

Sundried Tomato One Pot Pasta



Makes 6 servings

10 minutes prep, 20 minutes cooking

Recipe courtesy of:

<https://www.budgetbytes.com/one-pot-creamy-sun-dried-tomato-pasta/>

Ingredients

- 3/4 cup sun dried tomatoes
- 3 Tbsp butter
- 3 cloves garlic, minced
- 12 oz. fettuccine
- 3/4 tsp dried basil
- Freshly cracked pepper
- 3 cups chicken broth (or vegetable)
- 3 oz. cream cheese
- 1.5 cups whole milk
- Grated Parmesan

Preparation

- Chop the sun dried tomatoes into small bite-sized pieces.
- Add the butter and garlic to a deep skillet or Dutch oven. Sauté the garlic over medium heat for about one minute, or until it is very fragrant.
- Add the fettuccine, sun dried tomatoes, dried basil, some freshly cracked pepper, and the chicken broth to the skillet.
 - If needed, break the fettuccine in half to make sure it lays flat in the skillet and is submerged in broth.
- Place a lid on the skillet, turn the heat up to high, and bring the broth to a boil.
- As soon as it reaches a boil, give the pasta a good stir, replace the lid, and turn the heat down to low or the lowest setting that maintains a simmer.
- Let the pasta simmer in the broth for 7-10 minutes, or until most of the broth is absorbed and the pasta is tender, stirring every couple of minutes and always replacing the lid.
- Keeping the heat on low, cut the cream cheese into chunks and stir it into the pasta. Once the cream cheese has melted, add the milk and stir until a smooth sauce forms.
- Finally, add the grated Parmesan over top and stir until it has melted into the sauce. Serve with extra freshly cracked pepper, if desired.
- Enjoy!

***Add bacon to make it extra special!**

Cinnamon Pecan Sandies



Makes 24 Cookies

15 minutes prep, 25 minutes cooking

Recipe courtesy of:

<https://www.budgetbytes.com/cinnamon-pecan-sandies/>

Ingredients

- 1 cup butter, room temperature
- 3/4 cup powdered sugar
- 1 tsp vanilla extract
- 2 Tbsp water
- 1/4 tsp salt
- 2 cups flour
- 1 cup pecans
- 1.5 tsp cinnamon

Preparation

- Preheat the oven to 325°F. Line two baking sheets with parchment paper.
- Add the room temperature butter and powdered sugar to a mixing bowl.
- Beat the two together until light and creamy
- Add the vanilla extract, water, and salt and beat until combined.
- Finally, begin to add the flour adding 1/2 cup at a time, until all of the flour is incorporated.
- Finely chop the pecans, then briefly mix them into the cookie dough.
- Finally, sprinkle the cinnamon over the cookie dough and use your hands to fold the dough onto itself 3-4 times, or just enough to create swirls of cinnamon throughout the dough, but not have it evenly mixed.
- Divide and shape the cookie dough into 24 balls, about 2 Tbsp each.
- Place the shaped dough onto the cookie sheets then use the palm of your hand or the bottom of a glass to press the dough balls into thick discs.
- Bake the pecan sandies for 22-25 minutes, or until the cookies are barely golden on the edges. The appearance of the cookies won't change much after baking. Allow the cookies to cool slightly before serving.
- Enjoy!

***Perfect for dipping in hot chocolate on cold winter days!**