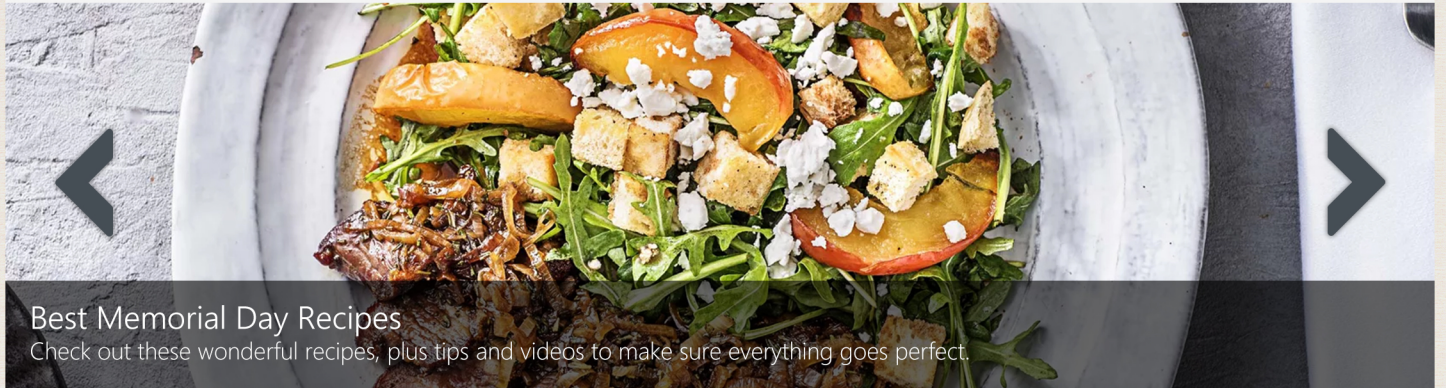




Best Memorial Day Recipes

Check out these wonderful recipes, plus tips and videos to make sure everything goes perfect.



Russian
Recipes



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Hottest Recipes Today



Meatloaf and Mash

with Ketchup Glaze, Gravy, and Green Beans

760 kcal 35 minutes ★★★★★



Pork Carnitas Tacos

with Pickled Onion and Monterey Jack Cheese

760 kcal 30 minutes ★★★★★



Baked Chicken Legs

with Mac 'n' Cheese, Broccoli, and Ranch Spice

EXTRA MEAL
760 kcal 30 minutes ★★★★★



Korean Beef Bibimbap

with Zucchini, Mushrooms, and Carrot

760 kcal 30 minutes ★★★★★



Salmon Limone

with Couscous, Italian Herbs, and a Zucchini Rib'bon Salad

PREMIUM
760 kcal 30 minutes ★★★★★



Beef Chiles Rellenos

with Poblano Peppers and Chipotle Sauce

730 kcal 35 minutes ★★★★★



Cuban-Spiced Steak

with Poblano Peppers, Rice, and Garlic Lime Crema

840 kcal 45 minutes ★★★★★



Pork and Corn Salsa

with a Cheesy Burrito for Lunch

SPECIAL DINNER
500 kcal 45 minutes ★★★★★

 > Recipes > American Recipes

"Little Ears" Pasta

with Italian Pork Sausage, Baby Broccoli PREMIUM



Total Time	30 minutes
Preparation Time	15 minutes
Cooking Time	15 minutes
Cooking difficulty	Level 1
Allergens	Wheat • Milk • Eggs



Ingredients / serving 2 people

Baby Broccoli	6 ounce
Sweet Italian Pork Sausage	9 ounce
Chili Flakes	1 teaspoon
Pesto	2 ounce
Parmesan Cheese	¼ cup

Directions

Wash and dry all produce. Bring a large pot of salted water to a boil. Trim woody bottom ends from baby broccoli, then cut stalks and florets into 1-inch pieces. Remove sausage from casings.

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Pasta Parmesan
with Zucchini, Tuscan Herbs, and Marinara Sauce



Beef Ragù Spaghetti
with Zucchini and Italian Seasonings



Turkey Bolognese
with Carrot, Zucchini, and Cheesy Garlic Bread



Lobster Ravioli
with Chorizo in a Sherry Cream Sauce

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Balsamic Rosemary Strip Steak

with Garlic Herb Toasts and a Roasted Apple Salad EXTRA MEAL



880 kcal 45 minutes



Argentine Chimichurri Steak

with a Sweet Potato, Poblano, and Tomato Jumble



760 kcal 35 minutes



New York Strip Steak

with Truffle Butter over Mashed Potatoes



550 kcal 25 minutes



Hoisin-Marinated Rib-Eye Steak

with Bok Choy, Scallion Pesto, and Mashed Potatoes PREMIUM



960 kcal 45 minutes



Sliced Steak Tagliata

with Sweet Potatoes, Green Beans, and Tomato Vinaigrette



850 kcal 25 minutes



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with Ketchup Glaze, Gravy

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with Pickled Onion and Monterey Jack Cheese

231 Likes 173 Saved



Baked Chicken

with Mac 'n' Cheese, Broccoli, and Ranch Spice

EXTRA MEAL

234 Likes 121 Saved



Korean Beef Bibimbap

with Zucchini, Mushrooms, and Carrot

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Salmon Limone

with Couscous, Italian Herbs, and a Zucchini Rib'bon Salad

PREMIUM

760 kcal 30 minutes



Beef Chiles Rellenos

with Poblano Peppers and Chipotle Sauce

730 kcal 35 minutes



Cuban-Spiced Steak

with Poblano Peppers, Rice

840 kcal 45 minutes



Cheesy Burrito

with Garlic Lime Crema

SPECIAL DINNER

500 kcal 45 minutes



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Prep Time

35 minutes

Cook Time

20 minutes

Cooking Difficulty

Level 1

Number of servings

2

Tag

Beef

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Recipe Type:

American Cuisine



Description:

Ingredients:

Put each ingredient on its own line.

Directions:

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