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AMAZING MELT-IN-YOUR-MOUTH COOKIES

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 18 cookies

¼ cup unsalted butter, softened
4 ounces brick-style cream cheese, softened
1 large egg, room temperature
¾ tablespoon vanilla extract
1 ½ cups all-purpose flour
¾ cups granulated sugar
1 teaspoon baking powder
½ teaspoon salt
Powdered sugar

Directions:

- In a large bowl, use an electric mixer to cream together butter and cream cheese until smooth and well-combined
- Stir in egg and vanilla extract
- In a separate bowl, whisk together flour, sugar, baking powder, and salt
- With the electric mixer on low speed, gradually stir dry ingredients into butter/cream cheese mixture until completely combined
- Cover bowl with plastic wrap and place in refrigerator to chill for 30 minutes
- Meanwhile, preheat oven to 350 degrees F
- Line a baking sheet with parchment paper
- Place powdered sugar in a shallow bowl and set aside
- Once dough has chilled, scoop by 1 ½ tablespoon-sized ball and roll between your palms until smooth
- Roll through powdered sugar until completely coated and then place on prepared baking sheet, spacing cookies at least 2 inches apart
- Bake in center rack for 10-12 minutes
- Allow cookies to cool completely on baking sheet before enjoying

Chicken Piccata

By Simply Creative Chef Rob Scott

- 2 skinless and boneless chicken breasts, butterflied and then cut in half**
- Sea salt and freshly ground black pepper**
- All-purpose flour for dredging**
- 6 tbsp. unsalted butter**
- 5 tbsp. extra-virgin olive oil**
- 1/3 cup fresh lemon juice**
- 1/2 cup chicken stock**
- 1/4 cup brined capers, rinsed**
- 1/3 cup fresh parsley, chopped**

- 1. Season the chicken with salt and pepper. Dredge chicken in flour and shake it off.**
- 2. In a large skillet over medium high heat, melt 2 tbsp. of butter with 3 tbsp. of butter with 3 tbsp. of olive oil.**
- 3. When butter and oil start to sizzle, add 2 pieces of chicken and cook for 3 minutes. When chicken is browned, flip and cook other side for 3 minutes.**
- 4. Remove and transfer to plate. Melt 2 more tablespoons of butter and add another 2 tbsp. of olive oil.**
- 5. When butter and oil start to sizzle, add the other 2 pieces of chicken and brown both sides in same manner. Remove pan from heat and add chicken to the plate.**
- 6. Into the pan add the lemon juice, stock and capers.**
- 7. Return to stove and bring to boil, scraping up brown bits from the pan for extra flavor.**
- 8. Check for seasoning. Return all the chicken to the pan and simmer for 5 minutes.**
- 9. Remove chicken to platter and add the remaining 2 tbsp. of butter to sauce and whisk vigorously.**
- 10. Pour sauce over chicken and garnish with parsley.**

M&M Cookies

by Simply Creative Chef Rob Scott

Ingredients:

-1/2 cup plus 1 tbsp. all-purpose flour
-1/4 tsp. baking soda
-1/4 tsp. salt
-1/4 cup butter, softened
-1/4 cup firmly packed light-brown sugar
-2 tbsp. granulated sugar
-1/2 tsp. vanilla extract
-1 egg
-1/4 cup plain M&Ms,
plus 1/2 cup more for decoration if desired

Directions:

1. Preheat oven to 375 degrees. Cookie sheets lined with baking sheet.
 2. In a medium-sized bowl, stir together flour, baking soda, and salt.
 3. In a large bowl, cream butter and sugars. Add vanilla and egg. Mix until well blended. Stir in flour mixture. Fold in M&Ms.
 4. Drop by teaspoonfuls onto prepared cookie sheets. If desired, press extra M&Ms into tops of cookies before baking for extra color.
- Bake for 12-15 minutes, until cookies are golden brown. Remove cookies to a wire rack to cool.

Yield: 1-1/2 dozen cookies

Spaghetti Muffins

By: Simply Creative Chef Rob Scott

Ingredients:

- 2 cups of cooked Spaghetti
- 3 tbsp. melted butter
- 1 egg
- ¼ cup parmesan cheese, grated
- ¼ cup. ricotta cheese
- Fresh Basil, chopped
- 1 cup Tomato sauce
- 4 oz. mozzarella cheese, shredded
- Extra fresh grated Parmesan cheese
- nonstick cooking spray

Directions:

Preheat oven to 350 degrees. Spray a muffin pan with nonstick cooking spray. In a bowl, mix together cooked spaghetti and melted butter. Add egg, parmesan cheese, ricotta cheese, ½ cup of tomato sauce, 2 ounces of the mozzarella cheese, and chopped fresh basil. Combine well and divide into muffin tins. Top off the muffins with the rest of the tomato sauce, and mozzarella. Bake for 25 minutes.

Serves 4 Jumbo Muffins or 6 Medium

Stuffed Zucchini with Fresh Herbs & Walnuts

By Simply Creative Chef Rob Scott

- 2 Medium Zucchini**
- Kosher Salt**
- 1/3 cup of Panko Breadcrumbs**
- 1 Tomato, Chopped**
- 2 tbsp. of Chopped Fresh Parsley**
- 2 tbsp. of Chopped Fresh Dill**
- 2 tbsp. Chopped Walnuts**
- 1 Clove Garlic, Minced**
- 2 tbsp. Extra-Virgin Olive Oil, plus more for drizzling**
- Freshly Ground Pepper**

- 1. Preheat the oven to 425° and line a small baking dish with foil.**
- 2. Halve the zucchini lengthwise and scoop out the seeds, leaving a ¼-inch-thick shell; season with salt.**
- 3. Combine the panko, tomato, parsley, dill, walnuts, garlic and olive oil in a medium bowl.**
- 4. Season with salt and pepper.**
- 5. Spoon the panko mixture into the zucchini and arrange in the baking dish; drizzle with olive oil.**
- 6. Bake until the zucchini is tender, and the panko mixture is golden, 25 to 30 minutes**

Holy Guacamole

Yield 6 servings

3 Haas avocados, halved, seeded, and peeled

1 lime, juiced

½ teaspoon kosher salt

½ teaspoon ground cumin

1/8 teaspoon cayenne

½ medium onion, diced

½ jalapeno pepper, seeded and minced

2 Roma tomatoes, seeded and diced

1 tablespoon chopped cilantro

1 clove garlic, minced

In a large bowl, place the scooped avocado pulp and lime juice, toss to coat. After all avocados have been coated, using a potato masher, add the salt, cumin, and cayenne and mash.

Then, fold in the onions, tomatoes, cilantro, and garlic. Let sit at room temperature for 1 hour and then serve.

Serve with tortilla chips, quesadillas, or tacos.

Penne alla Vodka with Shrimp

Serves 4-6

Ingredients

1 pound penne
3 cloves garlic, minced
1 whole medium onion, chopped finely
3 tablespoons butter
2 tablespoons olive oil
1 cup vodka
14-ounce can tomato puree or tomato sauce
1 cup heavy cream
1 pinch red pepper flakes, plus more if needed
1/2 teaspoon salt
Freshly ground black pepper
Grated Parmesan, for serving

Directions

Cook the pasta according to package directions. Sauté the garlic and onions in 2 tablespoons butter and the olive oil in a saucepan over medium heat until soft. Pour in the vodka, being careful if your stove has an open flame (remove the pan from the heat before adding). Cook and reduce for 2 to 3 minutes, then pour in the tomato puree. Stir the mixture until it's thoroughly combined, then reduce the heat to low.

Pour in the heavy cream. Stir to combine, then turn heat to the lowest simmer possible. Sprinkle in the red pepper flakes and add salt and pepper to taste.

Finally, stir in the remaining 1 tablespoon butter. Pour the drained pasta into the sauce and toss to combine. Sprinkle on the Parmesan, then sprinkle on more red pepper flakes if desired. Toss in shrimp if desired.

ASIAGO CHEESE BREAD

BY: SIMPLY CREATIVE CHEF ROB SCOTT

2 cups flour

1 tbsp. baking powder

$\frac{3}{4}$ tsp. kosher salt

1 tsp sugar

1 stick cold unsalted butter diced

$\frac{3}{4}$ cup half & half

$\frac{1}{2}$ cup asiago cheese

1 egg, mixed with 1 tbsp. water

- Preheat oven to 375°F
- Combine flour, baking powder, salt and sugar in bowl
- Add butter to the flour mixture and mix with hands until butter is crumbly
- Add half and half and mix in until just combined
- Dump dough on a well-floured board and knead lightly into $\frac{3}{4}$ inch thick round sheet
- Place on prepared cookie sheet
- Brush with egg wash and top with asiago cheese
- Bake approx. 30 minutes and serve warm.

Makes 1 loaf

Fontina Cheese & Prosciutto Stuffed Chicken Marsala

By: Simply Creative Chef Rob Scott

- 6 chicken breasts
- Salt
- Pepper
- Thyme
- 6 slices prosciutto
- 6 slices Fontina cheese
- Flour for dredging
- Canola oil
- 10 ounces sliced mushrooms
- ½ cup marsala wine
- 2 cups chicken stock
- 1 tbsp. butter
- 1 tbsp. flour

1. Cut pockets into chicken breasts
2. Season pockets with salt, pepper, and thyme
3. Stuff each breast with a slice of prosciutto and a piece of Fontina
4. Dip chicken breasts in flour
5. Heat skillet. Add oil to skillet and sauté chicken breasts until brown on both sides
6. Remove browned chicken breasts from skillet
7. Add more oil if necessary. Add mushrooms to skillet and sauté on high heat until browned
8. Mushroom liquid will start to deglaze the pan
9. Add Marsala to skillet and reduce by half, about 5 minutes
10. Add chicken stock to skillet and put chicken back to the pan
11. Simmer until chicken is cooked through, about 5 to 10 minutes
12. Transfer chicken to platter
13. Thicken sauce by making a beurre manie with butter and flour, and whisking it in until sauce thickens

Serves 6

MAHI MAHI & MANGO LETTUCE WRAPS

BY: Simply Creative Chef Rob Scott

Ingredients:

1 mango, diced
2 plum tomatoes, diced
1 red onion, diced
½ jalapenos, diced
3 tablespoons chopped cilantro leaves
2 limes, juiced
Salt and pepper
2 mahi mahi fillets
Olive oil, as needed
Lettuce leaves (recommend butter or romaine)

Directions:

- Preheat grill or grill pan to medium high heat
- Combine the mango, tomatoes, jalapeno, cilantro and lime juice in a medium mixing bowl and season with salt and pepper
- Season the fish with salt and pepper and brush with olive oil
- Grill for roughly 3 – 4 minutes per side, until just opaque in the center
- Set aside to cool
- When slightly cool, chop into large chunks
- Add to the reserved salsa and fold carefully as to not break up the fish
- Add mixture to the middle of the lettuce leaves and roll

CINNAMON SPICED ZUCCHINI CRUMB CAKE

BY: Simply Creative Chef Rob Scott

Ingredients:

Yields 10 servings

Crumb Topping

¾ cup all-purpose flour
½ cup packed light or dark brown sugar
1 teaspoon ground cinnamon
¼ cup unsalted butter, melted

Cake

1 ½ cup all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
1 teaspoon ground cinnamon
¼ teaspoon ground nutmeg
½ cup unsalted butter, melted and slightly cooled
1/3 cup packed light or dark brown sugar
1/3 cup granulated sugar
1 large egg, at room temperature
1 ½ teaspoon pure vanilla extract
1 cup shredded zucchini (about 1 medium zucchini)
Optional – vanilla icing

Instructions:

- Preheat oven to 350 degrees. Grease or line with parchment paper an 8" or 9" square, round baking pan, springform pan or pie dish. Set aside.
- **Crumb Topping** – with a fork, mix the flour, brown sugar and cinnamon together in a small bowl. Mix in the melted butter. Don't over-mix, you want the flour-y crumbles.
- **Cake** – Whisk the flour, baking powder, baking soda, salt, cinnamon and nutmeg together in a large bowl. Whisk the butter, brown sugar, granulated sugar, egg and vanilla extract together in a medium bowl. Then whisk in the shredded zucchini. Pour the wet ingredients and mix until combined. Batter will be thick. Pour and spread into the prepared baking pan, then sprinkle the crumb topping evenly on top.
- Bake for 35 – 38m minutes or until a toothpick inserted in the center of the cake comes out mostly clean with no wet batter – a few moist crumbs are ok. If you find the top of the cake is browning too quickly, loosely cover it with aluminum foil.
- Remove the cake from the oven and set on a wire rack. Allow to slightly cool for a few minutes before slicing.
- Optional – drizzle with vanilla icing while the cake is still warm.
- Cover leftover cake tightly and store in the refrigerator for up to 5 days.

ROASTED SHRIMP SLIDERS WITH REMOULADE SAUCE & ARUGULA

By: Simply Creative Chef Rob Scott

8 Large peeled and deveined shrimp (tails off)

1 tbsp. Olive oil

Kosher salt

Fresh ground black pepper

8 Soft slider rolls

4 oz. Fresh washed arugula

- Preheat oven to 375F
- Brush shrimp with olive oil, Kosher salt, and fresh ground black pepper
- Place on baking pan and roast 2 minutes on each side or until shrimp is cooked through
- Set shrimp aside
- Slice open and warm slider rolls
- Place shrimp and arugula on rolls
- Top with remoulade sauce

Shrimp can be served warm or chilled

Serves 8

PASTA FROM TUSCANY

BY: Simply Creative Chef Rob Scott

Ingredients:
servings

Yields 4 – 6

Butter for greasing

2 cups (12 ounces) red cherry or grape tomatoes, halved

2 cups (12 ounces) yellow cherry or grape tomatoes, halved

¼ cup capers, rinsed and drained

1 tablespoon extra-virgin olive oil, plus extra for drizzling

½ teaspoon kosher salt, plus extra for seasoning

¼ teaspoon freshly ground black pepper, plus extra for seasoning

½ cup Italian-style seasoned breadcrumbs

Directions:

- Place an oven rack in the center of a preheated oven to 375 degrees
- Butter an 8 x 8 inch glass baking dish and set aside
- Place the tomatoes, capers, 1 tablespoon olive oil, ½ teaspoon salt and ¼ teaspoon pepper in the prepared baking dish and toss to coat
- Sprinkle the breadcrumbs over the tomato mixture
- Drizzle the top with olive oil and bake for 30 – 35 minutes until the top is golden
- Cool for 5 minutes
- Bring a large pot of salted water to a boil over high heat
- Add the pasta and cook until tender but still firm to the bite, stirring occasionally (about 8 – 10 minutes)
- Drain and reserve about 1 cup of the pasta water
- Place the pasta in a large serving bowl
- Spoon the tomato mixture onto the pasta – add the cheese and toss well
- Thin out the sauce with a little pasta water, if needed
- Season with salt and pepper, to taste
- Sprinkle with the chopped parsley and serve immediately