

Mother's Day *Signature* Recipes



**Westminster
Communities**
of Florida

Mother's Day Signature Recipe

Ingredients

3 cups	Zucchini, halved lengthwise, sliced crosswise, ¼ in. thick
½ lb.	Asparagus, trimmed, sliced on bias, ¼ in. thick, tips left whole
8	Eggs
½ tsp.	Kosher salt
¼ tsp.	Ground black pepper
¾ cup	Ricotta, whole milk
1 tbsp.	Extra virgin olive oil

Asparagus & Zucchini Frittata

Directions

1. Preheat the oven to 325°. In a medium saucepan of salted boiling water, blanch the zucchini and asparagus for 1 minute, then drain well and pat dry.
2. In a large bowl, beat the eggs with ½ teaspoon of salt and ¼ teaspoon of pepper. Stir in the vegetables.
3. In a bowl, season the ricotta with salt and pepper.
4. In a 12 inch oven-proof nonstick skillet, heat the oil. Add the egg-vegetable mixture and cook over moderately low heat, stirring occasionally, until starting to set at the edge, 3 minutes. Dot the ricotta on top.
5. Transfer the skillet to the oven and bake for 20 to 25 minutes, until the frittata is just set.
6. Remove from oven, let cool slightly, transfer to a platter, cut into 6 wedges and serve.

Mother's Day Signature Recipe

Ingredients

¼ cup	Cilantro, chopped
1 tbsp.	Yellow onion, finely diced
1 tsp.	Jalapeno, seeds removed, finely diced
1 tsp.	Lime juice, freshly squeezed
2 tsp.	Olive oil
⅛ tsp.	Kosher salt
1	Avocado, ripe, pit and shell removed
¼ cup	Feta cheese, crumbled
2 cups	Ciabatta or baguette, toasted, diced in ½ in. cubes
2	Eggs
2 tsp.	Butter
Pinch	Kosher salt
Pinch	Ground black pepper
2 tsp.	Chives, chopped

Avocado Panzanella with Sunny Egg

Directions

1. In a medium sized bowl combine the cilantro, onion, jalapeno, lime juice, olive oil and salt with the avocado and feta cheese. Mash to combine into a paste.
2. Add the warm toasted bread to the avocado mixture and stir to combine. Split the mixture in half and place in the center of two plates.
3. In a non-stick sauté pan, melt the butter until bubbling and frothy. Carefully add the eggs, one at a time.
4. Reduce heat to low, cover the pan and cook, uninterrupted, until the whites are completely set but the yolks are still runny, about 2 to 2½ minutes.
5. Using a spatula, carefully pick up one of the eggs and place it on top of the avocado salad. Repeat with the second egg. Season eggs with kosher salt and fresh ground black pepper and top with fresh chives.

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Ingredients

3	Egg yolks
2	Whole eggs
2 cups	Whole milk
2 tbsp.	Sugar
1 tsp.	Ground cinnamon
1 tsp.	Vanilla extract
¼ tsp.	Salt
16 oz.	Package of cinnamon rolls, frozen
½ cup	Golden raisins
2 tbsps.	Butter, cut into ¼ in. cubes

Cinnamon Roll Casserole

Directions

1. Whisk together egg yolk, eggs, milk, sugar, cinnamon, vanilla extract and salt until blended.
2. Break apart cinnamon rolls, and chop. Place in a lightly greased 11 x 7 in. baking dish.
3. Toss raisins with rolls in dish.
4. Pour egg mixture over top; dot with butter. Cover and chill 4 to 24 hours.
5. Preheat oven to 325°.
6. Bake casserole 55 minutes to 1 hour or until set and golden.
7. Let stand 5 minutes before serving.

Mother's Day Signature Recipe

Ingredients

¾ cup	Orange juice
½ cup	Honey
3 cups	Fresh strawberries, stems removed, halved
1½ cups	Fresh blueberries
2	Oranges, peeled and sectioned
1½ cups	Honeydew, ¾ in. diced
⅓ cup	Fresh mint, chopped

Fresh Fruit Salad

Directions

1. Whisk together juice and honey.
2. Add fruit and mint.
3. Chill 1 hour

Mother's Day Signature Recipe

Ingredients

32 oz.	Package of hash browns, frozen, diced and thawed
1 can	Cream of chicken soup
1 cup	Sour cream
1 cup	Mild cheddar cheese, shredded
½ cup	Yellow onion, diced
¾ cup	Butter, melted
2 cups	Cornflakes

Hashbrown Casserole

Directions

1. Preheat the oven to 350°. Stir together the hashbrowns, soup, sour cream, cheese and onion. Add ½ cup of the butter and continue to stir until well blended.
2. Spoon into a greased 2 or 3 quart baking dish.
3. Crush the cereal, and stir in the remaining ¼ cup butter. Sprinkle over the potato mixture.
4. Bake for 50 minutes or until the casserole is bubbly and golden brown.