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Bacon Jalapeño Corn Salad

BY [LENA ABRAHAM](#) UPDATED: JUN 8, 2023**YIELDS:**
4 serving(s)**PREP TIME:**
10 mins**TOTAL TIME:**
10 mins**CAL/SERV:**
310

Ingredients

SAVE TO
MY
RECIPES

Directions

Step 1

3 c. corn

6 slices cooked bacon

1 **tbsp.** cilantro

1 jalapeño, minced

1/3 c. mayonnaise

Juice of 2 limes

1 **tsp.** chili powder1 **tsp.** garlic powder

kosher salt

Freshly ground black pepper

In a large bowl, combine all ingredients. Stir until ingredients are completely mixed and coated in dressing. Garnish with herbs, if desired, then serve.

[See All Nutritional Information](#)

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Chicory

Quinoa with Black Beans and Hominy



Recipe courtesy of Giada at Home

Show: Giada at Home Episode: Book Club: Chapter 2

~~Level:~~ Easy

Yield: 4 to 6 servings

Total: 40 min

Prep: 10 min

~~Inactive:~~ 10 min

Cook: 20 min

Ingredients:

Quinoa:

- 1 1/2 cups quinoa
- 2 cups low-sodium chicken broth
- 1/2 teaspoon kosher salt
- Zest of 1 large lemon

Dressing:

- 1/4 cup grapeseed oil
- 3 tablespoons agave nectar
- 2 tablespoons fresh lime juice (from about 2 large limes)
- 1 tablespoon apple cider vinegar
- 1 tablespoon ground cumin
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- Two 15-ounce cans hominy, rinsed and drained
- One 15-ounce can black beans, rinsed and drained
- 1/4 cup chopped fresh cilantro
- Kosher salt and freshly ground black pepper
- 1 head butter lettuce, leaves separated

Directions:

- 1** For the quinoa: In a 2-quart saucepan, bring the quinoa, chicken broth, salt and lemon zest to a boil over medium-high heat. Reduce the heat, cover the pot and simmer until the liquid has been absorbed and the quinoa is tender, about 20 minutes. Remove the pan from the heat and allow to rest for 10 minutes.
- 2** For the dressing: In a small bowl, whisk together the grapeseed oil, agave, lime juice, vinegar, cumin, salt and pepper until smooth.
- 3** In a serving bowl, combine the quinoa, hominy, black beans and cilantro. Add the dressing and toss until coated. Season with salt and pepper. Spoon into the lettuce leaves and serve.



Recipe courtesy Giada De Laurentiis

Homemade Tortellini

[Donna Elick](#)

Homemade Tortellini is a breeze to make at home! Use this simple authentic tortellini recipe for tasty homemade pasta in just 1 hour!

★★★★★ 5 stars from 2 reviews



Tried this recipe?

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PREP TIME

45 mins

REST TIME

30 mins

TOTAL TIME

1 hr 15 mins



COURSE

Main

CUISINE

Italian

METHOD

Mixed



SERVINGS

4 (6 ounces)

EQUIPMENT

- [cutting board](#)
- [bench scraper](#)
- [rolling pin](#)
- [3 inch round biscuit cutter](#)
- [mixing bowl](#)

INGREDIENTS

- 1 cup all-purpose flour
- 1/3 cup cake flour
- 2 large eggs
- 1 teaspoon extra-virgin olive oil
- 1/4 teaspoon sea salt

- semolina flour, or rice flour, for dusting
- 8 ounces ricotta cheese, drained
- 1 cup freshly grated parmesan cheese
- 1/2 teaspoon sea salt
- 1/2 teaspoon coarse black pepper
- 1/2 cup finely chopped parsley

INSTRUCTIONS

1. Mound all-purpose and cake flours on a clean countertop or cutting board.
2. Use your fingers to make a well in the center of the flour. Add olive oil and eggs to the well.
3. Use a fork to whisk the eggs, drawing in the flour as you whisk, until as much of the flour is incorporated as possible. Then, use your hands to continue mixing until you have a shaggy dough. Use your hands to knead the dough for 10 minutes, and the shaggy dough will gradually become more soft and pliable.
4. Form the dough into a ball shape and transfer to a zip top plastic bag, or wrap tightly in plastic wrap. Set it aside to rest for 30 minutes.
5. Use a bench scraper or butter knife to divide the pasta dough into 2 or 3 equally sized sections. Work with one section at a time, keeping the remaining sections wrapped to prevent them from drying out.
6. Roll the dough as thinly as possible, using a rolling pin or a pasta machine. With a pasta machine, gradually move to smaller settings as you feed it through the roller, until you are able to roll it out on the thinnest setting.
7. Using a 3-inch round biscuit cutter, cut circles out of the pasta sheets. Keep the rounds covered with plastic wrap or a damp paper towel to keep the dough moist. Gather the scraps together as necessary to re-roll and cut out additional circles. Continue rolling and cutting until all of the dough has been used.
8. To a small mixing bowl, add drained ricotta, parmesan, salt, pepper, and parsley. Stir well with a spoon to combine. Place one teaspoon of ricotta mixture in the center of each circle.
9. Working with one circle at a time, moisten a pastry brush or your fingertips with water to brush around the edge of each circle. Fold the dough in half to form a half moon, sealing the filling in the center.
10. Fold the two points of the half moon back so they meet each other, then press the ends together to form the tortellini.
11. Continue for the remaining circles. Sprinkle your work surface with flour as needed to prevent pasta from sticking.
12. Cook fresh tortellini in a pot of heavily salted, boiling water until the pasta floats to the top, about 7 minutes.

13. Alternatively, freeze the tortellini by arranging them in a single layer on a parchment paper lined sheet pan. Place the pan in the freezer. When pasta is frozen, transfer to a freezer-safe storage bag or container and return to the freezer to keep for up to 3 months.

DONNA'S NOTES

Rolling the pasta dough is quite a bit easier if you use a pasta machine.

You can also lightly mist the pasta sheets with water while working with it to prevent them from drying out.

All nutritional information is based on third party calculations and is only an estimate. Each recipe's nutritional value will vary depending on the ingredients used, measuring methods, and portion sizes.

Tried this recipe?

Let us know how it was!

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Cheese Tortellini with Pesto and Sun Dried Tomatoes

Cheesy tortellini tossed with sun dried tomatoes in a pesto sauce.

★★★★★ 5 from 1 vote



PREP TIME

10 mins

COOK TIME

10 mins

TOTAL TIME

20 mins



COURSE

Main Dishes

CUISINE

American



SERVINGS

2 Servings

INGREDIENTS

Ingredients:

- 1 9 ounce package fresh cheese tortellini pasta
- 1/2 cup pesto see below
- 1/2 cup sun dried tomatoes packed in oil
- Freshly grated Romano or Parmesan cheese

Basic Pesto

- 2 cups packed fresh basil leaves
- 4 cloves garlic peeled
- 1/3 cup pine nuts
- 1/2 cup freshly grated Romano or Parmesan cheese
- 1/2 cup of extra virgin olive oil
- kosher salt and fresh cracked pepper to taste

INSTRUCTIONS

- Cook pasta according to package directions. Drain. Transfer to serving bowl.
- Combine basil, garlic, pine nuts and cheese in a food processor. Pulse until finely chopped.
- With the food processor running, slowly pour in a steady stream of extra virgin olive oil until combined. Refrigerate any unused portion in a airtight container for up to 1 week.
- Mix pesto with tortellini and sun dried tomatoes. Toss to coat pasta. Sprinkle with cheese.
- Serve.

NOTES

Enjoy!



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Keywords: basic pesto, basic pesto recipe, cheese tortellini, Food, fresh pasta, packaged pasta, pasta, pesto, Recipe, sun dried tomatoes

Summer Lettuce and Blueberry Salad with Marinated Mozzarella

2 fresh mozzarella balls
1 lemon
2 Tbsp maple syrup
¼ cup olive oil
1.5 lbs mixed greens
1 1/3 cups blueberries
1 tsp mustard
1 tsp sugar
½ orange
½ cup canola oil
4 tsp sunflower seeds

Cut the mozzarella into bite-sized pieces, and add to a bowl with olive oil, maple syrup, lemon zest, and salt and pepper. Let marinate.

Clean and spin dry the lettuce. For the dressing, in a measuring cup with an immersion blender, puree half of the blueberries with orange juice and zest, mustard, salt and pepper. Then slowly mix in canola oil to make a creamy dressing.

Toast the sunflower seeds and set aside to cool. Arrange salad greens on serving plate, drizzle with dressing. Top with mozzarella, the remaining blueberries, and sunflower seeds.

Favorite Quinoa Salad

cookieandkate.com

MAKES: 8 servings

INGREDIENTS

1 cup uncooked quinoa, rinsed in a fine-mesh colander
2 cups water
1 can (15 ounces) chickpeas, rinsed and drained, or 1 1/2 cups cooked chickpeas
1 medium cucumber, seeded and chopped
1 medium red bell pepper, chopped
3/4 cup red onion, chopped
1 cup flat-leaf parsley, finely chopped
1/4 cup olive oil
1/4 cup lemon juice
1 tablespoon red wine vinegar
2 cloves garlic, pressed or minced
1/2 teaspoon fine sea salt
freshly ground black pepper

DIRECTIONS

1. To cook the quinoa: Combine the rinsed quinoa and the water in a medium saucepan. Bring the mixture to a boil over medium-high heat, then decrease the heat to maintain a gentle simmer. Cook until the quinoa has absorbed all of the water, about 15 minutes, reducing heat as time goes on to maintain a gentle simmer. Remove from heat, cover, and let the quinoa rest for 5 minutes, to give it time to fluff up.
2. In a large serving bowl, combine the chickpeas, cucumber, bell pepper, onion and parsley. Set aside.
3. In a small bowl, combine the olive oil, lemon juice, vinegar, garlic and salt. Whisk until blended, then set aside.
4. Once the quinoa is mostly cool, add it to the serving bowl, and drizzle the dressing on top. Toss until the mixture is thoroughly combined. Season with black pepper, to taste, and add an extra pinch of salt if necessary. For best flavor, let the salad rest for 5 to 10 minutes before serving.
5. This salad keeps well in the refrigerator, covered, for about 4 days. Serve chilled or at room temperature.

6. Notes

7. Recipe inspired by the outrageous herbaceous chickpea salad in my cookbook (page 71) and my quinoa tabbouli.

8. *Quinoa note: If you happen to have 3 cups of leftover cooked quinoa, you can use it instead of cooking more.

couscous with watermelon, watercress, and feta cheese

This is the perfect summer salad; it's so beautiful and refreshing. Sweet ripened watermelon pairs with tangy, salty feta cheese and crunchy watercress. I add Israeli couscous, which is nice and plump, to turn this into a meal.

serves 4

Kosher salt and freshly ground
black pepper
1 cup Israeli couscous
Grated zest and juice of
2 lemons

¼ cup extra-virgin olive oil
2 tablespoons honey
1 (4-pound) piece watermelon,
rind removed, flesh cut into
½-inch cubes

2 (4-ounce) blocks feta cheese,
cut into ½-inch cubes
2 packed cups (2 ounces)
watercress or arugula

In a medium saucepan, bring 3 cups of water and 1 teaspoon salt to a boil over medium-high heat. Stir in the couscous and reduce the heat so that the mixture simmers. Cover the pan and cook for 8 to 10 minutes, until the couscous is tender. Drain and set aside to cool for 15 minutes.

In a salad bowl, whisk together the lemon zest, lemon juice, olive oil, honey, 1 teaspoon salt, and ½ teaspoon pepper. Add the cooled couscous, watermelon, feta, and watercress. Gently toss until all the ingredients are combined. Season to taste with salt and pepper. Serve immediately.