SKILLET GNOCCHI



INGREDIENTS

1 tbsp (15 mL) butter

1 lb. (450 g) gnocchi

4 oz. (125 g) cream cheese

1½ cups (375 mL) milk

1 jar (12 oz./340 mL) marinated artichokes, drained and chopped

6 oz. (175 g) frozen, chopped spinach (about ½ a bag)

2 oz. (60 g) Parmesan cheese, finely grated (1 cup/250 mL), divided

1 tbsp (15 mL Garlic Parmesan Seasoning

DIRECTIONS

1. Heat the butter over medium heat in the 12" (30-cm) Stainless Steel Skillet for 2 minutes and set the broiler to HIGH.
2. Add the gnocchi to the pan and cook for 3–5 minutes, stirring occasionally, or until the gnocchi start to brown.
3. Add the cream cheese, milk, artichokes, spinach, half of the Parmesan, and seasoning to the pan.
4. Bring the mixture to a simmer and cook, uncovered, for 2–3 minutes.
5. Sprinkle the remaining Parmesan on top and place the pan under the broiler for 4–6 minutes, or until the cheese is browned.
6. Let it sit for 5 minutes before serving.

MEATBALL SUBS



INGREDIENTS

½ cup (125 mL) mayonnaise

¼ cup (60 mL) whole grain mustard

1 lb. (450 g) ground turkey

1 egg

¼ cup (60 mL) breadcrumbs

2½ (12 mL) Rotisserie Seasoning Salt Blend , divided

1 tbsp (15 mL), plus 2 tsp (10 mL) olive oil, divided

1 red bell pepper, seeded and sliced

½ yellow onion, sliced

4 sub or French rolls, toasted

4 slices colby jack cheese

¼ cup (60 mL) chopped basil

DIRECTIONS

1. Combine the mayonnaise and mustard in a small bowl. Refrigerate until ready to use.
2. Combine the turkey, egg, breadcrumbs, 2 tsp (10 mL) of the seasoning, and 2 tsp (10 mL) of the oil. Form into 12 meatballs, about 1 oz. (30 g) each.
3. Heat 1 tbsp (15 mL) of the oil in a large skillet over medium heat for 5 minutes. Add the pepper, onion, and ½ tsp (2 mL) of the seasoning to the skillet and cook until slightly softened, about 3 minutes.
4. Move the veggies to one side of the skillet and add the meatballs to the other side. Cook until the turkey reaches 165°F (74°C), 11–13 minutes. Flip the meatballs halfway through. Stir the pepper and onion occasionally.
5. To assemble, spread the mustard-mayo sauce onto the bread, and add 3 meatballs, cheese, veggies, and basil.

SALT & VINEGAR WINGS



INGREDIENTS

Wings

2 lbs. (1 kg) chicken wingettes or drumettes

2 tbsp (30 mL) oil, divided

1 tbsp + 1 tsp (20 mL) Salt & Vinegar Seasoning, divided

2 small heads broccoli, cut into large florets

½ oz. (15 g) Parmesan cheese, finely grated (¼ cup/ 60 mL

Sauce

¼ cup (60 mL) mayonnaise

¼ cup (60 mL) sour cream

2 tsp (10 mL) Salt & Vinegar Seasoning

DIRECTIONS

1. Preheat the oven to 450°F (230°C).
2. Pat the wings dry with a paper towel and place them in a bowl. Toss the wings with 1 tbsp (15 mL) of the oil and 1 tbsp (15 mL) of the seasoning. Place the wings on one side of a sheet pan, leaving room for the broccoli. Bake for 20 minutes.
3. Microwave the broccoli with about ½ cup (125 mL) of water, covered, for 7–8 minutes, or until bright green and fork tender. Drain the broccoli and pat dry.
4. Remove the wings from the oven then set the oven to broil on high. Place the steamed broccoli on the other side of the sheet pan. Using a heavy bottomed bowl or mug, press down firmly on the broccoli florets to flatten.
5. Whisk together the remaining oil and seasoning in a small bowl. Brush the oil mixture onto the broccoli.
6. Broil the wings and broccoli until they're cooked through and everything is golden brown and crispy, about 8–10 minutes. Sprinkle the broccoli with the Parmesan cheese during the last minute of cooking.
7. Meanwhile, combine the sauce ingredients in a small bowl. Serve the wings and broccoli with the dipping sauce.

Cut out each recipe and pair with spice for gifting ❤️