



12 *Most-Loved* RECIPES



READER FAVORITES FROM THE KITCHEN



FREE
eBOOK



welcome

A Little Note From the Kitchen



Every recipe in this collection earned its place the best way possible, by being made, loved, and made again by readers like you. These twelve are the ones you keep coming back to: the weeknight dinners that disappear before seconds, the muffins that fill the house with warmth, and the sweet little treats worth turning the oven on for.

Each one has been tested, tweaked, and written to be genuinely easy to follow. So preheat the oven, pour something warm, and let's cook something wonderful together.

With love,

A handwritten signature in blue ink that reads "Julie". The script is fluid and cursive, with a large, looping initial "J" and a trailing flourish at the end.

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PART ONE



Main Dishes

Cozy, crowd-pleasing dinners

RECIPE NO. 01

Butter Pecan Chicken



This super easy Butter Pecan Chicken comes together quickly in one skillet, and doesn't have a lot of ingredients. Definitely a winner!



PREP
10 min

COOK
25 min

TOTAL
35 min

SERVES
4 servings

Ingredients

- 4 boneless skinless chicken breasts
- 1/3 cup butter
- Kosher salt for seasoning
- 1/2 cup chicken broth
- pepper for seasoning
- 1/3 cup brown sugar
- 1 tablespoon oil
- 1/4 cup honey
- 1 tablespoon butter
- 1/2 teaspoon dried thyme leaves
- 1/3 cup chopped pecans
- 1/2 teaspoon dried parsley

Directions

- 1 Preheat a large skillet over medium-high heat. Season both sides of the chicken with kosher salt and pepper. Add 1 tablespoon oil (I use avocado) and 1 tablespoon butter to the hot pan.
- 2 Place chicken in the pan and cook for about 10 min on each side (depending on thickness).

- 3 When the chicken is almost cooked through (about 150 degrees internal temp), remove the chicken from the pan, and add pecans, butter, chicken broth, brown sugar, honey, thyme leaves, and parsley. Whisk together over medium heat, then add the chicken back to pan.
- 4 Simmer gently for about 5-8 more minutes, spooning the sauce over the chicken. Serve over rice or mashed potatoes when the sauce is bubbly and thickened, and the chicken is cooked through to 165 degrees.

Creamy Chicken and Rice Bake



This Creamy Chicken and Rice Bake is so comforting - we love the crispy Ritz cracker topping, the creamy white sauce, juicy chicken, and tender vegetables.



PREP
30 min

COOK
30 min

TOTAL
1 hr

SERVES
8 servings

Ingredients

- 4 tablespoons butter
- 1/2 cup diced onion
- 1 cup diced carrot
- 1/2 teaspoon kosher salt
- 1/4 cup all-purpose flour
- 3 cups whole milk
- 2 teaspoons Better Than Bullion Chicken Base
- 1/4 teaspoon garlic powder
- 1/2 teaspoon dried thyme leaves
- 1/4 teaspoon onion powder
- 1/4 teaspoon freshly ground black pepper
- 3 cups chopped cooked chicken from a rotisserie
- 1/2 cup frozen peas
- 1/4 cup sour cream
- 1 teaspoon kosher salt (or to taste)
- 3 cups cooked white rice
- 30 Ritz crackers, crushed
- 2 tablespoons melted butter

Directions

- 1 Preheat oven to 350 degrees. Grease a 9 by 13 inch pan with butter and set aside.
- 2 In a large pot or dutch oven, melt butter over medium high heat. Add chopped onion, carrots and salt and saute until carrots are just tender and onions are translucent.
- 3 Add flour and stir for 2-3 minutes, then add milk, Better Than Bullion Chicken Base, garlic powder, dried thyme leaves, onion powder, and pepper. Stir together, and cook until it comes to a simmer and thickens, about 5-8 minutes.
- 4 Stir in chicken, peas, sour cream and additional salt to taste.
- 5 Spread cooked white rice evenly over the bottom of the greased pan. Pour the creamy chicken mixture over the rice.
- 6 In a separate bowl, mix crushed Ritz crackers with melted butter and stir to coat. Sprinkle the crushed crackers over the top of the creamy chicken mixture evenly.
- 7 Bake at 350 degrees for 25-30 minutes or until bubbly around the edges and golden brown on top, then remove the pan from the oven and allow to set 5 minutes before serving.

Chicken Pot Pie



My favorite chicken pot pie recipe with three easy shortcuts to make dinner prep simple.



PREP
45 min

COOK
35 min

TOTAL
1 hr 20 min

SERVES
4

Ingredients

- 1 sheet frozen puff pastry
- 4 tablespoons butter
- 1/4 cup chopped onion
- 1/4 cup chopped celery
- 1/4 cup chopped carrot
- 1/4 teaspoon salt
- 2 tablespoons flour
- 2 cups milk
- 1/2 cup heavy cream
- 1 teaspoon “Better Than Bullion” chicken base
- 2 cups cooked chicken, chopped
- 1/2 cup frozen peas
- 1/2 teaspoon chopped fresh thyme, plus more for garnish if desired
- 1 egg, beaten slightly with a fork

Directions

- 1 Allow puff pastry to thaw at room temperature and then gently unfold.

- 2 In a large pot, melt butter over medium high heat.
- 3 Add onion, celery, carrot, and salt and sauté until onions are translucent and vegetables start to get tender.
- 4 Sprinkle flour over vegetables and cook for 1-2 minutes.
- 5 Gradually whisk in milk, heavy cream and and Better Than Bullion, and bring to a slow boil.
- 6 Simmer gently over medium heat until sauce begins to thicken (5 minutes).
- 7 Turn heat to low, and add chicken, peas and thyme.
- 8 Preheat oven to 400 degrees.
- 9 Pour chicken mixture into a 9 x 9 baking dish.
- 10 Cut puff pastry into 12 equal strips, using fold lines as a guide.
- 11 Lay puff pastry strips over chicken mixture, weaving it together to form a lattice pattern.
- 12 Using a pastry brush, brush egg onto the top of the puff pastry.
- 13 Bake at 400 degrees for 30-35 minutes. The top of the puff pastry will be a deep golden brown color.
- 14 Cool for 5 minutes before serving.

Creamy Crockpot White Chicken Chili



A family favorite made healthier, and so easy too! No cream of chicken soup or seasoning packets.



PREP
30 min

COOK
6 hr

TOTAL
6 hr 30 min

SERVES
6

Ingredients

- 3-4 boneless skinless chicken breasts, uncooked
- 1 1/2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- dash of cayenne pepper
- 14.5 ounce can chicken broth
- 4.5 ounce can chopped green chiles
- 15 ounce can white corn, drained
- 2 15.5 ounce cans white beans, drained (Cannellini or Great Northern are good)
- 3 tablespoons butter
- 3 tablespoons flour
- 1 cup milk
- 1 teaspoon Better Than Bullion chicken base
- 1/4 teaspoon white pepper
- 1/2 teaspoon seasoned salt
- 1/2 cup sour cream

Directions

- 1 Place chicken breasts on the bottom of a crockpot, and add chili powder, cumin, onion powder, garlic powder, cayenne pepper, chicken broth, green chiles, corn and beans. Cook on low for 6-8 hours.
- 2 About an hour before serving: In a small saucepan, melt butter over medium high heat. Whisk in flour, and allow to bubble and brown a bit. After a few minutes, gradually whisk in the milk and chicken base.
- 3 Allow the sauce to simmer for 4-5 minutes, whisking frequently until it is slightly thickened. Add salt and pepper.
- 4 Pour sauce into crockpot and mix to combine.
- 5 Add sour cream and mix.
- 6 If chicken has not already shredded with stirring, take out large pieces, shred them with two forks, and return to the crockpot.
- 7 Let the chicken chili cook on low 1 more hour if you can.

Crockpot Salsa Verde Chicken



Five simple ingredients plus your crockpot and dinner is done!



PREP
20 min

COOK
6 hr

TOTAL
6 hr 20 min

SERVES
6

Ingredients

- 4 pounds boneless skinless chicken breasts (about 5-6 large)
- 1 teaspoon ground cumin
- 1 teaspoon garlic powder
- 8 ounces cream cheese, cubed
- 2 cups salsa verde (I love Trader Joe's)

Directions

- 1 Add chicken to the crockpot, and then top with seasonings, cubed cream cheese, and salsa.
- 2 Cover and cook on low for 6-8 hours.
- 3 Shred the chicken with two forks. Use a whisk to mix the remaining sauce in the crockpot. The cream cheese may look a little lumpy, but it will smooth out as you stir.
- 4 Add the shredded chicken back to the crockpot. Cook on low for another half hour to allow the chicken to absorb the creamy salsa verde sauce. I usually turn my crockpot to the "warm" setting at this point. The sauce will thicken up slightly as it cools.

PART TWO



Breakfast & Baked Goods

The recipes readers make again and again

Overnight Cinnamon Rolls



Cinnamon Rolls you can make the night before and bake first thing in the morning! Plus the thickest, fluffiest cream cheese frosting you've ever had.



PREP
30 min

COOK
25 min

TOTAL
55 min

SERVES
12

Ingredients

- 2 1/4 teaspoons dry active yeast (1 packet)
- 2 tablespoons warm water
- 1 cup milk
- 1/4 cup sugar
- 1 egg beaten
- 3 1/2 cups all-purpose flour, divided
- 1/4 teaspoon salt
- 6 tablespoons melted butter
- 1/2 cup (1 stick) butter softened
- 1/3 cup sugar
- 2-3 tablespoons ground cinnamon
- 4 tablespoons butter, softened
- 8 ounces cream cheese softened
- 2 cups powdered sugar
- 1/4 cup heavy cream

Directions

- 1 Pour the yeast into a large bowl. Pour warm water over the yeast and stir to dissolve.

- 2 Pour the warm milk over the yeast. You want all your liquid ingredients to feel warm, but not hot.
- 3 Stir in the sugar and beaten egg.
- 4 Add 2 cups of the flour and salt, and then mix well by hand.
- 5 Pour melted (but not too hot) butter in, and mix.
- 6 Add the remaining 1 1/2 cups of flour, and mix by hand until the dough is sticky, but pulls away from the sides of the bowl into one large ball.
- 7 Cover the bowl and allow the dough to rise in a warm place for 1 1/2 hours.
- 8 Turn the dough out of the bowl onto a well floured surface. I usually use another 1/4 cup of flour on my work surface, adding some to the top and bottom of the dough as I roll it out to prevent it from sticking to the counter.
- 9 Roll the dough out to about 1/4 inch thick, into the shape of a rectangle measuring 12 by 18 inches.
- 10 Smear your softened butter all over the dough. Then sprinkle sugar and cinnamon over the butter, taking care to go to the edges.
- 11 Starting with a long edge of the rectangle, roll the dough up.
- 12 Using a sharp serrated knife or dental floss, cut the rolled up dough in half. Cut each half in half again. Then cut each quarter into equal thirds so you have 12 pieces.
- 13 Place each piece into a greased 9 by 13 inch baking dish with the spiral side up.
- 14 Cover the baking dish and refrigerate overnight.
- 15 In the morning, remove the baking dish from the fridge and let it sit in a warm spot in your kitchen for one hour. I usually turn my oven on for 30 seconds, then I turn it off and let the rolls rise covered in the just warm oven. Or you may have a "bread proof" setting on your oven.
- 16 Preheat your oven to 350 degrees. Place the baking dish on the center rack of your oven, and bake for 24-27 minutes. The tops will be golden brown.

For the Frosting

- 17 Place softened butter and cream cheese into the bowl of an electric mixer. Whisk together until smooth and then add powdered sugar and whisk again on low speed. When all of the powdered sugar is mixed in, add heavy cream and whisk on medium high speed for about a minute.

Best Ever Pumpkin Muffins



I'm telling you, these pumpkin muffins are the best I've ever tasted! Perfectly sweet with just a little spice and anything but dry!



PREP
20 min

COOK
22 min

TOTAL
42 min

SERVES
12

Ingredients

- 1 3/4 cups all purpose flour
- 1 cup sugar
- 1/2 cup dark brown sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 teaspoons cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon nutmeg
- 2 eggs
- 1 15 ounce can pure pumpkin puree
- 1/2 cup coconut oil, melted
- 1 teaspoon vanilla extract.

Directions

- 1 Preheat the oven to 375 degrees and place 12 paper liners into each well of your standard size muffin baking pan.
- 2 Measure out the flour, sugars, baking soda, salt and spices in a medium bowl and whisk together. Set aside.

- 3 In another bowl, whisk together the eggs, pumpkin puree, coconut oil and vanilla extract.
- 4 Pour the wet ingredients into the dry ingredients and stir together. Do not over mix, just stir until everything is incorporated into the batter.
- 5 It is helpful to use a large scoop (like an ice cream scoop) to evenly distribute the batter into each well. They will be nearly full. This will help give your muffins a nice puffy dome.
- 6 Bake your muffins for 20-22 minutes or until a toothpick inserted into the center of a muffin comes out clean.

Lemon Blueberry Yogurt Muffins



These muffins are ever so lightly lemony with tangy blueberries and a sweet, crumbly, buttery streusel topping. They'll make your Monday happy!



PREP
20 min

COOK
25 min

TOTAL
45 min

SERVES
24

Ingredients

- 3 cups all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup vegetable oil
- 1 1/2 cups sugar
- 2 eggs
- 1 cup plain Greek yogurt
- zest of one lemon
- 2 tablespoons fresh lemon juice
- 2 cups fresh blueberries
- 5 tablespoons cold cubed butter
- 3/4 cup all-purpose flour
- 1/2 cup granulated sugar

Directions

- 1 Preheat oven to 425 degrees.
- 2 Prepare a muffin tin with paper liners.

- 3 In a medium bowl, mix together flour, baking powder, baking soda, and salt. Set aside.
- 4 In the bowl of an electric mixer, blend sugar, oil, and eggs on medium speed until smooth.
- 5 Add Greek yogurt, lemon zest, and lemon juice and blend until well combined.
- 6 Gradually add flour mixture on low speed, and mix until flour is incorporated.
- 7 Fold in the blueberries gently.
- 8 Scoop the batter into each muffin cup, filling them almost full.
- 9 Top each muffin cup with about 1-2 tablespoons of the streusel topping.
- 10 Bake for 3 minutes, and then reduce heat to 350 degrees and bake for 22-23 more minutes. They will be just starting to turn golden brown on top.
- 11 Remove the muffins from the tins and allow to cool.
- 12 Repeat with the remaining batter.

Streusal Topping

- 13 To make the crumb topping, pour the flour, sugar and cold cubed butter into a medium bowl, and using a pastry cutter or two forks, cut the butter into the flour and sugar until you have pea sized crumbs of flour coated butter.

Greek Yogurt Banana Bread



This healthy Greek Yogurt Banana Bread tastes identical to my usual banana bread recipe but has less fat and a little extra protein too.



PREP
20 min

COOK
35 min

TOTAL
55 min

SERVES
4 mini loaves

Ingredients

- 1/2 cup butter (1 stick) softened
- 1 1/4 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup banana pulp mashed (about 3 ripe bananas)
- 1/4 cup plain nonfat Greek yogurt
- 1 1/2 cup all purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup nuts (I use sliced almonds, and crush them up by squeezing the bag a few times)
- Reduce sugar to 1 cup
- Add 1/2 cup semisweet chocolate chips

Directions

- 1 Preheat oven to 350 degrees.

- 2 In a large bowl with electric mixer on medium speed, cream together butter and sugar. Add eggs one at a time and mix well. Add vanilla extract, banana pulp, and Greek yogurt, mixing well after each ingredient.
- 3 In a separate bowl, mix flour, baking soda and salt to combine.
- 4 Gradually add flour to the wet ingredients and mix until just combined on low speed.
- 5 Mix in nuts until well combined.
- 6 Pour batter evenly into 4 well greased mini loaf pans and bake for 32-35 minutes or until a toothpick inserted into the center of the loaf comes out clean.

For Chocolate Chip Banana Bread

- 7 After the dry ingredients are added to the wet ingredients, fold in chocolate chips.

RECIPE NO. 10

Honey Almond Granola



Wonderfully sticky and clumpy, this Homemade Coconut Oil Honey Almond Granola will make your day!



PREP
15 min

COOK
10 min

TOTAL
25 min

SERVES
Makes 4 cups

Ingredients

- 1 cup whole almonds, divided
- 3 cups old fashioned oats
- 1/2 teaspoon salt
- 1/3 cup brown sugar
- 1/3 cup honey
- 3 tablespoons coconut oil
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon almond extract

Directions

- 1 Preheat oven to 350 degrees.
- 2 In a food processor or blender, pulse half of the almonds until they are very finely chopped. Pour them into a large bowl. Then chop the other half of the almonds coarsely, and pour them into the same bowl.
- 3 Pour the oats, salt, and brown sugar into the bowl with the almonds and stir to combine.

- 4 In a small microwaveable bowl, combine honey and coconut oil, and heat for 40 seconds. Stir to dissolve the coconut oil, and add the vanilla and almond extract.
- 5 Pour the honey mixture over the oats, and stir so that they are evenly coated.
- 6 Pour the oat mixture evenly onto a Silpat or parchment lined baking sheet (helpful if it has sides).
- 7 Bake for 5 minutes, and then stir and spread back to an even layer. Return to the oven for 5 more minutes, or until golden brown around the edges.
- 8 Pour the granola and onto a piece of wax paper to cool. Spread it out into a thin layer ¶ about 1/2 inch thick.
- 9 After it cools completely, break the granola into clusters and store in an airtight container.

PART THREE



Sweet Treats

A little something for the sweet tooth

RECIPE NO. 11

Sourdough Peach Cobbler



This Sourdough Peach Cobbler is absolute heaven. It's light, buttery, sweet, and full of jammy peach goodness.



PREP
25 min

COOK
40 min

TOTAL
1 hr 5 min

SERVES
8 servings

Ingredients

- 1/2 cup butter
- 1 cup sugar
- 1 cup all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup milk
- 1/3 cup sourdough discard*
- 1 teaspoon vanilla extract
- 2 large peaches, peeled and sliced
- 1 cup fresh raspberries
- 1/3 cup brown sugar, packed

Directions

- 1 Preheat oven to 350 degrees. Place butter in a 12-inch cast iron skillet (or 9 by 13-inch baking pan) and melt butter in preheating oven. Remove pan from oven when butter is melted and set aside.
- 2 In a large bowl, mix sugar, flour, baking powder, and salt. Whisk together. Add milk, sourdough discard, and vanilla and mix by hand until just incorporated. Do not over mix.

- 3 Pour cobbler batter into the pan over the melted butter. Do not mix. Top with sliced peaches and raspberries. Sprinkle brown sugar over the top.
- 4 Bake for 40 minutes at 350 degrees. The top should be golden brown. Allow to cool for 20 minutes or so, and then scoop into serving bowls and top with ice cream or whipped cream.
- 5 Store covered at room temperature.

RECIPE NO. 12

Extra-Thick Fudgy Brownies



Let me convince you that homemade brownies are better than boxed!



PREP
15 min

COOK
35 min

TOTAL
50 min

SERVES
9 large brownies

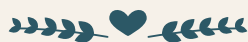
Ingredients

- 1 cup butter (2 sticks)
- 2 cups granulated sugar
- 4 eggs
- 2 teaspoons vanilla extract
- 1/4 teaspoon coffee flavored extract (optional)
- 2/3 cup unsweetened natural cocoa powder
- 1 cup all purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 cup semisweet chocolate chips

Directions

- 1 Preheat the oven to 350 degrees. Prepare a 9 by 9 inch baking pan by spraying with nonstick spray, and then lining with parchment paper leaving excess hanging over two sides of the pan.
- 2 Melt butter in a medium saucepan over medium low heat. Remove from the heat. Stir in sugar and chocolate chips. Stir until the mixture is smooth.

- 3 Add eggs one at a time, mixing between additions. Then add vanilla extract, and coffee extract (optional).
- 4 In a separate bowl, mix cocoa powder, flour, salt, and baking powder. Add the dry ingredients to the saucepan, and mix together. Do not over mix. When there are still a few small lumps of unmixed flour and cocoa powder visible, stop mixing.
- 5 Pour the batter into the prepared baking pan and bake for 32-38 minutes. The top should look shiny and a little bit crackled.
- 6 Allow the brownies to cool completely (this will take several hours), and then lift them out of the pan using the parchment paper. Cut into bars. A plastic knife is the best tool for cutting brownies!



happy cooking

We hope these twelve become favorites
in your kitchen, too.

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how yours turned out, at



Lovely Little Kitchen

DELICIOUS MADE SIMPLE