



COOKING WITH JAN ~ APRIL 19, 2017

WEEKLY RECIPES AT COBORNS & kokk.com ~ ONE DISH DINNERS

SPAGHETTI PIZZA

CRUST

1 LB UNCOOKED SPAGHETTI	2/3 CUP MILK
2 EGGS	1 TSP EACH SALT & GARLIC SALT
1 CUP SHREDDED CHEDDAR CHEESE	1 CUP SHREDDED MOZZARELLA CHEESE

TOPPINGS

1—25 OZ JAR MARINARA SAUDE	6 OZS PEPPERONI
1 CUP CHEDDAR CHEESE	1 CUP MOZZARELLA CHEESE
CHOPPED BLACK OLIVES, DICED TOMATOES, JALAPENOS (ALL OPTIONAL)	

PREHEAT OVEN TO 400 DEGREES; SPRAY 15X10" SHEET PAN WITH COOKING SPRAY. COOK SPAGHETTI IN LARGE POT AS DIRECTED ON PACKAGE. DRAIN; RINSE SPAGHETTI WITH COLD WATER. IN SMALL BOWL, BEAT THE MILK, EGGS AND SALTS WITH A WHISK UNTIL WELL BLENDED. ADD TO THE SPAGHETTI ALONG WITH THE SHREDDED CHEESES. POUR ONTO BAKING SHEET; SPREAD EVENLY AND BAKE FOR 15 MINUTES. REDUCE OVEN TEMPERATURE TO 375 DEGREES. TOP WITH THE TOPPINGS; BAKE FOR ANOTHER 20-25 MINUTES OR UNTIL THE CHEESE IS BUBBLY. TOP WITH GARNISHES OF YOUR CHOICE (BLACK OLIVES, TOMATOES, JALAPENOS). SERVE IMMEDIATELY WITH GREEN SALAD AND/OR FRUIT BOWL. MAKES 8 SERVINGS.

PORK CHOP SHEET-PAN DINNER

2 LBS SMALL POTATOES	16 OZ BAG BABY CARROTS
6 TBLS OLIVE OIL	6 TBLS DRY RANCH DRESSING
8 BONE-IN CENTER CUT PORK CHOPS, ABOUT 1/2" THICK	

PREHEAT OVEN TO 400 DEGREES; SPRAY LARGE BAKING SHEET WITH COOKING SPRAY. CUT THE POTATOES IN HALF; PLACE IN LARGE MIXING BOWL. ADD THE CARROTS; DRIZZLE WITH 5 TBLS OF THE OLIVE OIL, THEN TOSS WITH 5 TBLS OF THE RANCH SEASONING AND PLACE ON BAKING SHEET. BRUSH THE PORK CHOPS WITH THE REMAINING OLIVE OIL; SPRINKLE WITH REMAINING SEASONING MIX. ARRANGE THE CHOPS ON THE SHEET BETWEEN THE CARROTS & THE POTATOES. BAKE FOR ABOUT 35 MINUTES OR UNTIL THE PORK IS NO LONGER PINK IN THE CENTER AND THE CARROTS & POTATOES ARE TENDER, TURNING THE PORK OVER HALFWAY THROUGH THE COOKING. ADDITIONAL RANCH DRESSING MIX CAN BE ADDED TO YOUR TASTE. MAKES 8 SERVINGS.

DEEP DISH TACO PIZZA

1 CAN GRANDS REFRIGERATED BISCUITS	1 LB HAMBURGER
1 PKG TACO SEASONING MIX	1 CUP SHREDDED CHEDDAR CHEESE
SHREDDED LETTUCE, CHOPPED OR HALVED CHERRY TOMATOES, HALVED OR SLICED PITTED RIPE OLIVES, SOUR CREAM	

PREHEAT OVEN TO 400 DEGREES; SPRAY 9" GLASS PIE PLATE WITH COOKING SPRAY. IN SKILLET, COOK THE HAMBURGER OVER MEDIUM-HIGH HEAT FOR 5-7 MINUTES OR UNTIL THOROUGHLY COOKED. ADD THE TACO SEASONING MIX AND WATER ACCORDING TO SEASONING MIX PACKAGE. SEPARATE THE BISCUITS; PRESS INTO THE BOTTOM & UP THE SIDES OF THE PIE PLATE TO MAKE THE CRUST. SPOON THE HAMBURGER MIXTURE INTO THE CRUST. BAKE 10-12 MINUTES OR UNTIL CRUST IS VERY LIGHT GOLDEN BROWN; TOP WITH THE CHEESE & BAKE 10 MINUTES LONGER OR UNTIL CHEESE IS MELTED. SERVE TOPPED WITH THE LETTUCE, TOMATOES, OLIVES & SOUR CREAM OR ADD YOUR FAVORITE TACO TOPPINGS! MAKE 6-7 SERVINGS.

CHEESEBURGER SKILLET FRIES

1 LB POTATOES, PEELED & CUT INTO STICKS	1 TBLS OLIVE OIL
1/2 LB LEAN HAMBURGER	1 TSP WORCESTERSHIRE SAUCE
1 TSP EACH ONION POWDER, GARLIC POWDER, SALT, BLACK PEPPER	
1/2 CUP SHREDDED CHEDDAR CHEESE	1 CUP SHREDDED LETTUCE
6 GRAPE TOMATOES, QUARTERED	1/4 CUP DICED RED ONIONS

PREHEAT OVEN TO 400 DEGREES; LINE BAKING SHEET WITH COOKING PARCHMENT PAPER. PLACE POTATOES IN BOWL OF COLD WATER; LET STAND 5 MINUTES. DRAIN AND DRY WELL; WIPE BOWL DRY WITH PAPER TOWEL. RETURN POTATOES TO BOWL; TOSS WITH OIL & SALT, THEN SPREAD ON BAKING SHEET IN EVEN LAYER. BAKE 35 MINUTES OR UNTIL POTATOES ARE TENDER; REMOVE FROM OVEN. MIX HAMBURGER, ALL THE SEASONINGS & WORCESTERSHIRE SAUCE. IN SKILLET, COOK BEEF, CRUMBLING LARGE CHUNKS, UNTIL THOROUGHLY COOKED. REMOVE TO PAPER-TOWEL LINED PLATE, LEAVING DRIPPINGS IN SKILLET. IN LARGE CAST IRON SKILLET, LAYER HALF EACH OF POTATOES, CHEESE & HAMBURGER. REPEAT WITH REMAINING BEEF, POTATOES & CHEESE. PLACE UNDER PREHEATED BROILER; BROIL 4-5 MINUTES OR UNTIL CHEESE IS MELTED. REMOVE; TOP WITH LETTUCE, TOMATOES & ONIONS. SERVE WITH KETCHUP & MUSTARD!

Do you like to make KUCHEN? During the 2017 Performance Radio Senior Living Fair, we will have a **KUCHEN WITH JAN** contest. Bring your favorite KUCHEN to the Huron Campus Center at 8:30am on Wednesday, May 17th. Entries will be judged & prizes awarded to the top 3 entries. Sampling of the KUCHEN entries will follow the judging. Prizes will include \$50 in Huron Bucks, Minnesota TWINS tickets and \$25 Lewis Drug Gift Card. **Enter your KUCHEN, May 17th, at the Senior Living Fair.**