



Now that we all have some extra time on our hands, let's try a new recipe or two:

Tomato, Cucumber & Feta Cheese Salad



Ingredients

- 3 large cucumbers, peeled and chopped (4 cups)
- 5-6 Roma tomatoes, chopped (4 cups)
- 1 large red onion, chopped
- 8 oz of Feta cheese, crumbled
- olives (optional)
- ½ cup olive oil
- ¼ cup red wine vinegar
- ½ tsp dried oregano
- ½ tsp minced garlic
- ½ tsp Dijon mustard
- ¼ tsp salt
- ¼ tsp pepper

Combine cucumbers, tomatoes, Feta, and onions in a bowl. Prepare dressing with the rest of the ingredients and shake or mix well. Pour over the vegetables and cheese, and stir to combine.

Cheesy Corn Fritters



Ingredients:

3 cups fresh, frozen, or canned corn, strained and dried
¼ cup chopped cilantro
¼ cup chopped green onions
½ tsp lime juice, or ½ of lime squeezed
1 jalapeno, deseeded and diced (optional)
1 cup flour
1 tsp baking powder
½ tsp salt
¼ tsp ground black pepper
¼ tsp chili powder
2 eggs beaten
¼ cup milk
1 ½ cup shredded Monterey Jack cheese (or substitute with Parmesan or cheddar)
2 tbsp olive oil

Directions:

1. Stir corn, egg, and milk in a bowl. Add the dry ingredients. Mix in the cheese. The mixture will form a thick batter.
2. Heat pan over medium high heat and add olive oil to coat the bottom of the pan.
3. Place about ¼ cup of the corn fritter batter into the pan and press down with spatula to compact it.
4. Let fritters cook in the oil for 2- 3 minutes. When you see the edges turning brown, carefully flip and cook the other side until brown. Set on tray lined with paper towel to absorb any extra oil.
5. Sprinkle with salt and pepper and top with sour cream, salsa, and a squeeze of lime.

Serve hot and enjoy! If you have any leftovers, these corn fritters freeze beautifully!

Tuscan Butter Shrimp. Enjoy!



Ingredients

2 tbsp. extra-virgin olive oil
1 lb. shrimp, peeled, deveined, and tails removed
Kosher salt
Freshly ground black pepper
3 tbsp. butter
3 cloves garlic, minced
1 1/2 c. halved cherry tomatoes
3 c. baby spinach
1/2 c. heavy cream
1/4 c. freshly grated Parmesan
1/4 c. basil, thinly sliced
Lemon wedges, for serving (optional)

Directions:

1. In a large skillet over medium-high heat, heat oil. Season shrimp all over with salt and pepper. When oil is shimmering but not smoking, add shrimp and sear until underside is golden, about 2 minutes, then flip until opaque. Remove from skillet and set aside.
2. Reduce heat to medium and add butter. When butter has melted, stir in garlic and cook until fragrant, about 1 minute. Add cherry tomatoes and season with salt and pepper. Cook until tomatoes are beginning to burst, then add spinach and cook until spinach is beginning to wilt.
3. Stir in heavy cream, Parmesan, and basil and bring mixture to a simmer. Reduce heat to low and simmer until sauce is slightly reduced, about 3 minutes.

Return shrimp to skillet and stir to combine. Cook until shrimp is heated through, garnish with more basil, and squeeze lemon on top before serving.

S'mores Indoors



2 (14.4 ounce) packages graham crackers (such as Honey Maid®), crushed
3/4 cup butter, melted
6 (1.5 ounce) bars milk chocolate candy bar (such as Hershey's®), broken into squares
126 miniature marshmallows

Preheat oven to 350 degrees. Line 42 miniature muffin tins with paper liners.

Mix graham cracker crumbs with butter in a bowl until evenly combined. Spoon graham cracker mixture into the prepared muffin cups, pressing into the bottom and up the sides creating a crust.

Place 1 chocolate square onto each crust and top each with 3 miniature marshmallows.

Bake in the preheated oven until marshmallows are puffy and chocolate is melted, about 6 minutes.
