tsp kosher salt
- 1 tsp ground black pepper
- chopped fresh parsley, for garnish

Classic Meatloaf

Preheat the oven to 350° F. Line a loaf pan with foil, leaving plenty of foil overlapping the sides of the pan to make it easier to remove the meatloaf after cooking. Lightly grease both the pan and the foil. In a large bowl, mix the ground beef, breadcrumbs, onion, egg, ½ cup of barbecue sauce, Worcestershire sauce, and seasonings. Mix until well combined, but do not overmix, or the meatloaf will be tough. Shape the beef mixture into a loaf in the prepared pan. Spread the remaining barbecue sauce over the top. Bake the meatloaf for 50 minutes, or until the internal temperature registers at 165° F. Let the meatloaf stand for 5 minutes and garnish with parsley before serving.



AUGUST 2026



INGREDIENTS

- 6 whole bell peppers (can use 8 if needed)
- 3 tbsp olive oil, divided
- 8 oz lean ground beef
- Salt and pepper, to taste
- 1 medium onion, chopped
- 3 cloves garlic, finely chopped
- 1 large zucchini, diced
- 4 Roma tomatoes, diced
- 1 cup cooked rice (a mix of white and brown is fine)
- 2 cups shredded pepper jack cheese, divided

Stuffed Bell Peppers

To prepare stuffed bell peppers, start by preheating your oven to 350°F. Cut the tops off the bell peppers, remove the seeds and membranes, and chop up the tops to use later. Sauté ground beef in a skillet with olive oil, salt, and pepper until browned, then set it aside. In the same skillet, cook chopped onion and the reserved pepper tops until softened, then add garlic, zucchini, and diced tomatoes, cooking briefly. Mix the cooked beef, vegetables, and rice together, seasoning to taste, and stir in most of the shredded cheese until it melts. Stuff the bell peppers with this mixture, place them in a baking dish, and top with the remaining cheese. Add a little water to the dish, cover it with foil, and bake for 30 minutes. Finish by removing the foil and baking until the peppers are tender and the cheese is golden. Serve hot and enjoy!



THE QUANDT TEAM

REAL ESTATE

call/text

260.210.2937

LEARN MORE



Google

5 STAR

BROKERED BY GOLD HOUSE LLC

SEPTEMBER 2026



INGREDIENTS

- 1 lb lean ground beef
- 1 medium onion, diced
- ½ red pepper, diced
- 2 cloves garlic, minced
- 1 cup ketchup
- 1 tbsp brown sugar
- 1 tbsp Worcestershire sauce
- 1 tsp yellow mustard
- ¼ tsp chili powder
- Salt and freshly ground black pepper, to taste
- 4 to 6 hamburger buns, for serving

Easy-Peasy Sloppy Joes

Begin by browning the ground beef in a large skillet over medium-high heat, breaking it up as it cooks. Once the beef is no longer pink, add the diced onion and red bell pepper, sautéing until they soften. Stir in the minced garlic and cook for an additional minute. Reduce the heat to medium and mix in the ketchup, brown sugar, Worcestershire sauce, yellow mustard, and chili powder, combining thoroughly. Allow the mixture to simmer for about 10 to 15 minutes, stirring occasionally, until the sauce thickens to your desired consistency. Season with salt and freshly ground black pepper to taste. Serve the savory meat mixture hot on hamburger buns, and enjoy this classic comfort food.



OCTOBER 2026



INGREDIENTS

1 1/4 cups all-purpose flour
1 tsp baking soda
2 tsp ground cinnamon
1/4 tsp ground nutmeg
1/4 tsp ground cloves
1/4 tsp ground ginger
3/4 tsp salt
2 large eggs, at room temperature
1/2 cup sugar
3/4 cup brown sugar
1 1/2 cups pumpkin puree (canned or fresh)
1/2 cup vegetable oil, canola oil, or melted coconut oil
1/4 cup orange juice
3/4 cup semi-sweet chocolate chips

Pumpkin Chocolate Chip Bread

Adjust the oven rack to the lower third position and preheat the oven to 350° F. Grease a metal 9x5-inch loaf pan with non-stick spray. Set aside. In a large bowl, whisk the flour, baking soda, cinnamon, nutmeg, cloves, ginger, and salt together until combined. Set aside. In a medium bowl, whisk the eggs, sugar, and brown sugar together until combined. Add the pumpkin, oil, and orange juice to the egg mixture. Add wet ingredients to dry and gently combine. There will be a few lumps. Do not over-mix. Gently fold in the chocolate chips. Pour the batter into the prepared loaf pan. Bake for 60-65 minutes, making sure to loosely cover the bread with aluminum foil halfway through to prevent the top from getting too brown. The bread is done when a toothpick inserted in the center comes out clean. Cool completely on a wire rack before removing and slicing.

THE QUANDT TEAM

REAL ESTATE

call/text

260.210.2937

LEARN MORE



BROKERED BY GOLD HOUSE LLC





NOVEMBER 2026

Q

THE QUANDT TEAM

REAL ESTATE

call/text

260.210.2937



Google

LEARN MORE



BROKERED BY GOLD HOUSE LLC



INGREDIENTS

1 refrigerated pie dough
Egg wash (beaten egg with a little water)
¼ cup freshly grated Parmesan cheese
2 tbsp butter
1 onion, chopped
2 carrots, peeled and chopped into ½-inch coins
2 celery stalks, chopped
2 cloves garlic, minced
2 tbsp all-purpose flour
1 cup water
4 cups low-sodium chicken broth
1 cup whole milk
2 medium Yukon gold potatoes, chopped
Kosher salt and freshly ground black pepper, to taste
½ tsp sweet paprika
1 cup corn kernels
1 cup chopped green beans
1½ cups frozen peas, defrosted
1½ cups shredded rotisserie chicken
2 tbsp chopped fresh parsley, for garnish

Chicken Pot Pie Soup

Begin by preheating your oven to 425°F (218°C). Roll out the refrigerated pie dough to about ¼-inch thickness, brush it with egg wash, and bake on a parchment-lined baking sheet until golden, approximately 15 minutes. Once cooled, break the crust into pieces to serve as dippers alongside the soup.

In a large Dutch oven over medium heat, melt the butter and sauté the chopped onion, carrots, and celery until the vegetables are tender, about 5 minutes. Add the minced garlic and cook for an additional minute until fragrant. Sprinkle in the flour, stirring constantly for about 30 seconds to form a roux. Gradually pour in the water, chicken broth, and whole milk, stirring to combine. Add the chopped potatoes and bring the mixture to a simmer. Reduce the heat and let it gently simmer for 15 to 20 minutes, or until the potatoes are tender. Season the soup with kosher salt, freshly ground black pepper, and sweet paprika to taste. Stir in the corn, green beans, peas, and shredded rotisserie chicken, cooking until the vegetables are tender and the chicken is heated through. Serve the soup hot, garnished with chopped fresh parsley, and accompanied by the pie crust pieces for dipping.



DECEMBER 2026



INGREDIENTS

1½ cups all-purpose flour
3½ tsp baking powder
1 tbsp white sugar
¼ tsp salt (or more to taste)
1¼ cups milk
3 tbsp butter, melted
1 large egg

Old-Fashioned Pancakes

To make these classic pancakes, start by sifting together the flour, baking powder, sugar, and salt in a large bowl. Make a well in the center and pour in the milk, melted butter, and egg, mixing everything until the batter is smooth. Preheat a lightly oiled griddle or frying pan over medium-high heat. Once it's ready, pour about ¼ cup of batter for each pancake onto the hot surface. Cook until bubbles form on the surface and the edges look dry, then flip and cook the other side until golden brown. Repeat with the remaining batter and enjoy!