

-- Spencer's Weekly Recipes --

Instant Pot Lasagna



- 8 oven-ready lasagna noodles
- 2 cups Mozzarella cheese , shredded in large pieces
- ¼ cup Parmesan cheese , grated
- 2.5 - 3 cups meat sauce
- Salt + pepper to taste

Ricotta Cheese Mixture

- ¾ cup Ricotta cheese
- 1 tsp Italian seasoning
- 1 large egg
- ⅓ tsp. kosher salt

Instructions

1. **Create Ricotta Cheese Mixture:** In a mixing bowl, beat one large egg, then add in ¾ cup (200g) Ricotta cheese. Season with 1 tsp (1g) Italian seasoning, ground black pepper, and ⅓ tsp kosher salt.
2. **Assemble Instant Pot Lasagna:** Line a 7-inch springform pan with cut-out parchment paper (optional). Break uncooked oven-ready lasagna noodles into smaller pieces, then layer them at bottom of the pan in a single layer. Layer ⅓ portion of the meat sauce on the lasagna noodles. Layer Ricotta cheese mixture on meat sauce, then add shredded mozzarella cheese on top. Repeat layering cycle twice. Add ¼ cup freshly grated Parmesan cheese on the very top. Then, wrap entire springform pan tightly with aluminum foil to prevent leakage.
3. **Pressure Cook Lasagna:** Pour 1 cup cold water, then place a trivet in Instant Pot. Create a sling foil, then place springform pan in Instant Pot. Close lid, pressure cook at High Pressure for 24 min. + 10 min. NR.
4. **Optional Broil Lasagna:** Preheat oven to 425°F when Instant Pot is natural releasing. Place cooked lasagna in a 425°F oven until cheese is browned on top (~7 - 9 mins).
5. **Serve:** For an easier release, use a paring knife to gently release the Lasagna from the springform pan. Slice the glorious lasagna and serve immediately. Serves 4.
<https://www.pressurecookrecipes.com/instant-pot-lasagna/>

SOUTHWESTERN GRILLED CHICKEN WITH LIME BUTTER

- 2 tsp. ground cinnamon
- 1 tbsp. chili powder
- 1 tbsp. brown sugar
- 1 tsp. cocoa powder
- ½ tsp. salt
- ½ tsp. ground black pepper
- 3 tbsp. olive oil
- 1 tbsp. balsamic vinegar
- 3 ½ lbs. bone-in chicken parts

LIME BUTTER

- ½ cup butter, melted
- 1 tablespoon fresh lime juice
- 1 serrano chili, minced
- 2 tablespoons finely minced white onions
- ¼ cup finely chopped fresh cilantro
- 1 pinch ground black pepper



- In a small bowl, combine first 8 ingredients.
- With a spoon or a basting brush, spread seasoning paste over the chicken.
- Grill chicken.
- In a small bowl, combine all lime butter ingredients.
- Drizzle over chicken just before serving or serve separately for dipping.
- <https://www.food.com/recipe/southwestern-grilled-chicken-with-lime-butter-53034>

Instant Pot Strawberry Jam



- 2 lb. fresh strawberries , hulled and halved
- 1 cup granulated sugar
- 2 tbsp. lemon juice
- 3 tbsp. cornstarch
- 3 tbsp. water

Instructions

1. Add strawberries, sugar, and lemon juice to the instant pot. Let sit for 10 min. (The sugar will help draw juice from the strawberries)
2. Close the lid and secure the pressure release valve. Cook on high pressure for 1 min. Allow to NR for 15 min. Do a controlled quick release when releasing the remaining pressure to make sure only steam comes from the vent.
3. Combine cornstarch and water until smooth. (If it's too thick you can add a tiny bit more water until its liquid and cornstarch is completely smooth.)
4. Remove IP lid (it will look like SOUP inside, but don't be alarmed!) Stir in cornstarch slurry.
5. Select "sauté" and bring mixture to a full boil. Boil for a few minutes, stirring frequently until mixture has thickened. Turn off IP.
6. Pour jam into a container. Store in frig up to 3 weeks or freeze in glass or plastic jars for up to 1 year.

Notes: Makes 1 1/3 cup jam.

<https://tastesbetterfromscratch.com/instant-pot-strawberry-jam/>



Slow-Roasted Cherry Tomato Bruschetta

- 1 ½ pounds cherry tomatoes (about 4 cups)
- 6 medium garlic cloves
- 5 thyme sprigs
- 1 teaspoon fennel seeds
- 1 teaspoon kosher salt
- 1 tablespoon sherry vinegar
- ¾ cup extra-virgin olive oil, divided
- ½ (8-oz.) baguette, sliced diagonally (about 8 slices)
- 4 ounces goat cheese log, softened
- Small fresh basil leaves

Step 1—Preheat oven to 350°F. Toss together tomatoes, garlic, thyme, fennel seeds, salt, vinegar, and ¼ cup of the oil in an 11x 7 inch baking dish. Roast; stirring once, until tomatoes are tender and skins blister, 25 to 30 min. Cool 10 min.

Step 2—Meanwhile, place baguette slices in a shallow baking pan, and drizzle with ¼ cup of the oil. Bake at 350°F until slightly browned, 8 to 10 min. Carefully remove and discard blistered peels from cooled tomatoes, if desired. Spread goat cheese on warm baguette slices, and place on a serving platter. Top with tomatoes, drizzle with remaining ¼ cup oil, and sprinkle with basil leaves.

<https://www.southernliving.com/recipes/slow-roasted-cherry-tomato-bruschetta>

Paloma

- 2 oz. Tequila
- 1/2 oz. Fresh lime juice
- Grapefruit soda, to top
- Garnish: Lime wheel



Steps

1. Add the tequila and lime juice to a highball glass filled with ice.
2. Fill with grapefruit soda, and stir briefly. <https://www.liquor.com/recipes/paloma/>



EXPERT COOKING TIP

Q. DO YOU KNOW HOW TO KEEP CAULIFLOWER BRIGHT WHITE IN YOUR DISHES?

A. ADD 4 TBSP MILK TO THE WATER WITH SALT WHEN YOU ARE BOILING CAULIFLOWER. THIS WILL KEEP CAULIFLOWER BRIGHT WHITE.

Zucchini Parmesan

- 4 medium zucchini, cut into 1/4-inch slices
- 1 tbsp. olive oil
- 1/2 to 1 tsp. minced garlic
- 1 can (14-1/2 oz.) Italian diced tomatoes, undrained
- 1 tsp. seasoned salt
- 1/4 tsp. pepper
- 1/4 cup grated Parmesan cheese



Directions

- In a large skillet, sauté zucchini in oil until crisp-tender. Add garlic; cook 1 minute longer.
- Stir in the tomatoes, seasoned salt and pepper. Simmer, uncovered, until liquid is evaporated, 9-10 min. Sprinkle with Parmesan cheese. Serve with a slotted spoon.

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