



Delicious Brunch



Baxters Butternut Squash & Mascarpone with Lima Beans Soup

Prep Time
1 mins

Cook Time
5 mins

Total Time
6 mins

Ingredients

2 cans of Baxters Deli Inspired Sweet Potato & Chana Dalh Lentils with Chickpeas Soup

Directions:

1. Empty contents Baxters Deli Inspired Sweet Potato & Chana Dalh Lentils with Chickpeas Soup into a saucepan. Heat, stirring often. Once the soup reaches desired temperature remove, and place into serving bowls.



Crust Less Shrimp Quiche

Prep Time
12 hours

Cook Time
25 mins

Total Time
12 hours 25 mins

Ingredients

1 pound shrimp (medium shrimp cooked, deveined and with tails removed)
1/3 cup onion, chopped
1 (4.5 ounce) jar sliced mushrooms, drained and with liquid pressed out
3 large eggs, beaten

1 cup sour cream
1 tablespoon seafood seasoning
1 1/4 cup grated extra-sharp cheddar cheese, divided

Directions:

1. Preheat oven to 350F; spray a 9-inch deep-dish glass pie plate with cooking spray.
2. If shrimp is frozen, thaw, rinse and drain, and then press between layers of paper towel to remove most of the water. Lay shrimp in bottom of prepared pie plate.
3. Scatter onion over shrimp; scatter mushrooms over onions.
4. In a small bowl, combine eggs, sour cream, seafood seasoning and 1 cup cheese; pour over pie plate and smooth evenly.
5. Bake at 350F for 40 minutes.
6. Scatter remaining 1/4 cup cheese over top; return to oven and bake 10 minutes more, or until cheese is melted and a knife inserted near center comes out clean.

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Asparagus Salad

Prep Time	Cook Time	Total Time
12 mins	15 mins	27 mins

Ingredients

1/3 cup balsamic vinegar	2 pounds asparagus, tough ends trimmed, cut on diagonal into 2-inch pieces
3 tablespoons olive oil	1 small red bell pepper, diced
1 tablespoon Dijon mustard	1/3 cup chopped pecans, toasted
1 tablespoon chopped fresh marjoram	
1 teaspoon minced garlic	

Directions:

1. Boil vinegar in heavy small saucepan over medium heat until reduced by half, about 3 minutes. Pour vinegar into large bowl. Whisk in oil, mustard, marjoram and garlic. Season dressing to taste with salt and pepper.
2. Cook asparagus in large pot of boiling salted water until crisp-tender, about 4 minutes. Drain; rinse with cold water and drain again. Add asparagus and bell pepper to dressing; toss to blend well. Sprinkle with pecans and serve.



Brie-Filled Roasted Pears

Prep Time	Cook Time	Total Time
10 mins	30 mins	40 mins

Ingredients

4 semi-ripe Bosc pears	3/4 cup semi-sweet wine (Riesling)
1/2 cup powdered sugar	1 star anise
2 tbsp. unsalted butter	1 cinnamon stick
1 Brie	

Directions:

1. Preheat oven to 400 degrees.
2. Quarter and core the pears, then place cut-side up (skin-side down) and dust with powdered sugar.
3. Melt butter in an oven-safe Dutch oven or similar over medium-high heat. Once the butter is melted, add pears cut-side down to pan and cook until browned, about 8-10 minutes.
4. Flip pears skin-side up, add wine, star anise, brie and cinnamon stick; place into oven for 15-20 minutes. The wine should reduce down to a syrup consistency and the pears will be tender.
5. Flip pears so the skin is down, top with brie and broil for 5 minutes, or until brie is soft.
6. Transfer pears to a serving dish, drizzle with syrup from pan.

