

The DISH



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I recently returned from a super fun girls week in Florida with my daughter, mom, sister and aunt. And let me tell you, the five of us had a blast together! My aunt has a timeshare right on the beach with a full kitchen so we definitely took advantage of that. I am lucky enough to come from a family loaded with women who can cook. So we all brought some favorite, yet quick and easy, recipes, hit the grocery store and really had some great meals all week. We did go out to eat a couple times but the majority was spent at the condo so we didn't have to take time away from the beach and pool. So I thought I'd share just a couple of the things we feasted on all week!

Crock Pot Olive Garden Chicken Pasta

- 2 lbs. boneless chicken breasts or tenders
- 16 oz. bottle Olive Garden Signature Italian Dressing
- ½ cup grated parmesan
- 8 oz. pkg. cream cheese
- 16 oz. cooked, drained pasta of your choice

Lay your chicken in the bottom of your crockpot. Pour the dressing over the chicken. Sprinkle ¼ cup of Parmesan cheese over the dressing. Lay the cream cheese on top. Place your lid on. Cook on high 4 hours or low 5-6 hours.

Shred the meat with two forks or very carefully with a handheld blender. Pour the cooked pasta into your crockpot. Mix well to combine. Sprinkle remaining Parmesan cheese and mix to combine.

Southwestern Crockpot Chicken Tacos

- 1 lb. chicken breasts
- 1 Tbsp. taco seasoning or more to taste
- 16 oz. jar salsa (use half of your jar for less saucy chicken)
- 15 oz. can black beans, rinsed and drained
- 1 cup frozen corn
- 1 onion, coarsely chopped (we left out)
- Taco shells or wraps and any toppings you like

Place all ingredients —*except* the taco shells and toppings — in a 5-6 quart crockpot. Stir, making sure there's some sauce underneath the chicken so it doesn't end up sticking to the bottom.

Cook on low for 8 hours or on high for 4 hours. Shred with a fork, then serve with taco shells and your favorite taco toppings.

Garlic Butter Steak Bites

- 1 lb. top sirloin steak, cut into bite-sized cubes
- 1 tsp. smoked paprika
- ½ tsp. sea salt flakes or kosher salt
- 4 Tbsp. butter, room temperature
- 12 cloves peeled small garlic, minced
- Ground black pepper
- ½ Tbsp. Italian seasoning
- Block of Havarti cheese

Cut the sirloin steak into equal, bite-sized pieces. Marinate the steak bites with smoked paprika, salt and black pepper. Set aside.

Heat up a skillet, cast-iron preferred, on high heat. Add the butter. As soon as it melts, add minced garlic cloves and stir a few times. Add the steak bites. Stir and cook continuously, flip, turn and toss around with the garlic. Add the Italian seasoning, stir to combine well.

Remove the skillet from the stove top. Then thinly slice Havarti cheese and place over all the steak bites. Broil in oven until melted and gooey and serve immediately.

If you have some garlic bread, dip it in the leftover steak butter!

Ham & Cheese Egg Cups

- 9 oz. thinly sliced deli ham, divided
- 12 large eggs
- ¼ tsp. salt
- 1/8 tsp. pepper
- Shredded cheddar cheese, divided

Preheat the oven to 350 degrees. Lightly mist 12 cups in a muffin tin with cooking spray. Press a slice (or more if you have it) of ham into each cup of the muffin tin, arranging the edges to form a ham cup and set aside.

Crack an egg right into

the ham cups. Top with salt and pepper and cheese. Place the tin in the oven and bake for 18-20 minutes or until the eggs are set to your liking.

Baked Cream Cheese French Toast Casserole

- 12-14 oz. loaf French bread, sourdough bread or challah
- 8 oz. cream cheese, softened to room temperature
- 2 Tbsp. sugar
- 3 tsp. pure vanilla extract, divided
- 8 large eggs
- 2¼ cups whole milk
- ¾ tsp. ground cinnamon
- 2/3 cup packed light brown sugar

STREUSEL TOPPING:

- 1/3 cup packed light brown sugar
- 1/3 cup all-purpose flour (spoon & leveled)
- ½ tsp. ground cinnamon
- 6 Tbsp. unsalted butter, cold and cubed
- Optional: fresh fruit, maple syrup, and/or confectioners' sugar for topping

Grease a 9-by-13-inch pan with butter or spray with nonstick spray. Slice, then cut, the bread into cubes, about 1-inch in size. Spread half of the cubes into the prepared baking pan.

Using a handheld or stand mixer fitted with a whisk attachment, beat the room temperature (not cold!) cream cheese on medium-high speed until completely smooth. Beat in the confectioners' sugar and ¼ tsp. vanilla extract until combined. Drop random spoonfuls of cream cheese mixture on top of the bread. Layer the remaining bread cubes on top of cream cheese. Set aside.

Whisk the eggs, milk, cinnamon, brown sugar and remaining vanilla together until no brown sugar lumps remain. Pour over the bread. Cover the pan tightly with plastic wrap and place in the refrigerator for 3 hours to overnight. Overnight is best.

Preheat oven to 350 degrees. Remove pan from the refrigerator.

Prepare the topping: Whisk the brown sugar, flour and cinnamon together in a medium bowl. Cut in the cold cubed butter with a pastry blender or two forks. Sprinkle the topping over the soaked bread.

Bake uncovered for 45-55 minutes or until golden brown on top. Serve immediately.

Cover leftovers tightly and store in the refrigerator for 2-3 days.