

# MOST LOVED RECIPES



LOVELY LITTLE KITCHEN



## CREAMY CROCKPOT WHITE CHICKEN CHILI

*Found this recipe on Pinterest and I gotta say, YUMMMMMM! I am by no means a master chef in my kitchen, I've had plenty of hits & misses, but I followed your recipe to a T and it turned out amazing! Thanks so much for this, I'm always on the lookout for new recipes to add to my book and this one is definitely a keeper!!!!*

*Cassie*

# CREAMY CROCKPOT WHITE CHICKEN CHILI

## INGREDIENTS

3-4 boneless skinless chicken breasts, uncooked  
1 ½ teaspoons chili powder  
1 teaspoon ground cumin  
½ teaspoon onion powder  
½ 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  
3 tablespoons butter  
3 tablespoons flour  
1 cup milk  
1 teaspoon Better Than Bullion chicken base  
¼ teaspoon white pepper  
½ teaspoon seasoned salt  
½ cup sour cream

## DIRECTIONS

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.

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.

Allow the sauce to simmer for 4-5 minutes, whisking frequently until it is slightly thickened. Add salt and pepper.

Pour sauce into crockpot and mix to combine.

Add sour cream and mix.

If chicken has not already shredded with stirring, take out large pieces, shred them with two forks, and return to the crockpot.

Let the chicken chili cook on low 1 more hour if you can.



## **BEST EVER PUMPKIN MUFFINS**

*I've held the title around my area for best pumpkin muffins for quite a while. That was until I made yours tonight. This is the best recipe for muffins of any kind. Thank you!*

*Amy*

# BEST EVER PUMPKIN MUFFINS

## 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

Preheat the oven to 375 degrees and place 12 paper liners into each well of your standard size muffin baking pan.

Measure out the flour, sugars, baking soda, salt and spices in a medium bowl and whisk together. Set aside.

In another bowl, whisk together the eggs, pumpkin puree, coconut oil and vanilla extract.

Pour the wet ingredients into the dry ingredients and stir together. Do not over mix, just stir until everything is incorporated into the batter.

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.

Bake your muffins for 20-22 minutes or until a toothpick inserted into the center of a muffin comes out clean.

## NOTES

If your coconut oil is solid, warm it up a bit so that it is in liquid form.

Recipe adapted from Sally's Baking Addiction



## COCONUT CRUSTED CHICKEN WITH MANGO SALSA

*This recipe is GENIUS! I made this tonight for dinner and my husband is still raving about it. Such a wonderful combination of ingredients. Will be making this once a week while mangoes are in season. Thanks for sharing! 😊*

Jess

# COCONUT CRUSTED CHICKEN WITH MANGO SALSA

## INGREDIENTS

2 chicken breasts, split horizontally to make four thin filets, total

¼ cup flour

½ teaspoon salt

1 egg

1 tablespoon milk

1 cup sweetened coconut flakes

½ cup all purpose flour

2-3 tablespoons butter

## MANGO SALSA

2 fresh mangos, peeled & diced

1 jalapeño, seeds and membranes removed, finely diced

¼ cup fresh cilantro chopped

¼ cup red onion diced

juice from half a lime (about 1 tablespoon)

sprinkle of salt to taste

## DIRECTIONS

Place flour and salt in one shallow bowl, the egg and milk in another bowl, and the coconut and flour into yet another shallow bowl.

One by one, dip the pieces of chicken into the flour, then egg, then coconut. Press the coconut to the chicken to get as much to stick as you can.

In a large nonstick or cast iron skillet on medium heat, melt 2 tablespoons of butter and spread around the pan. When the pan is hot, place the chicken into the pan and cook for about 5 minutes on each side, or until the coconut is golden and the inside of the chicken is cooked through. The exact time will depend on the thickness of your chicken. Add a little more butter when turning the chicken if your pan is dry.

Plate the chicken and top with mango salsa.

## MANGO SALSA

Toss the mango, jalapeño, cilantro, and red onion together in a small bowl. Squeeze lime juice over the top and sprinkle with salt. Stir to combine, and cover until ready to serve. I like to serve it at room temperature. Refrigerate leftovers.



## **CREAMY BALSAMIC SKILLET CHICKEN**

*I never leave comments, but I have to with this one. I just made this tonight after pinning it a while ago, and it was SO good! Thanks for the great recipe. I will definitely be making this again and often!*

*Marie*



# CREAMY BALSAMIC SKILLET CHICKEN

## INGREDIENTS

1 tablespoon olive oil  
1 tablespoon butter  
salt and pepper  
5 boneless skinless chicken thighs  
2 cloves garlic, pressed through a garlic press, or minced finely  
1 cup chicken broth  
¼ cup balsamic vinegar  
¼ cup heavy cream  
1 tablespoon brown sugar  
fresh chopped parsley

## DIRECTIONS

Heat olive oil and butter in a large skillet (I use my cast iron) on medium high to high heat.

Season both sides of your chicken with salt and pepper and then place them evenly around the hot pan. Turn heat down to medium high.

Do not move the chicken around the pan, but let it cook for about 8-10 minutes. You will know when it is ready to turn when it has a nice golden brown color and doesn't stick too much to the pan. Your chicken will be sizzling pretty good at this point!

Turn the chicken over and cook for another 8-10 minutes.

Remove the chicken thighs from the pan and place them on a plate while you make the creamy balsamic sauce.

Use the chicken broth to deglaze the pan, and use a whisk or wooden spoon to scrape the golden bits off the bottom of the pan as you stir. This is where a lot of flavor comes from. Turn your heat down to medium so that you have a gentle simmer.

Add your pressed garlic, balsamic vinegar, heavy cream and brown sugar and stir together. Add the chicken back into the pan, and cook uncovered for another 5 minutes per side. This gives your chicken a chance to cook through, and also allows the sauce to reduce and thicken up.

Plate the chicken on top of your favorite rice medley and drizzle with the creamy balsamic.

Garnish with fresh parsley for a pop of green and fresh flavor!



## **EASY CREAMY CROCKPOT SALSA VERDE CHICKEN**

*I made this for dinner tonight exactly as written. I even served it with avocados, Jack cheese, romaine lettuce, soft corn tortillas. It was a HUGE hit with my clan (8 of us tonight). Will make this a regular feature!*

*Mari*

# EASY CREAMY CROCKPOT SALSA VERDE CHICKEN

## 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

Add chicken to the crockpot, and then top with seasonings, cubed cream cheese, and salsa.

Cover and cook on low for 6-8 hours.

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.

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.



## **EXTRA THICK AND FUDGY HOMEMADE BROWNIES**

*My husband said these were the best brownies he'd had in 43 years. I just ate one bite and... Lord have mercy! Julie, you win. These are phenomenal and boxed brownies don't come close. Thank you for showing me the light.*

*Mari*

# EXTRA THICK AND FUDGY HOMEMADE BROWNIES

## INGREDIENTS

1 cup butter (2 sticks)  
2 cups granulated sugar  
4 eggs  
2 teaspoons vanilla extract  
¼ teaspoon coffee flavored extract (optional)  
2/3 cup unsweetened natural cocoa powder  
1 cup all purpose flour  
½ teaspoon salt  
½ teaspoon baking powder  
½ cup semisweet chocolate chips

## DIRECTIONS

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.

Melt butter in a medium saucepan on the stovetop. Stir in sugar, and remove from the heat.

Allow the butter to cool slightly and then add eggs, vanilla extract and coffee extract (optional).

In a separate bowl, mix cocoa powder, flour, salt, baking powder and chocolate chips together. Add the dry ingredients to the butter, sugar, and eggs in 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.

Pour the batter into the prepared baking pan and bake for 28-33 minutes, or until a toothpick inserted an inch away from the center comes out clean.

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.



## GLAZED APPLE CINNAMON OATMEAL BREAD

*I am absolutely in love with this recipe. I would not change one bit of it. My Mum and husband were absolutely crazy about it too. It was sooo moist and flavorful. Thumbs up from Egypt! 😊*

*Sara*

# GLAZED APPLE CINNAMON OATMEAL BREAD

## INGREDIENTS

2 cups all purpose flour  
1 cup old fashioned oats  
¼ teaspoon salt  
2 teaspoons cinnamon  
2 teaspoons baking powder  
1 cup granulated sugar  
¾ cup vegetable oil  
2 eggs beaten  
½ cup plain nonfat Greek yogurt  
1 cup applesauce (homemade or chunky style is best)  
½ teaspoon vanilla extract

## GLAZE

1 cup powdered sugar (add more if needed to thicken)  
¼ cup applesauce

## DIRECTIONS

Preheat oven to 350 degrees, and grease loaf pan. I used a 9.25 by 5.25 by 2.75 inch metal nonstick loaf pan.

In a large bowl, mix by hand flour, oats, salt, cinnamon, and baking powder. Set aside.

In another bowl, mix sugar, oil, eggs, yogurt, applesauce, and vanilla, then stir into dry ingredients by hand until just combined.

Scoop the batter into the loaf pan and bake for 45–48 minutes, or until a toothpick inserted into the center comes out clean.

Remove from the oven and whisk together the powdered sugar and applesauce for the glaze.

When the bread has cooled for just a bit, pour the glaze over the top. It will settle into the cracks and keep the bread moist. The glaze will set, but will remain slightly sticky.



## **HOMEMADE COCONUT OIL HONEY ALMOND GRANOLA**

*I think this is my new favorite granola recipe! Yummy! Thanks for sharing. I found your recipe when I searched Pinterest for granola.*

*Audrey*



# HOMEMADE COCONUT OIL HONEY ALMOND GRANOLA

## INGREDIENTS

1 cup whole almonds, divided  
3 cups old fashioned oats  
½ teaspoon salt  
⅓ cup brown sugar  
⅓ cup honey  
3 tablespoons coconut oil  
¼ teaspoon vanilla extract  
¼ teaspoon almond extract

## DIRECTIONS

Preheat oven to 350 degrees.

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.

Pour the oats, salt, and brown sugar into the bowl with the almonds and stir to combine.

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.

Pour the honey mixture over the oats, and stir so that they are evenly coated.

Pour the oats mixture evenly onto a Silpat or parchment lined baking sheet (helpful if it has sides).

Bake for 5 minutes, and then stir and spread back to an even layer. Return to the oven for 5 more minutes, or while golden brown around the edges.

Pour the granola and onto a piece of wax paper to cool. Spread it out into a thin layer, about ½ inch thick.

After it cools completely, break the granola into clusters and store in an airtight container.



## **LEMON BLUEBERRY GREEK YOGURT MUFFINS**

*I made these delicious muffins today and they were loved by all! Thanks for the yummy recipe.*

*Jenna*

# LEMON BLUEBERRY GREEK YOGURT MUFFINS

## INGREDIENTS

3 cups all purpose flour  
1 teaspoon baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
1 cup vegetable oil  
1 ½ cups sugar  
2 eggs  
1 cup plain Greek yogurt  
zest of one lemon  
2 tablespoons fresh lemon juice  
2 cups blueberries

## STREUSEL TOPPING

5 tablespoons cold cubed butter  
¾ cup all-purpose flour  
½ cup granulated sugar

## DIRECTIONS

Preheat oven to 425 degrees.  
Prepare a muffin tin with paper liners.  
In a medium bowl, mix together flour, baking powder, baking soda, and salt. Set aside.  
In the bowl of an electric mixer, blend sugar, oil, and eggs on medium speed until smooth.  
Add Greek yogurt, lemon zest, and lemon juice and blend until well combined.  
Gradually add flour mixture on low speed, and mix until flour is incorporated.  
Fold in the blueberries gently.  
Scoop the batter into each muffin cup, filling them almost full.  
Top each muffin cup with about 1-2 tablespoons of the streusel topping.  
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.  
Remove the muffins from the tins and allow to cool.  
Repeat with the remaining batter.

## STREUSEL TOPPING

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.



## **OVERNIGHT CINNAMON ROLLS WITH CREAM CHEESE FROSTING**

*Girl. These cinnamon rolls. I just made them and they are amazing. Potentially the best thing I've ever baked.*

*Kelsey*

# OVERNIGHT CINNAMON ROLLS WITH CREAM CHEESE FROSTING

## INGREDIENTS

2 ¼ teaspoons dry active yeast  
(1 packet)

2 tablespoons warm water

1 cup milk

¼ cup sugar

1 egg beaten

3 ½ cups all-purpose flour,  
divided

¼ teaspoon salt

6 tablespoons melted butter

## FOR THE FILLING

½ cup (1 stick) butter softened

⅓ cup sugar

2-3 tablespoons ground  
cinnamon

## FOR THE FROSTING

4 tablespoons butter, softened

8 ounces cream cheese softened

2 cups powdered sugar

¼ cup heavy cream

## DIRECTIONS

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

Pour the warm milk over the yeast. You want all your liquid ingredients to feel warm, but not hot.

Stir in the sugar and beaten egg.

Add 2 cups of the flour and salt, and then mix well by hand.

Pour melted (but not too hot) butter in, and mix.

Add the remaining 1 ½ 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.

Cover the bowl and allow the dough to rise in a warm place for 1 ½ hours.

Turn the dough out of the bowl onto a well floured surface. I usually use another ¼ 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.

Roll the dough out to about ¼ inch thick, into the shape of a rectangle measuring 12 by 18 inches.

Smear your softened butter all over the dough. Then sprinkle sugar and cinnamon over the button, taking care to go to the edges.

Starting with a long edge of the rectangle, roll the dough up.

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.

Place each piece into a greased 9 by 13 inch baking dish with the spiral side up.

Cover the baking dish and refrigerate overnight.

**(continued on next page)**

# OVERNIGHT CINNAMON ROLLS WITH CREAM CHEESE FROSTING

## **DIRECTIONS (continued)**

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.

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**

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.



## CHICKEN POT PIE

*I have to say, this is THE best pot pie I have ever had, never mind the prettiest! Thanks for sharing your recipe, I will never make this any other way.*

*Amy*

# CHICKEN POT PIE

## INGREDIENTS

1 sheet frozen puff pastry  
4 tablespoons butter  
¼ cup chopped onion  
¼ cup chopped celery  
¼ cup chopped carrot  
¼ teaspoon salt  
2 tablespoons flour  
2 cups milk  
½ cup heavy cream  
1 teaspoon "Better Than Bullion"  
chicken base  
2 cups cooked chicken, chopped  
½ cup frozen peas  
½ teaspoon chopped fresh  
thyme, plus more for garnish if  
desired  
1 egg, beaten slightly with a fork

## DIRECTIONS

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





## **GREEK YOGURT BANANA BREAD**

*I made these for my wife, and guess what? I've made them five times since. Yeah, they're THAT good. 😊*

*Oli*

# GREEK YOGURT BANANA BREAD

## INGREDIENTS

½ cup butter (1 stick) softened  
1 ¼ cup granulated sugar  
2 eggs  
1 teaspoon vanilla extract  
1 cup banana pulp mashed (about 3 ripe bananas)  
¼ cup plain nonfat Greek yogurt  
1 ½ cup all purpose flour  
1 teaspoon baking soda  
¼ teaspoon salt  
1 cup nuts (I use sliced almonds, and crush them up by squeezing the bag a few times)

## FOR CHOCOLATE CHIP BANANA BREAD

Reduce sugar to 1 cup  
Add ½ cup semisweet chocolate chips

## DIRECTIONS

Preheat oven to 350 degrees.

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.

In a separate bowl, mix flour, baking soda and salt to combine.

Gradually add flour to the wet ingredients and mix until just combined on low speed.

Mix in nuts until well combined.

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

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