

Best of Bridge

Done in One

Perfect Recipes in One Pot, Pan or Skillet



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BAKED HAM AND EGG CUPS

SERVES 6 ·  · 

Everything bakes together in one little cup to serve for breakfast or brunch. Add some toast or an English muffin to round it out. These can be made ahead and warmed up for an easy on-the-go breakfast or to tuck into someone's lunch.

12 slices Black Forest ham
(about 12 oz/375 g total)

1½ cups (375 mL)
shredded sharp (old)
white Cheddar cheese,
divided

½ cup (125 mL) herbed
cream cheese

1 small red or orange bell
pepper, diced

12 large eggs

Salt and black pepper

2 tbsp (30 mL) chopped
fresh chives or green
onion

- 1 Preheat oven to 400°F (200°C). Lightly spray a 12-cup muffin tin.
- 2 Line each muffin tin with a slice of ham to shape the cup. Sprinkle about 1 tbsp (15 mL) of the Cheddar cheese onto the bottom of each.
- 3 In a small bowl, stir together herbed cream cheese and pepper. Dollop a small amount into each cup. Crack eggs into each cup and sprinkle with some salt and pepper. Bake for about 15 minutes or until whites are set and yolks are slightly soft. (You can leave them longer for a firmer yolk.) Remove from oven and sprinkle with remaining Cheddar cheese and chives to serve.

VARIATIONS

FLORENTINE VARIATION: Substitute the bell pepper for 1½ cups (375 mL) baby spinach, chopped.

PROSCIUTTO VARIATION: Substitute thinly sliced prosciutto for sliced Black Forest ham. (You will need about 24 slices, as they are thinner and smaller than the ham slices.)





CRISPY RICE PAPER BITES

MAKES 18 •  • 

Crispy on the outside, chewy and crunchy on the inside, these two-bite appetizers are filled with Thai-inspired flavor, then dipped in a sweet chili sauce. They're served with crisp cucumber slices for flavor and texture contrast.

1 tsp (5 mL) canola oil
1 cup (250 mL) finely chopped cooked chicken
1 cup (250 mL) finely shredded cabbage
1 small carrot, finely grated
2 green onions, finely chopped
2 garlic cloves, minced
2 tbsp (30 mL) finely chopped cilantro leaves and stems
1 tbsp (15 mL) fish sauce
2 tsp (10 mL) lime juice
1 tsp (5 mL) finely grated fresh ginger
1 tsp (5 mL) soy sauce
1 tsp (5 mL) granulated sugar
1 tsp (5 mL) sesame oil
1 tsp (5 mL) Sriracha
2 tsp (10 mL) cornstarch
18 round rice paper wrappers (8 inches/20 cm)
Canola oil for frying
Prepared sweet chili sauce for dipping
Sliced cucumbers

- 1 In a large nonstick skillet, heat oil over medium-high heat. Add chicken, cabbage, carrot, green onions, garlic, cilantro, fish sauce, lime juice, ginger, soy sauce, sugar, sesame oil and Sriracha, stir to combine and then stir in cornstarch. Cook 2 minutes, stirring occasionally. Set aside to cool slightly, about 10 minutes.
- 2 In a pie plate or shallow dish filled with room-temperature water, soak one rice paper wrapper for a few seconds until just pliable. (The wrapper will continue to soften.) Place on a clean, slightly damp flat work surface to help keep the wrapper from sticking to the surface. Place a tablespoon (15 mL) of filling on the center of the wrapper. Fold to enclose filling to create a small package.
- 3 Using the same skillet, rinse and wipe clean. Heat a bit of oil in pan over medium-high heat; add bites seam side down, about $\frac{1}{2}$ inch (1 cm) apart. If necessary, fry in batches, as the bites tend to stick to each other if they touch. Cook about 3 minutes per side, until crispy and lightly golden; add more oil as needed.
- 4 Serve with sweet chili dipping sauce and cucumbers.

MAKE AHEAD

The filling can be prepared 1 day ahead; cover and refrigerate until ready to assemble.

INSTANT POT BEST OF BRIDGE HAMBURGER SOUP

SERVES 10



You'll love this version of our classic beloved – can we say famous? – hamburger soup! The Instant Pot cuts down on the cooking time so you can enjoy this wonderful bowl of goodness in about half an hour. It makes a big batch, perfect for sharing and for freezing. The original recipe can be found in the first *Best of Bridge Cookbook*, published in 1975. It's the red book, if you know the books by the cover color.

1 tbsp (15 mL) canola oil
1 medium onion, chopped
1½ lbs (750 g) lean ground beef
4 medium carrots, chopped
3 celery stalks, chopped
½ cup (125 mL) pearl or pot barley
1 can (28 oz/796 mL) diced tomatoes with juice
3½ cups (875 mL) ready-to-use beef broth
1½ cups (375 mL) tomato sauce
2 tbsp (30 mL) soy sauce
1 tbsp (15 mL) granulated sugar
1 tbsp (15 mL) cornstarch
½ tsp (2 mL) dried thyme
1 bay leaf
Salt and black pepper to taste

- 1 In a 6-quart Instant Pot, select Sauté. Add oil and onion; cook 2 minutes, stirring occasionally. Add beef and sauté 5 minutes, stirring occasionally and breaking it up with a spoon, or until meat is browned and onions are softened. Stir carrots, celery, barley, tomatoes, broth, tomato sauce, soy sauce, sugar, cornstarch, thyme and bay leaf.
- 2 Press Cancel and lock lid; set pressure release valve to Sealing. Press Manual Pressure Cook; set to High for 15 minutes. (It takes about 10 minutes to come to pressure.) When cooking finishes; quick release the steam by moving the pressure release valve to Venting. Press Cancel; open lid and discard bay leaf. Season to taste with salt and pepper.

TIP

Refrigerate leftovers in an airtight container for up to 3 days. Freeze for up to 2 months.

MAKE AHEAD

Chop veggies the day before, cover and refrigerate until ready to cook.





SHEET-PAN BEEF AND MUSHROOM FAJITAS

SERVES 4 ·  · 

Fajitas are a winner at our dinner table. We've used convenient beef stir-fry strips that are cooked with vegetables on a sheet pan to help pull this meal together quickly. It's always fun to enjoy fajitas when they're served along with all the fresh toppings set on the table so family and guests can build their own favorite flavor pairings.

- 3 tbsp (45 mL) canola oil
- 2 tsp (10 mL) ground cumin
- 2 tsp (10 mL) ground coriander
- 2 tsp (10 mL) chili powder
- 1 tsp (5 mL) each salt and black pepper
- 1 lb (500 g) beef stir-fry strips
- 1 large portobello mushroom, thinly sliced (about 8 oz/250 g)
- 1 small onion, thinly sliced
- 2 bell peppers (any color), cut into 1/2-inch (1 cm) slices
- 12 to 16 small soft corn or flour tortillas, warmed

TOPPINGS (OPTIONAL)

- Salsa
- Avocado
- Sour cream
- Cilantro
- Hot sauce
- Lime wedges

- 1 Place one oven rack in the middle and another about 5 inches (12.5 cm) from the top. Preheat oven to 425°F (220°C). Set aside a rimmed baking sheet.
- 2 In a bowl, combine oil, cumin, coriander, chili powder, salt and pepper. Add beef, mushroom, onion and peppers; gently toss to combine. Spread mixture on prepared baking sheet in a single layer; bake 15 minutes.
- 3 Turn oven to broil and move baking sheet to top rack. Broil until meat and vegetables are lightly charred, about 3 to 5 minutes. Serve with tortillas and your favorite toppings.

TIPS

Line baking sheet with foil for easier cleanup.

To warm the tortillas, stack and wrap them in foil and place in the oven for 5 minutes during the last few minutes of baking. Or wrap a stack of tortillas in parchment paper and microwave them on high for about 30 to 40 seconds until tortillas are warmed through. Keep wrapped until ready to serve.

Substitute the soft tortillas with hard tortillas for a crunchy version.

MAKE AHEAD

Slice vegetables up to 2 days ahead, cover and refrigerate until ready to cook.

SHEET-PAN CHICKEN SHAWARMA

SERVES 6 · 

Simplicity in a delicious oven meal – we like to prepare this shawarma on repeat. Our Middle Eastern-inspired recipe uses yogurt and warm spices as a marinade, which helps make the chicken tender and flavorful. Make sure there are plenty of toppings such as hummus, tomato, cucumber, lettuce, onion and feta cheese.

$\frac{1}{2}$ cup (125 mL) plain yogurt
5 garlic cloves, minced
1 tbsp (15 mL) smoked paprika
 $\frac{1}{2}$ tsp (7 mL) salt
1 tsp (5 mL) ground coriander
1 tsp (5 mL) ground cumin
1 tsp (5 mL) ground turmeric
1 tsp (5 mL) ground cinnamon
1 tsp (5 mL) ground cardamom
 $\frac{1}{2}$ lbs (750 g) boneless, skinless chicken thighs, sliced into 1-inch (2.5 cm) strips
2 tbsp (30 mL) canola oil (divided)
2 bell peppers (any color), sliced into $\frac{1}{2}$ -inch (1 cm) strips
1 onion, thinly sliced
6 pita bread
 $\frac{1}{4}$ cups (300 mL) hummus

- 1 Place one oven rack in the middle position and another about 5 inches (12.5 cm) below the broiler. Preheat oven to 425°F (220° C); set aside a large rimmed baking sheet.
- 2 In a bowl, combine yogurt, garlic, paprika, salt, coriander, cumin, turmeric, cinnamon and cardamom. Add chicken and stir until evenly coated. Marinate 15 minutes.
- 3 Drizzle baking sheet with 1 tbsp (15 mL) of the oil, then arrange chicken, peppers and onion in an even layer, then drizzle with remaining oil. Bake for 12 minutes, or until chicken is cooked through, stir ingredients halfway through cooking time.
- 3 Turn on broiler, move baking sheet to top rack and broil 3 minutes, or until meat and vegetables are slightly charred.
- 4 Spread a generous portion of hummus on each pita bread, add chicken and roasted vegetables along with plenty of suggested toppings.

TIPS

Line the baking sheet with foil for easier cleanup. Sliced dill or sweet pickles can also substitute for the Lebanese pickles. Try other flatbread options such as balady, naan, tortilla or lavash.





PORK CHOP AND VEGGIE SHEET-PAN DINNER

SERVES 4 ·



Sheet-pan dinners are a meal maker's dream and make it a breeze to combine protein and veggies. Use your favorite barbecue sauce for the pork chops and have extra to serve alongside.

1 lb (500 g) mini potatoes, halved

1 bag (12 oz/340 g) baby carrots

1 small red onion, cut into wedges

3 garlic cloves, minced

2 tbsp (30 mL) canola oil

2 tsp (10 mL) chopped fresh rosemary

1/2 tsp (2 mL) each salt and black pepper, divided

4 pork loin boneless center-cut chops (about 1 lb/500 g total)

1/4 cup (60 mL) barbecue sauce

1 tbsp (15 mL) chopped fresh parsley

1 Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.

2 Spread potatoes, carrots, onion and garlic on prepared baking sheet. Drizzle with oil and sprinkle with rosemary and half each of the salt and pepper. Toss gently to coat. Roast for 10 minutes.

3 Meanwhile, toss pork chops with remaining salt and pepper. Add barbecue sauce and parsley; toss to coat well. Add pork chops to baking sheet and return to oven for 15 minutes or until pork is no longer pink inside and thermometer inserted in pork reaches 155°F (68°C).

TIPS

Look for pork chops about 3/4 inch (2 cm) thick for a great juicy chop.

Substitute a red bell pepper for the onion for a change in flavor.

SKILLET GNOCCHI AND SHRIMP

SERVES 4



Sun-dried tomato pesto makes this easy skillet meal full of flavor and easy to get on the table on a busy fall night.

2 tbsp (30 mL) extra virgin olive oil

1 package (12.5 oz/350 g) potato gnocchi

1 bag (12 oz/340 g) raw large black tiger shrimp, thawed, peeled and deveined

1 small zucchini, sliced into half moons

$\frac{1}{4}$ tsp (1 mL) each salt and black pepper

$\frac{1}{3}$ cup (75 mL) sun-dried tomato pesto

1 In a large nonstick skillet, heat oil over medium-high heat. Add gnocchi and sauté for about 5 minutes or until golden. Remove with a slotted spoon to a bowl.

2 Return skillet to medium-high heat and sauté shrimp, zucchini, salt and pepper for about 5 minutes or until shrimp are pink and zucchini is golden. Reduce heat to medium and stir in gnocchi and pesto. Cook, stirring frequently, for about 2 minutes or until gnocchi are heated through.





SPINACH RICOTTA-STUFFED SQUASH

SERVES 4 ·  · 

Enjoy this as a hearty vegetarian meal or cut it smaller to serve as a side dish option! However you eat it, you will love it!

2 acorn squash (about 2 lb/1 kg each)

1/2 tsp (2 mL) each salt and black pepper, divided

1/2 cup (125 mL) ricotta cheese

1/2 cup (125 mL) table (18%) cream

1/4 cup (60 mL) basil or sun-dried tomato pesto

2 garlic cloves, minced



1 1/2 tsp (7 mL) dried Italian seasoning

1 container (5 oz/142 g) baby spinach

2 cups (500 mL) shredded Gruyère cheese, divided

- 1 Preheat oven to 425°F (220°C). Line a large baking sheet with parchment paper.
- 2 Prick squash all over with tines of fork or sharp knife. Microwave for 3 minutes to soften. Cut each squash in half lengthwise. Scoop out seeds. Place squash halves, cut side up, on prepared baking sheet. Sprinkle with a pinch each of salt and pepper.
- 3 Stir together ricotta, cream, pesto, garlic, Italian seasoning and remaining salt and pepper. Stir in spinach until well combined. Stir in half of the Gruyère.
- 4 Divide mixture evenly among the squash. Cover with foil.
- 5 Bake for 25 minutes. Remove foil. Sprinkle with remaining Gruyère and bake for about 30 minutes or until squash is tender and cheese is melted and slightly golden. Let stand for 10 minutes before serving.

SKILLET LASAGNA

SERVES 4 TO 6 ·  · 

Take your lasagna to the skillet with this rustic deconstructed lasagna. A rich sauce is created with the help of ricotta and mozzarella cheeses. Dinner is ready!

4 sheets fresh pasta
1 tbsp (15 mL) canola oil
3 garlic cloves, minced
1 onion, diced
1 tbsp (15 mL) dried oregano
½ tsp (2 mL) salt
¼ tsp (1 mL) hot pepper flakes
1 can (19 oz/540 mL) petite cut stewed tomatoes with juice
1 cup (250 mL) ready-to-use vegetable broth
4 cups (1 L) baby spinach or chopped spinach leaves
1 cup (250 mL) ricotta cheese
¾ cup (175 mL) shredded mozzarella cheese
3 tbsp (45 mL) chopped fresh basil or parsley

- 1 Cut pasta sheets in half crosswise, then cut into 1½ inch (4 cm) wide strips; set aside.
- 2 In a large, deep nonstick skillet, heat oil over medium heat. Cook garlic and onion for 3 minutes or until softened. Add oregano, salt and pepper flakes; cook, stirring for 1 minute.
- 3 Add tomatoes and broth to skillet; bring to boil. Stir in spinach and pasta; return to simmer. Cover; cook for about 10 minutes or until pasta is tender.
- 4 Uncover, dollop with ricotta and sprinkle with mozzarella; cook for about 2 minutes to heat ricotta and melt mozzarella. Sprinkle with basil.





SMASHED MIXED POTATOES

SERVES 4 TO 6



A colorful mix of crisp potatoes with a hint of maple sweetness makes these popular with the whole family and easy to serve alongside any of your favorite main courses!

2 sweet potatoes,
scrubbed (about
1 lb/500 g)

3 yellow-flesh potatoes,
scrubbed (about
1 lb/500 g)

2 tbsp (30 mL) canola oil

2 tbsp (30 mL) chopped
fresh parsley

2 tsp (10 mL) chopped fresh
rosemary or thyme

$\frac{1}{2}$ tsp (2 mL) each salt and
black pepper

3 tbsp (45 mL) butter,
melted

2 tbsp (30 mL) maple syrup

1 Preheat oven to 425°F (220°C). Line a large baking sheet with parchment paper.

2 Cut both sweet and yellow fleshed potatoes into 1-inch (2.5 cm) thick rounds and place on prepared baking sheet. Drizzle with oil and sprinkle with parsley, rosemary, salt and pepper. Toss gently to coat evenly and make sure all the slices lay flat in a single layer. Roast for 20 minutes. Turn over and roast for about 10 minutes or until golden brown and tender.

3 Meanwhile, whisk together butter and maple syrup; set aside.

4 Using a fork, gently smash the potatoes and drizzle all over with butter mixture. Return to oven for 5 minutes.

NO-BAKE BISCOFF ICE BOX CAKE

SERVES 8 TO 10



This is the perfect make ahead potluck and party dessert. An impressive, easy to make sweet, it uses Biscoff cookies that are sandwiched between layers of whipped cream with just a hint of coffee and spice. After refrigeration, the cookies soften and transform to a cake-like texture. It's the kind of dessert that might have you standing in front of the fridge with a spoon in hand.

CAKE

2 cups (500 mL) heavy or whipping (35%) cream

1/4 cup (60 mL) confectioners' (icing) sugar

2 tsp (10 mL) instant coffee granules

1/2 tsp (2 mL) ground cinnamon

1/8 tsp (0.5 mL) ground cloves

2 packages (8 oz/250 g each) Biscoff or Speculoos cookies

TOPPING

1 1/2 cups (375 mL) heavy or whipping (35%) cream

1 tbsp (15 mL) confectioner's (icing) sugar

1 tsp (5 mL) vanilla

Prepared caramel sauce or toffee bits

- 1 Line an 8- by 4-inch (20 by 10 cm) loaf pan with plastic wrap; set aside.
- 2 **CAKE:** In a large bowl, whip cream, sugar, coffee granules, cinnamon and cloves to medium-soft peaks. Spread a thin layer of cream in bottom of prepared pan to help hold first layer of cookies in place. Spread one side of the cookies with about 1 tbsp (15 mL) cream mixture. Stack upright on their long side in the pan, in rows that run along the length of the pan. Continue, making a second layer of cookies on top. Spread any remaining cream over top. Lay remaining cookies flat on top of pan; you may need to break a few cookies to make them fit. Cover with plastic wrap and refrigerate for at least 6 hours or overnight.
- 3 **TOPPING:** Half an hour before serving, prepare topping. In a bowl, whip cream and sugar to firm peaks. Turn the cake out onto a serving platter, remove plastic wrap and cover with about half of the whipped cream. Swirl or pipe remaining whipped cream on top. Drizzle some caramel sauce on top or sprinkle with caramel bits; we like to use both!
- 4 Place in freezer for 15 minutes or until whipped cream firms. Slice and plate while the cake is firm. Cover and refrigerate any leftovers.

MAKE AHEAD

Cake can be frozen for up to a month after it has chilled in the fridge. Wrap well and thaw in the refrigerator overnight; decorate as directed.



BEST OF BRIDGE: CANADA'S MOST TRUSTED COOKBOOK BRAND ACES THE ONE POT CHALLENGE.

Generations of home cooks have come to trust Best of Bridge for their family-friendly, easy-to-prepare meals. This all-new collection includes 105 recipes perfected for preparing in one pot, pan, sheet pan, skillet or bowl. After almost 50 years and 4 million books, who better than Best of Bridge to create the ultimate book of one pot recipes? Best of Bridge recipes are always budget conscious and include ingredients you can find at any grocery store, so you don't have to break the bank to eat the good food you and your family deserve.

We listened to Best of Bridge fans, and now we've got more salads and dressings than ever and tons of tips for recipe flavor variations, ingredient substitutions, make ahead planning, freezer-friendly options and easier clean-up. Super-fast and filling after-work dinners like *Skillet Gnocchi and Shrimp* and cheer-worthy crowd pleasers like *Sheet-Pan Beef and Mushroom Fajitas* are guaranteed hits. We've updated some classic Bridge favorites, too, including the *Instant Pot Best of Bridge Hamburger Soup* and a delectable *No-Bake Biscoff Ice Box Cake*. *Best of Bridge Done in One* will have you sharing memories and living large all without creating a chaotic mess of a kitchen.

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