Quick & Easy Recipes Developed For:

By:

Mr. Food Test Kitchen

Indian Curry in a Hurry
Classic Baklava
All-in-One Paella
Very Veggie Tempura
Worth the Wait Lasagna

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Indian Curry in a Hurry
Serves 4

Take your taste buds on a spin around the world with our quick Indian Curry in a Hurry. It's packed with flavor and since it's ready in less than 30 minutes, it's perfect for a super quick weeknight dinner.

What You'll Need:
- 3 tablespoons vegetable oil
- 1 onion, coarsely chopped
- 3 cloves garlic, chopped
- 3 tablespoons curry powder
- 1 teaspoon ground cinnamon
- 1 teaspoon paprika
- 1 teaspoon salt
- 1 teaspoon sugar
- 1/2 teaspoon grated fresh ginger
- 1 cup plain yogurt
- 3/4 cup coconut milk
- 1 tablespoon tomato paste
- 2 pounds boneless, skinless chicken breast, cut into 1-inch chunks
- 2 tablespoons lemon juice
- 1/8 teaspoon cayenne pepper
- 1/2 cup frozen peas, thawed

What To Do:
1. In a large skillet over medium heat, heat oil. Add onion and sauté until golden. Stir in garlic, curry powder, cinnamon, paprika, salt, sugar, and ginger; continue stirring one minute. Add yogurt, coconut milk, and tomato paste, stirring until well combined.

2. Add the chicken, stir, and bring to a boil, then reduce heat to low and simmer 15 to 20 minutes, or until chicken is cooked through and no pink remains.

3. Stir in lemon juice, cayenne pepper, and peas; simmer 5 minutes, or until mixture is heated through.

Notes:
- Make sure you serve this with basmati rice or naan (Indian flatbread) so you don't miss any of the flavor-packed sauce -- yummy!
- If you'd rather, you can substitute 1/4 teaspoon ground dried ginger for the fresh. And you can always add a bit more cayenne pepper if you like your curry with a bit more kick!

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Classic Baklava
Serves 24

If you've ever been to Turkey, then you've heard of baklava. If you haven't, then you're about to find out what all the fuss is about. We stack sweet and nutty layers one by one, then drench them in a sticky honey-butter mixture that makes our Classic Baklava lick-your-fingers delicious. Oh yeah, it's that good.

What You'll Need:
- 3 cups chopped walnuts
- 1/4 cup sugar
- 1 teaspoon ground cinnamon
- 1 1/2 sticks (3/4 cup) butter, melted
- 1/2 of (16 ounce) package frozen phyllo dough, thawed
- Syrup Ingredients:
  - 1/2 stick (1/4 cup) butter
  - 3/4 cup honey
  - 3/4 cup sugar
  - 3/4 cup water
  - 1 teaspoon vanilla extract

What To Do:
1. Preheat oven to 350 degrees F.
2. In a medium bowl, combine walnuts, 1/4 cup sugar, and the cinnamon; set aside. Brush a thin layer of melted butter over the bottom of a 9- x 13-inch baking dish.
3. Carefully unroll the phyllo sheets onto a flat work surface. Remove one sheet of phyllo dough and place it on the bottom of the baking dish; trimming edges if necessary to fit baking dish. Brush the top of the phyllo lightly with butter. Repeat with 6 more sheets of phyllo, brushing each with butter. Evenly sprinkle half the nut mixture over the phyllo dough. Place a sheet of phyllo on top of nuts, and lightly brush with butter. Repeat 4 more times. Evenly sprinkle the remaining nut mixture on the phyllo, then repeat layering with 7 more sheets of phyllo and butter.
4. Using a sharp knife, cut the unbaked baklava on the diagonal in a diamond pattern and bake 40 to 45 minutes, or until golden brown.
5. In a medium saucepan over medium heat, combine syrup ingredients. Bring to a boil, then reduce heat to low. Cook for 5 minutes, stirring constantly. Carefully pour the mixture evenly over all the baklava. Let sit for 2 to 4 hours or until completely cooled before serving.

Notes:
Remember to keep the phyllo sheets covered with a damp paper towel to prevent them from drying out while working with them.

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All-in-One Paella
Serves 6

We wouldn't be surprised if one bite of this All-In-One Paella has you dancing the Spanish flamenco! This dish is full of color, full of spice, and full of flavor. Plus, with so many goodies inside you're going to feel like you're eating your way through a treasure chest of yummy.

What You'll Need:
- 1 tablespoon olive oil
- 1 pound boneless, skinless chicken thighs, cut into 1-inch chunks
- 1/2 pound chorizo sausage, cut into 1/4-inch slices
- 1 cup chicken broth
- 1 red pepper, cut into 1/2-inch chunks
- 1 green pepper, cut into 1/2-inch chunks
- 1/2 cup chopped onion
- 2 cups frozen peas
- 1 pound frozen shrimp, peeled and deveined, thawed
- 1 teaspoon paprika
- 1 teaspoon kosher salt
- 1 (10-ounce) package yellow long grain rice, cooked according to package directions (about 5 cups cooked)

What To Do:
1. In a large skillet, over medium-high heat, heat oil. Add chicken and sausage; cook 5 to 7 minutes, or until browned. Transfer to a plate.

2. In the same skillet, add broth; bring to a simmer. Add bell peppers, onion, and peas. Cook 4 to 6 minutes, or until heated through, stirring occasionally. Add shrimp; cook 2 to 4 minutes, or until pink. Stir in paprika, salt, and cooked rice. Return chicken and sausage to the skillet. Reduce heat to medium. Cook until heated through; serve immediately.

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Very Veggie Tempura
Serves 4

Break out the chopsticks 'cause we're taking you on a trip to the Far East with our recipe for Very Veggie Tempura. We took some of your favorite veggies, coated them in a delicious batter, and fried them to perfection. So, get out your favorite dipping sauce and get ready to start dunkin'!

What You'll Need:
- 3 cups vegetable oil
- 1 1/4 cups all-purpose flour
- 3/4 cup cornstarch, divided
- 1/4 cup baking powder
- 1 teaspoon garlic powder
- 1 1/2 teaspoons salt
- 1/8 teaspoon ground red pepper
- 1 1/2 cups cold club soda
- 1/2 head broccoli, cut into florets
- 1/2 pound whole fresh mushrooms
- 1 zucchini, cut into 1/2-inch slices
- 1 red bell pepper, cut into 1/4-inch strips

What To Do:
1. In a soup pot over medium-high heat, heat oil just until hot but not smoking.
2. In a large bowl, combine the flour, 1/2 cup cornstarch, the baking powder, garlic powder, salt, and ground red pepper. Add club soda and mix well.
3. Lightly dust the vegetables with remaining cornstarch then dip a few at a time into the batter. Gently place in the hot oil and cook 4 to 5 minutes, or until golden, turning to coat evenly. Remove with a slotted spoon and drain on paper towels. Continue until all vegetables are cooked.
4. Serve immediately, or keep warm on a baking sheet in a low oven.

Notes:
- Serve this with our Garlic Ginger Dipping Sauce, which is simply 1/2 cup soy sauce, 1/4 cup rice wine vinegar, 1/8 teaspoon ground ginger, 2 tablespoons chopped green onion, 1/4 teaspoon garlic powder, 2 teaspoons sugar, and 1 teaspoon sesame oil whisked together in a bowl. Serve immediately, or refrigerate until ready to serve.
- Make this your very own veggie tempura by using your favorite vegetables!

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Worth the Wait Lasagna
Serves 4

Homemade Italian-style lasagna takes a little extra effort, but one taste of our Worth the Wait Lasagna will prove that this one is definitely a main dish pasta bake worth waiting for.

What You'll Need:
- 12 lasagna noodles
- 1 pound bulk hot Italian sausage
- 4 cups (16 ounces) shredded mozzarella cheese, divided
- 1 (15-ounce) container ricotta cheese
- 1/3 cup grated Parmesan cheese
- 1 egg
- 1/2 teaspoon dried basil
- 1/2 teaspoon black pepper
- 2 (28-ounce) jars spaghetti sauce

What To Do:
1. Preheat oven to 375 degrees F. Cook and drain lasagna noodles according to package directions.

2. Meanwhile, in a large skillet, cook sausage over medium-high heat until no pink remains, stirring to break up sausage as it cooks. Drain off excess liquid and set aside in a large bowl to cool slightly. Add 3 cups mozzarella cheese, the ricotta and Parmesan cheeses, the egg, basil, and pepper; mix well.

3. Coat a 9- x 13-inch baking dish with cooking spray. Spread 1 cup spaghetti sauce evenly over bottom of dish. Place 3 noodles over sauce. Spread one-third of cheese mixture over noodles. Pour 1 cup spaghetti sauce over cheese mixture. Place 3 more noodles over the top and press down lightly.

4. Repeat with 2 more layers of cheese mixture, sauce, and noodles. Spoon remaining sauce over top and cover tightly with aluminum foil. Bake 1 hour.

5. Remove foil and sprinkle remaining 1 cup mozzarella cheese over top; return to oven for 5 minutes, or until cheese has melted. Remove from oven and allow to sit 10 to 15 minutes before cutting and serving.

Notes:
Top this with some fresh basil before serving for an extra burst of fresh flavor.

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