



PROVOLONE AND ARTICHOKE CHEESE BALL WITH TOASTED PINE NUTS

By: Simply Creative Chef Rob Scott

INGREDIENTS:

1 8-ounce package cream cheese, at room temperature

½ cup grated provolone (about 2 ounces)

¼ cup pitted kalamata olives, chopped

¼ cup chopped roasted red peppers

12 thin slices salami, diced (about 2 ounces)

1 6-ounce jar marinated artichoke hearts, drained and chopped (about ½ cup)

Pinch of crushed red pepper flakes

1/3 cup toasted pine nuts

Crackers, for serving

Parsley, for serving

YIELDS 12 SERVINGS

DIRECTIONS:

- Mix the cream cheese, provolone olives, roasted red peppers, salami, artichoke hearts, and crushed red pepper flakes in a medium bowl until well combined
- Chill until firm and the flavors have blended, at least 4 hours or up to overnight
- Shape the mixture into a ball and roll in the pine nuts
- Serve with the crackers and garnish with the parsley



ROASTED PARSNIPS, CARROTS, BRUSSELS SPROUTS & SWEET POTATOES

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INGREDIENTS:

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| 1/3 cup extra-virgin olive oil | 1 cup sweet potatoes (about 1 pound),
cut into 1 ½ inch thick slices |
| 3 medium carrots (about ¾ pounds), cut
into 1 ½ inch thick circles | 1 tablespoon dried oregano |
| 1 ½ cups brussels sprouts (about ½ pound),
halved | 1 tablespoon dried rosemary |
| 4 cups red bliss potatoes (about 1 pound),
cut into 1 ½ inch thick slices | 1 teaspoon dried thyme |
| 3 medium parsnips (about 1 pound), cut
into 1 ½ inch thick slices | 1 teaspoon dried basil |
| | ¼ teaspoon sea salt |
| | 1 teaspoon freshly ground black pepper |

YIELDS 6 SERVINGS

DIRECTIONS:

- Preheat oven to 400 degrees F.
- Grease a large baking sheet pan with extra-virgin olive oil.
- Place the vegetables on the baking sheet pan and add the dried herbs, salt, and pepper.
- Toss well, evenly coating all the vegetables with the seasonings and oil – add more oil if the vegetables seem dry.
- Spread the vegetables evenly on the baking sheet pan.
- Place on middle rack in oven and bake for 35-40 minutes.



SWEET CINNAMON CHOCOLATE PUMPKIN BREAD

By: Simply Creative Chef Rob Scott

INGREDIENTS:

1 $\frac{3}{4}$ cups all purpose flour
1 teaspoon baking soda
2 teaspoons ground cinnamon
 $\frac{1}{4}$ teaspoon ground nutmeg
 $\frac{1}{4}$ teaspoon ground cloves
 $\frac{1}{4}$ teaspoon ground ginger
 $\frac{3}{4}$ teaspoon salt
2 large eggs, at room temperature

$\frac{1}{2}$ cup granulated sugar
 $\frac{3}{4}$ cup packed light or dark brown sugar
1 $\frac{1}{2}$ cups pumpkin puree
 $\frac{1}{2}$ cup vegetable oil, canola oil or melted coconut oil
 $\frac{1}{4}$ cup orange juice
 $\frac{2}{3}$ cup semi-sweet chocolate chips

YIELDS 1 LOAF

DIRECTIONS:

- Adjust the oven rack to the lower third position and preheat the oven to 350 degrees F
- Spray a 9x5 inch loaf pan with non-stick spray and set aside
- In a large bowl, whisk the flour, baking soda, cinnamon, nutmeg, cloves, ginger, and salt together until combined
- In a medium bowl, whisk the eggs, granulated sugar, and brown sugar together until combined
- Whisk in the pumpkin, oil, and orange juice

SWEET CINNAMON CHOCOLATE PUMPKIN BREAD

continued

DIRECTIONS:

- Pour the wet ingredients into the dry ingredients and gently mix together using a rubber spatula or wooden spoon – there will be a few lumps, do not overmix
- Gently fold in the chocolate chips
- Pour the batter into the prepared loaf pan
- Bake for 60-65 minutes
- Allow the bread to cool completely in the pan on a wire rack before removing and slicing
- Cover and store leftover bread at room temperature for up to 4 days or in the refrigerator for up to 10 days

Please read recipe and watch video before starting for best results

Please use exact ingredients on recipe for best results.



THANKSGIVING APPLE PIE CRUMBLE MUFFINS

By: Simply Creative Chef Rob Scott

INGREDIENTS:

Crumble:

½ cup all-purpose flour
¼ cup and 2 tablespoons brown sugar,
light or dark
1 tablespoon granulated sugar
¾ teaspoon ground cinnamon
3 tablespoons unsalted butter, melted

Muffins:

¼ cup canola oil (or vegetable oil)
¼ cup firmly packed light brown sugar
2 tablespoons granulated sugar

¼ cup buttermilk
1 large egg, lightly beaten
¾ teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking powder
½ teaspoon ground cinnamon
¼ teaspoon salt
1 cup peeled and chopped apples, apple
pieces chopped small – you can use
preferred apple. I like to use a sweet/tart
type like Golden delicious or Gala

YIELDS 6-8 MUFFINS

DIRECTIONS:

- Preheat the oven to 375 degrees F
- Line a 6-count muffin time with paper liners or grease/flour

Crumble:

- Prepare the crumble first by whisking together flour, sugars, and cinnamon
- Pour the melted butter into the mixture and using a fork, stir until crumbles form and set aside

THANKSGIVING

APPLE PIE CRUMBLE

MUFFINS

continued

DIRECTIONS:

Muffins:

- In a medium-large bowl, whisk together oil, brown sugar, granulated sugar, and buttermilk
 - Whisk well until all ingredients are well combined, about 1 minute
 - Add egg, whisking until combined
 - Stir in vanilla extract
 - In a separate, medium-sized bowl, stir together flour, baking powder, cinnamon, and salt
 - Gradually stir flour mixture into wet mixture until just combined – do not over-mix
 - Gently fold in apple pieces
 - Divide batter into prepared muffin tins, filling each about $\frac{1}{4}$ of the way full
 - Top with crumble topping, splitting evenly among each muffin
 - Bake for 25 minutes until toothpick inserted in center should come out mostly clean with no wet batter on it
 - Allow muffins to cool before eating
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