

Chocolate Coconut Brownies



Chocolate

Coconut Brownies

Ingredients

Crisco ® Original No-Stick Cooking Spray

2 $\frac{1}{4}$ cups sugar

1 cup Crisco® Pure Organic Coconut Oil, melted

4 eggs, lightly beaten

1 teaspoon vanilla extract

1 $\frac{1}{2}$ cups Pillsbury BEST™ All Purpose Flour

$\frac{3}{4}$ cup unsweetened cocoa powder

1 teaspoon baking powder

1 teaspoon salt

1 cup semi-sweet chocolate chips

1 $\frac{1}{2}$ cups sweetened coconut flakes, divided

Method

Heat oven to 350°F. Coat 13 x 9-inch baking pan with no-stick cooking spray.

Combine sugar and oil in large bowl. Stir in eggs and vanilla until smooth. Add flour, cocoa powder, baking powder and salt. Stir until combined. Fold in chocolate chips and 1 cup coconut. Spread evenly in prepared pan. Sprinkle evenly with remaining 1/2 cup coconut.

Bake 30 to 33 minutes or until toothpick inserted in center comes out clean. Cool completely on wire rack.

Prep

- Prep: 10 Minutes
- Cook: 30 Minutes
- Ready in: 40 Minutes

Source: Pillsbury (Servings: 24 | Yield: One 13 x 9 pan)

[Instant Pot Steel Cut Oats with Maple Syrup and Currants](#)



Instant Pot Steel Cut Oats with Maple Syrup and Currants

Steel cut oats cook perfectly in the Instant Pot in these Instant Pot Steel Cut Oats with Maple Syrup.

Ingredients

1 tablespoon unsalted butter
1 cup steel-cut oats
 $\frac{1}{4}$ cup dried currants or raisins
1 tablespoon maple syrup
 $\frac{1}{4}$ teaspoon kosher salt

Method

Turn the Instant Pot to the Saute function. Add the butter. When it's melted, stir in the oats, currants, syrup and salt. Stir until the oats are toasted about 3 minutes.

Stir in 3 $\frac{1}{4}$ cups water. Lock on the lid and set the valve to sealing. Using the manual button, set to high pressure for 10 minutes. When finished, allow the pressure to release naturally for 10 minutes, then do a pressure release.

Stir and then serve with additional butter or maple syrup if you wish.

Prep

- Prep: 5 Minutes

- Cook: 30 Minutes
- Total Time: 35 Minutes

Source: Adapted from Melissa Clark (Servings: 4 | Yield: Approx 1 cup per serving)

Grilled Rosemary Lamb Chops



Grilled Rosemary Lamb Chops

Ingredients

- 8 lamb loin chops, trimmed of fat (3.5 oz each bone-in)
- 6 cloves garlic, crushed
- 1 teaspoon extra-virgin olive oil

$\frac{1}{4}$ cup fresh lemon juice
1 tablespoon fresh rosemary leaves
1 $\frac{1}{4}$ teaspoon kosher salt
fresh ground pepper, to taste

Method

Combine olive oil, lemon juice, garlic and rosemary in a small bowl. Season the lamb with salt and pepper and cover with marinade. Marinate at least 1 hour, overnight if possible. Discard the marinade, then grill over medium-high heat to desired liking, about 5 minutes on each side or broil in the oven.

Notes

Read [more](https://www.skinnytaste.com/grilled-rosemary-lamb-chops-4-ww-pts/#lALoUgzEE3TWAdUW.99) at
<https://www.skinnytaste.com/grilled-rosemary-lamb-chops-4-ww-pts/#lALoUgzEE3TWAdUW.99>

Prep

- Marinate: 60 Minutes
- Total Time: 75 Minutes

Source: Skinny Taste (4 servings)

[Porcini Mushroom Relish](#)



Porcini Mushroom

Relish

We used this simple relish on a roast beef sandwich, but it would work as a condiment on a wide variety of meat or vegetable dishes. It's packed with umami and herby/tangy flavors.

Ingredients

- $\frac{1}{2}$ ounce Dried Porcini Mushrooms, (I used a mix of dried mushrooms)
- 2 teaspoons Onion, finely minced
- 2 teaspoons Brined Capers, rinsed, drained & chopped
- 1 teaspoon Dijon Mustard
- $\frac{1}{2}$ teaspoon Salt
- 2 tablespoons Extra Virgin Olive Oil
- 1 teaspoon Fresh Tarragon, finely sliced

Method

Rinse dried mushrooms thoroughly in warm water. Rehydrate the porcinis in hot water. Drain off the water, and let mushrooms dry on a plate lined with paper towels (pat away any additional moisture with a paper towel) and finely mince the mushrooms.

Stir in the onion, mustard, salt, olive oil, tarragon and brined capers.

Notes

Melissa notes – the original recipe did not mention rinsing the capers after draining and it also called for 2 teaspoons salt. That was way too salty. I changed the recipe accordingly to my liking.

Source: Adapted from MarxFoods (4 servings)

Steak Salad with Blue Cheese, Hazelnuts, and Pears

Delicious!



Steak Salad with Blue Cheese, Hazelnuts, and Pears

A good steak salad requires one thing: properly seared steak. The key? Get your pan and the oil good and hot before adding the steak to the skillet. Then, use a timer to track the recipe. It might seem silly, but this is the difference between a great crust and pink interior or the dreaded overdone steak. Once seared, you'll pair the steak slices with peppery arugula, slices of sweet pear, toasted hazelnuts, and

blue cheese. If blue is too intense for you, try a crumbled fresh goat cheese or shaved parmesan. Serve with a glass of light red wine like Pinot Noir or Syrah.

Ingredients

1 lb. flank steak (1 in. thick)
1 $\frac{1}{2}$ teaspoons kosher salt, divided
 $\frac{1}{2}$ teaspoon black pepper, divided
 $\frac{1}{4}$ cup plus 1 Tbsp. olive oil, divided
2 tablespoons red wine vinegar
1 teaspoon Dijon mustard
5 ounces baby arugula (about 6 cups)
1 ripe pear, thinly sliced
 $\frac{1}{3}$ cup chopped toasted hazelnuts
1 ounce blue cheese, sliced or crumbled (about $\frac{1}{4}$ cup)

Method

Season steak with 1 teaspoon salt and $\frac{1}{4}$ teaspoon pepper. Heat 1 tablespoon oil in a large skillet over high. Cook steak, turning once, until browned on both sides, 5 minutes per side for medium. Transfer to a cutting board and let rest for 5 minutes before slicing.

Stir together vinegar, mustard, and remaining $\frac{1}{4}$ cup oil, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper in a large bowl. Add arugula, pear, and steak and toss to coat. Top with hazelnuts and blue cheese.

Prep

- Active: 15 Minutes
- Total Time: 15 Minutes

Source: Real Simple (4 servings)

Lamb Loin Chops with Garlic



Lamb Loin Chops with Garlic

Easy pan-seared Lamb Loin Chops Recipe with Garlic and Olive Oil. Delicious, Mediterranean-style dinner that takes only 30 minutes to make!

Ingredients

- 4 lamb loin chops
- 3 tablespoons olive oil
- 5 garlic cloves minced
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon ground black pepper
- 1 tablespoon olive oil
- fresh parsley chopped
- $\frac{1}{4}$ cup pomegranate seeds

Method

Allow lamb loin chops sit on the counter at room temperature for 30 minutes before cooking. In other words, take them out of refrigerator 30 minutes prior to cooking.

Combine 3 tablespoons olive oil, minced garlic, 1 teaspoon salt, 1/2 teaspoon pepper in a small bowl, and mix. Rub lamb loin chops with this mixture.

Heat 1 tablespoon olive oil in a large skillet (I used stainless steel skillet) until hot. Add lamb loin chops and cook on high heat about 3 minutes on one side, then turn over and cook for 3 minutes on the other side. Use splatter screen, if needed.

Then, reduce the heat to low, flip the lamb chops back to the other side, and let them cook on low heat for about 5 more minutes.

Remove the skillet from heat, cover with lid. Leave the chops in the skillet, off heat, covered for about 10-15 minutes.

After 10 minutes, check the lamb loin chops for doneness. They should have a nice pink color when cut in the center (not raw). The internal temperature of chops should register at 145 F. If the lamb chops are still raw, continue cooking, covered, on medium heat for another 5-10 minutes, until they are properly cooked.

Garnish with chopped fresh parsley before serving. Garnish with pomegranate seeds, if desired.

Prep

- Prep: 10 Minutes
- Cook: 20 Minutes
- Total Time: 30 Minutes

Source: Julia's Album (4 servings)

Pressure Cooker Indian Butter Shrimp



Pressure Cooker

Indian Butter Shrimp

A play on the classic Indian chicken makhani, in this recipe yogurt and lime juice-marinated shrimp are cooked in a buttery, gently spiced tomato mixture. The key here is to cook the sauce under pressure, but to use the sauté function to quickly cook the shrimp so they don't turn rubbery. Serve this over rice to catch every drop of the fragrant, creamy sauce. If you're a fan of Indian pickles—lime, lemon, mango, and the like—a spoonful of one or all three on the side would not be out of place.

Ingredients

FOR THE MARINADE

$\frac{1}{4}$ cup plain whole-milk yogurt
2 teaspoons ground cumin

2 teaspoons sweet smoked paprika
2 teaspoons garam masala
2 teaspoons fresh lime juice
1 $\frac{1}{2}$ teaspoons kosher salt
1 teaspoon freshly grated peeled ginger
1 garlic clove, grated on a Microplane or minced
2 pounds large shrimp, peeled and deveined

FOR THE SAUCE

4 tablespoons (1/2 stick) unsalted butter
2 shallots, minced
2 garlic cloves, grated or minced
1 $\frac{1}{2}$ teaspoons grated peeled fresh ginger
 $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon crushed red pepper flakes, to taste
 $\frac{1}{4}$ teaspoon kosher salt, plus more as needed
1 28-ounce can diced tomatoes and their juices
1 cup heavy cream
 $\frac{1}{2}$ teaspoon finely grated lime zest
Cooked basmati rice, for serving
Chopped fresh cilantro, for serving

Method

1. In a large bowl, mix together the yogurt, cumin, paprika, garam masala, lime juice, salt, ginger, and garlic. Stir in the shrimp, cover the bowl, and refrigerate until needed, at least 15 minutes and up to 1 hour.
2. Prepare the sauce: Using the sauté function, set on low if available, melt 2 tablespoons of the butter in the pressure cooker. Stir in the shallots and a pinch of salt; cook until golden brown, 4 to 8 minutes. Then stir in the garlic, ginger, red pepper flakes, and the 1/4 teaspoon salt, and cook until golden, another 1 to 2 minutes.
3. Stir in the tomatoes, cream, and a pinch of salt. Raise the sauté heat to high if available, and bring to a boil. Then cover and cook on high pressure for 8 minutes. Release the pressure manually.
4. Remove the lid, and using the sauté function, simmer the sauce, stirring often, until thickened, 3 to 7 minutes.

5. Stir in the shrimp and the liquid in the bowl, remaining 2 tablespoons butter, and lime zest, and simmer until the shrimp are pink and cooked through, 2 to 5 minutes. Serve over basmati rice, sprinkled with fresh cilantro.

Prep

- Marinate: 60 Minutes
- Start to finish: 45 Minutes

Source: New York Times Cooking (4 servings)

[Baked Mediterranean Shrimp](#)



Baked

Mediterranean Shrimp

Serves 6 as an appetizer, 4 as a main course

Ingredients

- 1 lb. medium shrimp, peeled and deveined
- 1 cup crumbled feta cheese
- 2 fresh tomatoes, cut into large chunks

½ cup pitted kalamata olives
3 tablespoons extra-virgin olive oil
3 tablespoons finely chopped parsley
2 cloves garlic, chopped
1 teaspoon oregano
Salt and pepper to taste
1 cup crumbled feta cheese
2 fresh tomatoes, cut into large chunks
½ cup pitted kalamata olives
3 tablespoons extra-virgin olive oil
3 tablespoons finely chopped parsley
2 cloves garlic, chopped
1 teaspoon oregano
Salt and pepper to taste

Method

Preheat oven to 350°F.

In a small, greased baking dish, layer shrimp, feta, tomatoes and olives.

Mix together oil, parsley, garlic, oregano and salt and pepper. Pour over shrimp.

Bake uncovered for 30-35 minutes, or until shrimp are cooked through and sauce is bubbly.

Serve with crusty bread or pasta.

Source: Central Market (4 servings)

Jałapeno Popper “Nachos”



Jalapeno Popper "Nachos"

Jalapeno Poppers meet Nachos in this fun, low-carb twist on two classic appetizers, perfect for sharing with your friends this SUPERBOWL!

Ingredients

olive oil spray

$\frac{1}{2}$ lb. 99% lean ground turkey

1 clove garlic, minced

2 tablespoons chopped onion, minced

1 tablespoon chopped fresh cilantro

$\frac{1}{2}$ teaspoon garlic powder

$\frac{1}{2}$ teaspoon cumin powder

$\frac{1}{2}$ teaspoon kosher salt

$\frac{1}{2}$ tablespoon tomato paste

2 tablespoons water

8 jalapeno peppers, halved and seeded and membranes removed
(use gloves)

3 ounces 1/3 less fat cream cheese
1 large scallions, green part only, sliced
1/2 ounce shredded sharp cheddar cheese

Toppings:

1/2 cup shredded sharp cheddar cheese
chopped scallions and cilantro, for garnish
2 tablespoons sour cream plus 2 teaspoons water, for drizzling
1/2 cup pico de gallo
2 tablespoons sliced black olives

Method

1. Preheat oven to 400F and line a large baking sheet with nonstick aluminum foil.
2. Heat a medium nonstick skillet over medium heat and spray with oil. Add onion, cilantro and garlic and saute about 2 minutes, until soft. Add ground turkey, salt, garlic powder, cumin and cook meat for 4 to 5 minutes until meat is completely cooked through breaking it up with a spoon. Add the tomato paste and water, mix well and simmer on medium for about 2 to 3 minutes, remove from heat.
3. Meanwhile, combine cream cheese, cheddar and scallions in a medium bowl. Using a small spoon or a spatula, spoon about 1 teaspoon of the cream cheese filling into the peppers.
4. Arrange in a single layer, cut-side up close together. Bake until soft, about 12 to 15 minutes.
5. Top with meat and cheese and bake until melted, about 3 minutes more.
6. Remove from oven and top with pico de gallo, olives and drizzle with sour cream. Garnish with cilantro and scallions and serve immediately.

7. Read more at <https://www.skinnytaste.com/jalapeno-popper-nachos/#0M2SVFIG6afbX0lt.99>

Notes

Melissa's note – I didn't use the nonstick foil, I baked mine on a silpat mat.

Prep

- Prep: 15 Minutes
- Cook: 30 Minutes
- Total Time: 45 Minutes

Source: Skinnytaste (Servings: 8 | Yield: 2 peppers per serving)

Roasted Potato Salad with Fresh Herbs



Be warned – this recipe contains the language from the Thugs, so if curse words offend it's best you move on.



Roasted Potato Salad with Fresh Herbs

Level up your next potluck with this spun salad. The fresh

herbs will make you forget all about the nasty mayo-covered crap you are used to choking down at picnics.

Ingredients

1 pound small white or yellow potatoes, unpeeled

1 tablespoon olive oil

$\frac{1}{2}$ teaspoon smoked paprika (optional)*

$\frac{1}{4}$ teaspoon salt

Fresh Herb Sauce

$\frac{1}{2}$ cup diced fresh parsley

$\frac{1}{2}$ cup sliced green onion

1 clove garlic, minced

2 tablespoons olive oil

2 tablespoons red wine vinegar

1 tablespoon water

1 teaspoon lemon juice

Method

1. Crank your oven to 400°F.

2. Slice the potatoes in half lengthwise. If for some reason your little potatoes are not bite-size, then cut those fuckers into quarters instead and throw them into a bowl. Toss the potatoes with the olive oil, paprika, and salt until they all looked covered. Pour them onto a rimmed baking sheet in a single layer and roast the hell outta them for 25 minutes, flipping them halfway through.

3. While the potatoes are roasting, make that herb sauce. You can throw all the ingredients into a food processor and let it rip until everything is minced and mixed together, or you could just mince and mix by hand if you don't want to create another dirty dish.

4. When the potatoes are tender, let them cool for about 10 minutes. Pour them into a large bowl and cover them with the herb sauce, making sure every spud gets some love. Taste and add some salt and pepper until it's however the fuck you like it. Stick it in the fridge for at least 1 hour so that the potatoes can absorb all that flavor and the garlic can mellow

the fuck out. Serve cold or at room temperature.

Notes

*optional but dope

Source: Thug Kitchen (4 servings)