



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home

Edition #15

It's almost fall, the kids are back in school, and the weather is getting cooler making it the perfect time to gather in the kitchen to make dinner together. Enjoy these kid-friendly recipes that provide plenty of opportunities for kids to participate!

One-Pot Meatballs and Pasta Os

1 pound uncooked mild Italian sausage, casings removed (we love Isernios)
3 tablespoons unsalted butter, divided
½ cup finely chopped onion
1 teaspoon kosher salt
¼ teaspoon freshly ground black pepper
1 clove garlic, minced
1 tablespoon tomato paste

1 (28-ounce) can crushed tomatoes
2 to 3 cups low-sodium chicken broth
1 tablespoon apple cider vinegar
2 teaspoons granulated sugar
1 teaspoon dried oregano
8 ounces dry O-shaped pasta (2 cups)
For serving: Parmesan cheese, red pepper flakes

Divide the sausage into 32 (½-ounce) portions and roll each one into a tablespoon-sized meatball. Melt 2 tablespoons of the butter in a 10-inch high-sided skillet over medium-high heat. Add the meatballs and cook, turning occasionally, until browned all over, about 3 minutes per side. The meatballs might not be completely cooked at this point. Transfer to a plate.

Return the pan to medium-high heat and melt the remaining 1 tablespoon of butter. Add the onion, salt, and pepper, and cook, scraping the browned bits from the bottom of the pan, until the onion softens, about 5 minutes. Stir in the garlic and tomato paste and cook for 1 minute. Pour in the tomatoes, 2 cups of broth, vinegar, sugar, and oregano. Stir in the pasta and meatballs, along with any juices that have accumulated on the plate. Bring to a boil.

Reduce the heat to medium-low and simmer, stirring occasionally, until the pasta is al dente and the meatballs are cooked through, 25 to 30 minutes, adding more water or broth as needed if you want a soupier consistency. Ladle into bowls and top with Parmesan cheese and red pepper flakes, if desired. Makes 4 servings

5-Ingredient Baked Potato Soup

6 slices bacon, halved
6 medium scallions, thinly sliced, white and green parts separated
2 pounds frozen hash browns or peeled and cubed Russet potatoes

3 cups half-and-half or whole milk
1 teaspoon kosher salt
Freshly ground black pepper
2 cup shredded cheddar cheese

Place the bacon in a large soup pot and cook on medium heat until browned and crisp, about 8 minutes. Transfer the bacon to paper towels to drain.

Add the white parts of the scallions to the pot. Sauté until fragrant, about 1 minute. Add the potatoes and cook, stirring occasionally, for 5 minutes. Add the half-and-half or milk and salt and bring to a simmer. Cook, stirring occasionally, until the potatoes are soft, about 10 minutes. Meanwhile, chop or crumble the bacon.

At this point, mash with a potato masher or purée with an immersion blender into desired consistency. Taste and season with salt and pepper as needed. Serve sprinkled with cheese, scallion greens, and bacon. Makes 6 servings.

Crispy Chicken Tenders with Three Dipping Sauces

2 cups panko breadcrumbs
¾ cup mayonnaise
2 tablespoons all-purpose flour
1 large egg, lightly beaten
½ teaspoon kosher salt,
plus more for sprinkling
2 pounds chicken tenders, or
2 pounds boneless, skinless chicken breasts
cut crosswise into 1-inch strips
Cooking spray

For the mayo-ketchup:

¼ cup ketchup
3 tablespoons mayonnaise

For the creamy honey mustard:

¼ cup mayonnaise or Greek yogurt
1 tablespoon Dijon mustard
1 teaspoon honey

For the yogurt ranch:

¼ cup full-fat plain Greek yogurt
1 tablespoon store-bought ranch dressing mix

Arrange a rack in the middle of the oven and heat to 400°F. Spread the panko into a thin, even layer on a rimmed baking sheet. Bake until golden-brown, about 4 minutes. You can do this while the oven preheats, but they may need more time to toast. Set aside to cool on the baking sheet while you prepare the chicken.

Place the mayonnaise, flour, and egg in a gallon-sized zip-top bag. Seal the bag and massage until the ingredients become a mostly homogenous mixture.

Season the chicken with the ½ teaspoon salt. Transfer the chicken to the bag with the mayonnaise mixture, seal the bag, and massage to coat each strip with the mixture.

Transfer the panko to another gallon-sized zip-top bag. Using tongs, transfer the chicken to the panko bag. Seal the bag and shake until the chicken is evenly coated.

Use tongs to transfer the chicken to a baking sheet (you can use the same one you toasted the breadcrumbs on). Spray the chicken strips with cooking spray and sprinkle with more salt.

Bake the chicken strips until golden-brown and cooked through, 15 to 20 minutes. While the chicken bakes, mix up the dips. Serve the warm chicken strips with the dips and an additional sprinkling of salt, as desired. Serves 6.

Zucchini Pesto Pizza Rolls

1 pound pizza dough, thawed if frozen
Cooking spray
½ cup basil pesto

1 medium zucchini, thinly sliced
2 cups shredded mozzarella cheese
1 cup marinara sauce, warmed

Arrange a rack in the middle of the oven and heat to 400°F. Meanwhile, let the dough sit out a room temperature while the oven is heating. Coat the wells of a standard 12-well muffin tin with cooking spray.

Place the dough on a work surface and use your hands or a rolling pin to stretch it into an 11-inch x16-inch rectangle. Spread the pesto evenly on the dough. Place the zucchini slices evenly over the pesto, then sprinkle evenly with the cheese.

Starting at a long end, roll the dough up into a tight log. Place on a cutting board seam-side down. Cut crosswise into 1-inch-thick rounds.

Place a round cut-side up into each muffin well. Bake until golden-brown, 20 to 22 minutes. Serve with the marinara sauce. Makes 12 rolls.

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