

KIMI'S RECIPE'S

Best Selling Food



Zucchini Bread *Recipe*

INGREDIENTS:

- 3 eggs
- 1 cup oil
- 1 $\frac{3}{4}$ cups sugar
- 2 teaspoons vanilla extract
- 2 cups grated zucchini
- 3 cups flour
- 1 teaspoon baking powder
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- $\frac{3}{4}$ teaspoon nutmeg
- 1 teaspoon salt
- 1 cup chopped walnuts
- 1 cup drained crushed pineapple (or sub chocolate chips)

INSTRUCTIONS:

- Beat eggs in a mixer bowl until light and foamy.
- Add oil, sugar, and vanilla; mix well. Stir in grated zucchini.
- In a separate bowl, combine flour, baking powder, baking soda, cinnamon, nutmeg, and salt.
- Gradually add dry mixture to the wet mixture; mix well. Fold in chopped walnuts and crushed pineapple.
- Spoon batter evenly into 2 greased 5x9-inch loaf pans.
- Bake at 350°F (175°C) for 1 hour.
- Remove from pans and cool on a wire rack.



PREP TIME: **15 MIN**



COOK TIME: **1 HOUR**



SERVINGS: 24

Chicken Pot Pie *Recipe*

INGREDIENTS:

- 3 celery stalks
- 3 medium carrots, peeled
- 1 large yellow onion
- 4 tablespoons (½ stick) butter
- ½ cup frozen peas
- 2 cups cooked chicken, see note (dark and light), cut into bite-size pieces
- ⅓ cup all-purpose flour
- 2 cups low-sodium chicken broth
- 1 chicken bouillon cube
- ¼ cup white wine (optional)
- 1 cup heavy cream
- 1 teaspoon ground thyme
- 1 teaspoon kosher salt (or more to taste)
- Black pepper to taste
- Puff pastry cut it into little rectangles

INSTRUCTIONS:

- Preheat oven to 400°F.
- Sauté celery, carrots, onion, and peas in butter until slightly soft.
- Add chicken, then sprinkle in flour; stir to coat.
- Pour in broth, bouillon, and wine; stir until thickened.
- Add cream, thyme, salt, and pepper; simmer 4 minutes.
- Pour mixture into pie pan or casserole dish.
- Roll out crust, place on top, and cut small slits.
- Bake 35 minutes, until crust is golden and filling bubbly.
- Cool 10 minutes before serving.



PREP TIME: **30 MIN**



COOK TIME: **35 MIN**



SERVINGS: 24

Creamy Chicken *Recipe*

INGREDIENTS:

- 2 chicken breasts
- 3 Tbsp butter, divided
- ½ tsp salt + ½ tsp pepper (or to taste)
- 1 tsp oregano
- 1 medium onion, minced
- 4 garlic cloves, minced
- 1 small jar sun-dried tomatoes (oil-drained & chopped)
- ½ cup chicken broth
- ½ cup heavy cream
- ⅓ cup grated Parmesan cheese
- 1 cup spinach (or more if preferred)

INSTRUCTIONS:

- Season chicken with salt, pepper, and oregano.
- In a large skillet over medium-high, melt 2 Tbsp butter; cook chicken ~4 min each side until browned. Remove and set aside. [Eatwell101](#)
- In same skillet, add remaining butter; sauté onion, garlic, oregano, and sun-dried tomatoes.
- Add broth, cream, and Parmesan; simmer ~2-3 min until smooth.
- Stir in spinach until wilted.
- Return chicken to skillet; reheat 2-3 min.
- Serve immediately.



PREP TIME: **10 MIN**



COOK TIME: **35 MIN**



SERVINGS: 24