

## EAT WELL BE HAPPY













## **MUSHROOM RISOTTO**

#### **Makes 4 Servings**

- · ¼ cup butter
- 1 small onion, finely chopped
- 34 lb trumpet mushrooms, 14-inch dice
- 3 cloves garlic, grated
- 3 tsp fresh thyme leaves, chopped
- 3 Tbsp fresh sage leaves, chiffonade

- ½ cup dry white wine
- 1 cup Arborio rice
- 4 cups hot low sodium chicken or vegetable broth
- Salt and pepper, to taste
- Melt butter in a large heavy bottomed pan over medium heat. Add sage to the melted butter and fry, stirring often, until butter is foamy, about 2-3 minutes. Remove sage leaves with a fork to drain on a paper or clean kitchen towel. The sage will crisp as it cools.
- Add onions to the butter with a pinch of salt. Cook, stirring frequently until golden, about 15 minutes. Turn down the heat if the onions begin to brown too quickly.
- 3. Return to medium heat, and add mushrooms, garlic, and 2 tsp of the fresh thyme. Cook and stir until mushrooms are tender, about 8 minutes.
- 4. Add wine, cooking and stirring until reduced by half, about 3 minutes.
- 5. Add rice and 1 cup of the hot broth, cooking and stirring constantly until the broth is absorbed, about 5 minutes. Continue stirring and adding broth ½ cup at a time, when the previous addition is absorbed. With the last addition of broth, add the remainder of the thyme. Cook and stir until rice is creamy and tender. Top with fried sage and serve.

















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## CHICKEN SOUVLAKI

Makes 4 Skewers

- 1 lb boneless chicken breast or thighs, cut into 1-inch wide strips
- 2 Tbsp olive oil
- 2 Tbsp Greek yogurt
- 1 lemon, juiced and zested
- 3 cloves garlic, smashed and minced
- 2 tsp Mediterranean seasoning
- ½ tsp kosher salt
- ½ tsp black pepper
- 1/4 tsp smoked paprika
- 4 bamboo skewers, soaked overnight

#### **Tzatziki**

- 1 cup Greek yogurt
- ½ English cucumber, finely shredded, excess water squeezed out
- 3 garlic cloves, smashed and minced
- 2 Tbsp olive oil
- 1 Tbsp red wine vinegar (or apple cider vinegar)
- 1 Tbsp fresh dill, minced (or 1 tsp dried dill)
- Kosher salt and black pepper, to taste
- Place chicken and all other ingredients in a bowl. Mix together thoroughly, so chicken is well coated. Cover and allow to marinate for at least 1 hour.
- Divide chicken between 4 skewers. Grill or broil on high for 5 minutes on each side, or until cooked through. Serve with tzatziki.
- 3. Mix all tzatziki ingredients in a medium bowl. Cover and refrigerate at least 30 minutes to allow flavors to mingle before serving.













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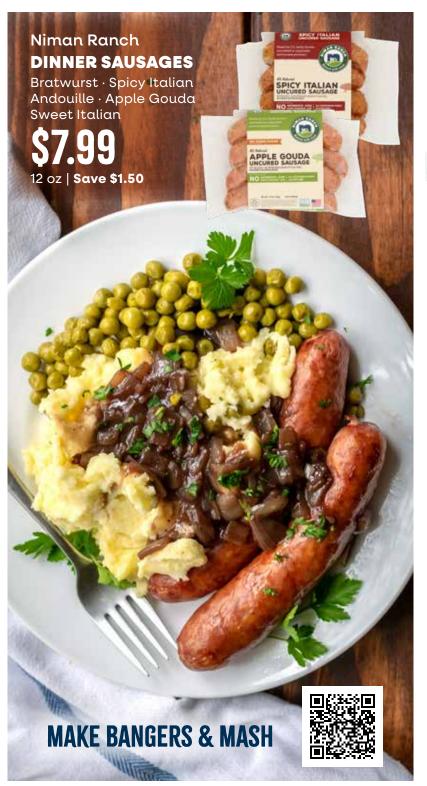
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## **RASPBERRY ROSE CHEESECAKE**

Makes 8 Servings

#### Crust

- 1 box Simple Mills Honey Cinnamon Sweet Thins, crushed to fine crumbs (about a cup of crumbs)
- ⅓ cup butter, melted
- 3 Tbsp cane sugar

#### Cheesecake

- 2 (8 oz) pkg cream cheese
- ½ cup granulated cane sugar
- ½ cup Greek yogurt

- 1 cup raspberries, thawed if frozen (juices reserved)
- 2 tsp rose water
- · 1 Tbsp lemon juice
- 1 tsp vanilla extract
- 2 eggs, room temperature

#### Glaze

- ¼ cup sugar
- 1 Tbsp lemon juice
- 1 tsp rose water
- · 2 cups raspberries
- 1 cup strawberries, sliced
- 1. Preheat the oven to 350°F. Grease a 9-inch springform pan with butter, a neutral oil, or cooking spray.
- In a medium bowl, stir together crumbs, butter, and sugar until fully combined. It will be the texture of wet sand. Press evenly into the bottom of the prepared pan with the bottom of a measuring cup.
- 3. Bake for 8-10 minutes in the preheated oven. Cool.
- 4. Blend thawed raspberries and rose water in a blender until smooth. Set aside.
- 5. In a large bowl on low speed, beat together cream cheese and sugar.
- 6. Beat in Greek yogurt, raspberry mixture, lemon juice, and vanilla until smooth.
- Add eggs one at a time, continuing to beat on low until smooth and fully blended, scraping down the sides.
- 8. Pour over the crust, and bake for 50-55 minutes. Or until edges are set and puffy and center jiggles a little when shaken. Turn off the oven and crack the door. Allow to cool for an hour in the oven, and then cool completely on a rack. Cover tightly and refrigerate at least 4 hours to overnight before serving.
- Add 1 cup of the raspberries to a small saucepan with the sugar, lemon juice, and rose water. Cook over medium heat for 10 minutes, mashing with the back of a spoon. Remove from heat and toss with remaining fresh berries. Serve over the cheesecake.



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\*These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure or prevent any disease.

1. Kris-Etherton, Penny M. et al. Circulation. 2002;106:21, 2747-2757 (Table 5).





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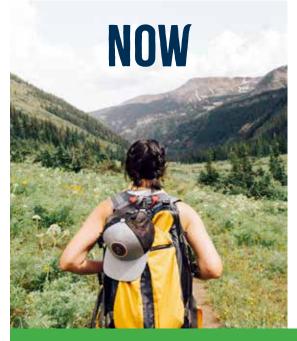


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