

Spring Fresh isn't only about cleaning, it can also apply to your menu planning.
Enjoy some new recipes to keep your weekly menu "Spring Fresh"! Your taste buds will thank you.

Blueberry Baked Oatmeal

Active Time: 10 min.
Total Time: 1 hr.
Servings: 10

2-1/2 C. old-fashioned rolled oats
1-1/2 C. whole milk
2 lg. eggs, lightly beaten
1/4 C. dark brown sugar plus 2 T., divided
2 T. unsalted butter, melted
1 T. vanilla extract
1 T. grated lemon zest
3 T. lemon juice
1 tsp. ground cardamom
1 tsp. baking powder
1/4 tsp. salt
2 C. fresh or unthawed frozen blueberries

Preheat oven to 375°F. Lightly coat a 7 x 11 in. baking dish with cooking spray.

Stir oats, milk, eggs, 1/4 C. brown sugar, melted butter, vanilla, lemon zest, lemon juice, cardamom, baking powder and salt together in a large bowl until combined. Fold in blueberries until evenly distributed. Pour the mixture into the prepared baking dish; sprinkle evenly with the remaining 2 T. brown sugar.

Bake until golden brown and set, about 40 min. Let cool for at least 10 min. or up to 30 min. Serve warm or at room temperature.

Bacon & Spinach Quiche with Hash Brown Crust

Prep Time: 30 min.
Additional Time: 1 hr.
Total Time: 1 hr. 30 min.
Servings: 6

Crust

3-1/4 C. shredded Yukon Gold potatoes (about 3 lg), squeezed and drained
1 lg. egg, lightly beaten
2 T. grated parmesan cheese
1 T. extra-virgin olive oil
1/4 tsp. salt
1/8 tsp. pepper

Filling

5 slices bacon, cooked and chopped
1-1/2 C. chopped fresh spinach
3/4 C. shredded Cheddar cheese
5 lg. eggs
1 T. sour cream
1 C. low-fat milk
1/4 tsp. salt
1/8 tsp. pepper

To prepare crust: Preheat oven to 400°F. Coat a 9-inch deep-dish pie pan with cooking spray. Stir potatoes, egg, parmesan, oil, salt and pepper together in a medium bowl. Transfer the potato mixture to the prepared pan and press it evenly into the bottom and up the sides of the pan. Bake until the crust is set and beginning to brown around the edges, about 25 min.

Evenly scatter bacon, spinach and Cheddar over the crust. Whisk eggs and sour cream in a small bowl until smooth. Whisk in milk, salt and pepper. Pour the egg mixture over the other filling ingredients. Reduce oven temperature to 350°F. Bake the quiche until the filling is set in the center and beginning to brown slightly, 35 to 45 min. Let cool slightly before serving.

Rhubarb Relish

Prep Time: 15 min.
Cook Time: 30 min.
Total Time: 45 min.
Servings: 8

2-1/4 C. packed brown sugar
2 C. finely chopped rhubarb
2 C. chopped strawberries
1/2 C. white vinegar
1/2 tsp. ground cinnamon
1/2 tsp. ground allspice
1/4 tsp. ground cloves
1/4 tsp. ground nutmeg

Stir brown sugar, rhubarb, strawberries, vinegar, cinnamon, allspice, cloves, and nutmeg together in a saucepan over medium heat. Cook and stir until relish thickens, about 30 min. Cool, transfer to a sealable container, and store in the refrigerator.

Note: To thicken the relish more quickly add 1/4 tsp. cornstarch.

One-Pot Pasta Primavera

Total Time: 28 min.

Prep Time: 15 min.

Cook Time: 13 min.

4 C. broth, of your choice
10 oz. linguine, uncooked
10 oz. broccoli floret
1 lb. asparagus, chopped into 1-inch pieces
1 sm. onion, diced
4 cloves garlic, minced
1/2 tsp. red pepper flakes
salt, to taste
pepper, to taste
1 tsp. olive oil, to taste
4 oz mushroom, sliced
1/4 C. heavy whipping cream
1/2 C. grated parmesan cheese
3 T. fresh parsley, finely chopped

In a pot over high heat, combine broth, linguine, broccoli, asparagus, onion, garlic, red pepper flakes, salt, pepper, and olive oil. Stir.

Add the mushrooms and bring to a boil.

Once at a boil, reduce heat to medium and cook the pasta for 10 min., continuously tossing with tongs.

Add the heavy cream, parmesan, and parsley, and toss for an additional 3 min.

If the liquid hasn't been completely absorbed, let the pasta sit off the heat for an additional few minutes.

Pizza Without the Red Sauce

Prep Time: 15 min.

Cook Time: 20 min.

Total Time: 35 min.

Servings: 8

2 T. butter, melted
1 T. olive oil
3 T. minced garlic
2 T. sun-dried tomato pesto
1 tsp. dried basil leaves
1 tsp. dried oregano
1 T. grated parmesan cheese
1 unbaked pizza crust
1 tomato, sliced
1 bunch fresh spinach, torn
1 sweet onion, sliced
1 fresh jalapeno pepper, chopped
1 (6 oz.) package feta cheese, crumbled

Preheat oven according to pizza crust package directions.

In a small bowl combine butter, olive oil, garlic, pesto, basil, oregano and Parmesan cheese. Spread mixture evenly on pizza crust.

Arrange tomato, spinach, onion and jalapeno on pizza. Top with crumbled feta cheese.

Bake according to pizza crust package directions.

Sloppy Joe Nachos Recipe

Prep Time: 15 min.

Cook Time: 20 min.

Servings: 4

1/2 green bell pepper, seeded and quartered
1/4 yellow onion, quartered
1 jalapeño, halved and seeded
3 garlic cloves
1 lb. 90/10 ground beef
1/3 C. ketchup
1 T. tomato paste
2 tsp. light brown sugar
2 tsp. chili powder
1 tsp. yellow mustard

1 tsp. garlic powder
1 tsp. Worcestershire sauce
1/2 tsp. sea salt
2 (9.25-oz.) bags Fritos® Scoops Corn Chips
1 (14-oz.) can black beans, drained and rinsed
3 C. shredded cheese, mozzarella or cheddar
Sour cream, for serving
3 green onions, thinly sliced, for serving
1 C. halved cherry tomatoes, for serving

In a food processor, combine the bell pepper, onion, jalapeño, and garlic. Pulse until finely minced, 10 to 12 times.

Place the beef and minced veggies in a large skillet over medium-high heat. Cook, breaking the meat up with a wooden spoon, until browned, 8 to 10 min. Drain off any excess fat, then stir in the ketchup, 1/3 C. water, tomato paste, brown sugar, chili powder, mustard, garlic powder, Worcestershire, and salt until combined. Bring to a simmer, then reduce the heat to medium low. Cook until the mixture is thickened, about 5 min. more.

Meanwhile, turn on the broiler. Spread the Fritos® out on a rimmed baking sheet. Spoon the beef mixture over the chips and evenly top with the black beans and cheese. Broil until the cheese melts, 8 to 10 min.

Serve topped with the sour cream, green onions, and tomatoes.

Behr Track Cookie Bars

*Submitted by Jenny White
Drummer Test Kitchen
Prep: 30 Min. + Chilling
Bake: 10 Min. + Cooling*

1-1/2 C. all-purpose flour
2/3 C. confectioners' sugar
1/3 C. baking cocoa
1/4 tsp. salt
1 C. butter, melted

Caramel Layer:

1 pkg. (13 oz.) caramels
3 T. heavy whipping cream
1-1/2 C. lightly crushed pretzels

Peanut Butter Layer:

1 C. creamy peanut butter
1/4 C. butter, softened
1/2 C. confectioners' sugar

Chocolate Layer:

2 C. semisweet chocolate chips
3 T. shortening

Preheat oven to 350°. Whisk flour, sugar, cocoa and salt; stir in butter. Press onto bottom of a greased 13x9-in. baking pan. Bake until set, 10-15 min. Cool completely.

Microwave caramels and cream, covered, on high in a microwave-safe bowl, stirring occasionally, until melted, 3-5 min. Spread over crust; cover with pretzels. Refrigerate until set.

Meanwhile, combine peanut butter and butter; beat in confectioners' sugar until smooth. Spread over pretzels. Return to refrigerator.

In the microwave, melt chocolate chips and shortening in a microwave-safe bowl; stir until smooth. Spread over peanut butter layer. Refrigerate 15 min. before cutting into bars.

Strawberry Lemonade Bars

*Prep: 20 min.
Bake: 28 to 32 min.
Total: 2 hrs.*

Bars

1-1/3 C. granulated sugar
zest of 2 lemons
1 tsp. salt
1 tsp. vanilla extract
8 T. unsalted butter
2 T. lemon juice
2 lg. eggs
1-1/2 C. all-purpose flour
1/2 tsp. baking powder

Frosting

1 C. freeze-dried strawberries
6 T. unsalted butter, softened
1/8 tsp. salt
1 C. confectioners' sugar, sifted if lumpy
1 tsp. vanilla extract

2 tsp. milk

Preheat the oven to 350°F with a rack in the center. Line a metal 8" square pan with a parchment sling and lightly grease.

Bars: In a medium bowl, combine the sugar, zest, salt, and vanilla.

In a small saucepan or in a microwave-safe bowl, melt the butter and lemon juice, then pour it directly over the sugar mixture.

Whisk gently to combine, then mix vigorously for 30 seconds. The mixture will become thick and shiny as it emulsifies. Add the eggs and continue whisking until just combined.

Using a flexible spatula, mix in the flour and baking powder until no streaks of flour remain.

Transfer the batter to the prepared pan and spread it evenly to the edges.

Bake the bars for 28 to 32 min. until the center is set, the bars are golden, and a toothpick or thin knife inserted into the center comes out with a few moist crumbs.

Remove the bars from the oven and cool them completely in the pan (about 1 hour) before frosting.

Strawberry frosting: Place the freeze-dried strawberries in a small plastic bag and use a rolling pin or the bottom of a measuring cup to crush them into a fine powder. Once ground, you should have about 1/4 C. of powder.

In a medium bowl, combine the freeze-dried strawberry powder, butter, and salt and stir with a flexible spatula until thoroughly combined.

Add the confectioners' sugar, vanilla, and milk and continue mixing gently with the spatula until combined. Once the confectioners' sugar is incorporated, stir vigorously with the spatula to create a light and fluffy texture. (The mixture will look dry at first but after a couple of minutes, it will become fully combined.)

Spread the frosting over the top of the cooled bars. Slice and serve.

Quote of the Week:

"An early-morning walk is a blessing for the whole day."

~ Henry David Thoreau