



# **My Recipe Book**

**Week 6**

**Comfort Food Classics**



# **Air Fryer English Muffin Pizzas**

## **Ingredients:**

**6 English Muffins**

**15 oz jar pizza sauce**

**3 cups shredded mozzarella cheese**

**4 oz mini pepperoni**

**Italian seasoning, garlic powder**

## **Instructions:**

- 1. Split English Muffins in half so you have 12 English Muffin halves**
- 2. Place english muffins split side up in the air fryer for 2 to 3 minutes at 400 degrees**
- 3. Remove from air fryer and top each with pizza sauce, cheese, mini pepperoni, Italian seasoning, and garlic powder**
- 4. Note: Check after a minute and if a pepperoni or two flew off, just add them back on**
- 5. Place back into the air fryer for 3 to 4 minutes at 400 degrees. Check after 3 minutes and remove when done to desired crispness**
- 6. Note: Depending on the size of your air fryer this may need to be done in smaller batches**

# **Super Easy Soft Pretzel Bites**

## **Ingredients:**

**1 can refrigerated biscuit dough (8 ct.)**

**$\frac{1}{4}$  cup baking soda**

**1 egg**

**1 tablespoon water for egg wash**

**Coarse salt**

## **Instructions:**

- 1. Preheat oven to 425°F. Line large baking sheet with parchment paper**
- 2. Separate biscuits and roll each into a small rope. Cut into 4 equal pieces**
- 3. Fill a large pot halfway with water and bring to a boil. Once boiling, carefully stir in baking soda**
- 4. Working in batches, drop dough balls into baking soda bath and boil 15 seconds on each side. Use a slotted spoon to transfer dough balls to baking sheet**
- 5. In a small bowl, mix together the egg with 1 tablespoon water. Brush egg wash over each dough ball and immediately sprinkle with salt**
- 6. Bake for 15 minutes, until golden. Some will be darker than others**

# **Pillsbury Biscuit Garlic Butter Cheese Bombs**

## **Ingredients:**

**1 can refrigerated biscuit dough (8 ct.)**

**½ cup shredded mozzarella cheese**

**½ cup**

**1 tablespoon water for egg wash**

**Coarse salt**

## **Instructions:**

- 1. Preheat oven to 425°F. Line large baking sheet with parchment paper**
- 2. Separate biscuits and roll each into a small rope. Cut into 4 equal pieces**
- 3. Fill a large pot halfway with water and bring to a boil. Once boiling, carefully stir in baking soda**
- 4. Working in batches, drop dough balls into baking soda bath and boil 15 seconds on each side. Use a slotted spoon to transfer dough balls to baking sheet**
- 5. In a small bowl, mix together the egg with 1 tablespoon water. Brush egg wash over each dough ball and immediately sprinkle with salt**
- 6. Bake for 15 minutes, until golden. Some will be darker than others**



# **Pepperoni Pizza Panini**

## **Ingredients:**

**1 loaf panini bread**

**1 pkg pepperonis**

**1 jar pizza sauce**

**2 cups mozzarella cheese**

**16 tbsp butter more/less**

## **Instructions:**

- 1. Butter one side of each piece of bread. I estimated 2 tbsp of butter per piece of bread but you can use less. It depends on how big your bread is and how much you put on it. You want the whole area covered with a thin layer.**
- 2. On the non-buttered side of one piece of bread for each person, place the desired amount of pizza sauce, pepperoni, and mozzarella cheese. Make sure the cheese is on top so the top piece of bread will stick.**
- 3. Place the non-buttered side of the other piece of bread and lay it on top. So each buttered side of the bread should be on the outside.**
- 4. Place one sandwich at a time in the panini maker for one to two minutes until golden brown.**

# **Nachos**

## **Ingredients:**

**1 bag tortilla chips**

**2 cups shredded mexican blend cheese**

**1 15 ounce can black beans, drained and rinsed**

## **Instructions:**

- 1. Preheat the oven to 350 degrees.**
- 2. Place 1/2 of chips in an oven safe dish or on a cookie sheet. Cover with 1/2 of the cheese and beans.**
- 3. Cover with the remaining chips, cheese and beans and bake for 10-15 minutes or until cheese is melted over chips.**
- 4. Top with guacamole, sour cream, salsa and or olives.**