



BREAKFAST ON THE GO STRAWBERRY CHOCOLATE CHIP MUFFINS

By: Simply Creative Chef Rob Scott

INGREDIENTS:

2 cups all-purpose flour
2 teaspoons baking powder
¼ teaspoon baking soda
¼ teaspoon salt
5 tablespoons unsalted butter, softened

2/3 cup sugar

2 eggs

1 teaspoon vanilla extract

1 cup Greek yogurt

1 cup chopped fresh strawberries

½ cup chocolate chips

YIELDS 12-14 MUFFINS

PLEASE READ RECIPE AND WATCH VIDEO FIRST FOR BEST RESULTS

DIRECTIONS:

- Preheat the oven to 425 degrees F
- Lightly grease a standard size muffin pan or line with muffin cups and grease the muffin cups
- Beat together the butter and sugar until fluffy, about 2 minutes
- Beat in the eggs one at a time
- Stir in vanilla extract just until combined and scrape down the sides of the bowl
- In a small bowl combine the flour, baking powder, baking soda, and salt
- Alternately add dry ingredients with Greek yogurt to the creamed mixture
- Do not over mix
- Stir in the chocolate chips and strawberries
- Scoop the batter into the muffin cups very close to the brim but do not overfill
- Bake muffins at 425 degrees F for about 5 minutes
- Lower oven temperature to 350 degrees F and continue to bake for 12-15 minutes or until a toothpick inserted into the center of one comes out clean
- Remove to a wire rack to let cool for 10 minutes
- Remove from muffin tin and cool completely



ROTISSERIE CHICKEN PASTA SALAD FROM ITALY

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INGREDIENTS:

Kosher salt	2 whole chopped roasted red peppers
3 cups Gemelli pasta	1 cup chopped baby spinach
½ cup and 2 tablespoons olive oil	½ cup diced hard salami (about 4 ounces)
1 cup cubed rotisserie chicken	¼ cup diced red onion (about ½ small)
1 cup diced English cucumber (about 1/3 of the cucumber)	¼ cup chopped basil
1 can artichoke hearts, in water	4 ounces crumbled feta cheese
1 cup halved cherry tomatoes	1/3 cup red wine vinegar
½ cup chopped pitted Nicoise olives	

YIELDS 4-6 SERVINGS

DIRECTIONS:

- Bring a large pot of salted water to a boil
- Add the Gemelli and cook until al dente, according to the package directions
- Drain in a colander, rinse with cold water and shake until very dry
- Transfer the pasta to a large mixing bowl, drizzle 2 tablespoons of the olive oil over it and toss well to coat
- Add the chicken, cucumber, chopped artichoke hearts, tomatoes, olives, baby spinach, peppers, salami, onions, and basil

ROTISSERIE CHICKEN PASTA SALAD FROM ITALY

continued

- Season with salt and toss well to combine
- In a small bowl, whisk together the vinegar and remaining ½ cup olive oil
- Pour over the salad and toss well
- Taste and adjust the seasoning, if necessary
- For best flavor, let the salad stand at room temperature for about 30 minutes before serving



SPRINKLE BATTER COOKIES

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INGREDIENTS:

1 ½ cups all-purpose flour
1 ½ teaspoons baking powder
¼ teaspoon salt
½ cup unsalted butter – softened to cool room temperature
¾ cup granulated sugar
1 large egg
1 ½ teaspoons pure vanilla extract
¼ teaspoon almond extract
¾ cup sprinkles, Red, White and Blue

In the Kit:

Bag 1:

Flour, Baking Powder and Salt

Bag 2:

Sugar

Bag 3:

Red, White and Blue Sprinkles
Measure out a half cup and the remaining goes on top.

YIELDS 15 COOKIES

DIRECTIONS:

- Preheat oven to 350 degrees F
- Line two baking sheets with parchment paper
- In a bowl, whisk together flour, baking powder, and salt - set aside
- Using either a hand or stand mixer, beat butter until smooth
- Slowly pour in the sugar, mixing as you pour
- Beat sugar and butter for a minute, until light and fluffy
- Add egg, vanilla extract, and almond extract, mixing until combined

BE SURE TO WATCH VIDEO AND USE EXACT INGREDIENTS FOR BEST RESULTS

SPRINKLE BATTER COOKIES continued

- Add ½ cup sprinkles and stir by hand until combined
- Scoop a heaping tablespoon of dough and roll into a ball
- Place ¼ cup sprinkles on a plate and press the tops of the dough balls in additional sprinkles
- Place dough balls onto prepared baking sheet about an inch apart
- Bake for 8-10 minutes until the edges are completely set, and the centers should look slightly under cooked (they will finish cooking while cooling on the baking sheet)
- Place the baking sheets on wire racks to cool



SWORDFISH WITH CITRUS BASIL AND PINENUTS

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INGREDIENTS:

Citrus Topping

- 1 bunch fresh basil, stemmed (about 3 cups)
- 1 clove garlic
- 1 lemon, zested and juiced
- 1 orange, zested and juiced
- ½ teaspoon salt
- ½ teaspoon freshly ground black pepper
- ½ cup extra-virgin olive oil
- 1 cup grated parmesan

Swordfish

- 2 6-ounce swordfish steaks
- Extra virgin olive oil
- Salt and freshly ground black pepper
- ½ cup pine nuts, toasted

YIELDS 2 SERVINGS

DIRECTIONS:

- Blend the basil, garlic, zests, juices, salt, and pepper in a food processor until the mixture is finely chopped
- With the machine running, gradually add the olive oil until the mixture is smooth and creamy
- Transfer to a bowl and stir in the parmesan
- Preheat an indoor or outdoor grill
- Brush both sides of the swordfish filets with olive oil and season with salt and pepper
- Grill the swordfish about 3-4 minutes on each side for a 1-inch thick filet
- Transfer the grilled swordfish to serving plates and top with the citrus topping and toasted pine nuts and serve