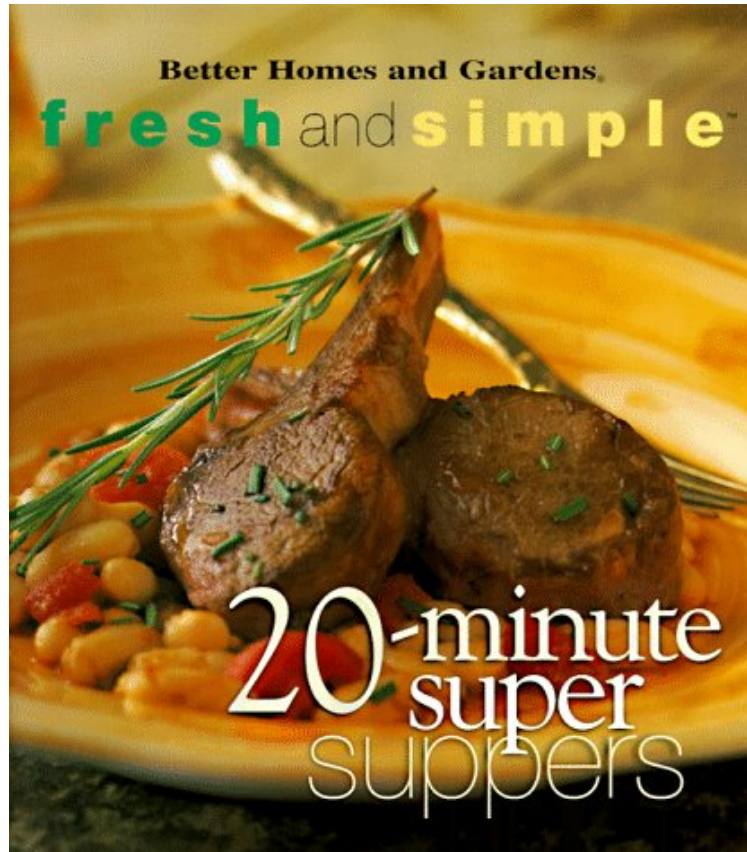


(Download pdf) 20-Minute Super Suppers (Better Homes Gardens Fresh Simple)

## 20-Minute Super Suppers (Better Homes Gardens Fresh Simple)

*Better Homes and Gardens*

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**Better Homes and Gardens : 20-Minute Super Suppers (Better Homes Gardens Fresh Simple)** before purchasing it in order to gage whether or not it would be worth my time, and all praised 20-Minute Super Suppers (Better Homes Gardens Fresh Simple):

0 of 0 people found the following review helpful. Fresh and Simple but not so Super.By kiwanissandyThe first recipe I tried was the Thai Chicken Wraps. There were heating instructions for the tortillas for both microwave and oven. The vegetables called for a packaged shredded broccoli slaw mix which definitely sped up the process because you're not slicing and dicing all those vegetables. The seasoning was salt, pepper, gingerroot and peanut sauce. I would have preferred Kikkoman Thai Style Chili Sauce because the gingerroot is so expensive and not easily kept and the peanut sauce did not remind me of Thai flavors. Nevertheless it was a good meal and ready in about 20 minutes or so.The Fabulous Focaccia Sandwiches are deli cooked rotisserie chicken that you shred and a jar of roasted red peppers. You add the spinach and mayo. I don't know if I needed a recipe to make a cold-cut sandwich?? But it wasn't ready in 15 minutes as it says because it took me a half hour to get the chicken off the bone.The Tuscan Lamb Shop Skillet called for cooking lamb rib chops without adding any seasoning, not even salt and pepper. They were then placed on a bed of cannellini beans, stewed tomatoes and balsamic vinegar. That's the dish on the cover.There are pictures for about every 5th recipe. Most are what you'd expect, there are fresh ingredients, but you're to buy the pre-cut washed vegetables for

faster prep and cooking times. Other shortcuts are quick cooking rice, use of the microwave, meat cut into small pieces for cooking, Boboli crusts, jar of pesto, refrigerator pasta, minced jar of garlic (not fresh), etc. So the cost of the meals goes up for this convenience. Some of the meals are too small for even a family of 4. The sea scallops meal is just one pound of sea scallops cooked with cajun seasoning over a bed of wilted spinach. I think each person got 3-4 scallops and 1/4 c. spinach. That's too small and certainly would have anybody coming back for more food an hour later. The Trattoria-style Spinach Fettuccine is fettuccine and cut up red and yellow tomatoes with a little feta cheese. No protein is in this recipe, so unless you're a vegetarian you'd have to add something to make it an entree. Bottom line this cookbook delivers on what it says, the meals are fresh and simple. I don't think many had more than 5-6 ingredients. Just realize you'll probably have to add additional time if you want to add sides, salad or bread. This cookbook does provide nutritional data and you know Better Homes and Gardens produces a well put together book, the pictures are nice, pages are glossy so they wipe clean, and the binding is good. The best part I liked about the book and the reason I kept it was the wonderful Caponata sauce recipe in the back. I let it simmer for half the afternoon and it was delicious. You can then freeze it in portions for future use. Another good cookbook option is Express Lane Cookbook: Real Meals for Really Busy People or Rachael Ray Express Lane Meals: What to Keep on Hand, What to Buy Fresh for the Easiest-Ever 30-Minute Meals. 1 of 1 people found the following review helpful. **FASTER** than most recipes and require **FEWER INGREDIENTS!** By RoxyGI love to cook, but don't have a lot of time to spend in the kitchen and I'm sure you don't either! :) I have not timed myself while following these recipes, so I cannot attest to the fact that each only takes 20 minutes to prepare. That said, these recipes are definitely faster than most recipes that I have tried, and what I love is that they require very few ingredients. While some of the recipes do require convenience foods in order to shorten preparation time--which does drive up the cost--I find it helpful to have convenience foods for a few of these recipes always on hand for when unexpected company shows up. At these times, I feel the ease of preparation outweighs the added cost. My favorite recipes from the cookbooks are as follows: Cumin Chicken with Nectarine Salsa, Fabulous Focaccia Sandwiches, Ravioli-Minestrone Soup, Mexican Chicken Posole, Tomatillo and Black Bean Quesadillas, and Chicken and Banana Curry--YUM!! I have not tried all the recipes yet, so I will be adding to this review as I do. So far, the only recipe that I have tried that I did not like was the pan-seared scallops as they came out soggy. Maybe the fault was with the scallops or yours truly, but given that scallops are rather expensive, I would skip this particular recipe. 1 of 2 people found the following review helpful. **My Favorite Cookbook!** By A Customer This is my favorite cookbook for so many reasons. It has a variety of gourmet meals that cater to all appetites, the recipes are simple, quick, and healthy, and everything that I've made from it is delicious. In fact, I am ordering other books in the series right now, and getting another copy of this book for a friend. I would recommend this cookbook to anyone - beginner or expert cook. It doesn't require a lot of effort to create impressive meals quickly. Favorite recipes include Thai Chicken Wraps, Scallops with Bacon and Spinach, Honey Glazed Tuna Steaks, and Pork with Sweet Cherry Sauce. Mmmm, don't those sound good? If you don't have a lot of time or inclination to cook, this book is for you! If you enjoy cooking delicious, healthy meals, this book is for you!

Sixty-five full-flavored, reliable recipes are featured, divided conveniently into six chapters covering chicken, meat sautes, fish and seafood, pasta, vegetarian meals, plus a chapter on mealtime solutions. 23 full-color photos. .