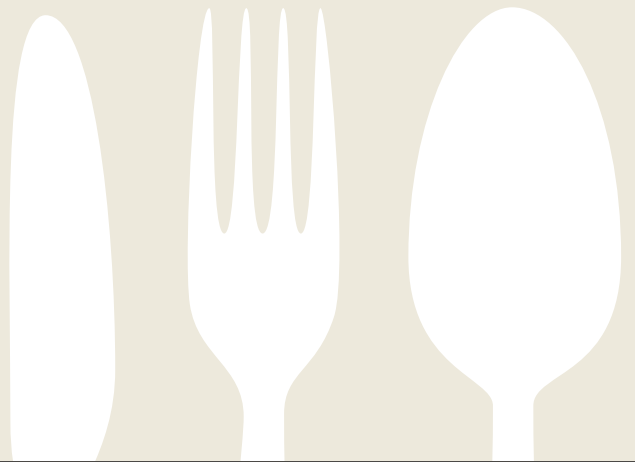


NEW HOME *New Meals*



MILLER
FOREVER
HOMES

EASY GREEK SALAD

This easy Greek salad recipe is a flavorful, refreshing side dish!

Ingredients

- ¼ cup extra-virgin olive oil
- 3 tablespoons red wine vinegar
- 1 garlic clove, minced
- ½ teaspoon dried oregano, more for sprinkling
- ¼ teaspoon Dijon mustard
- 1 English cucumber, cut lengthwise, seeded, and sliced ¼-inch thick
- 1 green bell pepper, chopped into 1-inch pieces
- 2 cups halved cherry tomatoes
- 5 ounces feta cheese, cut into ½ inch cubes
- ⅓ cup thinly sliced red onion
- ⅓ cup pitted Kalamata olives
- ⅓ cup fresh mint leaves
- ¼ teaspoon sea salt
- Freshly ground black pepper

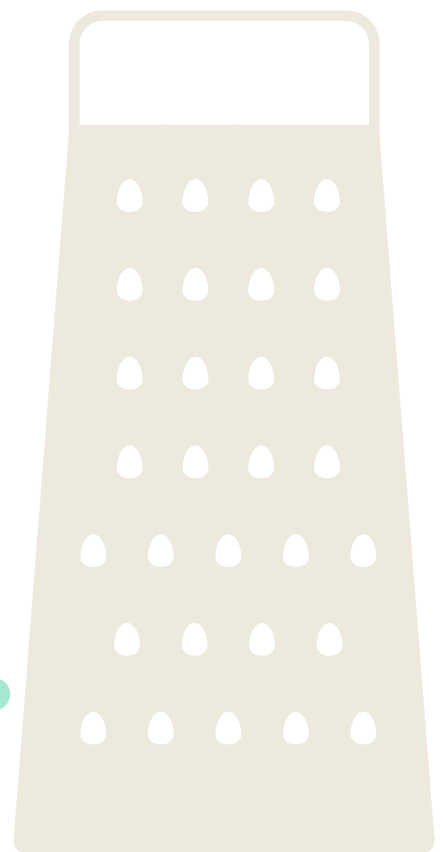
Directions

1

In a small bowl, whisk together the olive oil, vinegar, garlic, oregano, mustard, salt, and several grinds of pepper.

2

On a large platter, arrange the cucumber, green pepper, cherry tomatoes, feta cheese, red onions, and olives. Drizzle with the dressing and very gently toss. Sprinkle with a few generous pinches of oregano and top with the mint leaves. Season to taste and serve.



CHICKEN PARMESAN SLIDER BAKE

Sliders are the perfect finger food for any get-together, and this flavorful chicken Parmesan version won't disappoint.

Ingredients

- 24 ounces frozen breaded chicken tenders
- 1 package (12 ounces) Hawaiian sweet rolls
- 1 package (7-1/2 ounces) sliced provolone and mozzarella cheese blend
- 1 jar (24 ounces) marinara sauce

Topping

- 1/2 cup butter, cubed
- 1 teaspoon garlic powder
- 1 teaspoon crushed red pepper flakes
- 1/4 cup grated Parmesan cheese
- 2 tablespoons minced fresh basil

Directions

- 1* Preheat oven to 375°. Prepare chicken tenders according to package directions. Meanwhile, without separating rolls, cut horizontally in half; arrange roll bottoms in a greased 13x9-in. baking dish. Place half of cheese slices over roll bottoms. Bake until cheese is melted, 3-5 minutes.
- 2* Layer rolls with half of sauce, chicken tenders, remaining sauce and remaining cheese slices. Replace top halves of rolls.
- 3* For topping, microwave butter, garlic powder and red pepper flakes, covered, on high, stirring occasionally, until butter is melted. Pour over rolls; sprinkle with Parmesan cheese. Bake, uncovered, until golden brown and heated through, 20-25 minutes. Sprinkle with basil before serving.



SLOW COOKER POTATO SOUP

A rich, thick cozy dish that you can whip up on a busy weeknight.

Ingredients

- 4 - 5 pounds russet potatoes washed. NOT peeled, Diced.
- 1 medium yellow onion diced
- 10 cloves garlic, minced
- 6 - 8 cups chicken stock
- 16 oz cream cheese softened
- 1 tablespoon seasoned salt

Optional garnishes: crumbled bacon shredded cheese, green onions.

Go vegetarian by swapping the bacon for mushrooms.

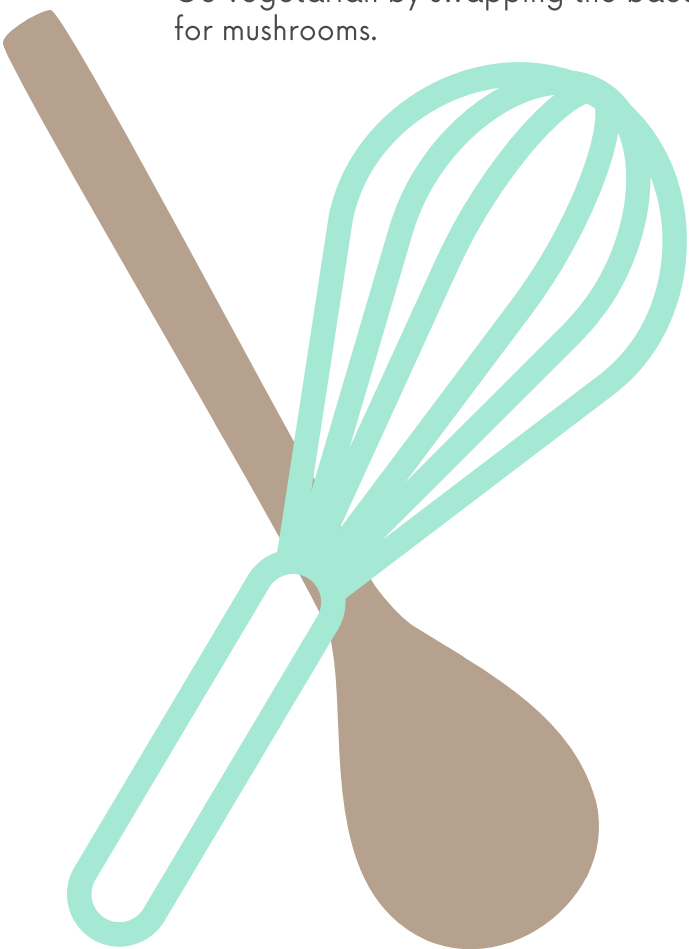
Directions

SLOW COOKER DIRECTIONS

- Add potatoes, onion, garlic, seasoning, and chicken stock to slow cooker.
- Cook on high for 6 hours or low for 10 hours.
- Add the softened cream cheese and puree soup with an immersion blender until the cheese is incorporated and about half the soup is blended.
- Stir well, top with your choice of garnishes & enjoy!

INSTANT POT DIRECTIONS

- Add potatoes, onion, garlic, seasoning, and chicken stock to instant pot. Cover and set to 'sealing'.
- Cook on manual (high pressure) for 5 minutes, then natural pressure release for about 10 minutes.
- Add the softened cream cheese and puree soup with an immersion blender until the cheese is incorporated and about half the soup is blended.
- Stir well, top with your choice of garnishes & enjoy!



PORK CHOPS & TOMATO-BACON GRAVY

This recipe will remind you of how good a pork chop can be, making a company-worthy meal in under an hour.

Ingredients

- 4 thick-cut bacon slices
- 4 (1-inch-thick) bone-in center-cut pork chops (10 oz.)
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- 8 oz. fresh green beans
- 1 medium shallot, sliced
- 1 tablespoon olive oil
- 1-pint cherry tomatoes
- 2 tablespoons all-purpose flour
- 1 cup unsalted beef stock
- 2 tablespoons chopped fresh flat-leaf parsley

Directions

- 1* Preheat oven to 400°F. Cook bacon in a skillet over medium until crisp, turning occasionally, about 8 minutes. Remove bacon to paper towels to drain; set aside. Reserve drippings in skillet off heat. Sprinkle pork chops evenly with 1/2 teaspoon each of the salt and pepper. Place skillet over medium-high; add pork chops, and cook in hot drippings until well browned, 3 minutes per side. Transfer pork chops to one end of an aluminum foil-lined rimmed baking sheet; set aside. (Do not wipe skillet clean.)
- 2* Toss green beans, sliced shallot, and oil together with 1/4 teaspoon each of the salt and pepper. Set aside.
- 3* Place skillet with remaining drippings over medium-high. Add tomatoes and remaining 1/4 teaspoon each salt and pepper. Cook, stirring occasionally, until blistered and beginning to burst, about 3 minutes. Sprinkle with flour, and cook, stirring constantly, 1 minute. Add stock; stir until smooth. Reduce heat to medium, and simmer until thickened, 5 minutes.
- 4* Add green bean mixture to opposite side of baking sheet from pork chops. Place in preheated oven; cook until a thermometer inserted into thickest portion of pork chops registers 145°F and green beans just begin to brown, about 10 minutes. Chop bacon; stir into tomato gravy, and serve over pork chops with green beans. Sprinkle with parsley.



FROZEN CARAMEL SLICE

Shortbread, chocolate and caramel in a wicked frozen dessert. The bonus? It's freezer-ready for ad-hoc entertaining (not that you'll want to share!).

Ingredients

- 400g shortbread biscuits
- 80g unsalted butter, melted, cooled
- 1 cup (90g) desiccated coconut
- 1.5L caramel gelato or ice cream, softened
- 400g jar dulce de leche (from gourmet food stores)
- 200g dark (70%) chocolate, chopped
- 300ml thickened cream
- 1/4 cup (60ml) sunflower oil

Directions

- 1 Grease the base and sides of a 5cm-deep, 20cm x 30cm lamington pan. Line with baking paper, leaving some overhanging.
- 2 Place shortbread in a food processor and whiz to fine crumbs. Add the butter, coconut and a pinch of salt, and pulse to combine. Press into the base of the prepared pan, using the back of a spoon to smooth the surface.
- 3 Spread over gelato, then dulce de leche. Smooth the surface, then freeze for 1 hour to firm up.
- 4 Place chocolate in a heatproof bowl. Place cream in a pan over medium heat and bring to just below boiling point. Pour the hot cream over the chocolate and stir until melted and smooth. In 2 batches, stir in the oil until combined.
- 5 Cool slightly, then pour over the slice and smooth the surface. Freeze overnight or until firm.
- 6 Remove from freezer 20 minutes before serving. Using a warm knife, cut into pieces and serve immediately.



ENJOY!

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