

## -- Spencer's Weekly Recipes --



### Fish Tacos

- 1 cup Water
- 1 oz. taco seasoning 1 packet
- 3 tbsp. olive oil
- 1 lb. cod fillets
- 3 tbsp. mayonnaise
- 3 tbsp. full-fat sour cream
- 1 tbsp. lime juice
- 1 tsp sriracha
- 1/8 tsp garlic powder
- 1/8 tsp cumin
- 8 small corn tortillas
- 1 cup shredded red cabbage

#### Instructions

1. Pour water into Instant Pot® and add trivet.
  2. In a small bowl, mix together taco seasoning and oil. Brush taco seasoning on cod. Place seasoned cod on trivet.
  3. Close lid and set pressure release to **Sealing**.
  4. Press **Manual or Pressure Cook** button and adjust time to **5 minutes**.
  5. When the timer beeps, **quick release pressure** and then unlock lid and remove it. Remove cod.
  6. In a small bowl, mix together mayonnaise, sour cream, lime juice, sriracha, garlic powder, and cumin.
  7. Serve cod on tortillas topped with sauce and cabbage.
- <https://recipes.instantpot.com/recipe/fish-tacos/>

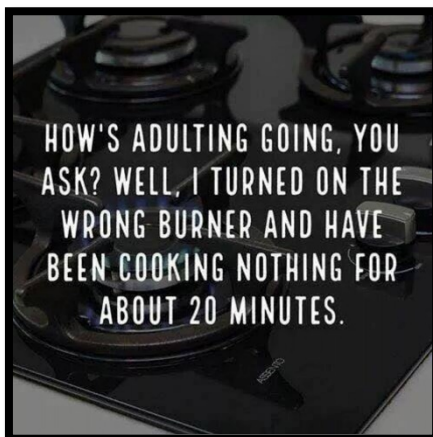
### Basil Pork Chops

- 1/4 cup packed brown sugar
- 1-1/2 teaspoons dried basil
- 1/2 teaspoon salt
- 1/2 teaspoon chili powder
- 2 tablespoons canola oil, divided
- 4 boneless pork loin chops (1/2 inch thick and 4 ounces each)



### Directions

1. Mix first 4 ingredients; gradually stir in 1 tbsp. oil (mixture will be crumbly). Rub over both sides of pork chops.
  2. In a large skillet, heat remaining oil over medium heat; cook chops until a thermometer reads 145°, 4-6 min. per side. Let stand 5 min. before serving.
- <https://www.tasteofhome.com/recipes/basil-pork-chops/>



### Popcorn Shrimp Tacos with Cabbage Slaw

- 2 cups coleslaw mix
- 1/4 cup minced fresh cilantro
- 2 tablespoons lime juice
- 2 tablespoons honey
- 1/4 teaspoon salt
- 1 jalapeno pepper, seeded and minced, optional
- 2 large eggs
- 2 tablespoons 2% milk
- 1/2 cup all-purpose flour
- 1-1/2 cups panko bread crumbs
- 1 tablespoon ground cumin
- 1 tablespoon garlic powder
- 1 lb. uncooked shrimp (41-50 per lb.), peeled and deveined
- Cooking spray
- 8 corn tortillas (6 inches), warmed
- 1 medium ripe avocado, peeled and sliced

#### Directions

1. In a small bowl, combine coleslaw mix, cilantro, lime juice, honey, salt and if desired, jalapeno; toss to coat. Set aside.
2. Preheat air fryer to 375°. In a shallow bowl, whisk eggs and milk. Place flour in a separate shallow bowl. In a third shallow bowl, mix panko, garlic powder and ground cumin. Dip shrimp in flour to coat both sides; shake off excess. Dip in egg mixture, then in panko mixture, patting to help coating adhere.
3. In batches, arrange shrimp in a single layer in greased air-fryer basket; spritz with cooking spray. Cook until golden brown, 2-3 min. Turn; spritz with cooking spray. Cook until golden brown and shrimp turn pink, 2-3 min. longer.
4. Serve shrimp in tortillas with coleslaw mix and avocado.

<https://www.tasteofhome.com/recipes/popcorn-shrimp-tacos-with-cabbage-slaw/>

## Pressure-Cooker Lemon Red Potatoes



1-1/2 pounds medium red potatoes  
1/4 cup butter, melted  
3 tbsp. minced fresh parsley  
1 tbsp. lemon juice  
1 tbsp. minced chives  
Salt and pepper to taste

### Directions

- Cut a strip of peel around the middle of each potato. Place potatoes and 1/4 cup water in a 6-qt. electric pressure cooker. Lock lid; close pressure-release valve. Adjust to pressure-cook on high for 12 min. Quick-release pressure. Drain any cooking liquid; return potatoes to pressure cooker.
- In a small bowl, combine butter, parsley, lemon juice and chives. Pour over potatoes; toss to coat. Sprinkle with salt and pepper.

**Test Kitchen tips:** This recipe is versatile and works with spices you have on hand. You can make up your own combination.

<https://www.tasteofhome.com/recipes/pressure-cooker-lemon-red-potatoes/>

## Blueberry Zucchini Squares

2 cups shredded zucchini (do not pack)  
1/2 cup buttermilk  
1 tbsp. grated lemon zest  
3 tbsp. lemon juice  
1 cup butter, softened  
2-1/2 cups sugar  
2 large eggs, room temperature  
3-1/4 cups plus 2 tbsp. all-purpose flour, divided  
1 tsp. baking soda  
1/2 tsp. salt

2 cups fresh or frozen blueberries

- **GLAZE:**
- 2 cups confectioners' sugar
- 1/4 cup buttermilk
- 1 tbsp. grated lemon zest
- 2 tsp. lemon juice
- 1/8 tsp. salt



- Preheat oven to 350°. Grease a 15x10x1-in. baking pan.
- In a small bowl, combine zucchini, buttermilk, lemon zest and lemon juice; toss to combine. In a large bowl, cream butter and sugar until light and fluffy. Beat in eggs, 1 at a time. In another bowl, whisk 3-1/4 cups flour, baking soda and salt; gradually add to creamed mixture alternately with zucchini mixture, mixing well after each addition. Toss blueberries with remaining flour; fold into batter.
- Transfer batter to prepared pan, spreading evenly (pan will be full). Bake 30-35 min. or until light golden brown and a toothpick inserted in center comes out clean. Cool completely in pan on a wire rack.
- In a small bowl, mix glaze ingredients until smooth; spread over top. Let stand until set.
- **Test Kitchen Tips:** □ If you don't have buttermilk in your fridge, make your own by mixing 1 to 2 tbsp. of lemon juice or vinegar into 1 cup of milk. Allow it to sit for 5-10 min.

<https://www.tasteofhome.com/recipes/blueberry-zucchini-squares/>

## Chocolate Marshmallow Peanut Butter Squares



1 can (14 oz.) sweetened condensed milk  
1 package (11 oz.) peanut butter and milk chocolate chips  
1/2 cup milk chocolate chips  
1/2 cup creamy peanut butter  
1 teaspoon vanilla extract  
1-1/2 cups miniature marshmallows  
1 cup broken miniature pretzels  
1 cup Rice Krispies

### Directions

- Place first 5 ingredients in a large heavy saucepan; cook and stir over low heat until smooth and blended, about 5 minutes (mixture will be very thick). Remove from heat; stir in remaining ingredients. Spread into a greased 13x9-in. pan.
- Refrigerate, covered, until firm, about 4 hours. Cut into squares. Store in an airtight container in the refrigerator.
- <https://www.tasteofhome.com/recipes/chocolate-marshmallow-peanut-butter-squares/>

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