

“The Ruthless Elimination of Hurry” by John Mark Comer August 14, 2024

Tuscan Garlic Chicken with Spinach & Sun-dried Tomatoes

8-10 boneless, skinless chicken breasts or thighs	1 T. Italian seasoning
1 T. olive oil	(1 tsp. red pepper flakes*)
6 cloves garlic, minced	Sea salt & pepper
2 c. heavy cream	½ c. sun-dried tomatoes
2/3 c. chicken broth	2 c. fresh spinach
1 ½ c. grated parmesan cheese	

Heat oil in medium saucepan over medium heat. Sauté garlic 1 minute until fragrant. Add cream and chicken broth and simmer on low for about 10 minutes until thickens to coat the back of a spoon. Slowly add parmesan cheese and stir until melted. Set sauce aside.

In crockpot, place chicken in the bottom. Season with Italian seasoning, (crushed red pepper flakes), sea salt and black pepper. Top chicken with sliced sun-dried tomatoes. Pour sauce over the top of chicken. Cover and cook on HIGH for 3-4 hours or LOW for 6-8 hours.

After cooking time, remove chicken. Add spinach to sauce and cook until wilted. Return chicken and spoon sauce on top.

To serve: place on top of pasta, rice or mashed potatoes.

Herbed Tomatoes

Joan Bell

Slice Roma or Campari tomatoes and fan out in serving dish. Sprinkle with olive oil and lemon juice. Season with: Tony’s Creole Seasoning, garlic powder, dill or basil, chives, parsley and oregano. Top with Parmesan cheese and chill until ready to serve.

Bleu Cheese Dressing

Leslie Kvidahl

8 oz. Stilton Bleu cheese, crumbled	1 T. Coleman’s dry mustard
1 c. mayonnaise	1 T. white wine vinegar
1 c. sour cream	1 T. lemon juice

Add all ingredients to a large bowl and fold together, leaving as many of the crumbles as possible. Refrigerate at least one hour before serving to allow flavors to permeate. It will last refrigerated for 6 weeks or more.

Coconut-Caramel Pie

yield: 2 pies

8 oz Philadelphia cream cheese, softened
1 can Eagle Brand milk
1 large thawed Cool Whip

Mix well.

12 oz pkg. coconut
 $\frac{1}{2}$ stick margarine
1 sm. pkg sliced almonds

Sauté in skillet until toasted. Drain and cool on paper towels.

1 jar caramel ice cream topping
2 baked pie shells

To assemble: Put $\frac{1}{4}$ of cool whip mixture into each pie shell. Top each with $\frac{1}{4}$ of coconut mixture. Drizzle $\frac{1}{4}$ of caramel onto each pie. $\frac{1}{2}$ of contents now used. Repeat layers. Spray plastic wrap with Pam and wrap pies. Place in freezer until ready to use.