

-- Spencer's Weekly Recipes --

One Pot Garlic Butter Shrimp and Orzo

1 lb. raw shrimp, peeled and deveined
3 tbsp. olive oil
1 lemon, juiced and freshly zested
4 garlic cloves, minced
½ tsp. crushed red pepper flakes
kosher salt and pepper
1 cup orzo
2 tbsp. unsalted butter
2 garlic cloves, minced
2 ¼ cups chicken stock
3 tbsp. chopped fresh parsley
lemon wedges, for spritzing

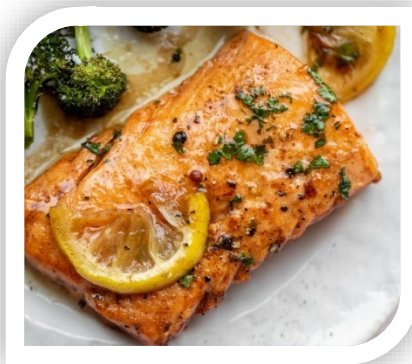


Instructions

1. In a large bowl, combine the shrimp with the olive oil, lemon juice, zest, garlic, red pepper flakes and a big pinch of salt and pepper. Stir and let sit for 10 min.
2. Heat the butter in a large skillet over medium heat. Once melted, stir in the orzo. Cook, stirring often, until orzo is slightly golden and toasty. Stir in the garlic and cook for 30 seconds.
3. Pour in chicken stock and bring to a boil. Reduce to a simmer and cover pot. Cook until orzo absorbs the water and is fluffed up, about 12 to 15 min.
4. Add in the shrimp to the orzo and stir. Cover the pot again and cook for another 5 to 8 min, or until the shrimp is pink, opaque and cooked through.
5. Sprinkle with fresh parsley and a spritz of lemon. I like to stir in another 1 to 2 tbsp. of melted butter for optimal flavor, but this is up to you. Serve immediately!

[One Pot Shrimp and Orzo - Garlic Butter Shrimp and Orzo \(howsweeteats.com\)](https://www.howsweeteats.com/one-pot-shrimp-and-orzo-garlic-butter-shrimp-and-orzo/)

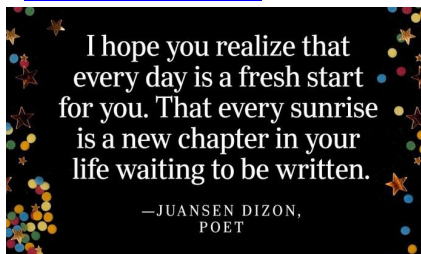
BROWN BUTTER LEMON SALMON



12 oz. fresh salmon, *cut into filets, about 1 inch in thickness*
kosher salt and pepper
4 tbsp. unsalted butter
3 lemons
2 tbsp. chopped fresh parsley

INSTRUCTIONS

1. Pat the salmon completely dry on both sides. Season all over with salt and pepper.
2. Heat the butter in a skillet over medium heat. After 2 to 3 min., brown bits should begin to form on the bottom of the pan. You don't want it to burn, so watch closely! Place the salmon in the pan and cook on both sides, about 2 to 3 min. per side, until flakey and opaque. If at any time it appears that the butter is burning or getting to dark, lower the heat!
3. Slice 1 of the lemons and juice the other 2. Once salmon is cooked through, add in the lemon slices and juice. Increase the heat a bit so the mixture comes to a simmer. Cook for 1 to 2 min. Top with fresh parsley. Serve immediately. [Lemon Brown Butter Salmon - Salmon with Lemon Brown Butter Sauce \(howsweeteats.com\)](https://www.howsweeteats.com/lemon-brown-butter-salmon-salmon-with-lemon-brown-butter-sauce/)



Sweet Potato Parmesan Tater Tots

4 medium sweet potatoes
1 cup grated parmesan cheese
kosher salt and black pepper
1 clove garlic, grated
2 cups Panko bread crumbs
2 tsp. chipotle or regular chili powder
extra virgin olive oil, for brushing
4 tbsp. salted butter
2 tbsp. fresh thyme leaves
1 tbsp. chopped fresh parsley
2 tsp. chopped fresh sage



Instructions

1. Preheat oven to 425°. Prick the sweet potatoes all over with a fork. Bake directly on rack until tender, 50-60 min. Instant Pot cooking Instructions on website. Allow to cool.
2. Once cool use your hands to peel away the sweet potato skin. Place potatoes in a medium-size bowl and mash well. Stir in parmesan cheese, garlic, and a pinch each of salt and pepper.
3. Combine Panko and chili powder in a shallow bowl. Line a baking sheet with parchment paper.
4. Scoop about 1 tbsp. of the sweet potato out of the bowl, roll into a cylinder and place on prepared baking sheet. Repeat with the remaining sweet potato mix. The sweet potato mixture will be wet, don't stress, the shape does not need to be perfect. Roll the sweet potato cylinders in the crumbs to coat and place back on to baking sheet. Lightly brush/mist each tot with olive oil. Transfer to oven and bake for 15 min., flip and bake another 10-15 min. or until golden and crisp.
5. Meanwhile, melt butter in a small skillet over medium heat. Add herbs and cook 30 seconds, until fragrant. Drizzle butter over the tots. Serve tots warm, with ketchup and additional herbs, if desired.

[Baked Sweet Potato Parmesan Tater Tots - Half Baked Harvest](https://www.howsweeteats.com/baked-sweet-potato-parmesan-tater-tots-half-baked-harvest/)

Instant Pot®

Mushroom Risotto



- ¼ cup unsalted butter
- ¼ cup olive oil
- 3 cups diced mushrooms
- 1 cup chopped onion
- 1 sprig rosemary
- 1 ½ cups Arborio rice
- ¾ cup white wine
- 1 quart chicken stock (vegetable if preferred)
- salt and ground black pepper to taste
- ½ cup grated Parmesan cheese (or more as desired)

Directions

- **Step 1** - Select Saute function on an electric pressure cooker (such as Instant Pot®). Add butter and olive oil; stir until butter melts, about 2 min. Add mushrooms; cook, stirring occasionally, until slightly softened, about 3 min. Stir in onion; cook 2 min. Add rosemary sprig; cook 1 min.
- **Step 2** - Stir rice into pot until each grain is coated with butter-olive oil mixture, about 2 min. Pour in wine; simmer for 3 min. Pour in chicken stock, stirring to scrape sides of the pot. Simmer for 1 min.
- **Step 3** - Close and lock the lid. Turn the venting knob to sealing. Select high pressure according to manufacturer's instructions; set timer for 6 min. Allow 10 to 15 min for pressure to build.
- **Step 4** - Tap venting knob a few times with a wooden spoon or spatula. Stand back; turn knob to point at Vent. Remove lid when pressure is released, about 5 min.
- **Step 5** - Stir risotto until creamy, about 1 min. Discard rosemary sprig. Season with salt and pepper. Stir in Parmesan cheese until melted and combined. Serves 4 main course. Half recipe is serving as a side dish.

[Instant Pot® Mushroom Risotto Recipe | Allrecipes](#)

Peach Dump Cake

2 (15.25-oz.) cans of sliced peaches in syrup
1 box yellow cake mix
¼ teaspoon kosher salt
¼ teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1/2 cup butter, melted



- **Step 1** - Preheat oven to 375°F. In a 13 x 9-in. baking dish, add 1 can of peaches with the syrup. Drain the second can, adding the peaches to the baking dish and discarding the additional syrup.
- **Step 2** - Mix together cake mix, salt, cinnamon, and nutmeg. Sprinkle evenly over peaches. Pour melted butter evenly over the surface of the cake mix. Bake until golden brown and bubbly, 55 minutes to 1 hour.

Chef's Notes

Because of the simplicity of this recipe, feel free to add other elements to your Peach Dump Cake for additional flavor. Fresh or frozen raspberries, toasted rolled oats, or chopped pecans or walnuts would all make great additions. Add different spices like cardamom or cloves for complex flavor. Also consider serving this dessert with vanilla ice cream or whipped cream. [Peach Dump Cake Recipe | Southern Living](#)

Instant Pot Lazy



Lasagna

- 1 lb. lean ground beef
- 1 cup diced onion
- 2 cloves garlic minced
- 1 25oz jar spaghetti sauce of your choice
- 2-3 cups water this will vary a bit based on which noodles you use. You want the water to JUST barely cover the noodles, or you will have soup.
- 4 cups dry mini lasagna noodles (Mafalda noodles)
- 1 cup shredded mozzarella
- 1 cup cottage cheese or ricotta
- 1/2 tsp salt
- 1/4 tsp pepper

Instructions

1. Press sauté function and once pot is hot, add the ground beef, salt, and pepper. When almost all of the pink is gone, add onions and garlic, and cook until onions are translucent. Drain any grease. Scrape any bits off the bottom to prevent the burn signal.
2. Press cancel. Add in sauce. Mix to combine.
3. Add noodles on top of the meat and sauce mixture.
4. Add the water on top of noodles. Do NOT mix. Gently press down any noodles to submerged in the water.
5. Place lid on pot. Secure and set to sealing. Set the time to 4 min. (high pressure).
6. When pressure cycle is done, quick release pressure (so noodles don't overcook). If there is foam it spurts out. Close the valve for 3 seconds, open for 3 and repeat until spurting stops.
7. Stir in the cottage cheese.
8. Add mozzarella on top. Place lid back on to trap the heat. Let sit until it is all melted and amazing. Serve immediately.

[Instant Pot Lazy Lasagna - Meal Plan Addict](#)