

-- Spencer's Weekly Recipes --

Lemon Cream Cheese



Bars

cooking spray

2 (8 oz.) pkg. refrigerated crescent roll dough (such as Pillsbury® Recipe Creations®), divided

2 lemons, zested and juiced, divided

2 (8 oz.) pkg. cream cheese, softened

½ cup white sugar

2 tablespoons butter, melted

3 tablespoons white sugar

Directions

1. Preheat the oven to 350°F. Line bottom of a 9x13-inch baking dish with foil and coat with cooking spray.
2. Unroll 1 crescent roll dough; press into the bottom of the prepared baking dish, stretching to the edges.
3. Mix together lemon juice and 3/4 of the lemon zest in a large bowl. Beat cream cheese and 1/2 cup sugar into juice-zest mixture with an electric mixer until smooth and creamy; spread over dough in the baking dish.
4. Unroll remaining dough and place over cream cheese mixture, stretching to the edges. Brush melted butter on top. Mix together 3 tbsp. sugar and remaining lemon zest in a small bowl; sprinkle over melted butter.
5. Bake in preheated oven until top is golden brown, about 30 min. Allow to cool for about 20 min.
6. Lift dessert from baking dish using foil; transfer to a cutting board. Cut into squares, leaving on foil. Return dessert to the baking dish and refrigerate until chilled, at least 1 hour.

[Lemon Cream Cheese Bars Recipe](#)
[\(allrecipes.com\)](#)

Broccoli Salad with Bacon, Cheddar & Almonds

6 slices thick-cut bacon, cut into ½-in pieces

⅓ cup chopped red onion

1 cup mayonnaise, best quality

2 tablespoons cider vinegar

3 tablespoons honey or sugar

¼ teaspoon salt

¼ teaspoon ground black pepper

9 cups broccoli florets, cut into small, bite-sized pieces (you'll need about 2 pounds of broccoli crowns)

1 cup lightly packed shredded sharp cheddar cheese, best quality

½ cup sliced almonds



INSTRUCTIONS

1. Set a medium nonstick skillet over medium-high heat. Add the bacon and cook, stirring frequently, until crisp, about 8 minutes. Using a slotted spoon, transfer the bacon to a paper towel-lined plate to drain. Set aside.
2. Place the onions in a small bowl of ice water for ten minutes. Drain, then blot the onions dry with a paper towel. Set aside.
3. In a large mixing bowl (big enough to hold all of the salad ingredients), whisk together the mayonnaise, cider vinegar, honey (or sugar), salt, and pepper.
4. Add the broccoli, Cheddar, and red onions to the dressing; toss to coat evenly. Cover and refrigerate the salad until ready to serve. (The salad can be made up to this point up to 3 hours ahead of time.)
5. Before serving, set aside some of the bacon and almonds to use as a garnish for the salad. Add the remaining bacon and almonds to the salad and toss to combine. Taste and adjust seasoning with salt and pepper, if necessary. Transfer the salad to a bowl or serving platter and garnish with the reserved bacon and almonds. Serve cold or room temperature. Leftover salad can be stored in an airtight container in the refrigerator for up to 3 days. Serves 6-8.

[Broccoli Salad with Bacon, Cheddar & Almonds - Once Upon a Chef](#)

Sheet Pan Gnocchi with Broccoli



- 1 (16-oz.) pkg. shelf-stable potato gnocchi
- 4 cups (1 1/2-in.) fresh broccoli florets (8oz.)
- 1 small yellow onion, cut cross wise into 1/2-in.-thick slices (1 1/2 cups)
- ¼ cup refrigerated basil pesto (from 1 [7-oz.] container) (such as Buitoni)
- ¼ teaspoon crushed red pepper
- 1 oz. feta cheese, crumbled (about 1/4 cup)

Directions

1. Preheat oven to 425°F. Line a large rimmed baking sheet with parchment paper.
2. Toss together gnocchi, broccoli, onion, pesto, and crushed red pepper on prepared baking sheet until the mixture is completely coated; spread in an even layer.
3. Roast until vegetables are tender and gnocchi start to brown, 20 to 25 min., stirring halfway through cook time. Sprinkle with feta, and serve. [Sheet Pan Gnocchi With Broccoli Recipe \(realsimple.com\)](#)



you're right. it might not work out. there's risk in everything. that's the point. be brave. make yourself proud. go for it anyway.

the better man project

Bacon Ranch Pasta Salad



- 1 12 oz. package bacon
- 1 lb. cavatappi pasta
- 1/2 c. mayonnaise
- 1/2 c. sour cream
- 1/2 c. buttermilk
- 1/4 c. flat-leaf parsley, chopped
- 1/4 c. fresh dill, chopped, plus more for garnish
- 1 1/2 tbsp. fresh lemon juice
- 1 garlic clove, grated
- 2 tsp. kosher salt, plus more to taste
- 1 tsp. ground black pepper, plus more to taste
- 1 pt. grape tomatoes, halved
- 6 oz. sharp cheddar cheese, cut into 1/2-inch cubes
- 1 c. frozen peas, thawed
- 1 4-oz container pimentos, drained
- 1 3.8-oz can sliced black olives, drained
- 4 green onions, thinly sliced

Directions

- Bring a large pot water to a boil over high heat. Season generously with salt.
- Cook bacon in a large skillet over medium heat, turning as needed, until the fat has rendered and the bacon is golden and crispy, 8 to 10 min. (Do multiple batches if needed.) Let bacon cool to room temperature, then crumble up into bite-sized pieces.
- Cook pasta one minute more than package directions. Drain, rinse with cold water, and let cool.
- Meanwhile, in a large bowl, combine the mayonnaise, sour cream, buttermilk, parsley, dill, lemon juice, garlic, 2 tsp. of salt, and 1 tsp. of pepper. Add pasta, tomatoes, cheese, peas, pimentos, olives, green onion, and half the bacon, and toss until combined. Season with salt & pepper, to taste. Top with remaining bacon and more dill. Serve. [Bacon Ranch Pasta Salad Recipe - How to Make Bacon Ranch Pasta Salad \(thepioneerwoman.com\)](#)

Easy Zucchini Pasta

- 8–10 oz. pasta cooked in salted water according to package directions
- 5 garlic cloves (more to taste), chopped small
- 3 tbsp. olive oil
- 1.5 lb. zucchini, grated (use a hand grater or food processor with grater attachment)
- 1/2 cup chicken or veggie broth; make sure it is flavorful!
- 1 lemon, zested and juiced, keep separate from each other + more to taste
- 1/2 to 1 tsp. salt (adjust to taste)
- 1/2 tsp. pepper (this amount gives a little peppery zing – adjust to taste)
- 1 bunch parsley, chopped small
- 1/2 cup Parmesan, grated + more for topping (use vegan sprinkle for non-dairy garnish)



INSTRUCTIONS

- In a large sauté pan add garlic and olive oil and cook about a minute over medium heat. Add zucchini, stir to coat with oil and garlic.
- Add in broth and lemon zest cook for about 5 min., the zucchini should soften and come to a light simmer for a few minutes.
- Toss in parsley, lemon juice, salt and pepper. Toss to fully distribute. Add pasta and sprinkle in parmesan (optional) evenly. Transferring to a serving dish is helpful as the sauciness tends to sink to the bottom, this way you can scrape all the yummy bits out on to the top of the pasta. [Zucchini Pasta \(Video\) | Feasting At Home](#)

Watermelon Salad



- 4–5 cups watermelon cut into 3/4-1 inch cubes
- 4 Turkish cucumbers (or one English) cut into 3/4 inch cubes
- 1/4 cup thinly sliced red onion
- 1/2 cup chopped mint
- 1/2 cup chopped Italian parsley
- 1/4-1/2 cup crumbled feta cheese (optional)
- 1/4 cup toasted pistachios
- 1/4 cup olive oil
- 1/8 cup red wine or white balsamic vinegar
- 1/2 tsp salt, more to taste
- cracked pepper
- a pinch ground clove (or allspice, both optional)

INSTRUCTIONS

1. Place watermelon, cucumber and onion in a large bowl. Add herbs, optional feta and pistachios.
2. Gently mix.
3. Add olive oil, vinegar, salt and pepper and mix to incorporate.
4. Taste and adjust salt... you made need more if not adding feta.

[Our Favorite Watermelon Salad | Feasting at Home](#)