

Becky + Lauren Kühr

# Taste of Home



## Chili Cornbread Salad

🕒 **Total Time** Prep: 20 Min. + Chilling Bake: 20 Min. + Cooling

**Yield** 15 Servings

☆☆☆☆☆ 🏆 **Contest Winner**

✔️ **Test Kitchen Approved**

A co-worker brought this wonderful dish to a potluck several years ago. She had copies of the recipe next to the pan. Now I make it for get-togethers and also supply copies of the recipe. I never have any leftover salad or recipes. —Kelly Newsom, Jenks, Oklahoma

## Ingredients

- 1 package (8-1/2 ounces) cornbread/muffin mix
- 1 can (4 ounces) chopped green chiles, undrained
- 1/8 teaspoon ground cumin
- 1/8 teaspoon dried oregano
- Pinch rubbed sage
- 1 cup mayonnaise
- 1 cup sour cream
- 1 envelope ranch salad dressing mix
- 2 cans (15 ounces each) pinto beans, rinsed and drained
- 2 cans (15-1/4 ounces each) whole kernel corn, drained
- 3 medium tomatoes, chopped
- 1 cup chopped green pepper
- 1 cup chopped green onions
- 10 bacon strips, cooked and crumbled

WALL + NEWSOM

- 2 cups shredded cheddar cheese

## Directions

- 1 Prepare cornbread batter according to package directions. Stir in chiles, cumin, oregano and sage. Spread in a greased 8-in. square baking pan. Bake at 400° until a toothpick inserted in the center comes out clean, 20-25 minutes. Cool.
- 2 In a small bowl, combine mayonnaise, sour cream and dressing mix; set aside. Crumble half of the cornbread into a 13x9-in. dish. Layer with half of the beans, mayonnaise mixture, corn, tomatoes, green pepper, onions, bacon and cheese. Repeat layers (dish will be very full). Cover and refrigerate for 2 hours.

## Nutrition Facts

1 serving: 383 calories, 24g fat (8g saturated fat), 39mg cholesterol, 839mg sodium, 30g carbohydrate (9g sugars, 5g fiber), 12g protein.

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**RECIPE CREATOR**

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# Lemon Orzo Pasta Salad

Bob Scarlett

Prep Time

25 mins

Cook Time

20 mins

Total Time

45 mins

Servings: 4 to 6 people    Calories: 432kcal    Author: [Nisha Vora](#)

## Ingredients

### Spiced Chickpeas

- 1 (15-ounce/425g) can **chickpeas**, drained and rinsed
- 1 tablespoon **extra virgin olive oil**
- 1 teaspoon **kosher salt**
- ½ teaspoon **dried oregano**
- ½ teaspoon **sweet or hot paprika**
- ¼ teaspoon **dried thyme**
- ¼ teaspoon **onion powder**

### Basil Gremolata

- 1 ¼ cups loosely packed fresh **basil leaves** (20g), chopped
- 1 medium or large **lemon**, zested
- 1 **garlic** clove, minced or grated
- Flaky sea salt**

### Orzo Ingredients

- 12 ounces (340g) **orzo**
- ¼ cup (56 mL) **extra virgin olive oil**
- 5 **garlic** cloves, thinly sliced (as evenly as possible)
- ¼ cup (32g) **pine nuts**
- 2 tablespoons chopped **preserved lemon peel** (see *Note 1 for sub*)
- 1 teaspoon **Aleppo pepper** (or 1/4 tsp red pepper flakes; see *Note 2*)
- Kosher salt** or **sea salt** and **freshly cracked black pepper**
- 8 oil-packed **sundried tomatoes** (~45g), chopped
- 3 big handfuls (70g) **baby spinach**, roughly chopped

## Instructions

1. **Make the Spiced Chickpeas.** Transfer the **chickpeas** to a clean dish towel. Gently rub to dry them of as much as you can without smushing them.
2. Heat a large sauté pan or frying pan over medium-high heat with the 1 tablespoon oil. Once hot, add the chickpeas and spread out in a single layer. Cook undisturbed for 2 minutes to allow some browning. Toss and cook for another 3 to 5 minutes, or until chickpeas are golden brown and blistered in spots.

Note: If using a nonstick pan, the chickpeas may take longer to get browned.

3. Add the **1 teaspoon kosher salt, oregano, paprika, thyme, and onion powder** to the chickpeas, and toss well to coat the chickpeas. Cook for 30 seconds, stirring constantly to coat the chickpeas and to prevent spices from burning. Remove from the heat and set aside.
4. **Make the basil gremolata.** In a small bowl, combine the **chopped basil, the lemon zest, minced garlic, and a few pinches of flaky salt.** Set aside for the last step.

Juice the lemon to get 2 tablespoons; set aside for the last step.

5. **Cook the orzo.** Bring a large pot of water to a boil and **salt generously**. Add the **orzo** and cook according to the box instructions until **just al dente** (don't cook until soft; it will continue cooking in the sauce).

Drain the orzo in a colander fitted over a bowl, **reserving 1 cup (240 mL) or 2 big ladles if the cooking water**.

6. Return the pan used for the chickpeas to the stove but don't turn on the heat yet. Add the **1/4 cup (56g) olive oil, sliced garlic, and pine nuts**.

**Turn the heat to medium-low.** Stir occasionally and use a spatula to separate the garlic slices as needed. Once they start to sizzle, stir frequently to encourage even cooking and prevent the garlic from browning. Cook for 5 to 6 minutes, or until most of the garlic and pine nuts turn golden.

Add the **chopped preserved lemon peel and chili flakes**. Cook for 1 minute, stirring constantly to prevent burning. Season with a pinch of salt and pepper.

7. Add **1/4 cup (60 mL) pasta water** to the pan and whisk to combine. Add in the **hot orzo and chopped sun-dried tomatoes**, tossing to combine (with tongs or a sturdy silicone spatula). Add more pasta water as needed to bring the sauce together and/or if the orzo sticks a lot.
8. Add in the **spinach** and **2 tablespoons lemon juice** and toss gently until wilted. Add in the **spiced chickpeas** and toss to warm.

Take off the heat. Add the **basil gremolata** and toss gently. Taste for seasonings, adding lemon juice or salt as needed.

## Notes

1. If you don't have preserved lemons, use 1 tablespoon lemon zest instead (the zest in 1 med or large lemon).
2. Aleppo pepper is considerably less spicy than crushed red pepper flakes. If using red pepper flakes, start with just 1/4 tsp, then add more to taste.

# Dumpling Soup

**Prep Time:** 10 mins

**Cook Time:** 15 mins

**Total Time:** 25 mins

**Serves** 4 to 6

Thanks to store-bought frozen dumplings, this dumpling soup recipe is a quick and easy weeknight dinner! I love to top my bowl with a swirl of chili crisp for an extra boost of flavor.

## Equipment

- Le Creuset Dutch Oven

## Ingredients

- 2 tablespoons vegetable oil or avocado oil
- 8 ounces shiitake mushrooms, stemmed and sliced
- 2 tablespoons tamari or soy sauce, plus more for serving
- 6 cups vegetable broth
- 4 garlic cloves, grated
- 1 tablespoon grated fresh ginger
- 1 medium carrot, julienned
- 1 pound frozen vegetable dumplings, mini wontons or potstickers (I like these Nasoya ones)
- 4 scallions, thinly sliced
- 3 cups fresh spinach
- 1 tablespoon rice vinegar
- 1 tablespoon fresh lime juice
- Sesame seeds, for garnish
- Sichuan chili crisp, optional, for serving

## Instructions

1. Heat the oil in a large pot over medium heat. Add the mushrooms and cook, stirring occasionally, for 5 to 8 minutes, or until softened. Add the tamari, broth, garlic, ginger, carrot, dumplings, and half the scallions and stir. Bring to a boil, then reduce the heat and simmer for 4 minutes, or until the dumplings are heated through.
2. Remove from the heat and add the spinach, rice vinegar, and lime juice. Stir until the spinach wilts. Season to taste.

3. Ladle into bowls and garnish with the remaining scallions and sesame seeds. Serve with more tamari and chili crisp, if desired.

Find it online at <https://www.loveandlemons.com/dumpling-soup/>



## 7-Up Salad

1 lg. pkg lime jello (or 1 sm lemon, 1 sm lin)  
1 20oz can crushed pineapple (drained)  
1 can Mandarin oranges  
1 1/2 banana diced  
1 cup miniature marshmallows  
1 sm. cool whip thawed  
2 cups 7-Up (cooled)  
Drain pineapple and reserve juice  
2 cups boiling water to dissolve jello  
add 2 c 7-Up, mix well.  
Add pineapple, oranges, bananas  
and marshmallows and place  
in refrigerator.

### Topping:

Place 1 cup of reserved juice in a  
saucepan. Combine 1 egg, 1/2 c sugar  
and 1 tbsp flour, combine well  
and mix in saucepan with juice  
mixing well. Cook over med. heat  
until mixture thickens. Set off  
burner to cool. Fold in cool whip  
and cover top of jello. Sprinkle with  
grated cheese and chopped nuts.

Marty Oakley


# Turkey Cranberry Pinwheels



5 from 37 votes

These Turkey Cranberry Pinwheels are the perfect appetizer! Deliciously creamy with a hint of sweetness, this simple tortilla roll ups recipe is sure to be a hit with friends and family!

 **Course** Appetizer


 **Cuisine** American

 **Keyword** pinwheels

 **Prep Time** 10 minutes

 **Servings** 8

 **Calories** 305kcal

 **Author** Trish - Mom On Timeout

## Ingredients

- 4 tortillas burrito size or wrap size
- 8 ounces cream cheese softened
- 1/2 cup dried cranberries
- 3 tablespoons chopped chives or green onions
- 12 ounces turkey slices
- 8 ounces Havarti cheese slices
- Romaine lettuce ribs removed









## Instructions

1. In a small bowl, combine softened cream cheese, chopped chives, and dried cranberries. Mix until combined.
2. Spread an even layer of the cream cheese mixture over two tortillas placed side by side, slightly overlapping.
3. Layer on turkey, cheese, and lettuce.
4. Starting at the short end, roll tortillas tightly and place in the fridge for 1 hour to set up. If chilling for longer than one hour, wrap tightly in plastic wrap before placing in the refrigerator.
5. When ready to serve, slice into one inch pieces and place on a plate or serving platter.
6. Leftovers can be stored, tightly wrapped, in the fridge for up to 2 days.



## Easy Party Punch

Make this Fruity Punch Recipe for a quick and easy non-alcoholic punch that's great for parties & holidays! You only need 4 ingredients, and it's kid friendly!

 <b>Course</b>	Drink, Drinks
 <b>Cuisine</b>	Birthday, Christmas, Easter, Entertaining, Holiday, Holidays, Party Food, Thanksgiving
 <b>Keyword</b>	Easy Party Punch
 <b>Prep Time</b>	10 minutes
 <b>Total Time</b>	10 minutes
 <b>Servings</b>	12 servings
 <b>Calories</b>	123kcal
 <b>Author</b>	Chrissie



★★★★★  
4.60 from 5 votes

### Ingredients

- 4 cups cranberry juice (use cranberry raspberry juice, if desired)
- 2 cups pineapple juice
- 1/2 can frozen lemonade concentrate or limeade concentrate
- 4 cups ginger ale
- 3 cups ice cubes optional
- lemon slices or lime slices, and fresh berries for garnish

### Instructions

1. Combine the cranberry juice, pineapple juice, frozen concentrate, ginger ale and ice cubes in a large pitcher or punch bowl.
2. Add the ice (between 2 and 4 cups of ice is best).
3. Add some lemon or lime slices and some fresh or frozen berries.
4. Serve.

### Notes

To cut the calories in this recipe, simply replace the ginger ale with diet ginger ale or club soda.

### Nutrition

Serving: 1cup | Calories: 123kcal | Carbohydrates: 32g | Protein: 1g | Fat: 1g | Saturated Fat: 1g | Sodium: 12mg | Potassium: 125mg | Fiber: 1g | Sugar: 29g | Vitamin A: 44IU | Vitamin C: 20mg | Calcium: 18mg | Iron: 1mg

Apr. 2, 2025

## MIXED PEA SALAD

6-8 pcs. of leaf lettuce (red or green)

1 c. frozen green peas

6-8 oz. snap peas, destemmed

6-8 oz. pea pods, destemmed

1/2-1 c. diced walnuts (optional)

crumbly cheese (feta, queso fresco) or Goat cheese

Rinse and dry lettuce. Roll leaves and slice thinly. Cover peas with hot water 1 1/2-2 minutes just enough to defrost. Drain and pat dry. Quick blanch pea pods 1-2 minutes until crisp tender. Drain and shock in iced water to cool. Drain and pat dry. Blanch snap peas as pea pods. Bias cut snap pea and pea pods if desired. Layer ingredients in shallow bowl or platter. Sprinkle on cheese.

Add a vinaigrette dressing (such as "Garlic Expressions") to serve.

The dressing I use was given to me in secret, but a similar choice would be to enhance your favorite vinaigrette with some scallions, carrots, and celery finely minced and quick flash in a mini food processor or emersion blender.

## Shar's salad

1 can cooked corn, 1 can green beans, 6 cooked carrots,  
12 oz frozen peas, 1 small onion, 1 pkg grape tomatoes,  
4 oz can mushrooms, 1 can black olives, 1 can black beans,  
1 red pepper, 1 bottle garlic expressions.

Bite size pieces - mix all ingredients and add dressings. Marinate 6 hours or more.

## Bacon Wrapped Dates

24 large pitted dates  
24 pecans  
8 slices bacon, cut into thirds  
4 ounces Manchego cheese (or a good melting cheese like Cheddar), cut into 24 small rectangles  
24 wooden toothpicks

Makes 24 dates, 6 servings / COOK TIME 8-12 minutes

Preheat Gourmia Air Fryer to AIR FRY 375°

1. Carefully open date just enough to fill with 1 piece of cheese and 1 pecan, there should already be an opening where the pit was removed
2. Wrap each date with 1 piece of bacon
3. Secure with a toothpick
4. Place dates in air fryer basket
5. Cook 8-12 minutes or until bacon is cooked and a little crisp
6. Remove toothpicks before serving