

Goddess Bowls



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Ingredients

- 1/2 lb. asparagus, ends trimmed
- 2 tablespoons extra-virgin olive oil, divided
- Kosher salt
- Freshly ground black pepper
- 1 lb. boneless skinless chicken breasts
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano

For the Dressing

- 1 cup mayonnaise
- 1 cup Greek yogurt
- 1 1/2 cup chopped basil leaves
- 1/2 cup chopped parsley

1/4 cup chopped chives (plus more for garnish)
1/4 cup lemon juice
2 cloves garlic, coarsely chopped

For the Bowls

4 cups cooked brown rice
1 avocado, sliced
1 cup halved cherry tomatoes

Directions

1. **Roast asparagus:** Preheat oven to 425°. On a large baking sheet, toss asparagus with 1 tablespoon oil and season with salt and pepper. Bake until the asparagus is tender, about 15 minutes.
2. **Cook chicken:** Heat remaining olive oil in a large skillet over medium heat. Season both sides of chicken with garlic powder, dried oregano, salt and pepper. Add chicken to the hot skillet and cook until golden and cooked through, about 8 minutes per side. Remove from heat and let rest for 10 minutes before slicing into strips.
3. **Make dressing:** To a food processor, add mayonnaise, yogurt, basil, parsley, chives, lemon juice, and garlic. Pulse until smooth then season with salt and pepper to taste.
4. **Assemble bowls:** Divide rice between 4 serving bowls. Top with avocado, cherry tomatoes, cooked chicken and roasted asparagus. Drizzle dressing over each bowl. Serve immediately.

Recipe and picture taken
from <https://www.delish.com/cooking/recipe-ideas/recipes/a54905/goddess-bowls-recipe/>

Sweet Potato Pancakes with Cinnamon Cream

Sweet Potato Pancakes with Cinnamon Cream

Ingredients

1 package (8 ounces) cream cheese, softened

1/4 cup packed brown sugar

1/2 teaspoon ground cinnamon

1/2 cup sour cream

PANCAKES:

6 large eggs

3/4 cup all-purpose flour

1/2 teaspoon ground nutmeg

1/2 teaspoon salt

1/4 teaspoon pepper

6 cups shredded peeled sweet potatoes (about 3 large)

3 cups shredded peeled apples (about 3 large)

1/2 cup canola oil

Directions

In a small bowl, beat the cream cheese, brown sugar and cinnamon until blended; beat in sour cream. Set aside.

In a large bowl, whisk the eggs, flour, nutmeg, salt and pepper. Add the sweet potatoes, apples; toss to coat.

In a large nonstick skillet, heat 2 tablespoons oil over medium heat. Working in batches, drop sweet potato mixture by 1/3 cupfuls into oil; press slightly to flatten. Fry for 2-3 minutes on each side until golden brown, using remaining oil as needed. Drain on paper towels. Serve with cinnamon topping.

Yield: 12 servings (1-1/2 cups topping).

Image and recipe taken from:

<https://www.tasteofhome.com/recipes/sweet-potato-pancakes-with-cinnamon-cream>

Cauliflower Waffles

Cauliflower Waffles

Ingredients

3 cups grated cauliflower

3 cups shredded mozzarella

1/2 cup finely shredded Parmesan

3 large eggs

1/4 cup cornstarch

1 tsp. paprika

Kosher salt

Freshly ground black pepper

Directions

Preheat your waffle press.

In a large bowl, mix together cauliflower, cheese, eggs, cornstarch and paprika until combined. Season with salt and pepper.

Pour 1 cup batter into a preheated waffle press, and cook for 6 minutes.

Serve alone or with the toppings of your choice such as avocado, fried egg, bacon, tomatoes, and so much more!

Image and recipe taken from:

Cilantro Lime Shrimp with Zucchini Noodles

Cilantro Lime Shrimp with Zucchini Noodles

Ingredients

1 lb (450g) shrimp, shelled and deveined

2 + 1 tablespoons olive oil

4 cloves garlic, minced

1 pinch red pepper flakes (optional)

1/4 cup vegetable broth

1 teaspoon honey

Juice of 1 1/2 lime

3 medium zucchini, spiralized or cut into noodles

Salt and fresh cracked pepper to taste

1 teaspoon lime zest

2 tablespoons cilantro, chopped

Directions

In a bowl, combine 2 tablespoons olive oil, garlic, red pepper flakes, 1 tablespoon cilantro, honey, lime juice and lime zest. Add uncooked shrimp and toss to mix well. Marinate for 15 to 20 minutes.

Heat 1 tablespoon olive oil in a pan over medium-high heat, add the drained shrimp, cook for 2 minutes, flip, and add the marinade. Cook for 1 more minute and set the shrimp aside.

In the same skillet add vegetable broth to deglaze and simmer for 2 minutes. Add the zucchini noodles and cook until just tender, about 2 minutes. Add the shrimp and adjust seasoning. Toss everything and serve immediately topped with additional cilantro, enjoy!

Image and recipe taken from:

<http://www.eatwell101.com/cilantro-lime-shrimp-with-zucchini-noodles>

**Barbecue
Potatoes**

Chicken

Sweet

Barbecue Chicken Sweet Potatoes

Ingredients

4 sweet potatoes

2 tbsp. butter, softened

4 oz. cream cheese, softened

1 tsp. chili powder

1 tsp. garlic powder

Kosher salt

Freshly ground black pepper

2 cups shredded rotisserie chicken

1/2 cup barbecue sauce

1 1/2 c. shredded Cheddar

Green onions for garnish

Directions

Preheat oven to 375°. Place sweet potatoes on sheet tray and bake until soft, about 1 hour. Remove from oven and let stand until cool enough to handle.

Split potatoes and remove the flesh; transfer to a medium bowl and leave the skins on the sheet tray. Add butter, cream cheese, chili powder and garlic powder to the sweet potato flesh, then season with salt and pepper. Mash with a fork or rubber spatula until the mixture is evenly combined. Spoon the mixture back into the sweet potato skins.

In a separate medium bowl, combine chicken and barbecue sauce. Divide chicken mixture between sweet potatoes. Top with cheese and garnish with green onions.

Bake for 15 minutes, or until the cheese is melted and the sweet potato filling is heated through. Serve warm.

Image and recipe taken from: www.delish.com

Honey Glazed Garlic Salmon

Honey Glazed Garlic Salmon

Ingredients

3 tbsp. extra-virgin olive oil

4 6-oz. salmon fillets, patted dry with a paper towel

1/3 cup honey

1/4 cup soy sauce

2 tbsp. lemon juice

1 tsp. red pepper flakes

Kosher salt

Freshly ground black pepper

3 cloves garlic, minced

1 lemon, sliced into rounds

Directions

In a medium bowl, whisk together honey, soy sauce, lemon juice and red pepper flakes.

In a large skillet over medium-high heat, heat two tablespoons oil. When oil is hot but not smoking, add salmon skin-side up and season with salt and pepper.

Cook salmon until deeply golden, about 6 minutes, then flip over and add the remaining tablespoon of oil.

Add garlic to the skillet and cook until fragrant, 1 minute. Add the honey mixture and sliced lemons and cook until sauce is reduced by about 1/3. Baste salmon with the sauce.

Garnish with sliced lemon and serve.

Image and recipe taken from: www.delish.com