

Gourmet On The Go



Baxters Sweet Potato & Chana Dahl Lentils with Chickpeas Soup and Crostini Stir Sticks

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
Crostini Stir Sticks

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.
2. Place the soup on a small plate. Place the Crostini Stir sticks beside the bowl of soup on the plate.



Roast Beef & Roasted Red Pepper on a Baguette

Prep Time
12 hours

Cook Time
25 mins

Total Time
12 hours 25 mins

Ingredients

3 tablespoons chopped drained roasted red peppers from jar
3 tablespoons slivered pitted black olives (such as Kalamata)
1 1/2 teaspoons dried thyme
1 teaspoon red wine vinegar

5 ounces fresh goat cheese
16 1/4-inch-thick diagonal baguette slices
toasted 1 ounce baby arugula
16 very thin slices rare roast beef

Directions:

1. Mix red peppers, olives, thyme, and vinegar in small bowl for relish. (Can be made 1 day ahead. Cover and refrigerate.)
2. Reserve 2 tablespoons goat cheese for garnish.
3. Spread remaining goat cheese on toasted baguette slices. Divide arugula among toasts. Fold roast beef slices to fit toasts; place atop arugula.
4. Sprinkle beef slices lightly with salt and pepper. Top each with 1/3 teaspoon reserved goat cheese and small dollop of relish. Arrange crostini on platter and serve.



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Cranberry Chocolate-Chip Oatmeal Cookies

Prep Time
12 mins

Cook Time
15 mins

Total Time
27 mins

Ingredients

1 cup all-purpose flour	1/2 cup sugar
3/4 teaspoon ground cinnamon	1 large egg, at room temperature
1/2 teaspoon baking powder	1/2 teaspoon pure vanilla extract
1/2 teaspoon baking soda	2 cups old fashioned oats
1/2 teaspoon fine sea salt	1 cup dried cranberries
1 stick unsalted butter at room temperature	1 (4-ounce) 60 percent cacao bittersweet chocolate bar, chopped into 1/4-inch chunks
1/2 cup light brown sugar	

Directions:

1. Put an oven rack in the center of the oven. Preheat the oven to 350 degrees F. Line 2 baking sheets with parchment paper. Set aside.
2. In a medium bowl, whisk together the flour, cinnamon, baking powder, baking soda, and salt.
3. In a stand mixer fitted with a paddle attachment, beat the butter and sugars together until light and fluffy, about 1 minute. Add the egg and vanilla and beat until smooth. With the machine running, gradually add the flour mixture. Add the oats, cranberries and chocolate chunks. Mix until just incorporated (dough will be stiff).
4. Using a 4-ounce cookie scoop, scoop slightly rounded mounds of the dough into 12 (2-inch-diameter) balls. Arrange 6 balls of dough, spaced evenly apart, on each baking sheet.
5. Using the back of a spoon, flatten the tops slightly and bake until the cookies are slightly golden on the edges, about 13 to 15 minutes. Allow the cookies to cool on the baking sheet for 20 minutes before serving. Enjoy!

