

D's Famous Carrot Cake

From the Kitchen of: Don H.

PBS CONTRACTORS
RESIDENTIAL ◆ COMMERCIAL
40 YEARS BUILT TO LAST

Ingredients

Cake

- 3 eggs, room temperature
- 3/4 cup buttermilk
- 3/4 cup olive oil
- 1-1/4 cups light brown sugar
- 2 tsp. vanilla extract
- 2 tsp. ground cinnamon
- 1/4 teaspoon salt
- 2 cups all-purpose flour
- 2 tsp. baking soda
- 2 cups shredded carrots
- 1 cup flaked coconut
- 3/4 cup chopped pecans
- 1-8 oz can crushed pineapple
  - *Do not drain*

Frosting

- (2) 8-oz pkgs cream cheese, softened
- 1/2 cup butter, softened
- 1-1¼ cups firmly packed light brown sugar
  - (based on desired sweetness)
- 2 teaspoons vanilla extract

Directions

Cake

1. Preheat oven to 350 degrees F. Grease and flour a 9x13, bundt pan or (2) 9” cake pans for a layered cake.
2. In a medium bowl, mix together flour, baking soda, salt and cinnamon. Set aside.
3. In a large bowl, combine eggs, buttermilk, oil, sugar and vanilla. Add flour mixture and mix well.
4. In a medium bowl, combine shredded carrots, coconut, pecans, and pineapple.
5. Add carrot mixture to batter and fold in well.
6. Pour into prepared pan(s), and bake at 350 degrees F: 45-50mins for 9x13 or bundt pan, or 35-40 mins for (2) 9” pans. Check with toothpick.
7. Allow to cool for at least 30 minutes before frosting. Frost cake(s) and refrigerate.
8. Remove from refrigeration 1 hour before serving.

Brown Sugar-Cream Cheese Frosting:

1. Beat softened cream cheese, butter, and brown sugar at medium-high speed with an electric mixer until smooth.
2. Add vanilla and mix until blended.



15TH ANNIVERSARY

Knorr Spinach Dip Recipe

From the Kitchen of: Don H.

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Ingredients

- 1 (16-ounce) container sour cream
- 1 cup mayonnaise
- 1 (8-ounce) can sliced water chestnuts drained and chopped
- 3 scallions thinly sliced
- 1 (1.4 ounce) packet Knorr Vegetable Recipe Mix
- 1 (10-ounce) package frozen chopped spinach cooked and squeezed dry (see note)
- bread chunks and fresh vegetables, for serving

Directions

1. In a large bowl, combine sour cream, mayonnaise, water chestnuts, scallions, and Knorr mix. Stir to combine.
2. Stir in spinach, using a spoon or spatula to break up and distribute any clumps of spinach. Cover and chill at least 2 hours or overnight. Serve with bread and fresh vegetables.

Note

- To substitute fresh spinach, use 1 pound of fresh spinach leaves instead of the 10 ounces of frozen spinach. Steam the spinach or cook according to the package directions and squeeze out excess liquid.



Seafood Casserole

From the Kitchen of: Howard T.

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Ingredients

- 2 lbs. scallops
- 2 lbs. shrimp
- 1 quart water
- 2 Tbsp. salt
- 1 (16 oz.) can green beans
- ¼ cup chopped onion
- 3 Tbsp. butter
- 1 can condensed mushroom soup
- 1 can cream of celery soup
- ⅓ cup sherry
- 1 cup milk
- 1 tsp. curry powder
- ¼ tsp. black pepper
- ½ cup crushed cracker crumbs (I use Ritz)
- ⅓ cup grated cheddar cheese

Directions

1. Rinse scallops.
2. Combine water and salt. Bring to a boil. Add scallops and shrimp.
3. Reduce heat and simmer, covered, for 2 minutes.
4. Drain seafood. Set aside.
5. Grease a 9 x 13 pan.
6. In a medium saucepan, sauté onion in 2 Tbsp. olive oil.
7. Add soup, milk, curry and pepper. Stir until well blended.
8. Pour over seafood. Pour into the 13 x 9 pan.
9. In a small bowl, combine cracker crumbs, cheese and 3 Tbsp. melted butter. Sprinkle over top.
10. Bake at 425° for 10–15 minutes.
11. Serve over rice.

RUSSELL'S BARBECUE

15TH ANNIVERSARY

Pizza Dip

From the Kitchen of: Howard T.

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Ingredients

- 8 oz. cream cheese, softened
- ¾ cup sour cream
- ½ tsp. garlic powder
- ½ tsp. oregano
- ½ tsp. dried basil
- ⅛ tsp. red pepper flakes
- 1 cup marinara sauce
- ¼ Parmesan cheese, finely grated
- 1¼ cup mozzarella, shredded
- 15 slices pepperoni
- Crusty bread for serving

Directions

1. Preheat oven to 350°.
2. Combine cream cheese, sour cream, garlic powder, oregano, basil and red pepper flakes.
3. Spread on the bottom of a 9-inch pie pan or baking dish.
4. Spread 1 cup marinara sauce on top, then add the cheeses.
5. Add pepperoni on top.
6. Bake uncovered for 25–30 minutes.



15TH ANNIVERSARY

Crab Meltaways

From the Kitchen of: Howard T.

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Ingredients

- 1 stick butter, softened
- 1 jar Old English cheese spread
- ½ tsp. garlic salt
- ½ tsp. seasoned salt or regular salt to taste
- Dash of Old Bay seasoning
- 2 Tbsp. mayonnaise
- 8 oz. fresh crab meat (you can add more)
- 6 English muffins, split

Directions

1. Place muffins on a cookie tray lined with parchment paper.
2. Rinse and drain crab meat. Remove any shells.
3. Mix crab, butter, cheese, salts and mayonnaise. Mix well and spread on muffins.
4. Freeze for 30 minutes.
5. Broil until bubbly and slightly brown, for about 3 minutes, 6 inches from the broiler.
6. Serve hot.



15TH ANNIVERSARY

Neapolitan Cookies

From the Kitchen of: Howard T.

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Ingredients

- 1 cup butter, softened
- 1½ white sugar [unit not specified in original]
- 1 large egg
- 1 tsp. vanilla
- 2½ cups flour
- 1½ tsp. baking powder
- ½ tsp. salt
- ½ tsp. almond extract
- 5 drops red food coloring
- 1-ounce square unsweetened chocolate, melted
- ½ cup finely chopped walnuts

Directions

1. Beat butter and sugar in a medium bowl until light and fluffy. Beat in egg and vanilla.
2. Whisk flour, baking powder and salt in a separate bowl. Gradually stir dry ingredients into the butter mixture until dough forms.
3. Divide dough evenly into 3 small bowls.
4. Stir almond extract and food coloring into one of the bowls. Stir melted chocolate into the second bowl. Add chopped walnuts to the third bowl and stir until combined.
5. Line a 9 x 5 loaf pan with parchment paper, letting the ends extend over the short sides.
6. Layer each of the bowls of dough, one on top of the other. Press each layer flat to the ends.
7. Cover and refrigerate for 4 hours.
8. Unmold and slice the loaf lengthwise to make two parts.
9. Slice into ¼-inch slices and bake at 375° for 10 minutes, until edges turn golden.



15TH ANNIVERSARY

Asparagus Roll-Ups

From the Kitchen of: Howard T.

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Ingredients

- 14 thin slices white bread, crusts trimmed
- 8 slices bacon, cooked crisp, drained, and crumbled
- 8 ounces cream cheese, room temperature
- Zest of 1 lemon, finely grated
- 28 asparagus spears, cooked crisp-tender
- Unsalted butter, melted

Directions

1. Flatten bread slices by rolling with a rolling pin.
2. Combine bacon, cream cheese, and lemon zest. Spread an even layer of mixture on each flattened bread slice.
3. Place 2 asparagus spears, tips facing opposite directions, on one edge of each slice of bread.
4. Roll up like a jelly roll. Cut each roll in half and place seam down on a lightly greased cookie sheet (see note).
5. Preheat broiler. Brush tops and sides with melted butter.
6. Broil 6 inches from heat until lightly browned.

Note: The roll-ups can be stored up to 3 hours in the refrigerator.



15TH ANNIVERSARY

Boston Cream Pie

From the Kitchen of: Howard T.

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Ingredients

- Duncan Hines yellow cake mix
- 1 (3.4-ounce) box Jell-O instant vanilla pudding
- 1 cup milk
- 1 pint heavy cream

Chocolate Icing

- ½ stick butter, melted
- ⅓ cup Hershey's cocoa
- 1½ cups powdered sugar
- 2–3 tablespoons milk
- ½ teaspoon vanilla

Directions

1. Bake cake according to package directions using 8- or 9-inch cake pans.
2. Cool completely and slice each cake to make 4 layers.
3. Mix pudding and 1 cup milk until thick.
4. Add 1 pint heavy cream to the pudding and beat until thick.
5. Spread mixture between each layer.
6. For the icing, mix melted butter, cocoa, powdered sugar, milk, and vanilla.
7. Top cake with chocolate icing. Refrigerate.



15TH ANNIVERSARY

Cranberry Mold

From the Kitchen of: Howard T.

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Ingredients

- 1 (9 oz.) can crushed pineapple
- 1 (3 oz.) package cherry Jell-O
- ½ cup sugar
- 1 Tbsp. lemon juice
- 1 cup ground fresh cranberries
- 1 cup chopped celery
- ½ cup chopped walnuts

Directions

1. Drain pineapple and reserve the syrup. Add water to the reserved juice to make ½ cup.
2. Dissolve Jell-O and sugar in 1 cup hot water.
3. Add pineapple syrup (juice) and lemon juice.
4. Chill until partially set.
5. Add fruit, celery, and nuts. Pour into a mold or bowl.
6. Chill overnight.



15TH ANNIVERSARY

Lemon Chicken Orzo

From the Kitchen of: Kim O.

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40 YEARS BUILT TO LAST

Ingredients

- 1 tablespoon olive oil
- 2 tablespoons butter
- ½ medium onion, chopped
- 3 cloves garlic, minced
- ¼ teaspoon Italian seasoning
- 1 cup uncooked orzo pasta
- 2 cups chicken broth (or 1 cup broth and 1 cup of white cooking wine)
- The zest and juice of one lemon
- 1 cup heavy whipping cream
- 2 cups cooked shredded or rotisserie chicken
- ½ cup freshly grated Parmesan cheese
- 2 cups packed fresh baby spinach (or 1 cup frozen spinach)
- Salt and pepper, to taste
- 8 ounces fresh mushrooms, sliced
- Pine nuts and extra Parmesan for serving.

Directions

1. Add the oil, butter, and onion to a pot over medium-high heat. Sauté the onion for 3 to 4 minutes. Add mushrooms and sauté until tender.
2. Add the garlic, Italian seasoning, and orzo. Cook for 2 to 3 minutes, stirring often. This infuses the orzo with more flavor and lightly toasts it.
3. Stir in the chicken broth/wine, lemon zest and juice, and cream. Once the mixture starts to bubble, continue cooking uncovered for 10 minutes, stirring fairly often. Reduce the heat to medium or medium-low as needed so the mixture bubbles gently rather than boiling furiously. Do not let the liquid reduce too much before the pasta has cooked.
4. Stir in the chicken.
5. Take the pot off the heat. Stir in the Parmesan and spinach, then cover the pot for 3 to 5 minutes, or until the mixture has thickened to your liking. Season with salt and pepper as needed and serve immediately.



15TH ANNIVERSARY

Cream Cheese Lasagna

From the Kitchen of: Kim O.

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Ingredients

- 1 pound ground beef
- ½ cup chopped onion
- 2 (8-ounce) cans tomato sauce
- 1 (6-ounce) can tomato paste
- ½ cup water
- 1 tablespoon dried parsley flakes
- 2 teaspoons dried Italian seasoning
- 1 teaspoon beef-flavored bouillon granules
- ¼ teaspoon garlic powder
- 1 (8-oz) package cream cheese, softened
- 1 cup cottage cheese
- ¼ cup commercial sour cream
- 2 eggs, beaten
- ½ (16-oz) package lasagna noodles, cooked and drained
- 1 (4-oz) package sliced pepperoni
- 2 cups (8 oz) shredded mozzarella cheese
- ½ cup grated Parmesan cheese

Directions

1. Cook the beef and onion in a heavy skillet until the meat is browned, stirring to crumble the meat. Drain. Stir in the tomato sauce and the next six ingredients. Cook over low heat for 10 minutes.
2. Combine the cream cheese, cottage cheese, sour cream, and eggs; stir well.
3. Spoon a small amount of the meat sauce into a lightly greased 12 x 8 x 2-inch baking dish. Layer with half each of the lasagna noodles, cheese mixture, pepperoni, meat sauce, and mozzarella cheese. Repeat the layers with the remaining ingredients.
4. Sprinkle with Parmesan cheese. Cover and bake at 350°F for 30 minutes.
5. Let stand for 10 minutes before serving.



15TH ANNIVERSARY

Kimi's Breakfast Casserole

From the Kitchen of: Howard T.

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Ingredients

- 6 eggs
- 1 lb. sausage, fried, crumbled, and drained
- 1 cup sharp cheddar cheese, shredded
- 2 cups milk
- 2 slices bread, buttered and cubed

Directions

1. Spray a 9 x 13 pan with Pam.
2. Beat eggs and milk. Add sausage and cheese.
3. Place bread in the bottom of the dish and pour the mixture over the top.
4. Bake at 350° for 45 minutes.



15TH ANNIVERSARY

Beef Stroganoff

From the Kitchen of: Danielle O.

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40 YEARS BUILT TO LAST

Ingredients

- 1½ pounds beef sirloin steak, ½ inch thick
- 8 ounces fresh mushrooms, sliced (2½ cups)
- 2 medium onions, thinly sliced
- 1 garlic clove, finely chopped
- ¼ cup butter
- 1½ cups Progresso™ Classic Beef Broth
- ½ teaspoon salt
- 1 teaspoon Worcestershire sauce
- 4½ cups uncooked wide egg noodles (about 6 oz.)

Directions

1. Cut beef across grain into about 1 1/2 x 1/2-inch strips.
2. Cook mushrooms, onions and garlic in butter in 10-inch skillet over medium heat, stirringoccasionally, until onions are tender; remove from skillet.
3. Cook beef in same skillet until brown. Stir in 1 cup of the broth, the salt and Worcestershiresauce. Heat to boiling; reduce heat. Cover and simmer 15 minutes.
4. Meanwhile, cook and drain the noodles as directed on package; cover to keep warm.
5. While the noodles are cooking, in a small bowl, whisk the remaining ½ cup broth into flour,making sure to remove any lumps. Stir the slurry into the skillet with the beef mixture.
6. Add the onion mixture and bring to a boil, stirring constantly. Boil and stir for 1 minute.
7. Reduce heat to low and stir in sour cream. Cook for 1 or 2 minutes until hot, without lettingthe mixture come to a boil, or the sauce may curdle.
8. Serve the beef and sauce over the hot, cooked noodles. Sprinkle with fresh thyme leaves.



15TH ANNIVERSARY

Crunchy Caramel Apple Pie

From the Kitchen of: Kim O.

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40 YEARS BUILT TO LAST

Ingredients

Pie

- 1 pastry crust for a 9-inch deep-dish pie, homemade or store-bought
- 1/2 cup sugar
- 3 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- 1/8 teaspoon salt
- 6 cups thinly sliced, peeled apples (I use 3 pounds of Granny Smith apples)
- 1 recipe crumb topping (below)
- 1/2 cup chopped pecans or walnuts
- 1/4 cup caramel topping

Crumb Topping

- 1 cup packed brown sugar
- 1/2 cup all-purpose flour
- 1/2 cup quick-cooking rolled oats
- 1/2 cup butter

Directions

Crumb Topping

1. Stir together the brown sugar, flour, & rolled oats.
2. Cut in the butter until the topping resembles coarse crumbs. Set aside.

Pie

1. Preheat the oven to 375°F. In a large mixing bowl, stir together the sugar, flour, cinnamon, & salt.
2. Add the apple slices & gently toss until coated.
3. Transfer the apples but not the extra liquid to the pie shell.
4. Sprinkle the crumb topping over the apples.
5. Place the pie on a cookie sheet to catch drippings.
6. Bake for 55 minutes or until apples are tender.
7. Remove from the oven. Sprinkle with chopped nuts, then drizzle A LOT of caramel over the top.



Good Girl/Good Boy Dog Treats

From the Kitchen of: Christina H.

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40 YEARS BUILT TO LAST

Ingredients

- 4.5 cups Old Fashioned Oatmeal
- 1 (15oz) can 100% Pure Pumpkin
- 1 Large or two small apples (remove core; use food processor to chop into small pieces)
- 2 eggs

Directions

1. Preheat oven to 400°
2. In large bowl, combine all ingredients. Line a large cookie sheet (mine is 17x12) with parchment paper. Spread and press onto cookie sheet. Bake for 15 minutes at 400°.
3. Cool for 20 minutes.
4. Cut into treat sized squares (I use a pizza cutter).
5. Place treats in a gallon-sized freezer bag and store in the freezer.
6. The pups love these frozen healthy treats!



15TH ANNIVERSARY

Italian Pie

From the Kitchen of: Christina H.

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40 YEARS BUILT TO LAST

Ingredients

- 1 (10oz) box frozen chopped spinach
- 6 slices salami (1 ½ oz)
- 1 ¼ lb. ground meatloaf blend (beef/pork)
- 1 tsp dried Italian seasoning
- ¼ cup diced pimentos, drained
- ¼ cup pepperoni (turkey or regular, 1oz)
- 1 (13.75oz) jar bruschetta spread
- 2 eggs
- 2 cups shredded Italian-blend cheese
- 1 ready-to-bake rolled pie crust

Directions

1. Place spinach in colander, under cool running water, to thaw
2. Preheat oven 425°
3. Cut salami into bite size pieces
4. Preheat large sauté pan on medium-high 2-3 minutes. Add ground meat and Italian seasoning; brown 5-7 minutes, stirring to crumble meat, or until no pink remains. Drain spinach thoroughly by pressing firmly against colander.
5. Stir pimientos, pepperoni, salami, spinach, and bruschetta spread into meat; cook for 1-2 minutes or until thoroughly heated. Transfer to a medium bowl and set aside 1-2 minutes to cool.
6. Stir in eggs and cheese, then transfer to a 9x13-inch baking dish. Unroll pie crust over meat mixture. (Stretch dough to fit or use extra dough that overlaps sides to cover extra space at each end of the baking dish; press edges together on each end.)Trim and seal or crimp edges.
7. Cut two small slits in center of crust. Bake for 25-30 minutes or until mixture is bubbly and crust is golden.
8. I love this served with Caeser Salad and garlic bread.



Super Turkey Chili

From the Kitchen of: Christina H.

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40 YEARS BUILT TO LAST

Ingredients

- 1 lb. ground turkey
- 1 teaspoon olive oil
- 1 large onion (for 1 cup chopped)
- 1 large green bell pepper (for 1 1/2 cup chopped)
- 1 cup carrot slices
- 1 can (15.5oz) red kidney beans
- 1 can (15oz) black beans
- 2 cans (14.5oz each) chili style stewed tomatoes
- 2 tsps. chili powder (or more depending on your preference)
- 1 tsp. garlic powder
- 1 tsp. ground cumin
- 14 already pitted oil-cured olives (optional)
- Salt and pepper to taste

Directions

1. Heat the oil in a 4 ½ quart Dutch oven or soup pot over medium heat. Peel and coarsely chop the onion, adding to the pot as you chop.Stir occasionally.
2. Add the turkey to the pot and raise the heat to high. Cook, turning and breaking up the meat from time to time. While the meat cook, seed and coarsely chop the pepper, adding to the pot as you chop. Add the carrots.
3. While the turkey cooks, rinse and drain both of the beans. Add them to the pot along with the stewed tomatoes, chili powder, garlic powder, cumin, and olives (if using). Stir well.
4. Cook on high, stirring frequently, until all the meat is crumbled and brown. Reduce the heat to medium and cook for about 5 minutes more. (This is where I vary depending on how much time I have. 5 minutes is great, but 30 minutes on low is better.) Season with salt and pepper.
5. Top with shredded cheese.
6. I love serving this with cornbread.



15TH ANNIVERSARY

B's Cookie Cake

From the Kitchen of: Christina H.

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Ingredients

- 1 cup butter
- 1 cup light brown sugar (packed)
- 1/4 cup sugar
- 1 tbsp. molasses
- 1 tsp. baking soda
- 1 tsp. salt
- 2 tsp. vanilla extract
- 2 eggs
- 2 ½ cups all-purpose flour
- 12 oz semi-sweet chocolate chips

Directions

1. Preheat oven to 350°F
2. Place 1 cup of the chocolate chips on a cutting board and use a large knife to chop into small pieces. Set unchopped and chopped chocolate chips aside.
3. In a small microwave safe bowl, melt the 1 cup of butter for 20-30 seconds until JUST melted.
4. Transfer butter to a larger mixing bowl and add the sugar and brown sugar and use a spatula to stir until combined (do not use a mixer). Add in eggs, molasses and vanilla extract. Mix.
5. Add baking soda and salt. Mix.
6. Add flour.Mix until the flour disappears into the dough.
7. Add chocolate chips and mix. Immediately spread onto large, greased cookie sheet. I have used round pizza pans as well! (although this cookie removes cleanly, you can use parchment paper if you're afraid of sticking).
8. Bake at 350°F for 12-14 minutes. Do NOT overbake. You want it to look slightly brown on top and look slightly underbaked.
9. Remove from oven and place entire pan on cooling rack. Allow the cookie cake to cool completely before removing.
10. Decorate to your liking. I prefer frosting over icing using a piping bag. Enjoy!



15TH ANNIVERSARY

BBQ Hash Browns

From the Kitchen of: Kathy S.

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40 YEARS BUILT TO LAST

Ingredients

- 3c frozen hash browns
- 1c chopped onion
- 1c chopped celery
- 1c chopped carrots
- 1 can mushroom soup
- 1/2c milk
- 1c shredded cheddar cheese
- 1tsp Worcestershire sauce
- 1 tsp dill weed
- Salt & Pepper

Directions

1. Place all ingredients into a large foil pan.
2. Grill for 45 minutes, shaking every 15 minutes.
3. That's it. That's all! Enjoy!



15TH ANNIVERSARY

Black Bean Salad with Cilantro Lime Dressing

From the Kitchen of: Kathy S.

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Ingredients

- 1/4 cup olive oil
- Juice of 2 limes
- 1/4 cup chopped cilantro
- 1 tsp. cumin
- Salt and pepper to taste
- 1 19 oz. can black beans, rinsed and drained
- 1 red bell pepper, diced
- 1 cup cooked frozen corn

Directions

1. Whisk together the olive oil and lime juice.
2. Add the cilantro, cumin, salt and pepper, and mix well.
3. Stir in the salad ingredients.
4. Serve at room temperature.



15TH ANNIVERSARY

Hamburger Soup

From the Kitchen of: Kathy S.

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40 YEARS BUILT TO LAST

Ingredients

- 1 1/2 lbs. ground beef
- 1 medium onion, chopped fine
- 1 28 oz. can diced tomatoes
- 2 cups water or chicken broth
- 3 cans consommé or chicken broth
- 1 can tomato soup
- 4 carrots, chopped fine
- 1 bay leaf
- 3 sticks celery, chopped fine
- 1/2 tsp. thyme
- Parsley to taste
- Pepper to taste
- 8 tbsp. barley, rinsed

Directions

1. Brown meat and drain well.
2. Add all ingredients to a large pot.
3. Simmer, cover, for at least two hours or all day.
4. Serve and enjoy!



15TH ANNIVERSARY

Hello Dolly Squares

From the Kitchen of: Kathy S.

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40 YEARS BUILT TO LAST

Ingredients

Base

- 1/4 cup butter, melted
- 1 cup graham wafer crumbs

Filling

- 1 cup coconut
- 1 cup walnuts
- 1 6 oz. package semi-sweet chocolate chips

Directions

1. Mix Base ingredients and press into pan.
2. Place on top of base.
3. Pour over 1-15 oz. can sweetened condensed milk
4. Bake at 350°F until firm, approximately 25 minutes.
5. Enjoy!!!



15TH ANNIVERSARY

Sour Cream Cake

From the Kitchen of: Kathy S.

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40 YEARS BUILT TO LAST

Ingredients

Cake

- 3/4 cup butter
- 1 1/2 cups sugar
- 3 eggs
- 1 1/2 cups sour cream
- 1 1/2 tsp. baking soda
- 1 tsp. baking powder
- 2 cups flour

Topping

- 1/2 cup brown sugar
- 2 tsp. cinnamon
- 1/2 cup chopped nuts, optional

Directions

1. Blend the first four ingredients
2. Then add the dry ingredients.
3. Grease the pan and pour half of the batter into the pan.
4. Pour half of the topping over the batter.
5. Add the remaining batter, followed by the remaining topping.
6. Bake for 45 minutes at 350°F.



15TH ANNIVERSARY

Instant Pot Arroz con Pollo

From the Kitchen of: Mario V.

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40 YEARS BUILT TO LAST

Ingredients

- 2 tablespoons olive oil
- 2 tablespoons (¼ stick) butter
- ½ tsp saffron
- 1 medium yellow onion, diced
- 1 red bell pepper, diced
- 1 tablespoon crushed garlic
- 1½–2 lbs. chicken thighs, preferably boneless & skinless, cut into bite-sized pieces
- 1 lb. chorizo, sliced into ¼-inch discs. (Crumbled chorizo, will work as well)
- 1 cup dry white wine, or 1 additional cup of broth
- 2½–3 cups chicken broth
- 1 can (14.5 ounces) diced tomatoes, with their juices
- 14 oz. Goya Arroz Amarillo/Yellow Rice.
- Juice of 1 lime
- 2 tsp dried parsley
- 2 tsp smoked or regular paprika
- 2 tsp cumin
- 1 tsp chili powder

Directions

1. Add the oil & butter to the Instant Pot. Select “Sauté” & “Adjust” so it is on the “More” or “High” setting. Once the butter has melted, add the saffron & sauté in the butter & oil for 30 seconds.
2. Add the onions & peppers & sauté for 3 minutes. Add the garlic & sauté for another minute.
3. Add the chicken & chorizo & stir. Add the paprika, cumin, parsley flakes, & chili powder. Stir constantly for 3 minutes so the chicken sears, making sure the spices do not stick to the bottom of the pot.
4. Add the white wine & allow everything to simmer for 1 min. Add the broth, lime juice, & diced tomatoes with their juices. Stir well & allow the mixture to come to a slight bubble.
5. Once bubbling, add the rice, but do not stir it in. Just lightly submerge it under the broth with a mixing spoon.
6. Secure the lid in sealing mode. Select “Keep Warm/Cancel,” then select “Manual” or “Pressure Cook” on High Pressure for 10 mins. Quick release when done.
7. When the lid comes off, it may appear that there is a lot of liquid left. Stir everything from the bottom up to incorporate the excess liquid into a smooth sauce. Let stand for about 5 minutes. The sauce will thicken significantly as it cools slightly.
8. Transfer to a serving dish & enjoy with toppings & sides such as sour cream, salsa, roasted garlic guacamole, & refried beans.