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ENHANCE THE FLAVOR OF EVERYDAY RECIPES USING THE DELICIOUS AND CREAMY TASTE OF LAND O LAKES® BUTTER WITH OLIVE OIL & SEA SALT.

COOKING 1-2-3

Family Favorites Made More Delicious



1. Sweet and Savory Side

Love baking with butter but not sure how to cook with it? Green beans get a boost with the addition of honey, balsamic vinegar and new LAND O LAKES® Butter with Olive Oil & Sea Salt. Everyone will be eating their veggies—and asking for seconds—with this quick and easy skillet sensation.

WARM BALSAMIC GREEN BEANS

Prep time: 10 minutes Total time: 35 minutes 8 (½ cup) servings

TOPPING:

- ½ cup slivered almonds
- 1 tablespoon LAND O LAKES® Butter with Olive Oil & Sea Salt
- 1 tablespoon sugar

BEANS:

- 3 tablespoons LAND O LAKES® Butter with Olive Oil & Sea Salt
- ¼ cup chopped onion
- 2 teaspoons finely chopped fresh garlic
- 1 pound fresh green beans, trimmed, cut in half
- 1 medium red bell pepper, chopped
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons honey
- 1 tablespoon balsamic vinegar

TOAST almonds in an 8-inch nonstick skillet with butter and sugar over medium-low heat until golden and caramelized (7 to 10 minutes). Spread onto waxed paper to cool.

COOK onions and garlic in a 12-inch skillet with 3 tablespoons butter until softened (3 to 5 minutes). Add green beans, red bell pepper, salt and pepper; cook until crisply tender (8 to 10 minutes). Add honey and vinegar; continue cooking until sauce thickens and beans are well coated (2 to 3 minutes).

PLACE beans into serving bowl; top with caramelized almonds.



Butter with Olive Oil & Sea Salt

New LAND O LAKES® Butter with Olive Oil & Sea Salt is perfect for everyday cooking. Made with real ingredients—sweet cream butter, olive oil and a touch of sea salt—it complements everything with its uniquely rich taste, from one-dish skillets to veggie sides and kid-friendly favorites in a way oil alone cannot.

Ad Here

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2. Quick Weeknight Dinner

Thanks to LAND O LAKES® Butter with Olive Oil & Sea Salt and the subtle zing of lemon zest, this colorful pasta dish is short on effort but big on taste—making it the perfect weeknight dinner solution. Try it as a side complement to chicken or fish, or let it stand alone as the centerpiece of the meal.



CREAMY ORZO WITH SPINACH

Prep time: 15 minutes Total time: 25 minutes
4 (1-cup) servings

8 ounces (1¼ cups) uncooked dried orzo pasta
1½ teaspoons finely chopped fresh garlic
4 tablespoons LAND O LAKES® Butter with Olive Oil & Sea Salt
1 (6-ounce) package (6 cups) fresh spinach, stems removed
¾ teaspoon salt
¼ teaspoon pepper
1¼ cups shredded Parmesan cheese
1 cup cherry tomatoes, cut in half
1 teaspoon freshly grated lemon zest

COOK pasta according to package directions; drain. Return to pan; keep warm.

COOK garlic in a 10-inch skillet with 2 tablespoons butter for 2 minutes, stirring occasionally. Add spinach, salt and pepper; continue cooking, stirring occasionally, until spinach is wilted (2 to 3 minutes). Remove from heat.

STIR remaining 2 tablespoons butter and 1 cup Parmesan cheese into warm pasta. Add spinach mixture, tomatoes and lemon zest, mix well. Top with remaining ¼ cup Parmesan cheese. Serve immediately.

3. New Twist on Pizza Night

Juicy roasted grapes, tangy feta cheese and flavorful LAND O LAKES® Butter with Olive Oil & Sea Salt make this a welcome choice whether you're entertaining friends or trying a new twist on family pizza night. The balance of savory cheese, roasted chicken and sweet grapes will surprise and delight your taste buds.



GRAPIEST CHICKEN FLATBREAD PIZZA EVER

Prep time: 20 minutes Total time: 30 minutes
4 servings

ROASTED GRAPES:

½ pound red grapes, stems removed
1 teaspoon LAND O LAKES® Butter with Olive Oil & Sea Salt, melted
¼ teaspoon Italian seasoning
⅛ teaspoon black pepper

PIZZA:

¼ cup LAND O LAKES® Butter with Olive Oil & Sea Salt, melted
1 teaspoon garlic, minced
4 (6-inch) round flatbreads
1 cup shredded rotisserie chicken
½ cup crumbled feta cheese
1 teaspoon chopped fresh thyme

HEAT oven to 425°. Line 15x10x1-inch jelly-roll pan with aluminum foil. Set aside.

COMBINE grapes and 1 teaspoon melted butter in medium bowl; stir to coat grapes well. Add Italian seasoning and black pepper; mix well. Roast grapes in prepared pan at 425° for 14 to 17 minutes or until grapes begin to soften. Cool completely (about 10 minutes). Cut roasted grapes in half.

COMBINE ¼ cup melted butter and garlic in small bowl. Brush 1 tablespoon butter mixture evenly onto each flatbread. Top each evenly with chicken, feta, roasted grape halves and thyme. Place each flatbread pizza onto ungreased baking sheet. Bake for 5 to 7 minutes or until crisp around edges and toppings are heated through.



Toasted Garlic Parmesan Bread

Prep time: 10 minutes Total time: 20 minutes
6 servings

Combine, in small bowl, ¼ cup shredded Parmesan cheese, 1 teaspoon finely chopped garlic and ¼ cup softened LAND O LAKES® Butter with Olive Oil & Sea Salt. Spread both sides of 6 French bread slices with butter mixture. Place 3 buttered bread slices into hot 10-inch nonstick skillet. Cook, turning once, until golden brown (3 to 6 minutes). Repeat with remaining bread slices. Serve immediately.

BETTER HALF

ONLY LAND O' LAKES OFFERS
CONVENIENT PRE-MEASURED
EASY-TO-USE HALF STICKS
OF BUTTER INDIVIDUALLY
WRAPPED TO KEEP IT TASTING
FRESHER LONGER.

How to Measure Butter

1 Half Stick = 4 tbsp = ½ cup
1 Regular Stick = 8 tbsp = 1 cup

The wrapping on LAND O LAKES® Butter with Olive Oil & Sea Salt is conveniently marked into tablespoons for easy measuring.



Visit www.landolakes.com/simplemeals for more great recipes and ideas.

