



Recipe Release #34

- Reeses Peanut Butter Cookies
- Candied Bacon
- Candied Bacon BLTs with Spicy Mayo
- Candied Mashed Sweet Potatoes
- Miso Cod
- Miso Sesame Couscous
- Steak Tacos with Chimichurri Sauce
- Teriyaki Salmon Jerky

Reese's Peanutbutter Cookies

INGREDIENTS

- 1 CUP UNSALTED BUTTER AT ROOM TEMP
- $\frac{3}{4}$ CUP WHITE SUGAR
- 1 CUP BROWN SUGAR
- 1 CUP PEANUT BUTTER
- 2 EGGS
- 2.5 CUPS FLOUR
- 2 TSP BAKING SODA
- $\frac{1}{2}$ TSP SALT
- $\frac{1}{2}$ CUP REESES PEANUT BUTTER COOKIES
- $\frac{1}{2}$ CUP CHOPPED REESES CUPS
- $\frac{1}{2}$ CUP MINI CHOC CHIPS
- CELTIC SEA SALT

DIRECTIONS:

- PREHEAT OVEN TO 350 DEGREES
- ADD BUTTER AND SUGAR TO MIXING BOWL AND MIX UNTIL CREAMY.
- ADD PEANUT BUTTER AND EGGS AND MIX UNTIL COMBINED.
- ADD THE FLOUR, BAKING SODA, AND SALT AND MIX ON LOW JUST UNTIL COMBINED AND NO FLOUR STEAKS.
- ADD REESES BITS AND CHOCOLATE CHIPS AND MIX IN. RESERVE SOME OF THE REESES BITS AND CHOC CHIPS FOR TOPPING.
- LINE A BAKING SHEET WITH PARCHMENT PAPER AND BAKE COOKIES FOR ABOUT 9-12 MINUTES.
- REMOVE FROM THE OVEN AND PRESS BITS OF REESES AND CHOC CHIPS ON TOP OF COOKIES.
- SPRINKLE WITH SEA SALT.
- CONTINUE LETTING THEM COOL FOR A FEW MINUTES (IF YOU CAN)



Candied Bacon

INGREDIENTS

- 1 PACK THICK CUT BACON
- 1 /2 CUP BROWN SUGAR
- 1 TSP BLACK PEPPER
- 1 TSP CRUSHED RED PEPPER FLAKES

DIRECTIONS:

- PREHEAT OVEN TO 400 DEGREES
- LAY BACON DOWN FLAT ACROSS A PARCHMENT LINED BAKING SHEET.
- MIX TOGETHER THE BROWN SUGAR, CRUSHED RED PEPPER FLAKES AND PEPPER.
- SPRINKLE WITH HALF OF BROWN SUGAR MIXTURE ACROSS THE BACON, FLIP IT OVER AND COAT THE OTHER SIDE.
- BAKE FOR 20-30 MINUTES UNTIL THE BACON IS CRISPY. FLIPPING HALF WAY.
- IF THEY AREN'T CRISPY ENOUGH, BROIL FOR A COUPLE OF MINUTES.



Candied Bacon BLT with avocado and Spicy Mayo

INGREDIENTS

- 4 CIABATTA BUNS
- BROWN SUGAR OR MAPLE SYRUP
- 1 AVOCADO
- 16 SLICES CANDIED BACON FROM PREVIOUS RECIPE
- 1 ONION, SLICED
- LETTUCE
- 1 LARGE SLICING TOMATO
- 4 TB SPICY MAYO

DIRECTIONS:

- MAKE CANDIED BACON FROM PREVIOUS RECIPE
- TOAST CIABATTA BUNS
- SLICE ONIONS AND ADD TO A PAN AND CARMELIZE WITH A LITTLE BROWN SUGAR OR MAPLE SYRUP
- SLICE AVOCADO
- SLICE TOMATO
- ASSEMBLE BY SPREADING $\frac{1}{4}$ AVOCADO ON EACH OF THE TOASTED CIABATTA BUNS. LETTUCE, TOMATO, 4 SLICES CANDIED BACON, TOP WITH CARMELIZED ONIONS AND SPREAD A LAYER OF SPICY MAYO ON THE OTHER SIDE OF THE BUN.
- SLICE IN HALF AND ENJOY!



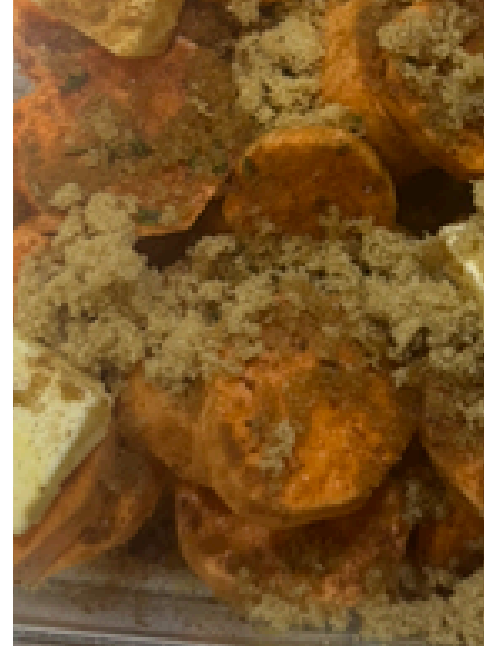
Candied Mashed Sweet Potatoes

INGREDIENTS

- 4 LARGE SWEET POTATOES
PEELED AND SLICED.
- ½ CUP BROWN SUGAR
- 4 TBSP BUTTER
- 1 TSP CINNAMON
- 1 TSP VANILLA EXTRACT
- 1 TBSP HONEY

DIRECTIONS:

- PREHEAT OVEN TO 400 DEGREES
- PEEL AND SLICE SWEET POTATOES
- ADD TO A BUTTER, BROWN SUGAR, VANILLA EXTRACT, AND CINNAMON
- COVER WITH FOIL AND BAKE FOR 30-40 MINUTES UNTIL SOFT AND FORK TENDER.
- MASH.
- TOP WITH A DRIZZLE OF HONEY.



Miso Cod

INGREDIENTS

- COD (4 SERVINGS)
- 2 TBSP MISO PASTE
- 2 CUPS WATER
- SALT
- PEPPER
- PAPRIKA
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DIRECTIONS:

- MIX MISO PASTE WITH WATER AND WHISK UNTIL SMOOTH.
- RINSE COD UNDER COOL WATER.
- PAT COD DRY AND SEASON WITH SALT, PEPPER, AND PAPRIKA.
- MARINATE COD FOR 2 DAYS AS A MINIMUM! DON'T SKIP THIS STEP.
- AFTER COD HAS MARINATED IN MISO FOR 2 DAYS, PREHEAT OVEN TO BROIL
- BROIL COD FOR 8 MINUTES OR SO UNTIL COD FLAKES EASILY WITH A FORK, KEEPING AN EYE ON IT. IT MAY TAKE LESS OR MORE, DEPENDING ON COD SIZE AND THICKNESS AND OVEN.



Miso Sesame CousCous

INGREDIENTS

- 2 CUPS ISRAELI COUSCOUS
- 2 TBSP MISO PASTE
- ½ CUP WATER
- 1 TBSP SESAME OIL
- 2 TBSP TOASTED SESAME SEEDS
- 2 CUPS CHOPPED SPINACH
- 2-3 GRATED CARROTS

DIRECTIONS:

- COOK ISRAELI COUS COUS
- MIX TOGETHER 2 TBSP MISO PASTE AND WATER AND 1 TBSP SESAME OIL.
- MIX TOGETHER COUSCOUS, MISO MIXTURE, TOASTED SESAME SEEDS, CHOPPED SPINACH, AND GRATED CARROTS.

SUGGESTION: SERVE WITH MISO COD FROM PREVIOUS RECIPE.



Steak Tacos with Chimichurri Sauce

INGREDIENTS

CHIMICHURRI:

- 1 BUNCH CILANTRO
- 1 BUNCH PARSLEY
- ½ CUP AVOCADO OIL
- 1 DICED RED PEPPER
- 3-4 CLOVES MINCED GARLIC
- SALT
- PEPPER
- ½ LEMON, JUICED

- 4 SLICED LAUGHING COW CHEESE
- 12 STREET TACOS
- 2 LBS STEAK
- COJITA CHEESE
- RED ONION, SLICED
- CHERRY TOMATOES, SLICED IN HALF
- JALAPENO SLICES
- SRIRACHA
- LIME WEDGE

DIRECTIONS:

MAKE THE CHIMICHURRI:

- FINELY CHOP ALL HERBS.
- MIX IN AVOCADO OIL, DICED PEPPER, MINCED GARLIC, SALT, PEPPER, AND LEMON JUICE.

- HEAT A CAST IRON SKILLET ON HIGH COATED WITH AVOCADO OIL
- HEAT EACH SIDE FOR 5 MINS FOR MEDIUM RARE.
- LET REST 5 MINS. WHILE RESTING, TOAST THE STREET TORTILLAS ON EACH SIDE BY SPRAYING WITH A LITTLE COOKING SPRAY AND ADD TO A HOT PAN.

ASSEMBLE TACOS:

TORTILLA, LAUGHING COW CHEESE, STEAK, CHIMICHURRI, RED ONION SLICES, TOMATO SLICES, JALAPENO SLICES, SRIRACHA, AND SERVE WITH A LIME WEDGE.



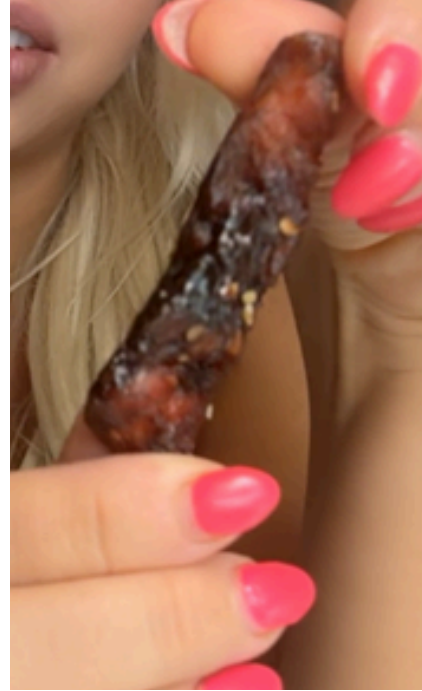
Teriyaki Salmon Jerky

INGREDIENTS

- 2 LBS SALMON, SLICED THINLY
- 1 BOTTLE TERIYAKI SAUCE
- 1 TBSP CRUSHED RED PEPPER
- 1 TBSP SESAME SEEDS

DIRECTIONS:

- REMOVE SKIN FROM SALMON AND SLICE THINLY.
- MARINATE WITH A BOTTLE OF TERIYAKI SAUCE FOR 1-2 DAYS.
- LAY SALMON ACROSS A DEHYDRATOR. TOP WITH CRUSHED RED PEPPER AND SESAME SEEDS
- DEHYDRATE FOR 5-6 HOURS UNTIL SALMON IS DONE.



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XOXO,

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