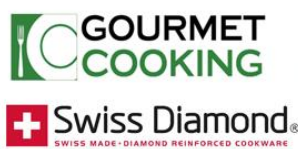


RECIPE LION

The Best Dinner Recipes, Delicious Desserts & More

20 Must-Have Recipes



The Best Dinner Recipes, Delicious Desserts & More: 20 Must-Have Recipes

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Special Thanks to:



Letter from the Editor

Dear Cooking Enthusiast,

In today's world, it's fun to try new recipes. Everyone has tried-and-true recipes, but there's nothing like discovering a new recipe, a new food, or a new flavor combination. In this eCookbook, *The Best Dinner Recipes, Delicious Desserts & More: 20 Must-Have Recipes*, we've gathered a wide variety of recipes that will ignite your taste buds. From healthy salads and light appetizers to meaty main dishes and delicious desserts, this eCookbook will keep you full for weeks!

Each recipe in this exciting collection comes from a food company you know and love, as well as companies you may not know but should: [Blendtec®](#), [Goose Island® Beer Co.](#), [Gourmet Cooking Online](#), [Hamilton Beach®](#), [Kellogg's®](#), [Klondike Brands®](#), [La Preferida®](#), [Mullen Foods](#), [Naturipe® Farms](#), [Neat®](#), [PB Crave™](#), [Pearls® Olives To Go!](#), [Pigchaser™](#), [Sheila G's Brownie Brittle™](#), [Smart Grillin'](#), [Swiss Diamond®](#), and [Zoye®](#). Learn how to make an anything-but-boring broccoli salad using Kellogg's All-Bran cereal, an irresistible potato side dish using Klondike potatoes, an orange cake using Zoye vegetable oil, and much more.

For more delicious dinner recipes, be sure to visit [RecipeLion.com](#). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Happy cooking!

Sincerely,

The Editors of RecipeLion

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Broccoli Salad

By: Kellogg's®



Broccoli Salad from Kellogg's®

Ingredients

- 4 cups coarsely chopped broccoli
- 2 1/2 cups seeded, chopped nectarines or seeded, chopped and peeled mangoes
- 1/2 cup slivered red onion
- 1/2 cup reduced-fat ranch salad dressing
- 2 tablespoons orange juice
- 1 teaspoon grated orange peel
- 1/4 teaspoon hot pepper sauce
- 1 cup Kellogg's® All-Bran® Original cereal

Instructions

1. In a large bowl, toss together broccoli, nectarines, and onion.
2. In a small bowl, stir together salad dressing, orange juice, orange peel, and hot pepper sauce. Drizzle over broccoli mixture. Toss to coat. Cover and refrigerate for 30 minutes to 2 hours.
3. Stir salad.
4. Gently stir in cereal just before serving.





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Avocado Pineapple Blueberry Salad

By: Naturipe® Farms



Avocado Pineapple Blueberry Salad from Naturipe® Farms

Ingredients

- 3/4 cup diced grilled pineapple
- 1/4 cup orange juice
- 1 tablespoon lime juice
- 1 tablespoon orange zest
- 1 teaspoon lime zest
- 1/2 cup vegetable oil
- 6 cups mixed lettuces and greens
- 3/4 cup diced ripe avocado
- 3/4 cup Naturipe® Fresh Blueberries
- 1/4 cup thinly sliced red onion

Instructions

1. Grill fresh pineapple slices until lightly caramelized and showing grill marks on both sides. Remove from grill and dice. Measure and reserve any extra for another use.
2. Combine juices and zest in a bowl. Whisk vigorously while slowly drizzling in the oil until completely combined.
3. Reserve a small amount of dressing. In a large bowl, toss the mixed lettuces and greens with the remaining dressing. Divide greens evenly onto serving plates.
4. Using the same bowl, combine the diced grilled pineapple, avocado, blueberries, red onions and reserved dressing; toss to coat. Disperse the mixture evenly over the greens and serve immediately.





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Apple Walnut Salad



By: La Preferida®



Apple Walnut Salad from La Preferida®

Ingredients

- 2 small red apples, diced
- 2 small green apples, diced
- 1 cup fresh pineapple, diced
- 1 lemon, squeezed for juice
- 1 (15-ounce) can La Preferida® Fruit Cocktail
- 1 cup small marshmallows
- 1 cup raisins
- 1 tablespoon shredded coconut
- 1 1/2 cups sweetened condensed milk
- 7 ounces half & half
- 1/2 cup walnuts, chopped
- 1 teaspoon La Preferida® Honey

Instructions

1. In a bowl, mix apple slices with lemon juice to prevent browning.
2. Drain fruit cocktail.
3. Mix together apples, pineapple, fruit cocktail, marshmallows, coconut, condensed milk, half & half, walnuts and honey.
4. Refrigerate until ready to serve.



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Stella Artois® Tomato, Arugula, and Basil Salad



By: Goose Island® Beer Co.



STELLA ARTOIS® Tomato, Arugula, and Basil Salad from Goose Island® Beer Co.

Ingredients

- 5 ripe tomatoes (sliced thickly)
- 2 tablespoons Niçoise olives, chopped
- 2 tablespoons basil leaves, torn
- 4 thick bread slices (torn in bite sized pieces)
- Olive oil (for bread)
- 2 ounces arugula leaves
- 3 tablespoons olive oil (for dressing)
- 2 tablespoons red wine vinegar
- 2 tablespoons STELLA ARTOIS®

1. Preheat oven to 350 degrees F.
2. Toss torn bread in olive oil and toast for approximately 10 minutes or until golden brown.
3. Place tomatoes, olives, basil, bread, and arugula in salad bowl and gently toss with olive oil, red wine vinegar and STELLA ARTOIS®. Season with salt and pepper and serve.

Bonus Recipe: Goose Island® Matilda Brined Pork Tenderloin

Ingredients

- 2 cups apple cider vinegar
- 1 cup salt (non iodized)
- 1/2 cup brown sugar
- 1/2 cup honey (warmed)
- 1 tablespoon whole black peppercorns
- 1 tablespoon mustard powder
- 1 teaspoon ground allspice
- 3 bay leaves
- 4 cups Goose Island Matilda® (cold)

Instructions

1. In a medium sauce pan, heat the vinegar over low heat with the salt, sugar, honey, peppercorns, mustard powder, allspice, and bay leaves. Stir until incorporated and let sit for 20 minutes to cool and develop flavor.
2. Add the Goose Island Matilda® and pour into a 2 gallon plastic covered container or heavy duty 4 quart zip lock bag. Add the pork loin and chill for at least 2 hours but no more than 8. Cook tenderloin on the grill or in the oven until medium rare.



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Quick and Delicious Black Olive Bruschetta



By: Pearls® Olives To Go!



Quick and Delicious Black Olive Bruschetta from Pearls® Olives To Go!

Ingredients

- 1 baguette, cut into 1/2-inch thick slices
- 1/4 cup extra virgin olive oil, divided
- 3 cloves fresh garlic, pressed or minced
- 1/2 yellow onion, minced
- 1 Pearls® Olives To Go! Sliced Black Ripe olives (4-pack)
- 1 teaspoon balsamic vinegar
- 1/2 cup pine nuts
- 4 ounces cream cheese
- 1 tablespoon fresh basil, minced (optional)
- Small jar sliced roasted red peppers (optional)

Instructions

1. Preheat oven to 400 degrees F.
2. Line a baking sheet with parchment paper. Use 2 tablespoons oil to lightly brush one side of each bread slice. Arrange on the baking sheet and bake until golden and crispy, 6 to 10 minutes.
3. While the bread is crisping, combine the remaining 2 tablespoons oil, garlic, onion and olives in a large sauté pan. Cook over medium heat until fragrant and soft. Stir in the balsamic vinegar, simmer a few more minutes. Stir in the pine nuts and set aside.
4. Remove bread from the oven and let cool until easy to handle. Spread a layer of cream cheese on each slice, then spoon olive mixture on top. Garnish with basil and a few pepper strips, if desired.



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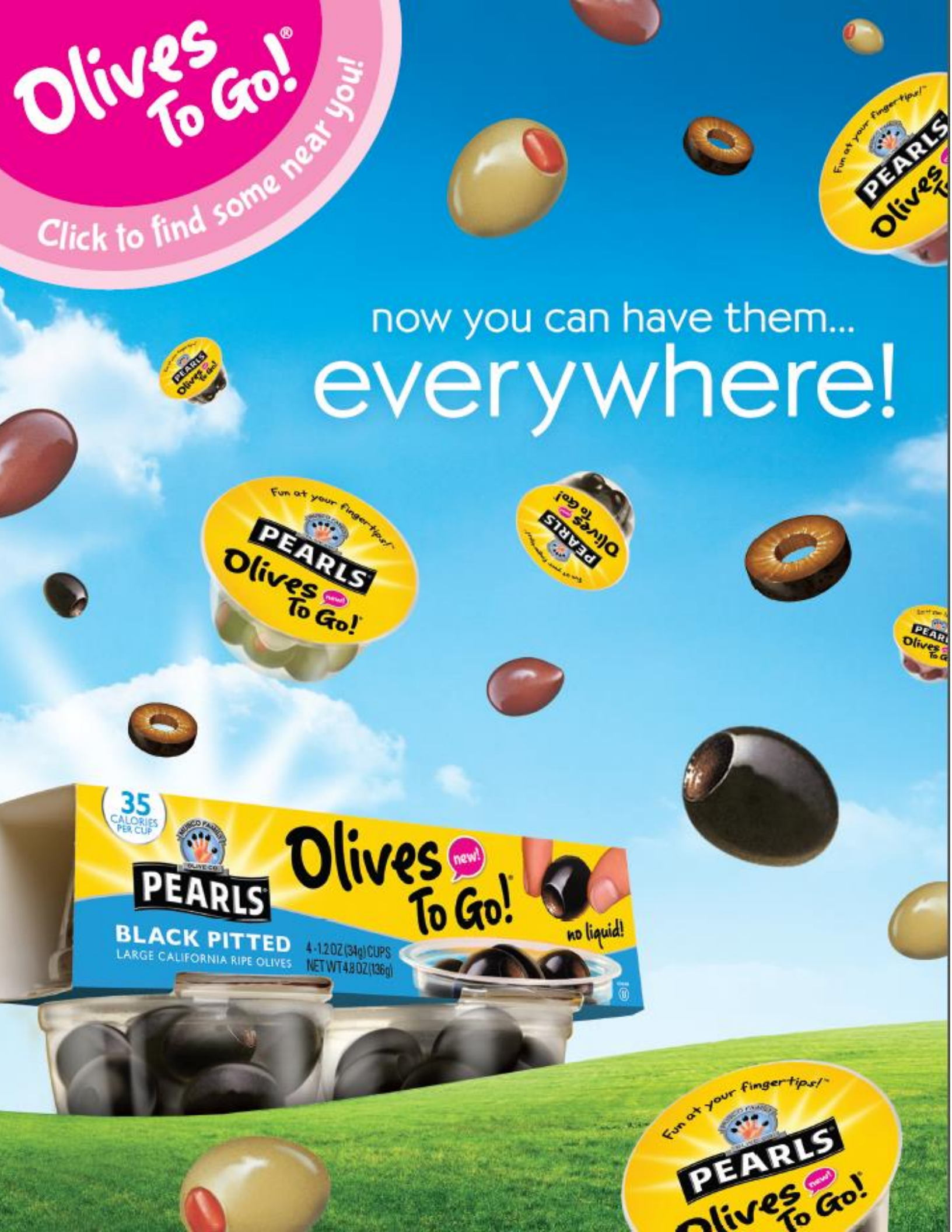
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Deviled Eggs

By: Pigchaser™



Deviled Eggs from Pigchaser™

Ingredients

- 8 large eggs
- 2 to 3 tablespoons Pigchaser™ Bacon or Habanero BBQ Sauce
- 1/4 cup mayonnaise
- 1 tablespoon sweet relish
- Salt and pepper
- Paprika, olive slices, or pimentos for garnish

Instructions

1. Halve 8 boiled and cooled eggs lengthwise, remove yolks, and place in a small bowl.
2. Mash yolks with a fork and stir in Pigchaser™ Bacon or Habanero BBQ Sauce, mayonnaise, and sweet relish. Add salt and pepper to taste.
3. Fill egg whites with yolk mixture.
4. Garnish with paprika, olive slices, or pimentos. Store, covered, in refrigerator.

Bonus Recipe: Cream Cheese Dip

Ingredients

- 2 (8-ounce) packages cream cheese
- 1/4 cup Pigchaser™ BBQ sauce
- Garnish

Instructions

1. Let cream cheese sit at room temperature until soft. Place in mixing bowl and add your favorite Pigchaser™ BBQ Sauce. Mix with an electric mixer until smooth. Add more Pigchaser™ BBQ Sauce if needed.
2. Garnish with sliced olives, pimentos, or whatever you wish.
3. Fill serving bowl, surround with your favorite crackers, and enjoy.



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Summer Herbed Vegetable Frittata with Smoky Goat Cheese

By: Swiss Diamond®



Summer Herbed Vegetable Frittata with Smoky Goat Cheese from Swiss Diamond®

Ingredients

- 2 tablespoons smoky paprika
- 4 ounce log of goat cheese
- 6 eggs
- 3 egg whites
- 1/3 cup minced fresh herbs (combination of chive, basil, thyme, parsley)
- 1/2 teaspoon salt
- 1 red pepper
- 1 tablespoon and 1 teaspoon oil
- 1 leek, cleaned and diced
- 2 cups baby spinach, chopped
- 2 cloves garlic, minced

Instructions

1. Preheat oven to 375 degrees F. Pour smoky paprika onto a piece of parchment paper. Lightly roll the goat cheese in the spice to coat the outside to a vibrant red. Using a piece of un-waxed dental floss, gently slice the goat cheese into 6 to 8 even rounds. Set aside.
2. In a small bowl, whisk the eggs and egg whites until mixed through. Whisk in fresh herbs and salt. Set aside.
3. Meanwhile, roast the red pepper over an open flame on the stove OR under the broiler in the oven for 4 to 5 minutes. Roast until the skin is blackened all around. Put pepper in a glass bowl, cover with a plate and set aside to steam for 15 to 20 minutes.
4. Once pepper has steamed, wipe off skin with paper towel. Core and cut into even slices.
5. Heat a Swiss Diamond® fry pan over medium heat. Add 1 tablespoon olive oil and diced leek. Sauté until translucent, about 4 to 5 minutes.
6. Add the garlic and spinach and sauté 1 more minute. Remove to a bowl.
7. Brush the pan with 1 teaspoon canola oil – be sure to coat all the way around the bottom and sides. Turn burner to medium low. Pour the whisked eggs into the pan. Evenly add the vegetables to the egg mixture and lightly press into the eggs with a spatula. Lay the spice-rubbed goat cheese rounds evenly across the egg mixture.
8. Cook until outside of the frittata is set and middle is a bit wobbly.
9. Place fry pan in the oven and bake for 10 minutes or until middle is puffy and golden brown.
10. Slide onto a cutting board, cut into 6 wedges, and enjoy!



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Chipotle Potato Stacks

By: Klondike Brands®



Chipotle Potato Stack from Klondike Brands®

Ingredients

4 medium Klondike Rose® potatoes, sliced on mandolin
2 tablespoon olive oil
1/2 teaspoon salt
1 can Chipotle Peppers packed in Adobo sauce (you will use 1 whole pepper plus sauce)
2 teaspoon Adobo sauce
1 clove garlic
1 tablespoon grated lime zest
1 tablespoon fresh lime juice
2 tablespoon fresh chopped cilantro

Instructions

1. Preheat oven to 400 degrees F. With a mandolin, slice the potatoes into thin slices. Brush 1 tablespoon of olive oil onto potato slices and salt. Bake on a cookie sheet in stacks of two or three slices for 35 to 45 minutes.
2. Remove one chipotle pepper from the can and chop into small pieces. Place it in a large bowl. Add 2 teaspoons of the Adobo sauce that the peppers were packaged in to the bowl.
3. Peel and mince the garlic clove and add to the bowl. Next, add the lime zest, lime juice, olive oil, and cilantro. Whisk until combined.
4. Once the potatoes are done and still hot, pour the chipotle dressing over one stack, then add another two to three slices and pour more dressing over until the stack is 12 to 15 slices. Serve.



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Chicago's Finest Pork Roast



By: Mullen Foods

Ingredients

- 1 (3-4 pound) boneless center-cut pork loin roast
- Dry rub spices of your choice (either pre-made or store bought)
- 2 to 3 tablespoons Officer Mullen's Chicago's Finest Apple Sauce™

Suggested Dry Rub spices:

- 1 tablespoon garlic powder or 3 to 5 minced fresh garlic cloves
- 1 tablespoon onion powder
- 1 tablespoon chipotle chili pepper powder (optional)
- 1 tablespoon fresh sage
- 1 tablespoon fresh rosemary
- 1 tablespoon fresh thyme
- 1 tablespoon ground black pepper
- 1 tablespoon kosher salt
- 1 tablespoon paprika
- 3 tablespoon brown sugar

Instructions

Preparation using Charcoal or Gas Grill:

1. Let the pork roast come to room temperature, approximately 30 minutes. Thoroughly rub both sides of the pork loin with your desired dry rub spices. Generously place several tablespoons of Officer Mullen's Chicago's Finest Apple Sauce™ on the top of the pork loin to cover roast.
2. Preheat the grill and cook indirectly. For charcoal, move the coals to one side and place a drip pan under the grill grate. Fill the drip pan with apple juice to help retain moisture. For a gas grill, cook indirectly with the middle burner off. Place the drip tray with apple juice below the grate on the drip rails. Sprinkle a handful of soaked wood chips on the hot coals or near gas jet elements.

3. Place the pork loin on the grill away from the coals. Cook indirectly until roast reaches an internal temperature of 135 degrees F. Remove from heat, cover with foil and let rest for 10 minutes to retain its juices. Final resting temperature should be 140 to 145 degrees F. Slice and serve with a side of Officer Mullen's Chicago's Finest Apple Sauce™.

Bonus Recipe: Officer Mullen's Easy Bake Apple Pie

Ingredients

- 1 box white cake mix
- 1 stick butter
- 2 cups chopped walnuts
- 1 cup brown sugar
- 1 jar Officer Mullen's Chicago's Finest Apple Sauce™

Instructions

1. Preheat oven to 350 degrees F.
2. Spread even coating of apple sauce on bottom of a 9 x 13 inch baking pan (enough to create a 1-inch layer).
3. Pour cake mix onto the apple sauce layer.
4. Sprinkle brown sugar and walnuts on top of cake.
5. Melt butter and evenly pour across cake.
6. Bake for 1 hour or until golden brown.
7. Let cool and enjoy!



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Tri Tip Steak with Peppercorn Sauce



By: [Gourmet Cooking Online](#)



Tri Tip Steak with Peppercorn Sauce from Gourmet Cooking Online

Ingredients

- 1 Tri Tip Steak, about 1-1.5 inch thick
- Salt and pepper, to taste

Ingredients for sauce:

- 1 tablespoon olive oil
- 1 shallot, minced
- 2 teaspoons black pepper, freshly ground
- 1 cup heavy cream

Instructions

1. Prepare the AquaChef: Remove the basket from your AquaChef and set it aside. Fill the AquaChef with approximately 3 1/2 liters (almost 1 gallon) of water. Plug it in and turn it on. Set the AquaChef's temperature to 140 degrees F for medium and press the start button to preheat the water. The water will be preheated when the Indicator light changes from red to blue.
2. Prepare the Tri Tip using the salt and black pepper. Season the meat lightly (or to taste), and put in plastic bag. Seal the bag and vacuum out as much air as possible.
3. Once the AquaChef is preheated, set the cook time on your AquaChef to 2 hours. Then, place the Tri Tip in the cooking basket and place it carefully into the AquaChef. Put the lid on.
4. Make the sauce: Using 1 tablespoon of olive oil, coat a pan or skillet at medium heat. Add the shallots, and sauté until translucent. Add the freshly ground black pepper to your sautéed shallots and mix. Next, add heavy cream and mix. Let the sauce cook for a minute to thicken slightly. Add salt to taste.
5. Sear the Tri Tip: Once the time is up, the AquaChef will beep. Carefully remove the basket from the AquaChef, as it will be hot. Remove the Tri Tip from the bag and dry lightly with a paper towel. Place the Tri Tip in the pan and sear each side for about 1 minute. Place the Tri Tip on a plate, add the sauce as a topping, and serve.

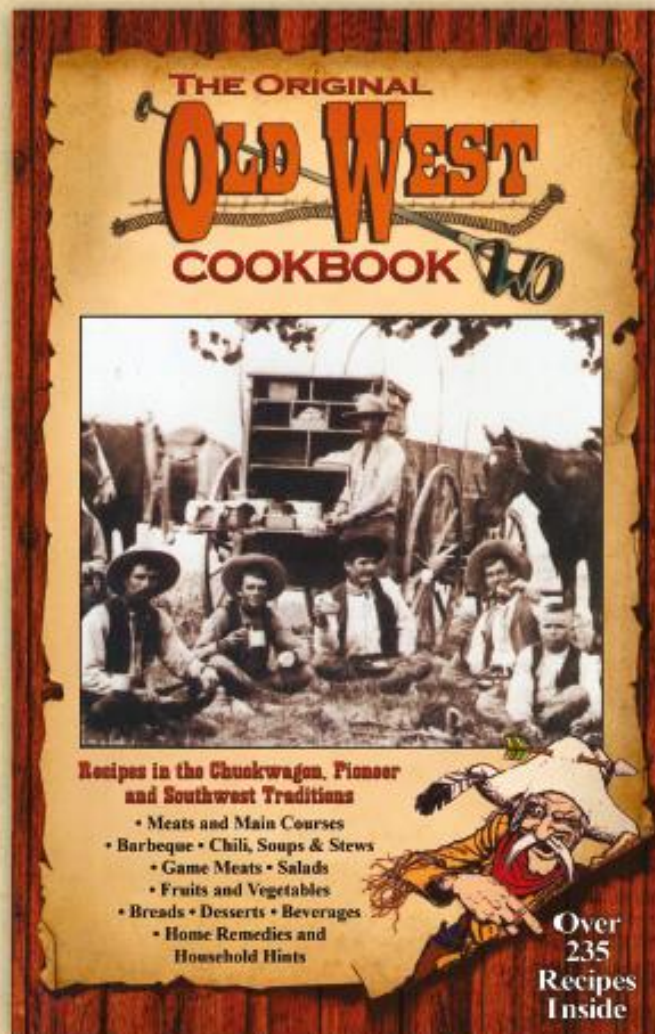


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Classic Cheese Neat Burgers

By: Neat®



Classic Cheese Neat Burgers from Neat®

Ingredients

1 package Neat Original Mix®
1 large egg, or vegan egg substitute
1/4 cup water
1/2 cup shredded sharp Cheddar cheese (or your favorite type of cheese)
1/2 cup (diced) of your favorite vegetable (optional)

Instructions

1. Combine Neat® mix, egg, water, cheese, and vegetable in a bowl.
2. Form mixture into 3 approximately 1/4-pound patties.
3. Spray non-stick cooking spray on a sheet of aluminum foil.
4. Preheat grill to medium/medium high setting.
5. Place patties on sprayed aluminum foil and cook on grill for 3 minutes on each side.
6. Outside will be slightly crisp. Center will be tender and hot.
7. Top burgers with tomato, onions, and condiments of your choosing.

Note:

Can make patties fresh or form ahead of time. If making ahead, freeze patties between wax paper, grill, and serve when needed.

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Sweet Honey Marinade



By: Smart Grillin'



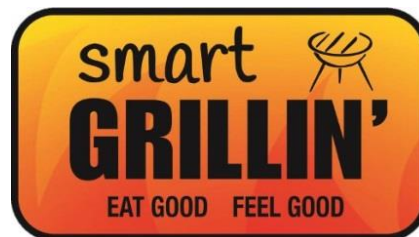
Sweet Honey Marinade from Smart Grillin'

Ingredients

- 2 Smart Grillin' Turkey Tenderloin Filets wrapped in bacon
- 3 tablespoons honey
- 4 teaspoons sweet chili sauce
- 2 teaspoons soy sauce
- 1 whole freshly squeezed lime

Instructions

1. Take frozen filets out of package and place on plate.
 2. Combine honey, chili sauce, soy sauce, and lime juice in a small mixing bowl. After mixing well, coat both sides of filet with marinade. Pour remaining marinade over filets, cover and let sit in refrigerator for at least 4 hours.
 3. Cook filets on a low to medium heat for 30 to 35 minutes, occasionally turning the filets. Cooking times can vary depending on your appliance. Always cook poultry to 165 degrees F. This pairs well with a side of rice and some grilled asparagus.
-



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Brownie Brittle™ Peanut Butter

Petit Fours

By: Sheila G's Brownie Brittle™



Brownie Brittle™ Peanut Butter Petit Fours from Sheila G's Brownie Brittle

Ingredients

- 2 (2-ounce) bags of Sheila G's Chocolate Chip Brownie Brittle Squares (small 1" squares)
Note: in lieu of 2-ounce bags, which have smaller sized pieces, you can make larger petit fours with the larger squares or even use mismatched pieces that are somewhat similar in size.
- 24 ounces of milk or dark chocolate, melted (for dipping peanut butter squares)
- 5 tablespoons unsalted butter, melted
- 1 cup peanut butter
- 1/4 cup confectioners' sugar
- 1/4 teaspoon salt

Instructions

1. Place melted butter, peanut butter, confectioners' sugar and salt in medium size bowl and mix until creamy and smooth.
2. Transfer mix to a pastry bag or a zip lock bag for piping peanut butter on to squares.
3. Empty Brownie Brittle squares into a bowl and select 2 squares that are identical in size. Lay them next to each other.
4. Repeat process until bowl is empty. You should have approximately 24 sets of squares.
5. Using pastry bag, pipe about a 1/4 teaspoon onto 1 square. Take the other square and sandwich the peanut butter in between.
6. Lay on small tray and refrigerate for 15 minutes.
7. When your melted chocolate is ready, remove squares from refrigerator. Using a slotted spoon or fork, dip sandwich in chocolate. Allow excess chocolate to fall off sandwich, lay it on your cooled pan and allow to dry for 30 minutes.
(Note: you will have extra chocolate left over – you want enough chocolate melted so that you can easily dip your petit fours.)





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Orange Dream Cake

By: Zoye[®]



Orange Dream Cake from Zoye®

Ingredients

- 1 (18.25-ounce) package orange cake mix
- 1 (4-serving) package orange-flavored gelatin
- 2 eggs
- 1/2 cup Zoye® Premium Low Sat Vegetable Oil
- 1 1/2 cups water
- 4 ounces cream cheese, softened
- 3/4 cup orange juice
- 1 (4-serving) package instant vanilla pudding mix
- 1 tablespoon sugar
- 1 (8-ounce) can crushed pineapple, drained
- 1 (8-ounce) container frozen whipped topping, thawed

Instructions

1. Preheat oven to 350 degrees F. Coat a 9 x 13-inch baking dish with cooking spray.
2. In a large bowl, beat together cake mix, gelatin mix, eggs, Zoye® Premium Low Sat Vegetable Oil, and water until well blended; pour into prepared baking dish.
3. Bake about 30 minutes, or until a toothpick inserted in center comes out clean. Remove from oven and let cool.
4. Meanwhile, in a medium bowl, make frosting by beating cream cheese and orange juice. Add pudding mix and sugar; beat well.
5. Stir in pineapple until well combined then beat in whipped topping. Frost cooled cake, cover loosely, and chill at least one hour before serving. Store leftovers in refrigerator.



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Triple Chocolate Cake

By: Hamilton Beach®



Triple Chocolate Cake from Hamilton Beach®

Ingredients

- 1 (18-ounce) box chocolate cake mix
- 4 eggs
- 1 cup sour cream
- 1 cup water
- 3/4 cup vegetable oil
- 1 (3-ounce) package instant chocolate pudding
- 1 1/4 cup mini chocolate chips

Instructions

1. Spray slow cooker crock with nonstick cooking spray.
2. Stir cake mix, eggs, sour cream, water, vegetable oil, pudding, and chocolate chips in large bowl with a spoon until blended.
3. Pour batter into prepared crock and place in base.
4. Cover and cook on LOW 3 to 4 hours or until done in the center.

Notes:

- Do not cook on HIGH heat.
 - Use an ice cream scoop for serving warm or allow to cool completely.
 - Excellent with a scoop of your favorite ice cream or whipped cream.
 - Drizzle with chocolate or raspberry syrup and serve with fresh raspberries.
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PB Crave™ Cheesecake

By: PB Crave™



PB Crave™ Cheesecake

Ingredients

Crust Ingredients:

- 1 1/2 cups crushed chocolate wafer cookies
- 1/3 cup butter, melted

Topping Ingredients:

- 1 cup (8 ounces) sour cream
- 3 tablespoons PB Crave Peanut Butter
- 1/2 cup sugar
- 1/2 cup finely chopped unsalted peanuts

Filling Ingredients:

- 5 packages (8-ounces each) cream cheese, softened
- 1 1/2 cups sugar
- 3/4 cup PB Crave™ peanut butter
- 2 teaspoons vanilla extract
- 3 eggs, lightly beaten
- 1 cup peanut butter chips
- 1 cup (6-ounces) semisweet chocolate chips

Instructions

1. Preheat oven to 350 degrees F.
2. In a small bowl, combine cookies and butter. Press onto the bottom and 1 inch up the sides of a greased 10-inch spring form pan. Place pan on a baking sheet. Bake for 5 minutes. Cool on a wire rack.
3. In a large bowl, beat cream cheese and sugar until smooth. Add peanut butter and vanilla; mix well. Add eggs; beat on low just until combined. Stir in chips. Pour over the crust. Return pan to baking sheet.
4. Bake for 50 to 55 minutes or until center is almost set. Remove from the oven; let stand for 15 minutes (leave oven on).
5. For topping: in a small bowl, combine sour cream, peanut butter and sugar; spread over filling. Sprinkle with nuts. Bake 5 minutes longer.
6. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of the pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan. Refrigerate leftovers.

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Wild Blueberry Shake

By: Blendtec®



Wild Blueberry Shake from Blendtec®

Ingredients

- 6 fluid ounces water
- 1/2 banana
- 1 tablespoon raw almonds
- 2 Medjool dates, pitted
- 1/4 cup frozen blackberries
- 1 cup frozen blueberries

Instructions

1. Add water, banana, almonds, dates, blackberries, and blueberries to Blendtec® FourSide or WildSide jar in order listed and secure lid. Select "Smoothie" setting on blender and enjoy.

The logo for Blendtec, featuring the word "blendtec" in a lowercase, red, sans-serif font. A registered trademark symbol (®) is located at the end of the word.



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