Caprese Tartlets

Total Time: 23 min
Prep: 10 min
Cook: 13 min

Yield: 4 servings (2 tartlets per serving)
Level: Easy

Ingredients

- 8 slices white bread
- 1/4 cup extra-virgin olive oil
- 3 tablespoons cream cheese, softened
- 1 teaspoon garlic powder
- 1 teaspoon dried basil
- Kosher salt and freshly ground black pepper
- 2 Roma tomatoes, thinly sliced
- 4 ounces fresh mozzarella (approximately 2-inch ball), thinly sliced
- Balsamic vinegar, for drizzling, optional
- 8 fresh basil leaves, chiffonade
- Special Equipment: Muffin tin

Directions

Preheat the oven to 375 degrees F.

Remove the crusts from the bread and using a large spoon or rolling pin, gently press the slices of bread down flat until they are thin and almost doughy. Brush both sides of the bread with olive oil. Press the slices in the muffin tin, to form tartlet shells. Set aside.

In a small bowl, using a fork to combine, mix together the cream cheese, garlic powder, dried basil, salt, and pepper until smooth and creamy. Drop about a teaspoon of the cream cheese into the bottom of each muffin tin. Bake the tartlets until golden and crusty, 12 to 13 minutes.

Meanwhile, liberally salt the tomato slices. Once the tartlet shells are golden, remove them from the oven and transfer to a cooling rack. Place a slice of mozzarella on top of the cream cheese, then layer on a tomato slice or two. Season with salt and freshly ground black pepper, to taste and a drizzle of olive oil and balsamic vinegar, if using. Garnish with basil chiffonade.

Recipe courtesy Melissa D’Arabian
Quick Italian Salad

Recipe courtesy of Ree Drummond

Total Time: 20 min
Prep: 20 min

Yield: 6 to 8 servings
Level: Easy

Ingredients

Dressing:

- 1/2 cup olive oil
- 1/4 cup mayonnaise
- 1/4 cup grated Parmesan (pre-grated in a pack from the store)
- 1/4 cup minced fresh parsley
- 1 tablespoon sugar
- 1 tablespoon vinegar
- 2 teaspoons black pepper
- 1 teaspoon salt
- 1/4 teaspoon red pepper flakes
- 1 clove garlic, pressed
- Juice of 1 lemon

Salad:

- 1 head romaine lettuce, roughly chopped
- 1/2 head iceberg lettuce, chunked
- 6 whole pepperoncini
- 1/2 cup whole black olives
- 1/2 cup whole red cherry tomatoes
- 1/2 small red onion, very thinly sliced into circles
- 1/3 cup grated Parmesan

Directions

For the dressing: In a blender, add the olive oil, mayonnaise, Parmesan, parsley, sugar, vinegar, black pepper, salt, red pepper flakes, garlic and lemon juice and blend until pureed.

For the salad: Put the romaine and iceberg greens in a large bowl and toss with the dressing. Top the salad with the pepperoncini, olives, tomatoes and onions. Sprinkle with Parmesan at the end.
Orzo with Parmesan and Basil

Prep: 5 minutes  
Level: Easy  
Cook: 25 minutes  
Serves: 4

Description  
A super easy, creamy and flavorful side dish.

Ingredients  
3 Tablespoons Butter  
1 ½ cup Orzo  
3 cups Chicken or Vegetable Stock  
6 Tablespoons Fresh Chopped Basil  
1 cup Parmesan Cheese  
½ teaspoons Salt  
¼ teaspoons Pepper

Preparation  
Melt the butter over medium heat. Add the orzo and saute for a few minutes, until the orzo starts to get golden brown. Add the broth and cover and simmer for 20 minutes, until all the broth has been absorbed. Remove from the heat, add the basil and Parmesan and salt and pepper to taste.
Crockpot Brown Sugar Balsamic Glazed Pork Tenderloin

Serves: 6

Ingredients

- 2 pounds Pork tenderloin
- 1 teaspoon Ground sage
- ½ teaspoon Salt
- ¼ teaspoon Pepper
- 1 clove Garlic; crushed
- ¼ cup Water
- ¼ cup Brown sugar
- 1 tablespoon Cornstarch
- ¼ cup Balsamic Vinegar
- ½ cup Water
- 2 tablespoons Soy sauce

Instructions

1. Mix together the seasonings: sage, salt, pepper and garlic.
2. Rub over tenderloin. Place ½ cup water in slow cooker; place tenderloin in slow cooker.
3. Cook on low for 6-8 hours.
4. An hour before the roast is finished, mix together the ingredients for the glaze in a small sauce pan: brown sugar, cornstarch, balsamic vinegar, water, soy sauce.
5. Heat over medium and stir until mixture thickens, about 4 minutes.
6. Brush roast with glaze 2 or 3 times during the last hour of cooking. (For a more caramelized crust: remove from crockpot and place on aluminum lined sheet pan, glaze, and set under broiler for 1-2 minutes until bubbly and caramelized. Repeat 2 to 3 more times until desired crust is achieved.)
7. Serve with remaining glaze on the side.

Recipe by Laura's Sweet Spot at http://laurassweetspot.com/2013/06/12/crockpot-brown-sugar-balsamic-glazed-pork-tenderloin/