

Cobb Salad

INGREDIENTS:

1 head romaine, chopped into 1-inch strips
2 1/2 c. cubed rotisserie chicken breast (about 10 oz.)
1/2 medium cucumber, halved and sliced
4 hard-cooked eggs, quartered
5 to 6 ounces cherry tomatoes, halved
1 medium avocado, peeled and cubed
2 to 3 ounces feta
6 to 8 slices bacon

DIRECTIONS:

Arrange lettuce on a large platter. Top with rows of chicken, cucumber, eggs, tomatoes, avocado, cheese, and bacon. Drizzle with dressing and serve immediately

Ranch Dressing

INGREDIENTS:

1 cup mayonnaise
1/2 cup sour cream
1/2 teaspoon dried chives
1/2 teaspoon dried parsley
1/2 teaspoon dried dill weed
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/8 teaspoon salt
1/8 teaspoon ground black pepper

DIRECTIONS:

Gather all ingredients.
Whisk mayonnaise, sour cream, chives, parsley, dill, garlic powder, onion powder, salt, and pepper together in a large bowl until well-combined.
Cover and refrigerate for 30 minutes before serving.

Bacon, sage and provolone chicken rolls

SERVES 4-6

INGREDIENTS:

8 (around 1 pound) thinly sliced chicken cutlets

Kosher or coarse salt and freshly ground black pepper, to taste

4 slices provolone cheese, halved

8 fresh sage leaves (optional)

8 slices bacon

1 teaspoon garlic, minced

$\frac{3}{4}$ cup chicken broth, preferably low-sodium

DIRECTIONS:

1. Preheat the oven to 350°F. Create a large clean workspace
2. Lay the chicken breasts on the work space and season them lightly with salt and pepper. Place a piece of provolone on each cutlet (trim it so it doesn't extend over the edges of the chicken) and a sage leaf if desired. Roll up each breast, and then wrap a slice of bacon around the middle, trimming the bacon so that the ends just overlap to seal the rolls. Skewer each with a toothpick to keep it closed.
3. Heat a large, ovenproof skillet over medium-high heat. Add the bacon-wrapped chicken and brown on all sides, turning the rolls with tongs so they hold their shape, about 8 minutes for all.
4. Transfer the skillet to the preheated oven and bake until the rolls are cooked through, around 8 to 10 minutes. It should be okay if a little cheese melts out. Transfer the chicken to a serving dish, remove the toothpicks, and keep warm while preparing the sauce.
5. Pour out any of the remaining teaspoons of fat left in the skillet. (Remember to use pot holders while handling the hot skillet.) Heat the pan over medium-high heat. Add the garlic and stir for a few seconds until it starts to color, then add the chicken stock and stir to scrape up any bits from the bottom to flavor the sauce. Allow the sauce to come to a simmer, and simmer until the mixture is slightly reduced, taking around 3 minutes.
6. Serve the hot chicken rolls with the sauce, either spooned over or passed at the table.

Mini Pumpkin Pies

Yield: 24 serves

Source: delish.com

INGREDIENTS

Pie dough

- 1 $\frac{3}{8}$ cup pumpkin puree (300 g.)
- 1 cup sweetened condensed milk (235 ml.)
- 1 large egg
- 1 $\frac{1}{2}$ tsp pure vanilla extract
- 1 tsp ground cinnamon (plus more for serving)
- $\frac{1}{2}$ tsp ground ginger
- $\frac{1}{4}$ tsp kosher salt
- $\frac{1}{8}$ tsp ground nutmeg
- $\frac{3}{4}$ cup heavy whipping cream (175 ml.)
- Milk chocolate bar (chilled, for serving, optional)

DIRECTIONS

1. Arrange a rack in the center of the oven; preheat to 375°. Spray bottoms and sides of a 24-cup mini muffin tin with cooking spray or brush with butter.
2. On a lightly floured surface, roll pie dough to about 1/8" thick. Cut out rounds using a 3" cutter. Reroll scraps and cut more rounds as needed until you have 24.
3. Transfer rounds to prepared muffin tin, pressing dough into bottom and up sides. Refrigerate until dough is firm, about 15 minutes.
4. Meanwhile, in a large bowl, whisk pumpkin puree, condensed milk, egg, vanilla, cinnamon, ginger, salt, and nutmeg until smooth and well combined.
5. Spoon filling into prepared muffin cups to reach almost all the way up the sides (about 1 heaped tablespoon), or pour in filling.
6. Bake pies until the center is set and puffed and edges are golden, 25 to 30 minutes. Let cool in a pan for 10 minutes (pies will deflate as they cool). Using a small offset spatula or a spoon, gently remove pies from tin and transfer to a wire rack. Let cool completely.
7. In a large bowl, whip cream to soft peaks. Top pies with a dollop of whipped cream. Shave chocolate on top of pies with a vegetable peeler, if using. Sprinkle with cinnamon.

No-Bake Banana Caramel Pecan Pie

Yield: 8 serves

Source: delish.com

INGREDIENTS

- 1 $\frac{2}{3}$ cup graham cracker crumbs (from about 12 full sheets)
- $\frac{3}{8}$ cup unsalted butter (melted)
- 2 tbsp granulated sugar pinch of kosher salt
- $\frac{3}{4}$ cup store-bought caramel (plus more for serving)
- $\frac{1}{2}$ cup roasted unsalted pecans (chopped, plus more for serving) 1 Flaky sea salt 3 medium bananas (2-3, thinly sliced)
- 1 package instant vanilla pudding mix (3.4-oz.)
- 1 cup whole milk
- 2 $\frac{1}{8}$ cup heavy cream

DIRECTIONS

1. Grease a 9" pie dish with cooking spray. In a large bowl, mix graham cracker crumbs, butter, granulated sugar, and kosher salt. Press into the bottom and up sides of a prepared dish.
2. In a medium bowl, mix caramel and pecans. Spread in an even layer on top of the crust. Sprinkle it with sea salt. Refrigerate until well chilled, at least 1 hour or up to 12.
3. Arrange banana slices on top of caramel, slightly overlapping, until caramel is covered.
4. In a medium bowl, whisk pudding mix and milk until thickened.
5. Using an electric mixer on medium-high speed, in a large bowl, beat cream until stiff peaks form. Fold 1 cup whipped cream into pudding mixture. Reserve remaining 1 cup whipped cream for decorating; refrigerate until ready to use.
6. Spread pudding mixture in an even layer on top of bananas. Cover with plastic wrap and refrigerate until well chilled, at least 3 hours or up to overnight.
7. Spread reserved whipped cream on top of pie. Drizzle with more caramel and top with pecans.