



# Lemon Salad Dressing

5 MINUTE RECIPE - FAST, EASY AND DELICIOUS


## ingredients

- ½ to 2/3 Cup of Oil
- Juice of 1 large lemon (about ¼ Cup)
- The zest of one whole lemon
- 2 tsp dijon (regular or grainy)
- 2 tsp honey
- 1 tsp dried oregano (also sub Italian blend or thyme)
- Salt and pepper to taste

## directions

- Add all ingredients to an 8oz mason jar.
- Add lid, tighten, and shake until well blended (emulsified.)
- Let sit for at least an hour.
- Shake well and pour over whatever you like (salad, roasted veggies, etc)

*Bon Appetit from the Date Night Kitchen Crew!*



# Weeds with Sausages

DATE NIGHT RECIPE - FAST, EASY AND DELICIOUS

## ingredients

- 1 Tablespoon of extra-virgin olive oil
- 1 Tablespoon unsalted butter
- 1 large onion, diced
- 1 pound of Italian pork sausage (without the casing)
- 6 Tablespoons of tomato paste
- 1/2 cup of dry white wine
- 1/2 cup of milk
- Salt and pepper
- 1 pound of gramigine, short fusilli, or rotelle
- Freshly grated Parmigiano cheese

## directions

- In a 12- to 14-inch skillet, heat the olive oil and butter over high heat.
- Add the onion and cook until soft and golden brown (6-8 minutes).
- Add the sausage and cook, stirring occasionally (and draining any excess fat), until the sausage is very brown and somewhat crisp (about 10 minutes).
- Add the tomato paste and cook, stirring often, until it becomes a deep rust color (about 8 minutes).
- Add the wine and cook, stirring frequently, until it is evaporated.

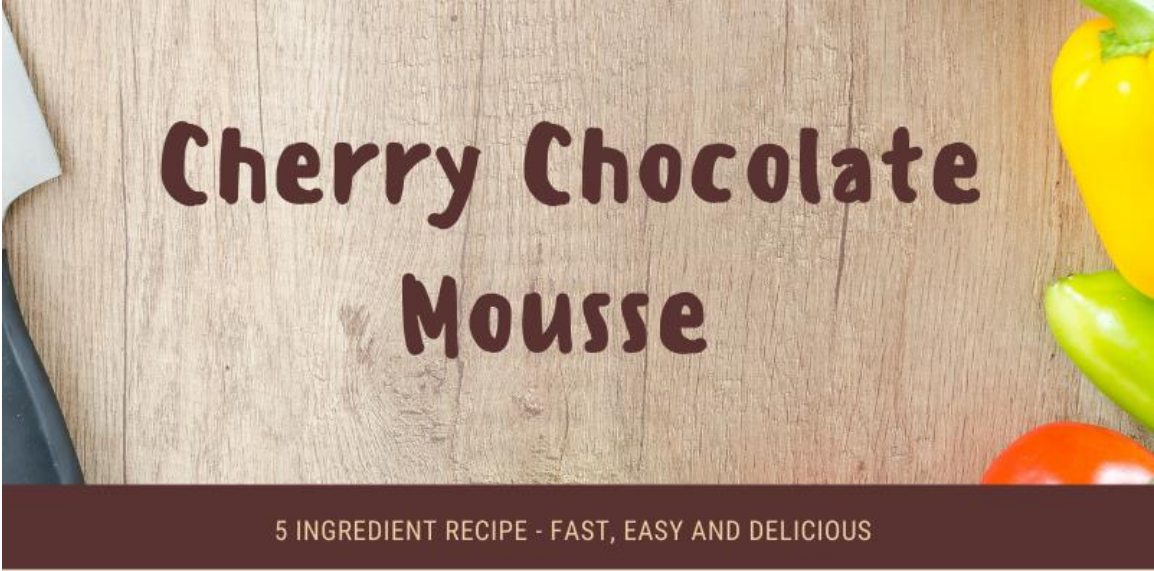
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- Stir in the milk, season with salt and pepper (to taste), and reduce the heat to a simmer.
- Continue cooking for about 15 minutes more.
- Meanwhile, bring 6 quarts of water to a boil in a large pot, and add 2 Tablespoons of salt.
- Drop your pasta into the water and cook until just al dente.
- Scoop out about 1/4 cup of the cooking water (set aside) and drain the pasta.
- Add the pasta to the sauce and toss over high heat for 1 minute (to coat), add a bit of the reserved water if necessary to “loosen” the sauce.
- Divide the pasta among your pasta bowls, top with the Parmigiano cheese and serve.

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The header features a wooden background with the title 'Cherry Chocolate Mousse' in a large, dark, rounded font. To the right, there are images of fresh vegetables: a yellow bell pepper, a green bell pepper, and a red bell pepper. Below the title is a dark brown horizontal bar with white text.

# Cherry Chocolate Mousse

5 INGREDIENT RECIPE - FAST, EASY AND DELICIOUS

## ingredients

- 7 oz dark chocolate
- 1 X 15 oz can of black pitted cherries in syrup
- 5-6 oz Whipping cream
- 4 large eggs
- 2 tsps sugar

## directions

- Melt chocolate in a double boiler or microwave (be careful not to overheat as this will separate the chocolate and make it grainy)
- Set aside to cool for 10 minutes.
- Simmer cherries in their syrup in a non-stick pan over medium heat until thickened, then remove from heat.
- Whip the cream to soft peaks.
- Separate eggs, add yolks to cream along with the sugar and whisk to combine.

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## Continued

- In a separate clean bowl, add a pinch of salt to egg whites and whisk and beat until stiff.
- Fold the cooled chocolate in to the cream and then gently fold the egg whites in with a spatula.
- Divide the chocolate mixture and the cherries into 6 bowls reserving a few cherries to top.

Serves 6

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