



RECIPES

Creamy Tuscan Chicken or Shrimp

Ingredients:

- 1-pound shrimp (I used 31-40 count size) thawed & peeled or chicken
- 2 tablespoons butter
- 1 teaspoon flour
- 4-5 cloves garlic minced
- 1 cup heavy/whipping cream
- 1/2 teaspoon lemon juice
- 2 dashes Italian seasoning
- 1/4 cup sun-dried tomatoes chopped or julienned
- 1 cup (packed) fresh baby spinach
- Handful fresh basil cut into thin strips
- Salt & pepper to taste

Instructions:

1. Melt the butter on medium-high heat in a large skillet. Add the flour and cook for about a minute, stirring until smooth.
2. Add the garlic and cook for about 30 seconds or until fragrant.
3. Stir in the cream, lemon juice, Italian seasoning, and sun-dried tomatoes. Simmer for 2 minutes. Reduce heat if it's bubbling too much.
4. Add the shrimp and cook for around 5 minutes or until they're cooked through and the sauce is slightly thickened, taking care not to overcook them.
5. Add the spinach and basil and cook for another 2 minutes. Season with salt & pepper as needed. Serve immediately. I like to squeeze extra lemon juice over top when serving (up to you). You could also grate some fresh parmesan over top if you wish.

Tiramisu

Yield: 4 Servings

Ingredients

½ cup mascarpone cheese

1/3 cup whipped cream

¼ cup powdered sugar

9 lady finger cookies

1 cup of cooled coffee

1 tablespoon coco powder

Instructions:

1. Prepare a bowl of instant coffee diluted with water, and set aside.
2. Beat the mascarpone until softened, gently fold in the whipped cream.
3. Dip the biscuits in the coffee mix and create a layer in the bottom of your pan.
4. Top with some of the cream mixture.
5. You will make 3 layers finishing with cream.
6. Dust the tops with cocoa.