

Spencer's Weekly Recipes

Mushroom Pork Chops

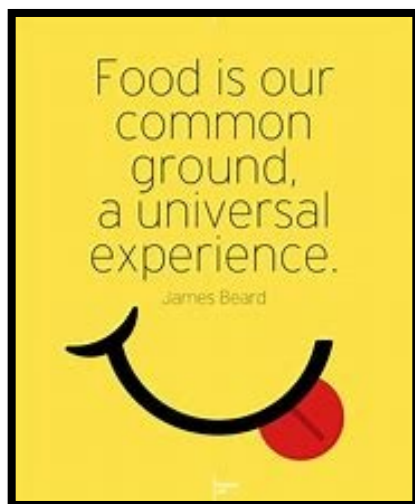
4 pork chops
salt and pepper to taste
1 pinch garlic salt, or to taste
1 onion, chopped
1/2 lb. fresh mushrooms, sliced
1 (10.75 oz.) can condensed cream of mushroom soup



Directions

1. Season pork chops with salt, pepper, and garlic salt to taste.
2. In a large skillet, brown the chops over medium-high heat. Add the onion and mushrooms, and sauté for one minute. Pour cream of mushroom soup over chops. Cover skillet, and reduce temperature to medium-low. Simmer 20 to 30 minutes, or until chops are cooked through.

<https://www.allrecipes.com/recipe/14746/mushroom-pork-chops/>



Mediterranean Cauliflower Rice

1 medium-to-large head cauliflower or 16 oz. store-bought cauliflower rice
1/2 cup sliced almonds
2 tbsp. extra-virgin olive oil
2 cloves garlic, pressed or minced
Pinch of red pepper flakes (omit if sensitive to spice)
1/4 tsp. fine sea salt
1/2 cup chopped flat-leaf parsley
1 tbsp. lemon juice
Freshly ground black pepper, to taste

1. If you're working with a head of cauliflower, cut into medium chunks and discard core. Working in batches, pulse chunks in food processor with S-blade until broken into tiny pieces, just bigger than couscous.
2. Wrap cauliflower rice in a clean tea towel or paper towels, twist, and squeeze as much water as possible from the rice.
3. Toast almonds in a large skillet over medium heat, stirring frequently (careful, or they'll burn), until they're fragrant and starting to turn golden on the edges, about 3 to 5 min. Transfer almonds to a bowl to cool.
4. Return skillet to heat and add olive oil and garlic. Cook while stirring until the garlic is fragrant, about 10-20 seconds. Add cauliflower rice, red pepper flakes and salt, and stir to combine. Cook, stirring just every minute or so, until the cauliflower rice is hot and turning golden in places, about 6 to 10 min.
5. Remove skillet from heat. Stir in the almonds, parsley and lemon juice. Season to taste with salt and pepper, and serve warm.

<https://cookieandkate.com/mediterranean-cauliflower-rice-recipe/>

6.

Four-Cheese Chicken Fettuccine

8 oz. uncooked fettuccine
1 can (10-3/4 oz.) condensed cream of mushroom soup, undiluted
1 pkg. (8 oz.) cream cheese, cubed
1 jar (4-1/2 ounces) sliced mushrooms, drained
1 cup heavy whipping cream
1/2 cup butter
1/4 tsp. garlic powder
3/4 cup grated Parmesan cheese
1/2 cup shredded part-skim mozzarella cheese
1/2 cup shredded Swiss cheese
2-1/2 cups cubed cooked chicken

TOPPING:
1/3 cup seasoned bread crumbs
2 tbsp. butter, melted
1 to 2 tbsp. grated Parmesan cheese



- Cook fettuccine according to package directions.
- Meanwhile, in a large kettle, combine the soup, cream cheese, mushrooms, cream, butter and garlic powder. Stir in cheeses; cook and stir until melted. Add chicken; heat through. Drain fettuccine; add to the sauce.
- Transfer to a shallow greased 2-1/2-qt. baking dish. Combine topping ingredients; sprinkle over chicken mixture. Cover and bake at 350° for 25 minutes. Uncover; bake 5-10 min. longer or until golden brown.
- <https://www.tasteofhome.com/recipes/four-cheese-chicken-fettuccine/>

California Chicken Club Pizza (CopyCat)

1 tbsp. cornmeal
1 loaf (1 lb.) frozen pizza dough, thawed (or fresh)
1 cup shredded mozzarella cheese
1 cup ready-to-use grilled chicken breast strips
4 bacon strips, cooked and crumbled
2 cups shredded romaine
1 cup fresh arugula
1/4 cup mayonnaise
1 tbsp. lemon juice
1 tsp. grated lemon zest
1/2 tsp. pepper
1 medium tomato, thinly sliced
1 medium ripe avocado, peeled and sliced
1/4 cup loosely packed basil leaves, chopped



- Preheat oven to 450°. Grease a 14-in. pizza pan; sprinkle with cornmeal. On a floured surface, roll dough into a 13-in. circle. Transfer to prepared pan; build up edges slightly. Sprinkle with cheese, chicken and bacon. Bake until crust is lightly browned, 10-12 min.
- Meanwhile, place romaine and arugula in a large bowl. In a small bowl, combine mayonnaise, lemon juice, lemon zest and pepper. Pour over lettuces; toss to coat. Arrange over warm pizza. Top with tomato, avocado and basil. Serve immediately.

<https://www.tasteofhome.com/recipes/california-chicken-club-pizza/>

Korean Beef & Rice



1 lb. lean ground beef (90% lean)
3 garlic cloves, minced
1/4 cup packed brown sugar
1/4 cup reduced-sodium soy sauce
2 tsp. sesame oil
1/4 tsp. ground ginger
1/4 tsp. crushed red pepper flakes
1/4 tsp. pepper
2-2/3 cups hot cooked brown rice
3 green onions, thinly sliced

Directions

- In a large skillet, cook beef and garlic over medium heat 6-8 minutes or until beef is no longer pink, breaking up beef into crumbles. Meanwhile, in a small bowl, mix brown sugar, soy sauce, oil and seasonings.
 - Stir sauce into beef; heat through. Serve with rice. Sprinkle with green onions.
- Freeze option:** Freeze cooled meat mixture in freezer containers. To use, partially thaw in refrigerator overnight. Heat through in a saucepan, stirring occasionally.

<https://www.tasteofhome.com/recipes/korean-beef-and-rice/>

Chicken & Cheese Tortilla Pie

1 can (10 oz.) red or green enchilada sauce
8 corn tortillas (6 inches)
2 cups coarsely shredded rotisserie chicken
2 cups shredded cheddar cheese
1/4 cup sliced ripe olives
Salsa, optional
**Some reviewers adding a can of black beans, drained to the layers



Directions

1. Preheat oven to 375°. In a small skillet, warm enchilada sauce over medium heat. Dip four tortillas, one at a time, in sauce to coat both sides; arrange on bottom of a greased 9-in. pie plate, overlapping to fit.
2. Layer with 1 cup chicken, 1 cup cheese and 2 tbsp. olives. Repeat tortilla and chicken layers. Pour remaining enchilada sauce over top. Sprinkle with remaining cheese and olives.
3. Bake 10-15 min. or until heated through and cheese is melted. If desired, serve with salsa.

<https://www.tasteofhome.com/recipes/chicken-cheese-tortilla-pie/>