

HOMEMADE @ HAWTHORN®

with Robin Miller




HAWTHORN®
SUITES BY WYNDHAM

If there's one thing we can all agree on — it's that there's nothing quite like the taste of home.

That's the inspiration behind Homemade@Hawthorn – a travel-savvy collection of smart, tasty recipes designed to be prepared quickly and easily from the comforts of your own in-suite kitchen. We teamed with author and food celebrity Robin Miller to create easy-to-follow dishes in categories like: **“One Ingredient, Three Amazing Possibilities,” “Making Ordinary Extraordinary” and “Five-minute Meal Prep Ideas.”** Stay Hawthorn. Stay as you are.

Chop-Chop. Let's get cookin'.



CHICKEN

1 ingredient, 3 amazing possibilities

The following recipes all serve one. Double, triple or quadruple the recipes as needed.

CHICKEN CHILI

INGREDIENTS:

- 15-oz. can pureed tomatoes
 - 1 cup shredded or cubed chicken
 - 15-oz. can chili beans
 - shredded cheddar cheese
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DIRECTIONS:

In a saucepan, combine a 15-ounce can pureed tomatoes, 15-ounce can chili beans (undrained) and 1 cup shredded or cubed cooked chicken.

Set the pan over medium-high heat and bring to a simmer. Reduce the heat to low, partially cover and simmer for 15 minutes.

Ladle into a bowl and, if desired, top with shredded cheddar cheese. You can also serve over rice or in a bread bowl.



CHICKEN POT PIE

INGREDIENTS:

- 15-oz. can diced tomatoes
- basil
- garlic
- oregano
- 15-oz. can diced new potatoes
- 1 cup shredded or cubed cooked chicken
- biscuits or cornbread

DIRECTIONS:

In a saucepan, combine a 15-ounce can diced tomatoes with basil, garlic and oregano, 15-ounce can diced new potatoes (drained) and 1 cup shredded or cubed cooked chicken.

Set the pan over medium heat and bring to a simmer. Simmer for 10 minutes.

Transfer the mixture to bowls (or sturdy coffee mugs) and top with halved (horizontally cut) biscuits (from the bakery section of the grocery store) or sliced cornbread.



CREAMY CURRIED CHICKEN

INGREDIENTS:

- 1 can coconut milk
 - 1 cup shredded or cubed cooked chicken
 - 2 tbsp. Thai red curry paste
 - Naan bread or roti
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DIRECTIONS:

In a large skillet, whisk together 1 can coconut milk and 2 tablespoons Thai red curry paste.

Set the pan over medium heat and bring to a simmer. Add 1 cup shredded or cubed cooked chicken and cook for 1 minute to heat through.

If desired, serve with Naan bread or roti.





PASTA

1 ingredient, 3 amazing possibilities

The following recipes all serve one. Double, triple or quadruple the recipes as needed.

GREEK PASTA SALAD

INGREDIENTS:

- 2 cups cooked spiral pasta
- 2-3 tbsp. red wine vinaigrette
- 1/3 cup diced cucumber
- halved cherry tomatoes
- 2 tbsp. minced red onion
- 2 tbsp. crumbled herbed feta cheese

For added protein:

- 1 cup diced cooked chicken or steak, or 3-4 oz. cooked shrimp
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DIRECTIONS:

In a bowl, combine 2 cups cooked spiral pasta, 1/3 cup diced cucumber, 2 tablespoons minced red onion, 2-3 tablespoons red wine vinaigrette and halved cherry tomatoes.

Add 2 tablespoons crumbled herbed feta cheese.

For added protein, add 1 cup diced cooked chicken or steak, or 3-4 ounces cooked shrimp.



SPANISH STYLE PASTA WITH SAUSAGE

INGREDIENTS:

- 2 cups cooked penne pasta
 - 1/3 cup halved pimento-stuffed olives
 - 1/2 cup fully cooked sausage
 - 1-2 tbsp. red wine vinaigrette
 - salt and pepper
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DIRECTIONS:

In a large bowl, combine 2 cups cooked penne pasta, 1/2 cup fully cooked sausage, 1/3 cup halved pimento-stuffed olives, and 1-2 tablespoons red wine vinaigrette.

Toss to combine and season to taste with salt and pepper.



NUTTY ASIAN NOODLES

INGREDIENTS:

- 2 tsp. oil
- 1 cup frozen mixed vegetables
- 2 cups cooked noodles
- roasted peanuts
- 2-3 tbsp. prepared peanut sauce or Pad Thai sauce
- chopped cilantro

For added protein:

- 1 cup diced cooked chicken or 3-4 oz. cooked shrimp

DIRECTIONS:

Heat 2 teaspoons of oil in a large skillet over medium-high heat. Add 1 cup frozen mixed vegetables (such as mixed vegetables for stir-fry) and cook for 2-3 minutes. Fold in 2 cups cooked noodles of your choice and 2-3 tablespoons prepared peanut sauce or Pad Thai sauce. Cook for 1-2 minutes to heat through.

If desired, top with roasted peanuts and chopped cilantro. For added protein, add 1 cup diced cooked chicken or 3-4 ounces cooked shrimp.





CANNED FISH

1 ingredient, 3 amazing possibilities

The following recipes all serve one. Double, triple or quadruple the recipes as needed.

TUNA PANZANELLA SALAD

INGREDIENTS:

- 1 cup seasoned croutons
 - 1/2 cup cubed mozzarella cheese
 - 1 pouch/can tuna
 - 2 tbsp. balsamic vinaigrette
 - 1/2 cup diced tomatoes
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DIRECTIONS:

In a bowl, combine 1 cup seasoned croutons, 1 pouch/can tuna and 1/2 cup each diced tomatoes and cubed mozzarella cheese.

Toss with 2 tablespoons balsamic vinaigrette



TUSCAN WHITE BEAN AND SEAFOOD SALAD

INGREDIENTS:

- 15-oz. can white beans (rinsed and drained)
 - 1 pouch/can tuna or salmon
 - salt and pepper
 - 1/3 cup halved garlic-stuffed black olives
 - toasted ciabatta bread
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DIRECTIONS:

In a bowl, combine a 15-ounce can white beans (rinsed and drained), 1 pouch/can tuna or salmon and 1/3 cup halved garlic-stuffed black olives. Season to taste with salt and pepper. Serve with toasted ciabatta bread.



CHILI-LIME SALMON IN AVOCADO BOATS

INGREDIENTS:

- 1 can salmon
 - 2 tsp. fresh lime juice
 - salt and pepper
 - 1/2 tsp. chili powder or Mexican spice blend
 - 2 pitted avocado halves
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DIRECTIONS:

In a bowl, combine 1 can salmon, 2 teaspoons fresh lime juice and 1/2 teaspoon chili powder or Mexican spice blend.

Season to taste with salt and pepper. Serve in 2 pitted avocado halves.





STEAK

1 ingredient, 3 amazing possibilities

The following recipes all serve one. Double, triple or quadruple the recipes as needed.

MEXICAN ESPRESSO STEAK

INGREDIENTS:

- your favorite cut of steak
- salt and pepper
- 2 tbsp. brewed espresso or strong coffee
- 1/4 tsp Mexican spice blend
- olive oil or cooking spray
- 1/2 tbsp. butter

To round out the meal, serve with:

- steamed broccoli or a mixed green salad and a baked potato

DIRECTIONS:

Season your favorite cut of steak with salt and pepper. In a small bowl, combine 2 tablespoons brewed espresso or strong coffee and 1/4 teaspoon Mexican spice blend. Brush some of the mixture on one side of the steak. Place the steak on a hot grill pan or skillet (or outdoor grill if available) that's been coated with olive oil or cooking spray. Brush the espresso mixture on top. Cook and flip, brushing with the espresso mixture every flip, for 2-3 minutes per side for medium-rare (cook longer for fully cooked meat). If desired, top with 1/2 tablespoon butter. Let the steak rest for a few minutes before serving. To round out the meal, serve with steamed broccoli or a mixed green salad and a baked potato.



FAJITA STEAK WITH CHILIES

INGREDIENTS:

- your favorite cut of steak
 - olive oil or cooking spray
 - salt and pepper
 - 4-oz. can mild or hot diced green chilies
 - 1/2 tsp. fajita or taco seasoning
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DIRECTIONS:

Season your favorite cut of steak with salt and pepper. Season both sides with 1/2 teaspoon fajita or taco seasoning.

Place the steak on a hot grill pan or skillet that's been coated with olive oil or cooking spray. Cook for 2-3 minutes per side for medium-rare (cook longer for more fully cooked meat; note that the steak will continue to cook a little after it's removed from the heat).

Transfer the steak to a dinner plate and top with a 4-ounce can of mild or hot diced green chilies. Let the steak rest for a few minutes before serving.



STEAK WITH WILD MUSHROOM GRAVY

INGREDIENTS:

- your favorite cut of steak
- salt and pepper
- 1 cup sliced wild mushrooms
- olive oil or cooking spray
- 1 cup bottled or canned beef gravy

DIRECTIONS:

Season your favorite cut of steak with salt and pepper. Place the steak on a hot grill pan or skillet that's been coated with olive oil or cooking spray. Cook for 1-2 minutes per side, until browned.

Remove the steak from the pan and set aside. In the same skillet, sauté 1 cup of sliced wild mushrooms (shiitake, cremini, oyster, or chanterelle) in 2 teaspoons of olive oil until soft. Add 1 cup bottled or canned beef gravy and bring to a simmer.

Return the steaks to the pan and cook for 1 minute for medium-rare (cook longer for more fully cooked meat; note that the steak will continue to cook a little after it's removed from the heat). Transfer the steak, gravy and mushrooms to a dinner plate and serve.





RICE

1 ingredient, 3 amazing possibilities

The following recipes all serve one. Double, triple or quadruple the recipes as needed.

CHEESY RICE AND BEAN ENCHILADA

INGREDIENTS:

- 1 cup cooked rice
- 1/2 cup salsa of choice
- 1/2 cup canned seasoned beans
- 8-in. flour tortilla
- 1/3 cup cheddar or Mexican cheese
- sauteed bell peppers or mixed vegetables of choice

For added protein:

- 1/2 cup cubed cooked chicken or steak to the filling

DIRECTIONS:

In a bowl, combine 1 cup cooked rice, 1/2 cup salsa of choice and 1/2 cup canned seasoned beans. Spoon the mixture onto a burrito-size (8-inch) flour tortilla. Fold over one side to cover the filling, fold in the sides, and then continue rolling up.

Transfer the enchilada to a shallow dish and, if desired, top with 1/3 cup shredded cheddar cheese or Mexican cheese blend. Microwave on HIGH for 45-60 seconds, until heated through.

For added protein, add 1/2 cup cubed cooked chicken or steak to the filling. If desired, serve with sautéed bell peppers (or any mixed vegetables of choice). For a gluten-free option, serve the enchilada filling in 2 soft corn tortillas instead of 1 flour tortilla.



PINEAPPLE FRIED RICE

INGREDIENTS:

- 1 tbsp. peanut oil
- 2-3 tbsp. soy sauce
- 1 cup diced pineapple
- 1 egg
- 2 cups cooked rice

For added protein:

- 3-oz. chicken, steak or shrimp
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DIRECTIONS:

Heat 1 tablespoon peanut oil in a large skillet over medium-high heat. Add 1 cup diced pineapple (fresh or canned/drained) and cook for 2 minutes, until the pineapple is golden brown. Add 2 cups cooked rice, and 2-3 tablespoons soy sauce.

Cook for 2 minutes to heat through, stirring frequently. If desired, fold in 1 scrambled egg. For added protein, add 3 ounces chicken, steak or shrimp – cook the meat/seafood with the pineapple until cooked through.



CHICKEN TORTILLA SOUP

INGREDIENTS:

- 15-oz. can diced tomatoes with green chilies or green peppers and onion
- 1 cup cubed or shredded cooked chicken
- 1/2 cup cooked rice
- 1 tsp. Mexican spice blend
- tortilla strips or chip pieces

DIRECTIONS:

In a saucepan, combine a 15-ounce can diced tomatoes with green chilies or with green peppers and onion, 1 cup cubed or shredded cooked chicken, 1/2 cup cooked rice, and 1 teaspoon Mexican spice blend.

Set the pan over medium heat and bring to a simmer. Reduce the heat to low and simmer for 10 minutes. Ladle the soup into bowls and top with a handful of tortilla strips or tortilla chip pieces.





5-MINUTE MEAL PREP

Streamline meal prep by using pre-cooked pasta, meat and poultry or grab them from the salad bar or deli.

The following recipes all serve one. Double, triple or quadruple the recipes as needed.

PESTO RICE

INGREDIENTS:

- 1 pouch 90-second rice
- salad bar vegetables of choice
- 1/4 cup store-bought basil pesto
- pine nuts

For added protein:

- 1 cup diced cooked chicken or steak, or 3-4 oz. cooked shrimp
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DIRECTIONS:

Combine 1 pouch 90-second rice (regular or with vegetables) and 1/4 cup store-bought basil pesto (while the rice is still warm).

For added protein, added 1 cup cooked chicken or steak, or 3-4 ounces cooked shrimp. Also feel free to add salad bar vegetables of choice and top with toasted pine nuts for crunch.



HOISIN SHRIMP WITH SESAME SEEDS

INGREDIENTS:

- thawed frozen jumbo shrimp
 - bottled hoisin sauce
 - toasted sesame seeds
 - green onion
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DIRECTIONS:

Brush fresh or thawed frozen jumbo shrimp with bottled hoisin sauce. Place the shrimp in a hot skillet that's been coated with cooking spray or olive oil and cook. Finish with toasted sesame seeds and green onion. Serve with rice or asian noodles, if desired.



5-MINUTE MEATBALLS AND GRAVY

INGREDIENTS:

- 1 can cream mushroom soup
 - 1 cup beef broth or milk
 - 4-6 frozen, cooked meatballs
 - couscous
 - parsley
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DIRECTIONS:

In a saucepan, combine 1 can cream of mushroom soup, 1 cup beef broth or milk and 4-6 frozen, cooked meatballs.

Set the pan over medium heat, partially cover and simmer for 20 minutes, until the meatballs are hot all the way through.

Serve over couscous and garnish with parsley



VEGGIE PRIMAVERA SAUCE

INGREDIENTS:

- 15-oz. can fire-roasted tomatoes (undrained)
 - 1 cup frozen mixed vegetables of choice
 - 1 tsp. dried basil or Italian seasoning
 - chicken or steak
 - rice, couscous or quinoa
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DIRECTIONS:

In a skillet, combine a 15-ounce can fire-roasted tomatoes (undrained), 1 cup frozen mixed vegetables of choice and 1 teaspoon dried basil or Italian seasoning.

Set the pan over medium-high heat and simmer for 10 minutes.

Serve the sauce over cooked chicken, steak, pasta, rice, couscous, and quinoa.



BBQ CHICKEN ROLL-UP

INGREDIENTS:

- barbecue sauce
 - shredded or cubed cooked chicken
 - burrito-size flour tortilla
 - shredded mozzarella cheese
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DIRECTIONS:

Spread barbecue sauce on a burrito-size flour tortilla. Top with shredded or cubed cooked chicken and shredded mozzarella cheese.

Roll up and microwave on HIGH for 1 minute, until the cheese melts.



TEX-MEX ORZO SALAD

INGREDIENTS:

- 15-oz. can seasoned or chili beans
 - 1-1/2 cups cooked orzo pasta
 - 1 cup corn or bean salsa
 - salad bar or pre-chopped vegetables of choice
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DIRECTIONS:

Combine a 15-ounce can seasoned beans or chili beans, 1-1/2 cups cooked orzo pasta (or any small pasta shape) and 1 cup corn or bean salsa.

If desired, add salad bar or pre-chopped vegetables of choice.



WARM DELI ROLL-UPS

INGREDIENTS:

- flour tortillas
 - sun-dried tomato or basil pesto
 - turkey, ham or roast beef
 - slices of cheddar, Swiss, provolone, or American cheese
 - mustard, mayonnaise or other condiments of choice
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DIRECTIONS:

Top flour tortillas with sun-dried tomato pesto (or basil pesto) and then your choice of turkey, ham or roast beef. Top with slices of cheddar, Swiss, provolone, or American cheese.

Roll up tightly and arrange side by side in a shallow baking dish. Microwave on HIGH for 1-2 minutes, until the cheese melts and the roll-ups are hot. If desired, serve with mustard, mayonnaise and other condiments of choice.



SPEEDY TZATZIKI

INGREDIENTS:

- 1 cup plain Greek yogurt
 - 1/2 cup diced cucumber
 - 2 tbsp. herbed feta cheese
 - meat, poultry, seafood
 - vegetables
 - pita wedges
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DIRECTIONS:

Combine 1 cup plain Greek yogurt, 1/2 cup diced cucumber and 2 tablespoons herbed feta cheese.

Serve with meat, poultry, seafood, vegetables, and pita wedges.



SALAD BAR KEBABS

INGREDIENTS:

- your favorite vegetables
- bottled Italian dressing/dressing of choice
- skewers
- olive oil or cooking spray

For added protein:

- chicken, steak or shrimp
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DIRECTIONS:

Skewer your favorite vegetables (mushrooms, cherry tomatoes, zucchini, bell peppers, onion, snap peas, carrots, celery, tofu) on skewers. Brush with bottled Italian dressing (or any dressing of choice).

Place the kebabs on a hot grill pan or skillet (or outdoor grill if available) that's been coated with olive oil or cooking spray. Cook for 4-5 minutes, turning frequently, until the vegetables are crisp-tender.

For added protein, add chicken, steak or shrimp (and cook longer for fully cooked meat).



2-INGREDIENT GAZPACHO

INGREDIENTS:

- 1 cup salsa
- 1 cup chicken, beef, mushroom or vegetable broth

For added protein:

- lumped crabmeat, cooked shrimp, or shredded or cubed cooked

DIRECTIONS:

Combine 1 cup each refrigerated salsa and good-quality broth (chicken, beef, mushroom, or vegetable). If the salsa is super chunky, puree it in a blender first.

If desired, top the chilled soup with lumped crabmeat, cooked shrimp, or shredded or cubed cooked chicken.



QUICK CURRIED LENTILS

INGREDIENTS:

- 1 can lentil soup
 - 1-2 tbsp Indian mild or hot curry paste
 - salad bar vegetables of choice
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DIRECTIONS:

In a saucepan, combine 1 can lentil soup and 1-2 tablespoons Indian mild or hot curry paste. Stir in salad bar vegetables of choice.

Simmer for 5-7 minutes.



INSTANT CARAMELIZED ONIONS

INGREDIENTS:

- 1 can French onion soup
 - onions
 - grilled or roasted chicken, steak or pork
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DIRECTIONS:

Drain the liquid from a can of French onion soup (reserve the liquid for another use).

Place the onions in a skillet and heat over medium heat until hot. Serve over grilled or roasted chicken, steak or pork.



SINGLE-PAN ITALIAN CHICKEN AND RICE CASSEROLE

INGREDIENTS:

- 15-oz. can diced tomatoes
 - rosemary
 - garlic
 - 1 cup shredded or cubed cooked chicken
 - 1 pouch 90-second rice
 - 1 tsp. Italian seasoning
 - 1/3 cup mozzarella cheese
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DIRECTIONS:

In a small baking dish, combine a 15-ounce can diced tomatoes with rosemary and garlic (undrained), 1 cup shredded or cubed cooked chicken, 1 pouch 90-second rice, and 1 teaspoon Italian seasoning.

Stir to combine. Top with 1/3 cup shredded mozzarella cheese.

Cover with plastic and microwave on HIGH for 90 seconds, until the cheese melts.



PERFECT PANINI

INGREDIENTS:

- bakery baguette
 - deli meats of choice
 - cheeses of choice
 - roasted red peppers
 - baby spinach leaves
 - olive oil
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DIRECTIONS:

Halve a bakery baguette and stuff with deli meats and cheeses of choice. Add roasted red peppers and baby spinach leaves if desired. (For the best results, place cheese slices on each side of the bread – when it melts, the cheese holds the sandwich together.) Brush the bread with olive oil and place the sandwich in a hot skillet.

Weigh the sandwich down with another skillet. Cook for 2-3 minutes per side, until the bread is toasted and the cheese melts.



NAAN PIZZA

INGREDIENTS:

- naan bread or flatbread
 - olive oil
 - sliced Roma tomatoes
 - shredded mozzarella cheese
 - dried oregano or Italian seasoning
 - salad bar vegetables, if desired
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DIRECTIONS:

Brush the top of naan bread or flatbread with olive oil and top with sliced Roma tomatoes, shredded mozzarella cheese, sliced black olives, and dried oregano or Italian seasoning.

If desired, add additional vegetables from the salad bar. Microwave on HIGH for 1 minute, until the cheese melts.





FROM ORDINARY TO EXTRAORDINARY

Cooking tips and tricks



GO GLOBAL

Use internationally inspired, ready-prepared condiments.

For example, top grilled or roasted chicken, pork chops, fish filet, and vegetables with English or Indian chutney just before serving. (The poultry, meat, seafood and vegetables need just a simple seasoning of salt and pepper before grilling and roasting.)

If desired, top the chutney with roasted nuts and cilantro leaves.

Other global ingredients that instantly transform a dish include tapenade (French blend of olives, capers, anchovies, and garlic), harissa (North African roasted hot red pepper paste), sambal (Malaysian mixture of chile peppers, garlic, ginger, shrimp paste, and lime), and gochujang (fermented Korean red pepper paste).



CRUNCHIFY IT

Adding textural changes instantly transforms a simple dish into something special. Top protein, like salmon filets, with a cracker and parmesan crust.

You can also top mixed green salads with sunflower seeds and pumpkin seeds.



GO SMALL OR GO HOME

Fill mini filo shells (sold in the frozen food section) with diced, cooked meat or chicken, chopped vegetables, pre-cooked bacon and shredded or grated cheese. Heat in the microwave for 30 seconds to 1 minute or pop into a 350° oven for 5-10 minutes, until shells and filling are hot.



TOSTADA TIME

Top store-bought corn tostadas with shredded rotisserie chicken, beans, lettuce, onion, tomato, cheese, refried beans, and salsa.



ADD SIZZLE, THEN REST



For the best flavor, start chicken, steak and pork with a quick sear in a hot pan. When both sides of the meat are golden brown, add broth (chicken, beef or vegetable) and simmer (braise) until the chicken is cooked through or the steak reaches your desired level of doneness. You can also add vegetables when you add the broth. The caramelization of the meat adds great depth of flavor.

GO WILD



Grab pre-sliced wild mushrooms from the salad bar or produce aisle and add them (raw or sautéed) to sauces, soups, gravies, stews, sandwiches, salads, and dishes with pasta, quinoa, couscous, and rice. For an even deeper flavor, rehydrate dried mushrooms (porcini, shitake, oyster, or a mix of wild mushrooms) in warm water for 20 minutes; add that mushroom broth (and mushrooms) to sauces, soups, stews, and chilies.

CURRY IN A HURRY



A true curry takes hours to prepare; shorten the prep time to virtually zero by selecting prepared curry paste (red or green, mild or hot). To make sauces even more fabulous, add good-quality broth and coconut milk (the coconut milk sold in cans, not the from the dairy aisle).

DEGLAZE THEN DEVOUR



After searing meat and poultry, incorporate the brown bits from the bottom of the pan into an amazing pan sauce. Deglaze with red or white wine, or good-quality broth (chicken, beef, mushroom, or vegetable). For thicker sauces, dissolve 1 tablespoon cornstarch in 1/4 cup cold water and add to the simmering sauce for the last 2 minutes of cooking.

PUT A CRUST ON IT



Create crusts for chicken breasts, pork chops, steak, and fish and cook in a skillet until the meat/seafood is cooked through and crust is golden brown. Great choices include chopped nuts (peanuts, cashews, almonds, pistachios, hazelnuts), seasoned bread crumbs, panko mixed with parmesan cheese, crushed tortilla chips, crushed pretzels, or crushed cereal. Note, to make sure the crust doesn't burn before the meat is cooked, select thinner cuts of protein.

STUFF IT



Make pockets in boneless chicken breasts and thicker cuts of steak or pork and fill the pockets with a variety of ingredients before cooking in a skillet. Great fillings include fresh herbs, thick-cut cheeses and deli meats, seasoned croutons, sautéed spinach, sautéed onions and peppers, crabmeat, and sliced hard-boiled eggs.

DROP A DIME ON CHEESE



Opt for good-quality cheese whenever possible. A little goes a long way. For example, top steamed broccoli or asparagus with shaved Pecorino Romano and you've just transformed your side dish from ordinary to extraordinary in seconds. (Use a vegetable peeler to shave the cheese over the vegetables.)

POUR A GLASS



Pour a glass of wine for yourself and then add a little to the skillet or saucepan with seared chicken, beef, seafood, and vegetables. Wine also makes a great addition to marinades and works well in most stews, soups and gravies.

USE UP THAT BOTTLED DRESSING



Grab your favorite dressings and vinaigrettes and use them as marinades for meat, fish and poultry. You can also drizzle dressings over finished dishes that contain meat, seafood, poultry, grains (pasta, rice, couscous, quinoa), vegetables, fruit, and cheese. A quick drizzle adds a unique and special touch.

TRY OPEN-FACED ADVENTURES



Top slices of bakery baguettes, ciabatta, cornbread, flatbreads, and naan bread with items from the deli and salad bar. (Great choices include marinated vegetables, cooked meats, cheese, olives, roasted red peppers, crunchy seeds, and/or nuts.) For warm dishes, place the open-faced meal in the microwave and cook on HIGH for 1 minute, until hot.

BUTTER IT UP



Create herb butters by combining minced herbs (parsley, basil, oregano, rosemary, cilantro) and softened, unsalted butter. Chill the butter until firm. Use the butter on roasted meat, poultry, seafood, pork, and vegetables and in grain dishes, such as pasta, rice, couscous, and quinoa.