

## Chicken Crust Pizza Recipe



10 oz Canned Chicken  
1 oz grated parmesan cheese  
1 large Egg

### Instructions

- Thoroughly drain the canned chicken, getting as much moisture out as possible.
- Spread chicken on a baking sheet lined with a silicon mat or parchment paper. Bake at 350° for 10 min. to dry out the chicken.
- Once chicken is done baking for 10 min. remove and place in a mixing bowl. Increase heat of oven to 500°.
- Add cheese and egg to the bowl with chicken and mix.
- Pour mixture onto baking sheet lined with a silicon mat and spread thin. Placing parchment paper on top and using a rolling pin makes this easier.
- Optional: With a spatula press the edges of the crust in to for a ridge for the crust. This is beneficial if you're using toppings that may slide off
- Bake the crust for 8-10 min. at 500°.
- Remove crust from oven. Add desired toppings and bake for another 6-10 min. at 500°. Toppings will dictate final cook time.
- Remove from oven and allow to cool for a few minutes. Your life is now changed. Enjoy!

[ZERO Carb Chicken Crust Pizza Recipe - KetoConnect](#)

## Melting Potatoes

4 russet potatoes  
Kosher salt and freshly cracked black pepper  
2 tbsp. vegetable oil  
10 tbsp. unsalted butter  
1 cup low-sodium chicken broth  
2 sprigs fresh rosemary  
2 cloves garlic  
Flaky salt, to garnish



1. Preheat the oven to 400° F.
2. Peel the potatoes and slice off the ends. Cut into 1-inch slices. Season both sides of the potatoes generously with kosher salt and pepper.
3. Heat a cast-iron skillet (or other heavy-duty, ovenproof skillet) over medium-high heat. Add the oil and 4 tbsp. of the butter. Sear the potatoes on one side until golden brown, about 4 min. Flip potatoes and add the broth, rosemary and garlic. Cut the remaining 6 tbsp. butter into cubes and scatter on top of the potatoes. Transfer the skillet to the oven and cook until fork-tender, about 30 min. Garnish with flaky salt and spoon the pan sauce all over the potatoes. Serves 4.

[Melting Potatoes Recipe | Katie Lee Biegel | Food Network](#)



## Savory Zucchini



### Cheddar Quick Bread

1 1/2 cups zucchini, grated  
2 cups all-purpose white flour  
2 tsp. baking powder  
1/2 tsp. baking soda  
1/2 tsp. salt  
1 cup buttermilk – (or use 1 cup milk and 1 tbsp. vinegar, white or apple cider)  
1 egg  
3 tbsp. butter, melted  
1 1/2 cups grated sharp cheddar  
2 green onions, chopped

### Instructions

- Preheat oven to 350° and spray a 9 x 5 bread pan with nonstick spray.
- Wrap grated zucchini in a paper towel and squeeze until some of the liquid releases. You don't need to completely dry it out. Just a tbsp. of liquid or so.
- In a large bowl, combine flour, baking powder, baking soda and salt.
- In a small bowl, combine milk and vinegar. The milk will curdle a bit. (you made buttermilk). Mix in melted butter and egg.
- Add milk mixture to dry mixture being careful not to over mix. (Over mixing will make for a low rising bread).
- Add grated zucchini, cheese and onions. Mixing lightly until just combined.
- Pour batter into prepared pan and bake at 350° for one hour.
- If toothpick inserted comes out clean, bread is done! Cool for 10 min. in the pan. Remove carefully and cool on wire rack.

[Savory Zucchini Cheddar Quick Bread - Laughing Spatula](#)

## Easy Ground Beef Stroganoff

- 1/2-pound ground beef
- 1 cup sliced fresh mushrooms
- 1 medium onion, chopped
- 1 garlic clove, minced
- 1 can (10-3/4 ounces) condensed cream of mushroom or cream of chicken soup, undiluted
- 1/4 teaspoon pepper
- 1 cup sour cream
- 3 cups cooked egg noodles
- Chopped fresh parsley, optional



### Directions

1. In a large skillet, cook beef, mushrooms, onion and garlic over medium heat until meat is no longer pink; drain. Stir in soup and pepper. Cook until heated through, 2-3 minutes. Reduce heat. Stir in sour cream; cook until heated through. Serve with noodles. If desired, top with chopped fresh parsley. Serves 3.

[Easy Ground Beef Stroganoff Recipe: How to Make It \(tasteofhome.com\)](https://www.tasteofhome.com/recipes/easy-ground-beef-stroganoff/)

## Layered Lemon Pie



1 package (8 oz.) cream cheese, softened  
1/2 cup sugar  
1 can (15-3/4 oz.) lemon pie filling, divided  
1 carton (8 oz.) frozen whipped topping, thawed  
1 graham cracker crust (9 inches)

### Directions

1. In a small bowl, beat cream cheese and sugar until smooth. Beat in half the pie filling. Fold in the whipped topping.
2. Spoon into crust. Spread remaining pie filling over cream cheese layer.
3. Refrigerate for at least 15 min. before serving. Serves 8. [Layered Lemon Pie Recipe: How to Make It \(tasteofhome.com\)](https://www.tasteofhome.com/recipes/layered-lemon-pie/)

## Quick Apricot Chicken



1/2 cup apricot preserves  
2 tablespoons reduced-sodium soy sauce  
1 tablespoon chicken broth or sherry  
1 tablespoon canola oil  
1 tablespoon cornstarch  
1 teaspoon minced garlic  
1/4 teaspoon ground ginger  
1 pound boneless skinless chicken breasts, cut into strips  
1 medium green pepper, chopped  
1/2 cup salted cashews  
Hot cooked rice  
Crushed red pepper flakes, optional

### Directions

1. In a shallow microwave-safe dish, combine the first seven ingredients; stir in chicken. Cover and microwave on high for 3 min., stirring once.
2. Add green pepper and cashews. Cover and microwave on high for 2-4 min. or until chicken is no longer pink, stirring once. Let stand for 3 min. Serve with rice and, if desired, sprinkle with red pepper flakes. [Quick Apricot Chicken Recipe: How to Make It \(tasteofhome.com\)](https://www.tasteofhome.com/recipes/quick-apricot-chicken/)