

100 Easy, Fast, and Delicious Recipes That Anyone Can Make



Healthy Sweets & Treats : 100 Easy, Fast & Delicious Recipes that Anyone Can Make by Alex M

★★★★★ 5 out of 5

Language : English

File size : 8150 KB

Screen Reader : Supported

Print length : 146 pages

Lending : Enabled



Are you tired of spending hours in the kitchen, slaving over complicated recipes? Do you wish you could cook delicious meals quickly and easily? If so, then this is the cookbook for you!

This cookbook is filled with 100 easy, fast, and delicious recipes that anyone can make. The recipes are simple to follow and require only a few ingredients. They are perfect for busy weeknights or when you just don't have time to cook.

The recipes in this cookbook are divided into the following categories:

- Appetizers
- Soups and Salads
- Main Courses

- Side Dishes
- Desserts

Whether you are a beginner cook or a seasoned pro, you will find something to love in this cookbook. The recipes are perfect for any occasion, from casual family dinners to formal dinner parties.

So what are you waiting for? Start cooking today and enjoy the delicious meals that you can make with this cookbook!

Here are a few of the delicious recipes that you will find in this cookbook:

- One-Pot Pasta
- Sheet Pan Chicken and Vegetables
- Slow Cooker Pulled Pork
- Homemade Pizza
- Chocolate Chip Cookies

One-Pot Pasta

This one-pot pasta is the perfect weeknight meal. It is quick and easy to make, and it is delicious!

Ingredients:

- 1 pound pasta
- 1 tablespoon olive oil
- 1/2 cup chopped onion

- 2 cloves garlic, minced
- 1 (28 ounce) can diced tomatoes
- 1 (15 ounce) can black beans, rinsed and drained
- 1 (15 ounce) can corn, drained
- 1 teaspoon chili powder
- 1/2 teaspoon cumin
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup shredded cheddar cheese (optional)
- 1/4 cup chopped fresh cilantro (optional)

Instructions:

1. Cook the pasta according to the package directions.
2. While the pasta is cooking, heat the olive oil in a large pot or Dutch oven over medium heat.
3. Add the onion and cook until softened, about 5 minutes.
4. Add the garlic and cook for 1 minute more.
5. Stir in the tomatoes, black beans, corn, chili powder, cumin, salt, and black pepper.
6. Bring to a boil, then reduce heat and simmer for 15 minutes.
7. Add the cooked pasta to the pot and stir to combine.
8. Top with shredded cheddar cheese and cilantro, if desired.

[Back to top](#)

Sheet Pan Chicken and Vegetables

This sheet pan chicken and vegetables is a healthy and delicious meal that is easy to make.

Ingredients:

- 1 pound boneless, skinless chicken breasts
- 1 tablespoon olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup broccoli florets
- 1 cup cauliflower florets
- 1/2 cup carrots, sliced
- 1/4 cup red onion, chopped

Instructions:

1. Preheat oven to 400 degrees F (200 degrees C).
2. Line a baking sheet with parchment paper.
3. Place the chicken breasts on the prepared baking sheet.
4. Drizzle with olive oil and season with salt and black pepper.
5. Add the broccoli, cauliflower, carrots, and red onion to the baking sheet.

6. Toss the vegetables with olive oil and season with salt and black pepper.
7. Roast in the preheated oven for 20-25 minutes, or until the chicken is cooked through and the vegetables are tender.

Back to top

Slow Cooker Pulled Pork



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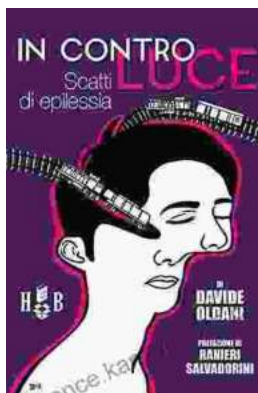
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