



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home
Edition # 22

You can never get enough quick and easy weekday dinner recipes!
Here are four more to make mid-week meal planning easier!

Tortilla Pie

1 (15-ounce) can black beans, drained and rinsed	2 scallions, thinly sliced
1 (10-ounce) package frozen corn kernels, thawed	½ teaspoon ground cumin
1 cup mild tomato salsa	4 (10-inch) flour tortillas
1 (8-ounce) can tomato sauce	1 tablespoon olive oil
8-ounces pepper Jack cheese, coarsely grated	
½ cup chopped fresh cilantro	<i>Accompaniment: sour cream</i>

Put oven rack in lower third of oven and preheat oven to 450°F.

Stir together beans, corn, salsa, tomato sauce, cheese, cilantro, scallions, and cumin in a large bowl.

Heat a 12-inch heavy skillet over high heat until smoking. Brush both sides of each tortilla with oil and fry, turning over once, until puffed and golden in spots, about 1 minute.

Put 1 tortilla in a well-oiled 15- inch by 10-inch shallow baking pan, then spread with 1⅓ cups of filling. Repeat layering twice, then top with remaining tortilla, gently pressing to help layers adhere.

Bake until filling is heated through, about 12 minutes. Transfer with a large metal spatula to a platter, then cut pie into wedges with a serrated knife. Serves 4.

Pasta with Sausage, Basil and Mustard

12 ounces penne, rigatoni, or medium shells	3 tablespoons grainy mustard
1 tablespoon extra-virgin olive oil	Pinch of crushed red pepper
1 pound hot Italian sausage	¾ cup thinly sliced basil
¾ cup dry white wine	
¾ cup heavy cream	

Cook the pasta in a large pot of boiling salted water until al dente; drain.

Meanwhile, heat the olive oil in a large, deep skillet. Add the sausage meat and brown over moderately high heat, about 5 minutes. Add the wine and simmer, scraping up the browned bits from the bottom, until reduced by half, about 5 minutes. Add the cream, mustard and crushed red pepper and simmer for 2 minutes.

Remove the skillet from the heat, add the pasta and basil and toss to coat. Serve at once. Serves 4.

Cheese Tortellini with Walnut Pesto

1 cup walnuts	½ cup olive oil
⅓ cup, lightly packed, flat-leaf parsley (with thick stems removed)	½ teaspoon salt
2 cloves garlic (smashed)	¼ teaspoon fresh-ground black pepper
3 tablespoons grated Parmesan cheese (plus more for serving)	1 pound fresh or frozen cheese tortellini
	1 tablespoon butter

In a food processor or blender, pulse the walnuts, parsley, garlic, Parmesan, oil, salt, and pepper to a coarse puree.

In a large pot of boiling, salted water, cook the tortellini until just done, about 4 minutes for fresh and 12 minutes for frozen. Reserve ½ cup of the pasta water. Drain the tortellini. Toss with ¼ cup of the reserved pasta water, the walnut pesto, and the butter. If the pasta seems dry, add more of the reserved pasta water. Sprinkle with additional Parmesan and pass more at the table. Serves 4.

Notes: We recommend fresh tortellini, which are sold in the refrigerator section of most supermarkets. Frozen are a close second and great to have on hand. Both of these are better than dried.

Quick and Easy Chicken Fajitas

¼ cup vegetable oil, divided	2 teaspoons fresh lime juice
3 medium cloves garlic, minced	1-pound boneless, skinless chicken breast, sliced in strips
¼ teaspoon kosher or sea salt, plus more for seasoning	1 medium onion, sliced
½ teaspoon chile powder	1 large bell pepper, seeded and sliced
¼ teaspoon ground cumin	Fresh cracked black pepper
¼ teaspoon paprika	Flour or corn tortillas, for serving
¼ teaspoon sugar	

Shredded cheese and sour cream, for serving (optional)

Chopped avocado, chopped cilantro, salsa or chopped tomatoes, for serving (optional)

In a small bowl, whisk together 3 tablespoons of vegetable oil with the garlic, salt, chile powder, ground cumin, paprika, sugar and fresh lime juice. Set aside.

Heat a large skillet over medium-high heat. Add the remaining tablespoon of oil and stir in the chicken. Cook for 2 minutes or until the chicken is lightly browned. Stir in the onion and bell pepper and cook with the chicken for 3 to 5 minutes or until the vegetables are tender.

Stir in the spice mixture and cook for another 2 minutes or until everything is well combined and heated through. Season with salt and pepper to taste. Serve with tortillas and optional toppings. Serves 4.

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