



BAKED SHRIMP SCAMPI TETRAZZINI CASSEROLE

By: Simply Creative Chef Rob Scott

INGREDIENTS:

Kosher salt and freshly ground black pepper
1 pound spaghetti
10 tablespoons unsalted butter
1 pound baby bella mushrooms, sliced
1 large shallot, finely chopped
4 cloves garlic, 2 minced and 2 finely grated
¼ teaspoon crushed red pepper flakes
1 cup dry white wine
¼ cup all-purpose flour

3 cups heavy cream
Juice of 1 lemon
1 cup freshly grated parmesan
½ cup panko
1 pound peel and deveined large shrimp, tails removed
¼ cup lightly packed flat-leaf parsley leaves, finely chopped

YIELDS 4-6 SERVINGS

DIRECTIONS:

- Preheat the oven to 450 degrees F
- Bring a large pot of salted water to a boil and cook the spaghetti according to package directions for al dente – drain and set aside
- Melt 2 tablespoons of the butter in a large heavy-bottomed pot over medium-high heat
- Add the mushrooms, ½ teaspoon salt, and a few grinds black pepper and cook, stirring occasionally, until the mushrooms have softened and released their liquid, 5-6 minutes

BAKED SHRIMP SCAMPI TETRAZZINI CASSEROLE continued

DIRECTIONS:

- Add the shallots, minced garlic, and red pepper flakes and cook, stirring occasionally, until the shallots softened, 3-4 minutes
 - Add the wine and bring to a boil, stirring to combine
 - Cook, stirring frequently, until reduced completely, 5-6 minutes
 - Stir in 2 tablespoons of the butter, until melted, then sprinkle in the flour and stir until well combined with the vegetables
 - Slowly pour in the cream, then add the lemon juice, 1 teaspoon salt, and a few grinds of the black pepper
 - Simmer, stirring occasionally, until the sauce is slightly thickened and no longer has a floury taste, 6-8 minutes
 - Add the pasta and cheese and toss until pasta is well coated
 - Transfer to a 3 quart casserole dish
 - Microwave the remaining 6 tablespoons butter in a small bowl until melted, about 1 minute
 - Stir 4 tablespoons of the melted butter and ½ teaspoon salt into the panko in a small bowl, set aside
 - Toss the remaining 2 tablespoons melted butter with the shrimp, grated garlic, ½ teaspoon salt, and a few grinds black pepper in a medium bowl
 - Scatter the shrimp evenly over the top of the pasta, then sprinkle with the panko mixture
 - Bake until the shrimp are opaque throughout and the topping is slightly golden, about 10 minutes
 - Let sit for 10 minutes before sprinkling with the parsley
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LEMON BLIZZARD CRINKLE COOKIES

By: Simply Creative Chef Rob Scott

INGREDIENTS:

1 ½ cups all-purpose flour
¼ teaspoon baking powder
¼ teaspoon salt
1/8 teaspoon baking soda
1 cup granulated sugar

½ cup butter, softened
1 egg
1 teaspoon vanilla extract
1 lemon, zested and juiced
½ cup powdered sugar

YIELDS 24 COOKIES

DIRECTIONS:

- In a medium bowl, mix together the dry ingredients (flour, baking powder, salt, and baking soda)
- In a separate bowl, use a hand mixer to beat together the sugar and butter until creamy
- Beat in the egg, vanilla extract, lemon zest, lemon juice
- Scrape down the sides of the bowl and mix again to be sure everything is combined
- Add the flour mixture to the wet ingredients and mix until just combined

LEMON BLIZZARD CRINKLE COOKIES

continued

DIRECTIONS:

- Cover the bowl and refrigerate the dough for one hour
- Preheat the oven to 350 degrees F
- Line a baking sheet with parchment paper or use a silicone baking mat
- Using a cookie scoop or spoon, shape the dough into roughly 1 ½ inch rounds
- Pour powdered sugar into a shallow bowl
- Place cookie balls in the powdered sugar and cover until well coated and place on the prepared baking sheet
- Bake in the preheated oven for 12-15 minutes until cookies are no longer glossy but have a matte look
- Remove from the oven and shake more powdered sugar on them if desired
- Let cool on the baking sheet for 3-5 minutes before transferring to a wire rack to cool completely

Please read recipe, watch video and use exact ingredients for best results



SPRINKLED COOKIE STICKS

By: Simply Creative Chef Rob Scott

INGREDIENTS:

½ cup unsalted butter, room temperature
6 tablespoons sugar
½ teaspoon vanilla extract
¼ teaspoon salt
1 large egg yolk or 1 tablespoon egg yolk
1 1/3 cups flour

½ tablespoon corn starch
¼ cup mini chocolate chips
1/3 cup turbinado or coarse sugar,
optional
4 ounces chocolate for melting
¼ cup sprinkles

YIELDS 12 STICKS

DIRECTIONS:

- Combine butter, sugar, vanilla extract, and salt
- Beat with a stand or electric mixer until light and fluffy
- Stir in egg yolk and scrape down the sides of the bowl using a rubber spatula to ensure ingredients are well incorporated
- In a separate bowl, whisk together flour and cornstarch
- With a mixer on medium-low speed, gradually add flour mixture in 3-5 parts, stirring until almost completely combined before adding more
- Stir until all ingredients are combined and dough is beginning to cling together
- Stir in mini chocolate chips

SPRINKLED COOKIE STICKS

continued

DIRECTIONS:

- Pour your coarse sugar into a shallow dish and set nearby
 - Scoop a level tablespoon of cookie dough and roll it into a tight, smooth ball
 - Lightly flour your hands and, using your palms-not fingers, gently roll the dough out until it is about 6 inches long
 - Briefly roll your cookie stick in the coarse sugar on the plate, and transfer to a wax paper-lined plate or baking sheet – make sure the sticks are as straight as possible
 - Transfer to your freezer and freeze for at least 15 minutes, to help the cookies from spreading
 - Preheat the oven to 375 degrees F
 - Once the oven is preheated and dough has chilled, remove cookie sticks from the fridge and carefully place on an ungreased cookie sheet, spacing at least 1-2 inches apart
 - Bake for 14 minutes or until edges are beginning to turn golden brown (do not place any subsequent batches of dough on hot pans or they will melt and spread)
 - Once cookies are cooled completely, dip in the melted chocolate and decorate with sprinkles and allow chocolate to cool and harden before serving
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ASIAGO, PASTA & PROSCIUTTO FRITTATAS

By: Simply Creative Chef Rob Scott

INGREDIENTS:

½ pound linguine pasta

7 large eggs

½ cup milk

¼ cup cream

½ cup mascarpone cheese

6 ounces diced prosciutto

5 ounces smoked mozzarella cheese, diced

½ cup grated asiago cheese

¼ cup finely chopped fresh flat-leaf parsley

2 garlic cloves, minced

1 teaspoon salt

¾ teaspoon freshly ground black pepper

1/8 teaspoon freshly grated nutmeg

YIELDS 6 SERVINGS

DIRECTIONS:

- Bring a large pot of salted water to a boil over high heat
- Add the pasta and cook until tender but still firm to the bite – stir occasionally, about 8-10 minutes
- Drain the pasta in a colander, use kitchen shears to cut the linguine into smaller pieces – the pasta should measure about 3 cups
- Preheat the oven to 375 degrees F
- Grease a regular-sized muffin tin for 12 muffins
- In a blender combine the eggs, milk, cream, and mascarpone cheese
- Blend until well combined
- Transfer the mixture to a large bowl and add the cut pasta, prosciutto, mozzarella cheese, asiago cheese, parsley, garlic, salt, pepper, and nutmeg
- Stir until the ingredients are combined
- Using a 1/3 cup measure, fill each of the muffin tins until both the pasta and liquid are at the top
- Bake until firm and cooked through, about 30-35 minutes
- Let cool for 3 minutes before removing from the tin
- Arrange on a serving platter and serve