

## -- Spencer's Weekly Recipes --



### Loaded Baked Potato Salad

- 3 lbs. Uncooked Potatoes (peeled or not) diced 1" cubes (about 8 cups)
- 1 1/2 cups Sour Cream
- 1/2 cup Mayonnaise
- 1 tablespoon White Vinegar
- 1 teaspoon Sea Salt
- 1/2 teaspoon Black Pepper
- 1/2 cup Crumbled Bacon about 8 slices cooked
- 3 Green Onions thinly sliced
- 1 cup Cheddar Cheese shredded

#### Instructions

- Boil potatoes in 3 quarts water for 10-15 min. until potatoes are fork-tender. Drain potatoes and allow to cool. **\*See footnotes for Instant Pot method**
- In a small mixing bowl, whisk together sour cream, MAYONNAISE, (optional) vinegar, salt, and pepper and set aside.
- In a large mixing bowl, combine potatoes, bacon, green onions, and cheddar cheese.
- Pour dressing mixture over potatoes, and gently toss to coat.
- Serve chilled. To store, allow to cool completely and refrigerate up to five days in an airtight container.
- Notes: Instant Pot Potatoes**

Place diced POTATOES in a steam basket in the Instant Pot with 1 cup WATER. Close the lid, turn pressure valve to "Sealing" and pressure cook on HIGH for 4 minutes, followed by a 10 min. natural pressure release (NPR). Turn pressure release valve to release remaining steam. Open the lid, transfer potatoes out, and drain all excess

### The Easiest Peach Dumplings

- 2 15 oz canned peaches, drained
- 2 8 oz. refrigerated crescent roll dough
- 1 cup (2 sticks) butter
- 2/3 cup granulated sugar
- 2/3 cup brown sugar
- 3 teaspoons cinnamon
- 1 1/2 cups cup sprite or citrus soda
- vanilla ice cream, for serving



#### PREPARATION

- Preheat oven to 350° F and thoroughly grease a 9x13 baking dish.
- Open crescent dough and separate into triangles.
- Place one or two peach slices (depending on size) at the wide end of the dough triangle. Sprinkle with a pinch of cinnamon and roll dough around peach.
- Once dough is secure, move dumpling to the baking dish. Repeat with the rest of the dough.
- Melt the two sticks of butter in a large bowl and combine with the white sugar, brown sugar, and the remaining cinnamon until smooth.
- Using a large spoon, pour the butter mixture over the dumplings.
- Pour Sprite around the dough avoiding tops for a crispy crust on dumplings.
- Bake for 30-35 min. or until the dough is just browning on top.
- Serve warm and top with vanilla ice cream.

[The Easiest Peach Dumplings | 12 Tomatoes](#)

### BANANA AND RASPBERRY SWIRL BREAKFAST SMOOTHIE



- 2 medium bananas frozen and chopped
- 1 1/2 cups raspberries frozen
- 3 cups almond milk
- 1 tablespoon hemp seeds
- 1 tablespoon almond butter
- 1 tbsp oats

#### Instructions

- Place the bananas, almond butter, oats, hemp seeds and half the almond milk into a blender and blend on high until smoothie is smooth.
- Divide half of the smoothie mixture between two glasses and return blender to motor.
- To the remaining banana smoothie mixture add raspberries and remaining almond milk. Blend on high until smooth.
- Divide the raspberry smoothie between the two glasses. Use the handle end of a spoon to swirl the smoothie mixture. Drink immediately. Serves 2.

#### Notes

Top with your favorite smoothie toppings such as extra raspberries, granola or nuts and seeds.

[Banana and Raspberry Swirl Breakfast Smoothie - Our Nourishing Table](#)

moisture. [Loaded Baked Potato Salad Recipe - The Kitchen Girl](#)

## Spinach Shrimp Fettuccine



- 1 lb. uncooked fettuccine
- 1 pkg. (6 oz.) baby spinach
- 2 tablespoons olive oil
- 4 garlic cloves, minced
- 1 lb. uncooked shrimp (31-40 per pound), peeled and deveined
- 2 medium plum tomatoes, seeded and chopped
- 1/2 tsp. Italian seasoning
- 1/4 tsp. salt
- 1/4 cup shredded Parmesan cheese

### Directions

1. Cook fettuccine according to package directions. Meanwhile, in a large skillet, sauté spinach in oil for 2 min. or until spinach begins to wilt. Add garlic; cook 1 minute longer.
2. Add the shrimp, tomatoes, Italian seasoning and salt; sauté 2-3 min. or until shrimp turn pink. Drain fettuccine and add to skillet; toss to coat. Sprinkle with cheese.

[Spinach Shrimp Fettuccine Recipe: How to Make It \(tasteofhome.com\)](#)

## Lemon Tiramisu

- 1 carton (8 oz.) mascarpone cheese
- 1 pkg. (8 oz.) cream cheese, softened
- 1 pkg. (3.4 oz.) instant lemon pudding mix
- 1 cup 2% milk
- 1 teaspoon lemon extract
- 2/3 cup lemon juice
- 3 tablespoons sugar
- 24 crisp ladyfinger cookies
- 2 teaspoons grated lemon zest



1. Beat first 5 ingredients on medium speed until blended, 2-3 min. (do not overbeat).
2. Whisk lemon juice and sugar in a shallow bowl until sugar is dissolved. Quickly dip 8 ladyfingers into lemon juice, allowing excess to drip off; place in a single layer in an 8-in. square dish. Spread a third of the mascarpone mixture over top. Repeat layers twice.
3. Sprinkle with lemon zest. Refrigerate, covered, at least 2 hours before serving.

[Lemon Tiramisu Recipe: How to Make It \(tasteofhome.com\)](#)



## Easy Pesto Pizza



- 1 loaf (1 lb.) frozen bread dough, thawed
- 1/2 cup shredded Parmesan cheese, divided
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 1/4 cup prepared pesto
- 1 cup sliced fresh mushrooms
- 1 cup shredded part-skim mozzarella cheese

### Directions

1. Preheat oven to 425°. Place dough on a lightly floured surface; let rest for 10 min. Knead in 1/4 cup cheese, basil and oregano. Roll into a 12-in. circle; place on a greased 14-in. pizza pan. Prick with a fork. Bake 10 min.
2. Spread pesto sauce over the crust. Sprinkle with mushrooms, mozzarella cheese and the remaining Parmesan cheese. Bake until golden brown, 8-10 min. longer.

[Easy Pesto Pizza Recipe: How to Make It \(tasteofhome.com\)](#)