



RECIPE BASKET

Herbed Spice Turkey Breast

Ingredients:

3 to 4-pound turkey half-breast, skin on, or 6 to 7-pound turkey breast halved
2 tablespoons D&Co. Herbed Spice Mix or more to taste
1 orange quartered
1 lemon quartered
2 tablespoons of butter
1 tablespoon of extra virgin olive oil
4 sprigs rosemary
4 springs thyme
Salt and pepper

Directions:

Preheat oven to 450F. Rinse the turkey breast and pat dry with paper towel. Place quartered oranges and lemons on parchment lined rimmed baking sheet. Top with springs of rosemary and thyme. Rub butter under the turkey skin and sprinkle in D&Co. Herbed Spice Mix. Drizzle Olive oil over turkey breast sprinkle over thyme, rosemary, orange and lemon. Sprinkle over turkey breast skin D&Co. Herbed Spice Mix. Salt and pepper. Place turkey breast into the oven and cook for 20 minutes. Reduce heat to 350F and cook an additional 20 to 25 minutes or until turkey reaches 165 degrees with an instant read thermometer. Remove turkey from the oven and tent with foil for 20 minutes. Slice and serve.



RECIPE BASKET

Chicken Picata

Ingredients:

3-4 tablespoons D&Co. Kitchen Herbed Spice Mix or more to taste
1½ to 2 pounds chicken cutlets
½ cup all-purpose flour
2 tablespoons olive oil
2 tablespoons unsalted butter, divided
2 lemons, 1 juiced, 1 cut into 1/8-inch slices
2 tablespoons capers, rinsed
¼ cup dry white wine

Directions:

Sprinkle each cutlet with approximately 1 teaspoon of D&Co. Kitchen Herbed Spice Mix. In a shallow bowl or pie plate, combine the flour with the remaining herb mix. Dredge the cutlets in the flour and herb mixture.

Heat a large sauté pan over medium-high heat. Add the olive oil and 1 tablespoon of butter. Once the butter is melted and bubbly, add the cutlets. Cook 2–3 minutes per side or until internal temperature reaches 160° F. Transfer the cutlets to a plate and tent with foil to keep warm.

Return the sauté pan to the stove over medium heat. Add the lemon juice, remaining tablespoon of butter, capers and white wine. Cook for about 3 minutes or until the sauce thickens slightly. Return the cutlets to the pan along with the lemon slices and cook for 1 minute. Serve warm.



RECIPE BASKET

Ham and Cheese Turnovers

Ingredients:

1 tablespoon D&Co. Herbed Spice Mix or more to taste
1 box (2 sheets) puff pastry, thawed
8 slices Black Forest ham
8 slices sharp cheddar cheese

Directions:

Preheat oven to 400° F. Line 2 cookie sheets with parchment paper or silicone mats. On a well-floured board, roll out each puff pastry sheet to measure 12-by-16. Cut each sheet into 4 equal squares. Lay a piece of ham, cheese and ¼ teaspoon D&Co. Kitchen Herbed Spice Mix into each square. Fold 1 corner to middle. Dip a pastry brush in water and paint the folded corner edge with water. Pull the opposite corner over the painted corner and press to seal. Repeat for remaining turnovers.

The turnovers may be baked immediately or may be individually wrapped and frozen to be baked later.

Bake for 20 minutes or until top is golden brown. Cool 5 minutes and serve warm.

If frozen for later use, thaw the turnovers and then bake.



RECIPE BASKET

Herbed Spice Mix Popovers

There is nothing like a popover straight from the oven. It's made even better with D&Co. Kitchen Herbed Spice Mix and a pat of butter.

Ingredients:

1 tablespoon D&Co. Kitchen Herbed Spice Mix or more to taste
4 eggs, room temperature
1½ cups milk, warmed
½ teaspoon kosher salt
1½ cups all-purpose flour
3 tablespoons unsalted butter, melted

Directions:

Preheat oven to 450° F. Generously butter the popover pan, including the outer rims. Set aside. In a mixing bowl, whisk the eggs, milk and salt until no streaks are present. Whisk in the flour and D&Co. Kitchen Herbed Spice Mix until frothy. Stir in the butter.

Fill the popover cups $\frac{3}{4}$ way full and bake for 20 minutes without opening the oven door. Reduce heat to 350° F and bake for an additional 20 minutes, again without opening the oven door.

Remove the popovers from oven and immediately prick each one with the tip of a sharp knife to let steam escape. Serve immediately.



RECIPE BASKET

Roasted Chicken with Olives

This is one of those recipes that creates a lasting first impression. It tastes amazing and looks beautiful. No one will believe how simple this dish is to make!

Ingredients:

2 tablespoons D&Co. Kitchen Herbed Spice Mix or more to taste
1 whole chicken (3-4 pounds)
¼ cup extra virgin olive oil
1 lemon
Kosher salt to taste
Black pepper to taste
1 cup mixed pitted olives

Directions:

Preheat oven to 500° F. Rinse the chicken and pat dry. Roll the lemon on a hard surface to release juice, slice in half and squeeze inside chicken cavity. Leave the lemon halves inside. The lemon infuses flavor as the chicken cooks. Rub the entire surface of the chicken and under the skin where possible with olive oil, D&Co. Kitchen Herbed Spice Mix, salt and pepper.

Place chicken on rack in a roasting pan and roast for 20 minutes. Reduce oven temperature to 375° F. Baste the chicken and add olives around the chicken. Cook for an additional 30-40 minutes or until the internal temperature of the chicken reaches 155°. Baste every 15-20 minutes.

Let the chicken rest for 10 minutes before carving. Serve with roasted olives.



RECIPE BASKET

Creamy Carrot Sweet Potato Soup

Ingredients:

1 tablespoon virgin coconut oil
1/2 cup diced sweet onion
2 cloves garlic, minced
1 tablespoon minced fresh ginger
2 tablespoons red curry paste
4 cups vegetable broth plus more if needed
1/4 cup raw almond butter
3 cups diced peeled carrots 1/2-inch thick
3 cups diced peeled sweet potatoes 1/2-inch thick
1 teaspoon D&Co. Kitchen Herbed Spice Mix
1/2 teaspoon fine sea salt plus more to taste
Freshly ground black pepper
Minced fresh cilantro for serving
Lime juice for serving
Roasted almonds for serving

Directions:

In a large pot, melt the coconut oil over medium heat. Add the onion, garlic and ginger and sauté for 5 to 6 minutes, until the onion is translucent. Stir in the curry paste. In a small bowl, whisk together some of the broth with the almond butter until smooth. Add the mixture to the pot, along with the remaining broth, carrots, sweet potatoes, salt and D&Co. Kitchen Herbed Spice Mix. Stir until combined. Bring the soup to a low boil over medium-high heat and then reduce the heat to medium-low. Cover and simmer for 15 to 20 minutes, until the potatoes and carrots are fork tender.

Ladle the soup carefully into a blender. You will likely have to do this in a couple of batches, depending on the size of your blender. With the lid slightly ajar, to allow the steam to escape, blend on low and slowly increase the speed until the soup is completely smooth. (Alternatively, you can use an immersion blender and blend the soup directly in the pot.)

Return the soup to the pot and season with salt and black pepper. Ladle the soup into bowls and top with minced cilantro, almonds and a squeeze of lime juice, if desired.