

The background of the entire image is a close-up photograph of several pink frosted donuts. Each donut is covered in a thick layer of pink icing and is topped with a generous amount of multi-colored sprinkles in shades of white, blue, orange, green, and yellow. The donuts are arranged in a slightly overlapping pattern, filling the frame. The lighting is bright and even, highlighting the texture of the frosting and the individual colors of the sprinkles.

# THE DYNAMO DISH

**EASY RECIPES TO COOK WHILE  
YOU'RE QUARANTINED**

**SIMPLE DISHES THAT CAN BE  
MADE MOSTLY WITH WHAT YOU  
HAVE ON HAND**

**TAP FOR RECIPES**

**durée**  
& company

# DURÉE'S OVERNIGHT COOKIES:

## INGREDIENTS

- 2 Egg Whites
- 2/3 Cup Sugar
- Pinch of Salt
- 1 Cup Chocolate Chips
- 1 Teaspoon Vanilla



## PROCESS

- 01** Preheat oven to 350 degrees
- 02** Beat egg whites until foamy
- 03** Add sugar and beat until stiff
- 04** Add salt, chocolate chips and vanilla and mix well (fold)
- 05** Line cookie sheet with foil and drop batter by teaspoon.
- 06** Place them into the oven and turn the heat off immediately
- 07** Keep in the oven all night and wake up to delicious cookies!

# MARIELLE'S LEMON CHICKEN:

## INGREDIENTS

- 4-8 chicken cutlets
- 1/2 cup flour
- 1/4 teaspoon salt
- Pinch ground black pepper
- 1 egg
- 3 tablespoons grated Parmesan cheese
- 4 tablespoons extra virgin olive oil
- 4 tablespoons butter
- 1/2 cup chicken stock
- 2 tablespoons lemon juice
- 1/4 cup capers (optional)



## PROCESS

- 01** Pound chicken cutlets until 1/4 inch thin
- 02** Whisk the egg and put on a plate
- 03** Mix flour, salt, pepper, and grated Parmesan on a separate plate
- 04** Dip chicken in the egg. Then, dredge them thoroughly in the flour mixture, until well coated
- 05** Heat olive oil and 2 tablespoons of the butter in a large skillet on medium high heat
- 06** Brown well on each side, about 3 minutes per side. Remove and set aside
- 07** lemon piccata sauce, add chicken stock, lemon juice, and capers to pan
- 08** Let sauce reduce. Whisk in remaining 2 tablespoons of butter. Pour over chicken and serve with a starch or veggies

# ABBIE'S BANANA BREAD:

## INGREDIENTS

- 3 bananas
- 1 ½ cups of flour
- 1 cup of sugar
- 1 tea spoon of baking powder
- 1 egg ½ stick of butter
- 4 table spoons of chocolate chips



## PROCESS

- 01** Preheat oven to 325 degrees
- 02** Mash bananas in a bowl
- 03** Add flour, sugar, egg, salt and baking powder and stir
- 04** Melt butter, add and mix
- 05** Pour mix in to bread pan or cupcake pan
- 06** Add chocolate chips on top
- 07** Bake for 70 minutes

## JENNA'S SIMPLE PASTA SALAD:

### INGREDIENTS

- Pasta (any preference)
- 2 cucumbers, chopped
- Black olives, sliced
- 1 (16 ounce) bottle Italian salad dressing
- 1/2 cup Parmesan or mozzarella cheese, shredded or diced



### PROCESS

- 01** Bring a large pot of lightly salted water to a boil
- 02** Cook for 8 to 12 minutes, until al dente, and drain
- 03** In a large bowl, toss the cooked pasta with the Italian dressing, and veggies, mix
- 04** Cover, and refrigerate until serving

# SAM'S KITCHEN SINK NACHOS:

## INGREDIENTS

- Tortilla Chips
- Shredded Cheese
- Ground Beef
- Black Beans
- Jalapeno Peppers
- Grape Tomatoes (halved)
- Onions
- Sour Cream
- Salsa
- Guacamole
- Anything else you want to add!



## PROCESS

- 01** Add ground beef to a skillet and let it cook until brown
- 02** Drain the ground beef of extra liquid
- 03** Preheat oven to 350 degrees
- 04** Fill a baking sheet with tortilla chips
- 05** Add the ground beef and cheese on top of the chips
- 06** Add any other toppings. I like to add black beans, corn, grape tomatoes, onions and jalapeno peppers
- 07** Cook in the oven for 10-15 minutes
- 08** Once cooked, add your salsa, guacamole and sour cream

# CHRISSY'S MARGARITAS:

## INGREDIENTS

- 4 freshly squeezed limes, juiced (roll them first to release the oils from the rind, then cut crosswise)
- 4 oz Milagro Silver
- 2 oz Grand Marnier
- 2 oz simple syrup



## PROCESS

- 01** Juice the limes
- 02** Salt two glasses by dipping each rim in the lime juice and then directly into margarita salt
- 03** Shake off any loose salt
- 04** Divide up the lime juice and pour half into each glass
- 05** Combine the tequila, Grand Marnier and simple syrup in a shaker
- 06** Add ice and shake the mixture
- 07** Divide half of the content into each glass and enjoy!

# CAROLINE'S JALAPEÑO BAGELS:

## INGREDIENTS

- 1 block of cream cheese
- 2 jalapeños (or Serrano peppers) - diced
- 4 pieces of bacon - crispy, crumbled
- Monterey Jack cheese
- Garlic powder
- Salt
- Pepper



## PROCESS

- 01** Pre heat oven to 350
- 02** Put block of cream cheese in mixing bowl
- 03** Add 1 cup of Monterey Jack cheese, 1 tsp of garlic powder, diced jalapeños, bacon bits, salt and pepper to taste. Mix together.
- 04** Spread cream cheese mixture on bagel
- 05** Add more Monterey Jack cheese on top of the bagels
- 06** Bake for 10 mins on 350
- 07** Broil for 2 min
- 08** Take out of oven and add jalapeño piece on top for garnish