

-- Spencer's Weekly Recipes --

Instant Pot Creamy Tuscan Chicken Pasta



1 (32 oz.) carton low-sodium chicken broth
 1/2 cup oil packed sun dried tomatoes with herbs, drained and dab excess oil off with paper towels, chopped
 2 tsp Italian seasoning
 1 Tbsp. minced garlic
 Salt and freshly ground black pepper
 1 lb. boneless skinless chicken breasts, cut into 1-inch cubes
 12 oz. uncooked campanelle pasta
 5 oz. fresh baby spinach
 1 (8 oz.) pkg. light cream cheese, cut into cubes and softened
 1 cup finely shredded parmesan cheese (use fresh shredded)
 1/4 cup chopped fresh basil

Instructions

1. In an instant pot insert stir together broth, tomatoes, Italian seasoning, garlic, 1/4 tsp salt and 1/4 tsp pepper (season with more at the end if needed).
2. Stir in chicken and pasta (and try to submerge down into broth).
3. Secure the lid in place, be sure pressure valve is set to "sealing" position. Select the "manual" setting or high pressure and set to 5 minutes.
4. After the time is up select "cancel" then use the quick release method to release pressure - which is to carefully turn the valve to "venting" position and step back as steam will release.
5. Once it stops sputtering open lid and immediately stir noodles to separate then stir in spinach, light cream cheese and parmesan.
6. Toss well. Let rest for about 5 - 10 min. to thicken (will seem soupy at first but will thicken as it rests).
7. Toss in basil just before serving and serve warm (you can also garnish with a few diced sun dried tomatoes if desired). Serves 6.

<https://www.cookingclassy.com/instant-pot-creamy-tuscan-chicken-pasta/>

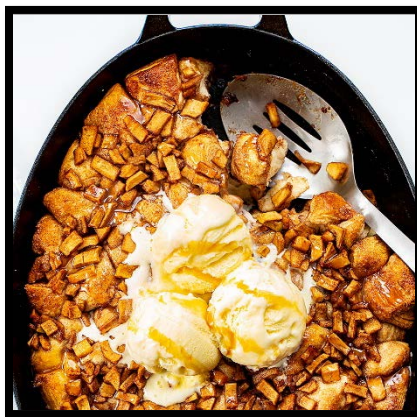
Skillet Apple Fritter

APPLE MIXTURE

- 2 tablespoons butter
- 3 medium Granny Smith apples, peeled, cored, and diced into small pieces
- 1/2 cup brown sugar, packed
- 1 tablespoon cinnamon
- 1 pinch Kosher salt

BISCUITS

- 2 cans (32 oz.) refrigerated biscuits, flaky
- 1/2 cup granulated sugar
- 1 teaspoon cinnamon



Instructions

1. Preheat oven to 350°.

APPLE MIXTURE

1. Peel, core, and dice apples.
2. In a medium bowl combine apples, brown sugar, cinnamon, and salt. Toss to coat apples evenly.
3. In a saucepan over medium heat, melt butter. Add apple mixture and cook until apples are tender (about 5 min.).

BISCUITS

1. While apples are cooking, remove the biscuits from the tube and cut them each into six pieces.
2. In a medium bowl, mix together cinnamon and sugar.
3. Roll each piece into a ball and roll it in the cinnamon-sugar mixture. Place the biscuits into a greased 12-inch skillet.
4. Spoon apples on top of biscuits in the skillet and bake until golden brown (about 30 min.).

<https://iambaker.net/skillet-apple-fritter/>



Beer Cheese Dip

- 2 tablespoons butter
- 1 tablespoon garlic, minced
- 2 tablespoons flour
- 1 1/2 cups beer
- 1 tablespoon Dijon mustard
- 1 teaspoon paprika
- 4 ounces cream cheese
- 4 strips bacon, cooked and diced
- 2 cups extra sharp white cheddar, freshly grated
- 2 cups sharp cheddar, freshly grated

Instructions

1. In a medium skillet melt butter over medium heat.
2. Add garlic and cook until fragrant (about 1 min.).
3. Stir in flour and let cook for 1 min.
4. Reduce heat slowly and stir in beer, mustard, paprika, cream cheese, and bacon.
5. Simmer for 5 min. and then remove from heat and stir in all of the cheeses.

<https://iambaker.net/beer-cheese-dip/>

Get Tight Lids Off With A Can Opener

Wasting time trying to break into sealed glass jars? End the struggle with a can opener. Simply slip the pointed hook (pointed tip toward you) of the opener under the lid of the jar and pry open the lid until you hear the seal open with a 'pop'. Then unscrew the lid as



usual. <http://www.msn.com/en-us/foodanddrink/tipsandtricks/86-best-time-saving-kitchen-hacks/ss-BBXOW7b?li=BBnb7Kz&OCID=AVRES000#image=40>



Chipotle Sweet Potato Salad

3 lb. sweet potatoes, peeled and cut into 3/4-inch pieces (about 7 cups)
 1/4 cup finely chopped sweet onion
 1/4 cup finely chopped celery
 1/4 cup finely chopped seeded fresh poblano pepper
 1 jalapeno pepper, seeded and finely chopped
 1 cup mayonnaise
 2 tbsp. lime juice
 1/2 to 1 tsp. ground chipotle pepper
 1/2 tsp. salt
 1/4 tsp. pepper
 Minced fresh cilantro

Directions

1. Preheat oven to 425°. Place sweet potatoes in a parchment-lined 15x10x1-in. baking pan; cover tightly with foil. Roast until tender, 25-30 min. Cool. Transfer to a large bowl.
2. Add onion, celery, poblano and jalapeno. Combine mayonnaise, lime juice, chipotle pepper, salt and pepper; pour over potato mixture and toss gently to coat. Refrigerate, covered, until serving. Sprinkle with cilantro.

<https://www.tasteofhome.com/recipes/chipotle-sweet-potato-salad/>

Pretty wild how we
 used to eat cake
 after someone had
 blown on it. Good
 times.

Word Porn

Pina Colada Icebox Cake

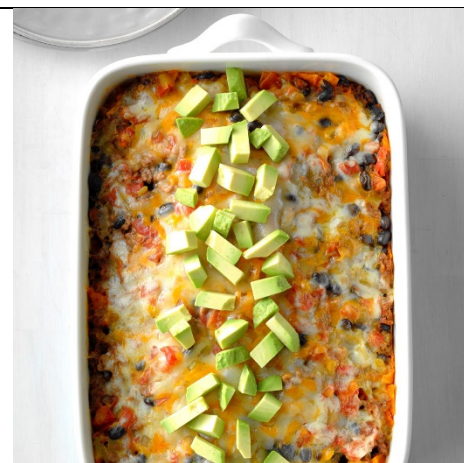
1 pkg. (8 oz.) cream cheese, softened
 1/2 cup confectioners' sugar
 1/2 teaspoon rum extract
 1 can (13.66 oz.) coconut milk, divided
 1 pkg. (3.4 oz.) instant vanilla pudding mix
 1 container (8 oz.) frozen whipped topping, thawed
 15 whole graham crackers
 1 can (20 oz.) crushed pineapple, drained
 1 cup sweetened shredded coconut, toasted



Directions

1. In a large bowl, beat cream cheese, confectioners' sugar and extract until smooth. Gradually beat in 1 cup coconut milk. Add pudding mix; beat on low speed until smooth. Fold in whipped topping.
2. Pour remaining coconut milk into a shallow dish. Quickly dip half of the graham crackers into milk; allow excess to drip off. Arrange in a single layer in the bottom of a 13x9-in. baking dish, breaking to fit as needed. Layer with half each of the cream cheese mixture, pineapple and coconut. Repeat layers. Refrigerate, covered, at least 4 hours before serving.

<https://www.tasteofhome.com/recipes/pina-colada-icebox-cake/>



Cheesy Fiesta Beef Casserole

1 lb. ground beef
 1 medium onion, chopped
 1 can (15 oz.) black beans, rinsed and drained
 1 cup picante sauce
 1/2 tsp. chili powder
 1 can (10-1/2 oz.) reduced-fat reduced-sodium condensed cream of chicken soup, undiluted
 1 can (10 oz.) diced tomatoes and green chiles, undrained
 1 can (4 oz.) chopped green chiles
 1 package (9-3/4 oz.) nacho-flavored tortilla chips or plain tortilla chips, crushed
 1 cup shredded sharp cheddar cheese
 1 cup shredded Monterey Jack cheese
 Optional: Cubed avocado and sour cream toppings

Directions

1. In a large skillet, cook beef and onion over medium heat until beef is no longer pink, 6-8 min., breaking up beef into crumbles; drain. Stir in beans, picante sauce and chili powder.
2. In a bowl, combine soup, tomatoes and green chiles. In a lightly greased 2-1/2-qt. baking dish, layer half the chips, beef mixture, soup mixture and cheeses. Repeat layers.
3. Microwave on medium-high, uncovered, until heated through and cheese is melted, about 12 min. If desired, top with avocado and sour cream.

<https://www.tasteofhome.com/recipes/cheesy-fiesta-beef-casserole/>