



TOP 15

Favorite Recipes

Viral crowd favorites of 2024!



THE RECIPE
CRITIC • TRIED & TRUE





Meet Alyssa

Welcome to my kitchen! I am Alyssa Rivers, published cookbook author of '**The Tried and True Cookbook**' and I am the foodie behind **The Recipe Critic**. This website launched in 2012 as a place to share my passion for cooking.

The Recipe Critic is home to thousands of recipes that have been tried, tested, and approved by the world's most honest critics...kids and families from all over the world.

My goal is to provide families with quick and easy meals that don't sacrifice taste. From slow cooker meals to one-pot meals, air fryer recipes, baked casseroles, grilled delights, and desserts galore, my recipes are everything that you need! Your family and guests will keep coming back for more!

Crock Pot Crack Potato Soup

This crock pot crack potato soup is the best and easiest soup you will ever make! It's loaded with creamy cheese, potatoes, and savory bacon, all seasoned to perfection! Your family will love how it tastes!



PREP TIME: 15 minutes
COOK TIME: 3 hours
TOTAL TIME: 3 hours 15 minutes
SERVINGS: 6 people



INGREDIENTS

- 1 ¼ cups cooked bacon, chopped and divided
- 1 (32-ounce) bag frozen diced potatoes
- 4 cups chicken broth
- 1 (10.5-ounce) can cream of chicken soup
- 8 ounces cream cheese, softened and cubed
- 1 (1-ounce) package dry ranch dressing mix
- ½ teaspoon pepper
- ½ teaspoon onion powder
- 2 cups shredded sharp cheddar cheese, extra for serving
- 1 cup half and half
- Green onion, chopped for garnish

INSTRUCTIONS

- 1** Combine the frozen potatoes, chicken broth, cream of chicken soup, cream cheese, Ranch dressing mix, pepper, onion powder, and 1 cup cooked bacon pieces in a 6-quart slow cooker.
- 2** Cover and cook on LOW for 5-6 hours or HIGH for 2-3 hours.
- 3** 15 minutes before serving, stir the soup to incorporate the cream cheese into the soup. Pour in the half and half and shredded cheese. Cover and warm until melted.
- 4** Garnish with chopped green onion, shredded cheddar cheese, and additional ¼ cup bacon pieces, if desired.



Frozen Potatoes: I love the convenience of using frozen potatoes in this soup recipe! I prefer the frozen diced potatoes because of the texture they add to the soup! Feel free to use frozen shredded hashbrowns if you would like.

Chicken Broth: The potatoes absorb a lot of the chicken broth. If you prefer a thinner soup, add a splash of chicken broth!

Half and Half Substitute: Instead of half and half, any kind of milk will work! You can also use heavy cream if you want a rich, thick soup!

The Best Swedish Meatballs

The Best Swedish Meatballs are smothered in the most amazing rich and creamy gravy. The meatballs are packed with such delicious flavor you will agree these are the BEST you have ever had!



PREP TIME: 10 minutes
COOK TIME: 20 minutes
TOTAL TIME: 30 minutes
SERVINGS: 6 servings



INGREDIENTS

Meatballs

- 1 pound ground beef
- ¼ cup panko bread crumbs
- 1 tablespoon parsley, chopped
- ¼ teaspoon ground allspice
- ¼ teaspoon ground nutmeg
- ¼ cup onion, finely chopped
- ½ teaspoon garlic powder
- ⅛ teaspoon pepper
- ½ teaspoon salt
- 1 egg
- 1 tablespoon olive oil
- 1 tablespoon butter

Sauce

- 4 tablespoons butter
- 3 tablespoons flour
- 2 cups beef broth
- 1 cup heavy cream
- 1 tablespoon Worcestershire sauce
- 1 teaspoon Dijon mustard
- Salt and pepper to taste

INSTRUCTIONS

- 1 In a medium sized bowl combine ground beef, panko, parsley, allspice, nutmeg, onion, garlic powder, pepper, salt and egg. Mix until combined.
- 2 Roll into 12 large meatballs or 20 small meatballs. In a large skillet heat olive oil and 1 Tablespoon butter. Add the meatballs and cook turning continuously until brown on each side and cooked throughout. Transfer to a plate and cover with foil.
- 3 Add 4 tablespoons butter and flour to skillet and whisk until it turns brown. Slowly stir in beef broth and heavy cream. Add Worcestershire sauce and dijon mustard and bring to a simmer until sauce starts to thicken. Salt and pepper to taste.
- 4 Add the meatballs back to the skillet and simmer for another 1-2 minutes. Serve over egg noodles or rice.



Meat: I love using a mix of beef and pork for these Swedish meatballs. The pork adds extra fat, making them incredibly moist and tender. If you prefer, ground turkey, chicken, or a combination can work beautifully too.

Spices: Trust me, the nutmeg and allspice are what make these Swedish meatballs special. Don't skip them if you want that authentic, divine flavor.

Over-mixing: Take it from me, be gentle when mixing your meat. Over-mixing can make your meatballs tough, and we want them to stay tender.

No Bread Crumbs? No Problem: If you're out of bread crumbs, make a panade by blending two pieces of bread into crumbs and mixing with 1/4 cup milk to form a paste. Add an egg, mix it all up, and you'll get the same great texture in your meatballs.

Sauté for Sweetness: Sauté your onions first. It gives them a softer, sweeter flavor that really enhances the meatballs.

Cream: Stick with heavy cream for the sauce to keep it smooth and rich. If you want to add a bit of tang, swap out some of the cream for sour cream—it's a delicious twist.

Marry Me Chicken Pasta

Reader-favorite 'Marry Me Chicken' made even better with tender penne pasta! The noodles hold the cheesy, sun-dried tomato sauce inside for a burst of flavor in each bite! It's sure to win over anyone that tries it.



PREP TIME: 10 minutes
COOK TIME: 20 minutes
TOTAL TIME: 30 minutes
SERVINGS: 6 people



INGREDIENTS

Chicken Pasta

- 1 ½ pounds boneless skinless chicken, cut into 1-inch pieces
- 10 ounces penne pasta
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 tablespoon olive oil

Sauce

- 3 tablespoons butter
- 2 teaspoon garlic, minced
- 3 tablespoons flour
- 2 cups chicken broth
- 1 cup heavy cream
- 1 cup parmesan cheese grated
- 1 cup sun-dried tomatoes, drained
- 1 teaspoon paprika
- 2 teaspoons dried Italian seasoning
- Fresh basil for garnish

INSTRUCTIONS

Chicken Pasta

- 1 Cook the pasta according to package instructions. Drain the pasta and set aside while you prepare the chicken and sauce.
- 2 Cut the chicken into 1-inch bite-sized pieces and season with salt and pepper.
- 3 In a large skillet, heat the olive oil over medium-high heat. Add the chicken and cook for 6-8 minutes until the chicken is no longer pink and cooked through.
- 4 Transfer the cooked chicken to a plate, and set it aside while you make the sauce.

Sauce

- 1 Return to the same skillet, then add the butter. Once it is melted, sauté the garlic for 30 seconds until it's fragrant. Add in the flour and stir to make a paste.
- 2 Whisk in the chicken broth, heavy cream, and parmesan cheese.
- 3 Stir in the drained sun-dried tomatoes, paprika, and Italian seasoning. Season with more salt and pepper if needed.
- 4 Simmer the sauce for a few minutes for it to thicken.
- 5 Return the chicken to the skillet along with the cooked pasta. Stir to coat the chicken and pasta in the sauce.
- 6 Garnish with chopped basil leaves and additional parmesan cheese.



Check the Temperature of Your Chicken:

The best way to check if your chicken is done and keep it from overcooking is by using a meat thermometer. It should read 165 degrees Fahrenheit. (74 degrees Celsius)

Add a Little Heat: Bring more warmth to the dish by sprinkling in red pepper flakes to taste!

Use Freshly-Grated Cheese: I know it's not quite as convenient, but if possible, use freshly grated Parmesan! It has better flavor and will melt more evenly into the sauce.

Air Fryer Mushrooms

A batch of juicy, tender air fryer mushrooms is the perfect dinner side! They're tossed in a garlic parmesan sauce for savory, juicy flavor you won't be able to get enough of. Ready in 10 minutes, there's no better way to make them!



PREP TIME: 5 minutes
COOK TIME: 10 minutes
TOTAL TIME: 15 minutes
SERVINGS: 4



INGREDIENTS

- 16 oz mushrooms sliced
- 2 tablespoons olive oil
- 2 tablespoons soy sauce
- 3 tablespoons grated parmesan
- 1 teaspoon garlic powder
- 1 teaspoon fresh thyme
- ½ teaspoon salt
- ¼ teaspoon pepper

INSTRUCTIONS

- 1** In a bowl add the mushrooms, oil, soy sauce, parmesan, garlic powder, thyme, salt, and pepper.
- 2** Stir everything together. Add it to an air fryer. Cook at 380 degrees for 5 mins.
- 3** Shake the basket and then cook for another 5-7 minutes or until tender.



These tips may seem like a no-brainer, but they're super important when cooking vegetables in the air fryer!

Cook a Single Layer at a Time: Airflow is crucial when cooking anything in your air fryer, but especially for vegetables. Only cook a single layer of mushrooms at a time and make sure there's enough space in between the pieces that they can be cooked through completely.

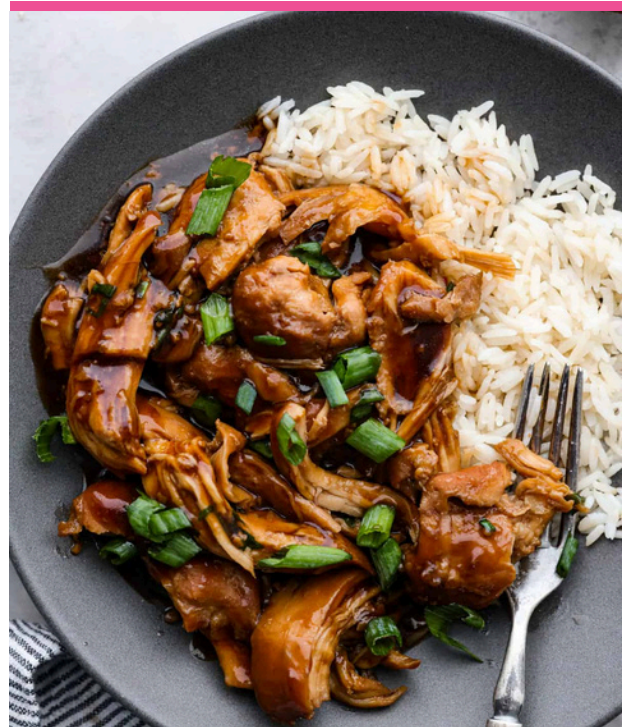
Don't Forget to Shake: Shaking your basket halfway through the cooking time helps make sure your mushrooms are cooked evenly. This will keep your mushrooms from being soggy or undercooked.

Crockpot Bourbon Chicken

Tender and juicy chicken thighs simmered in a brown sugar bourbon sauce all day long. Your family will love this melt-in-your-mouth crockpot bourbon chicken. A classic New Orleans recipe made easy in the crockpot!



PREP TIME: 5 minutes
COOK TIME: 4 hours 30 minutes
TOTAL TIME: 4 hours 35 minutes
SERVINGS: 6 people



INGREDIENTS

- 2 pounds boneless skinless chicken thighs
- Kosher salt and pepper, to taste
- ⅓ cup bourbon, whiskey, apple juice, or chicken broth
- ¼ cup brown sugar
- ¼ cup soy sauce
- 2 cloves garlic, minced
- 2 tablespoons cornstarch
- 3 tablespoons cold water

INSTRUCTIONS

- 1 Season the chicken thighs with salt & pepper on both sides and place them in the bottom of the crockpot.
- 2 In a medium bowl add the bourbon, brown sugar, soy sauce, and garlic. Stir well to combine. Pour over the chicken in the crockpot.
- 3 Cover with the lid and cook on low for 4 hours or high for 3 hours.
- 4 Add the cornstarch and water in a small bowl and whisk until combined. Whisk the cornstarch slurry into the sauce 30 minutes before the chicken is done cooking. This will thicken the sauce.
- 5 Enjoy the chicken over rice and garnish with green onions.



Chicken Thighs: Use chicken thighs for the best results. You are welcome to use chicken breast and it will cut down on the fat content too. Chicken thighs are just so juicy and tender. They also hold the flavor better!

Bourbon Alternatives: If you don't have bourbon, whiskey, brandy or even scotch will work in place of it.

Leave Bourbon Out: The alcohol from the bourbon does evaporate completely while cooking. It is safe for children to eat. Just replace the bourbon with chicken broth or apple cider.

Make it Spicy: If you love a little heat, add some red pepper flakes, or sriracha sauce to the glaze when whisking.

Crockpot Parmesan Garlic Chicken Pasta

If you're looking for a knockout dinner that the whole family will love, this crockpot parmesan garlic chicken pasta is the recipe to try. It's so flavorful and satisfying, everyone will be licking their plates clean! It's easy, cheesy, and packed with mouthwatering garlic flavor.



PREP TIME: 5 minutes
COOK TIME: 4 hours
TOTAL TIME: 4 hours 5 minutes
SERVINGS: 4



INGREDIENTS

- 12 ounces Parmesan garlic sauce
- 2 pounds boneless skinless chicken breasts
- 8 ounces cream cheese, cut into pieces
- ½ cup Parmesan cheese, grated
- 10 ounces dry pasta, cooked and drained
- Parsley and red pepper flakes, for garnish

INSTRUCTIONS

- 1 Spray the inside of the crockpot with non-stick cooking spray.
- 2 Place the chicken breasts in the bottom of the crockpot.
- 3 Pour the entire bottle of parmesan garlic sauce over the chicken.
- 4 Add the cream cheese and parmesan cheese on top of the chicken and sauce.
- 5 Cover with the lid and cook on low for 5–6 hours or high for 3–4 hours.
- 6 Shred the chicken before serving and stir it to mix into the sauce.
- 7 Cook the pasta according to the package instructions.
- 8 Add the cooked pasta to the crockpot. Stir to combine and garnish with fresh parsley and red pepper flakes. Enjoy!



Use Chicken Thighs Instead: Use boneless chicken thighs instead of breasts for a juicier and more tender result.

Use Room Temperature Cream Cheese: To avoid the cream cheese from curdling, let it come to room temperature before adding it to the crockpot.

Adjust the Consistency of the Sauce: Add a splash of chicken broth if you prefer a slightly thinner sauce.

Creamy Twist: Mix in some homemade alfredo sauce for a creamy and indulgent alternative.

Kick of Spice: Sprinkle red pepper flakes or add a pinch of cayenne pepper to bring some heat to the dish.

Lemon Zest: Grate some fresh lemon zest over the pasta before serving to brighten up the flavors. You can also add a splash of fresh lemon juice to the sauce if you wish.

Creamy Sausage Tortellini Soup

Creamy sausage tortellini soup is thick and creamy with chunks of cooked pork sausage, carrots, buttery kale and three cheese tortellini pasta all cooked in a smooth tomato sauce. This soup will become an instant favorite!



PREP TIME: 15 minutes
COOK TIME: 20 minutes
TOTAL TIME: 35 minutes
SERVINGS: 8 people



INGREDIENTS

- 1 pound ground pork sausage
- 1 cup carrots chopped
- 1 small onion chopped
- 3 cloves garlic minced
- 1 tablespoon Italian seasoning
- ¼ cup flour
- 6 cups chicken broth
- 16 ounce can tomato paste
- 1 cup heavy cream
- 19 ounce package three cheese tortellini
- 3 cups kale chopped
- Salt and pepper to taste

INSTRUCTIONS

- 1** In a large pot over medium high heat add the sausage. Cook and crumble until brown, remove and set aside on a plate. Add the carrots and onion and sauté until tender. Add in garlic and Italian seasoning and sauté for a minute more.
- 2** Add in the flour to the vegetables and sausage and pour in chicken broth. Add in the tomato paste and stir. Add in heavy cream and tortellini and bring to a simmer for about 7 minutes until tortellini is cooked. Add in the kale right before serving and salt and pepper to taste.



Meat: Change up your meat if you prefer turkey sausage, cubed chicken or ground beef instead!

Cream: Heavy cream is best but if you are looking for a lighter substitute try half and half. Greek yogurt also works and adds some extra protein as well!

Vegetables: Add in chunks of potatoes, mushrooms, zucchini or even bell peppers.

Broth: For other flavoring try beef broth or vegetable broth. Use what you have on hand!

Make it Spicy: For a spicier soup, try using a hot Italian sausage or adding red pepper flakes (1/4 teaspoon to start out with) to the soup.

Easiest Vegetable Stir Fry

Easy Vegetable Stir Fry is a mixture of colorful vegetables sautéed in a sweet and savory sauce that makes for a simple weeknight meal! Less than 30 minutes to make from start to finish!



PREP TIME: 10 minutes
COOK TIME: 5 minutes
TOTAL TIME: 15 minutes
SERVINGS: 6



INGREDIENTS

- 1 tablespoon olive oil
- 1 red bell pepper, sliced
- 1 yellow bell pepper, sliced
- 1 cup sugar snap peas
- 1 cup carrots, sliced
- 1 cup mushrooms, sliced
- 2 cups broccoli
- 1 cup baby corn
- ½ cup water chestnuts
- ¼ cup soy sauce
- 3 garlic cloves, minced
- 3 tablespoons brown sugar
- 1 teaspoon sesame oil
- ½ cup chicken broth
- 1 tablespoon cornstarch
- Chopped green onions and sesame seeds for garnish optional

INSTRUCTIONS

- 1** Add one tablespoon of olive oil over medium-high heat in a wok or large skillet. Add bell pepper, peas, carrots, mushrooms, broccoli, baby corn, and water chestnuts. Sauté 2-3 minutes until veggies are almost tender.
- 2** In a small bowl, whisk together soy sauce, garlic, brown sugar, sesame oil, chicken broth, and cornstarch.
- 3** Pour over veggies and cook until the sauce has thickened. Garnish with chopped green onions and sesame seeds if desired.



Cook: To help cook the vegetables at the same rate, make sure to cut into similar and smaller sized pieces.

Store: Store your vegetable stir fry in the refrigerator for 5 days. You can even meal prep!

Vegetables: Baby corn and water chestnuts are found in cans down the ethnic food aisles.

Prep: Make ahead the sauce for this vegetable stir fry. It will last in the refrigerator for 3 days. You can freeze this for later use if needed.

The Best Homemade Alfredo Sauce Recipe Ever!

This is the most creamy and delicious homemade alfredo sauce that you will ever make! It's a tried and true recipe that will take all of your favorite pasta dishes to the next level.



PREP TIME: 10 minutes
COOK TIME: 5 minutes
TOTAL TIME: 15 minutes
SERVINGS: 10 servings



INGREDIENTS

- ½ cup butter
- 1 pint heavy whipping cream or 2 cups
- 4 ounces cream cheese
- ½ teaspoon minced garlic
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 cup grated parmesan cheese

INSTRUCTIONS

- 1 In a medium saucepan add butter, heavy whipping cream, and cream cheese. Cook over medium heat and whisk until melted.
- 2 Add the minced garlic, garlic powder, italian seasoning, salt and pepper. Continue to whisk until smooth. Add the grated parmesan cheese.
- 3 Bring to a simmer and continue to cook for about 3–5 minutes or until it starts to thicken. Toss it with your favorite pasta!



Use a Whisk: Avoid separating your alfredo sauce when mixing it by whisking it together rather than stirring with a spatula.

Cook Low and Slow: The most important rule is to not overheat your alfredo sauce. Slowly add ingredients on a low heat and for a short period of time. Melted cheese will break and separate once it gets too hot leaving your cheese clumpy. Do not boil or overheat. Boiling will separate and ruin the alfredo sauce. If you are worried about overheating, then add your parmesan with the heat off. This will also prevent clumping!

Protein Choices: Grilled chicken, fish, shredded rotisserie chicken, or shrimp are great with this sauce!

Extra Seasonings: Add in more spices and seasonings like red pepper flakes or paprika so your alfredo has a kick of heat, similar to this One Pot Cajun Chicken Alfredo Pasta.

Different Cheese: To switch up the flavor, use half Romano cheese or asiago cheese instead of parmesan cheese.

Korean Ground Beef and Rice Bowls

Korean Ground Beef and Rice Bowls are so incredibly easy to make and will become a family favorite! This makes the perfect weeknight meal.



PREP TIME: 5 minutes
COOK TIME: 15 minutes
TOTAL TIME: 20 minutes
SERVINGS: 4



INGREDIENTS

- 1 pound lean ground beef 90% lean
- 3 garlic cloves minced
- ¼ cup packed brown sugar
- ¼ cup reduced-sodium soy sauce
- 2 teaspoons sesame oil
- ¼ teaspoon ground ginger
- ¼ teaspoon crushed red pepper flakes
- ¼ teaspoon pepper
- 2 cups hot cooked white or brown rice
- Sliced green onions and sesame seeds for garnish

INSTRUCTIONS

- 1** In a large skillet cook the ground beef and garlic breaking it into crumbles over medium heat until no longer pink. Drain the grease.
- 2** In a small bowl whisk brown sugar, soy sauce, sesame oil, ginger, red pepper flakes and pepper. Pour over the ground beef and let simmer for another minute or two.
- 3** Serve over hot rice and garnish with green onions and sesame seeds.



What temperature should ground beef be cooked to? The interior of a raw hamburger usually does contain bacteria, and is safest if cooked well done. The USDA sets the minimum safe temperature for ground beef at 160 degrees Fahrenheit.

Can you make this with chicken? Yes! This is a great chicken flavor as well. Sauté your chicken with all the ingredients. Cook until it is no longer pink.

What is the best rice to use? White, brown, or Jasmine

Pistachio Pudding Salad

A cool and delicious pistachio dessert that will be a hit at any gathering!



PREP TIME: 10 minutes
TOTAL TIME: 10 minutes
SERVINGS: 8 servings



INGREDIENTS

- 1 can crushed pineapple 20 oz., drained
- 1 package instant pistachio pudding 3 oz.
- 1 container whipped topping 8 oz., thawed
- 2 cups mini marshmallows
- ¼ cup pistachios chopped for garnish (optional)

INSTRUCTIONS

- 1 In a large mixing bowl combine the crushed pineapple and pistachio pudding mix. Fold in the whipped topping and marshmallows.
- 2 Garnish with crushed pistachios and enjoy!



This pudding salad is best served chilled 1 hour to 1 day after preparing. However, it can be stored as follows:

Refrigerator: Tightly wrap and store in the refrigerator for 1-2 days.

Freezer: Freeze for up to 3 months. Then, serve frozen (Think of it as an ice cream of sorts). For best results do not thaw.

Easy Creme Brûlée

This creme brûlée is a simple but elegant dessert that will impress all of your guests! You just can't beat a creamy custard topped with caramelized sugar and delicious fresh fruit!



PREP TIME: 10 minutes
COOK TIME: 30 minutes
TOTAL TIME: 40 minutes
SERVINGS: 6 ramekins/servings



INGREDIENTS

- 2 cups heavy cream
- 4 egg yolks
- ½ cup granulated sugar (¼ if you prefer less sweet)
- 1 teaspoon vanilla
- ¼ cup granulated sugar for topping

INSTRUCTIONS

- 1 In a small pot, heat cream over medium heat until hot but not boiling — small bubbles will appear just along the edge of the pot.
- 2 Meanwhile, whisk together egg yolks, 1/3 cup sugar, and vanilla — I like to do this in a large glass measuring cup for easy pouring!
- 3 When the cream is hot, add it to the egg yolk mixture a little at a time, whisking well after each addition.
- 4 Pour into 4, 7–8 ounce ramekins, (wider and shallower is better if you have them).
- 5 Place filled ramekins in a large baking dish and fill the baking dish with hot water so that it comes 3/4 of the way up the sides of the ramekins. Be careful not to get any water in the custard!
- 6 Bake at 325 degrees F for 30–45 minutes. This will depend on how deep the custard is! (Smaller ramekins, deeper custard = longer bake time) The top will appear set but underneath it will still jiggle.
- 7 Cool to room temperature and then refrigerate for at least 2 hours until chilled. (You can wrap and refrigerate up to 3 days).
- 8 Sprinkle each custard with 1 tablespoon granulated sugar and torch or broil just until caramelized. Serve immediately or chill to serve later.



There are two ways to caramelize your sugar on creme brûlée! Here are a few suggestions.

Broil: You can set the creme brûlée on a baking sheet in the oven and broil for a few minutes.

Torch: You can use a kitchen torch to torch the sugar for a nice, even brown top! A kitchen torch is generally preferred because it won't heat the custard as much as the oven, but don't be afraid to make creme brûlée if you don't have one!

5 Minute Million Dollar Dip

5 Million Dollar Dip is only 5 ingredients and they don't call it million dollar dip for nothing! It is so deliciously addicting and will be the biggest hit wherever it goes!



PREP TIME: 5 minutes
TOTAL TIME: 5 minutes
SERVINGS: 12 people



INGREDIENTS

- 5 green onions, chopped
- 8 ounces cheddar cheese, shredded
- 1 ½ cups mayonnaise
- ½ cup real bacon bits
- ½ cup slivered almonds

INSTRUCTIONS

- 1** In a medium bowl, add the green onions, cheddar cheese, mayonnaise, bacon bits, and slivered almonds. Mix until combined.
- 2** Serve with your favorite crackers!
- 3** Cover and chill for at least 2 hours.



Upgrade your 5-minute million-dollar dip with just a few quick and easy tips! There are ways to swap out ingredients or add additional ones to change this dip up every time you make it!

Cheese: Freshly shredded cheddar works best in this recipe. Packaged cheese typically lacks the flavor and texture that fresh cheese has. You can substitute cheddar for aged Gouda or Gruyere.

Mayonnaise: You can substitute mayo for sour cream or Greek yogurt, but I have found that mayonnaise works best to achieve a perfectly creamy texture.

Almonds: You can chop your almonds into smaller pieces for bite-sized texture.

Flavor Additions: Add garlic, homemade ranch, or Italian seasoning for an extra flavor in your dip!

Churro Crack

Delicious and addicting, Churro Crack is a base of saltine crackers layered with toffee and creamy white chocolate, then topped with a mix of cinnamon and sugar for the most amazing sweet and salty treat.



PREP TIME: 10 minutes
COOK TIME: 4 minutes
TOTAL TIME: 14 minutes
SERVINGS: 24 people



INGREDIENTS

- 35-40 saltine crackers
- 1 cup butter
- 1 cup brown sugar
- 1 small red onion sliced
- 2 cups white chocolate chips
- ¼ cup granulated sugar
- 2 teaspoons cinnamon

INSTRUCTIONS

- 1 Preheat oven to 400 degrees Fahrenheit. Line a 10×15-inch baking sheet with parchment paper.
- 2 Place the saltine crackers evenly on the prepared pan. The crackers should be touching each other and placed in even rows.
- 3 In a saucepan over medium-high heat melt the butter and brown sugar. Whisk together and allow the mixture to boil for a few minutes.
- 4 Pour the brown sugar mixture over the crackers. Spread out the mixture and bake in the oven for 4 minutes.
- 5 While the crackers are in the oven, stir the granulated sugar and cinnamon in a small bowl and set aside.
- 6 Remove the pan from the oven and immediately sprinkle the chocolate chips on top. Allow the chocolate to sit and melt.
- 7 Spread the chocolate over the crackers using a knife or an offset spatula then sprinkle with the cinnamon and sugar mixture.
- 8 Allow the chocolate to harden before serving. Sometimes I place it in the fridge to speed up the process! Cut into pieces and serve.



Cover Baking Sheet: Cleanup will be really easy if you add a piece of parchment paper to the bottom of the sheet pan or wrap it in aluminum foil before starting.

Melting the White Chocolate: If your chocolate chips aren't melting after sprinkling them over the caramel then you can pop the pan back in the oven for a few minutes to help them soften up. However, don't let them get too hot, or they will seize and burn instead of melt!

Spread the Chocolate: Very gently spread the melted white chocolate over the toffee and crackers. You don't want to push down too hard or move too fast because the crackers can slide around and become messy.

Speeding up the Hardening Process: To get these to harden quickly, you can place the pan in the fridge before cutting into pieces and serving.

Copycat Olive Garden Salad

Copycat Olive Garden Salad is one of my all time favorite restaurant salads ever! And now you can have this bright zingy incredible salad at home!



PREP TIME: 15 minutes
TOTAL TIME: 15 minutes
SERVINGS: 4 people



INGREDIENTS

- 1 24 ounce bag Garden Salad Mix*
- 3 medium sized roma tomatoes sliced
- 1 cup pepperoncini
- 1 small red onion sliced
- 1 cup large black olives
- 1 cup croutons
- ½ cup shredded Parmesan Cheese
- Olive Garden Salad Dressing Recipe

* 6 cups iceberg lettuce, 1 cup shredded carrots, 1 cup shredded red cabbage

INSTRUCTIONS

- 1 In a large bowl combine the salad mix, tomatoes, pepperoncini, red onion, black olives, croutons and Parmesan Cheese.
- 2 Toss with Olive Garden salad dressing recipe.



Salad: Using an Iceberg mix from the store matches what they serve, but you can cut in romaine as well. I like the iceberg because it makes it nice and crunchy and holds up well to the dressing.

Pepperoncini: Olive Garden serves them whole in the salad, which not everyone always loves. You can substitute it with the jarred sliced pepperoncini to get the same great taste, but it will be easier to eat.

Red Onion: Keep the red onion slices thin. If you have one a mandolin works perfectly to slice them. I also cut them into bite-sized pieces (about an inch) to also make them easier to eat.

Tomatoes: You can also use halved grape or cherry tomatoes for the salad. This can also make it easier to eat as they are a bit smaller than the Roma tomatoes.

