

Best of Bridge

5-Ingredient Cooking

125 Recipes
for Fast
& Easy
Meals



SKILLET BEEF FAST FRY STEAKS WITH TOMATOES AND OLIVES

THIS IS A QUICK, FLAVORFUL WAY TO PREPARE BEEF DURING THE WEEK. IF YOU HAVE SOME LEFTOVER COOKED VEGETABLES, ADD THEM TO THE SAUCE TOO!

1 TBSP	CANOLA OIL	15 ML
8 OZ	BEEF FAST FRY OR MINUTE STEAKS	250 G
1/2 TSP	EACH SALT AND PEPPER, DIVIDED	2 ML
1	ONION, CHOPPED	1
2	GARLIC CLOVES, MINCED	2
2 CUPS	GRAPE TOMATOES, HALVED	500 ML
1/2 CUP	PITTED AND HALVED GREEN OLIVES	125 ML

IN A NONSTICK SKILLET, HEAT OIL OVER MEDIUM-HIGH HEAT. ADD CUTLETS AND COOK FOR ABOUT 5 MINUTES OR UNTIL BROWNED, TURNING ONCE. TRANSFER TO A PLATE AND SPRINKLE WITH HALF OF THE SALT AND PEPPER. RETURN SKILLET TO MEDIUM HEAT, AND COOK ONION AND GARLIC FOR 5 MINUTES OR UNTIL SOFTENED. ADD CHERRY TOMATOES AND REMAINING SALT AND PEPPER; COOK FOR 5 MINUTES. STIR IN OLIVES AND COOK FOR 1 MINUTE. RETURN BEEF TO SKILLET, AND STIR TO COAT WITH SAUCE. **SERVES 2.**

VARIATIONS: YOU CAN SUBSTITUTE VEAL OR PORK CUTLETS FOR THE BEEF.





SUPER-FAST EGG AND RICOTTA LASAGNA

SUBSTITUTE WONTON WRAPPERS FOR NOODLES AND MAKE A LASAGNA DINNER IN A FLASH. NO NEED TO BOIL WATER – JUST TAKE THEM OUT OF THE PACKAGE AND BAKE.

1 1/2 CUPS	CHUNKY VEGETABLE PASTA SAUCE	375 ML
1/2 CUP	WATER	125 ML
1/4 TSP	PEPPER	1 ML
1	PKG (250 G) WONTON WRAPPERS	1
1	TUB (475 G) RICOTTA OR COTTAGE CHEESE	1
6	HARD COOKED EGGS, SLICED	6
2 CUPS	SHREDDED ITALIAN CHEESE BLEND	500 ML

PREHEAT OVEN TO 350°F (180°C). IN A BOWL, COMBINE PASTA SAUCE WITH WATER AND PEPPER. SPREAD ABOUT 1/2 CUP (125 ML) OF THE SAUCE IN AN 8-INCH (20 CM) SQUARE BAKING DISH. COVER BOTTOM WITH WONTON WRAPPERS, OVERLAPPING SLIGHTLY, AND ANOTHER 1/3 CUP (75 ML) OF THE SAUCE. TOP WITH ONE THIRD EACH OF THE RICOTTA AND EGGS. SPRINKLE WITH 1/2 CUP (125 ML) OF THE CHEESE. REPEAT LAYERS TWICE. ARRANGE REMAINING WONTON WRAPPERS OVER TOP, THEN SPREAD WITH REMAINING SAUCE AND CHEESE. BAKE FOR ABOUT 30 MINUTES OR UNTIL BUBBLY. LET STAND 5 MINUTES BEFORE CUTTING. **SERVES 4.**

BREAKFAST AND BRUNCH

Blender Banana Oatmeal Pancakes

Pumpkin Spice Baked Oatmeal

Smoked Salmon Frittata

Breakfast Sausage Patties

Egg Bites

Egg Pizza

Quinoa Breakfast Burritos

Scrambled Egg Naans

Spanish Potato Omelette

APPETIZERS

Pimento Cheese

Smoked Salmon Devilled Eggs

Scotch Eggs

James' Sausage Jalapeno Peppers

Fig Jam and Goat Cheese Tart

Eggplant Tacos

Polenta Fries

Homemade Seed Crackers

Curried Pecans

Goat Cheese and Pear Spirals

Sun-Dried Tomato and Artichoke Dip

Watermelon, Feta and Cherry Tomato Skewers

Prosciutto-Wrapped Asparagus and Blue Cheese Dip

Smoked Salmon Radish Dip

Roasted Eggplant Dip

SALADS AND SANDWICHES

Roasted Corn and Bacon Salad

Crab Salad in Avocado Boats

Grilled Halloumi Salad

Spinach Pockets

Broccoli Melts

Toasted Croissant Sandwiches

BAT (Bacon, Arugula, Tomato) Salad

Meatball Sub

Chicken Meatball Feta Wraps

Thai Chicken Salad

Potato Bean Tomato Salad

Wheatberry Apple Salad

SOUPS

Meatball Veggie Soup

Southwestern Meatball Soup

Butter Chicken Soup

Tomato Ravioli Soup

Lemongrass Shrimp Soup

Chunky Chicken Minestrone

Corn Chowder

Split Pea Soup

Pizza Soup

Chilled Cucumber Soup

BEEF AND VEAL

Grilled Flank Steak

Italian Beef and Sausage Burgers

Hoisin Beef and Cabbage

Black Bean Beef and Noodles

Salad Rolls

Middle Eastern Meatloaf

Beef and Lentil Burgers

Harissa Beef Skewers

Skillet Beef Fast Fry Steaks with Tomatoes and Olives

Shredded Beef Tacos

Smoked Beef Brisket

CHICKEN AND TURKEY

Sweet and Spicy Grilled Chicken Breasts

Jerk Chicken Wraps

Japanese Chicken Cutlets

Everything Bagel Spice Chicken Skewers

Salsa Chicken

Tahini Honey Chicken Bites

Paul's Favorite Chicken

Pecan Turkey Cutlets

Turkey Gnocchi Bake

Jerk Chicken and Sweet Potato Sheet Pan Supper

Grilled Pineapple Chicken Skewers

Herb Chicken Breasts

Chicken Tapenade Roll Ups

PORK AND LAMB

Bacon Popovers or Yorkshire Puddings

Apple Maple Pork Tenderloin

Ham and Ricotta Stuffed Shells

Chorizo Cauliflower Gnocchi

Sausage Meat Pies

Pierogi Pizza Bake

Fusilli Pasta Bake

Italian-Style Pork Chops

Pulled Pork Pizza Braid

Sausage Polenta Sliders

Stir Fried Pork and Mushrooms on Lettuce Cups

Ale-Braised Lamb

Lemon Parsley Lamb Chops

Ginger Mayo Marinated Lamb

FISH AND SEAFOOD

Matthew's Baked Salmon

Crispy Baked Fish Sticks

Salsa Verde Fish Tacos

Bowtie Shrimp and Pesto

Baked Scallops

Mussels with Chorizo

Porcini Dusted Fish with Brown Butter Sauce

Prosciutto-Wrapped Salmon

Roast Fish and Vegetables

Grilled Mussels with Mango Chutney

Garlic Tomato Seafood Risotto

VEGETARIAN

Loaded Sweet Potato Skins

Mushroom Risotto

Mac 'n' Cheese Gnocchi

Hummus Pepper Pizza

Lentil Bowl

Miso Tofu and Broccoli

Firecracker Noodles

Ricotta Zucchini Pizza

Spaghetti al Limone

Thai Coconut Pasta

Roasted Red Pepper Pasta

Cauliflower Bites

Steam Grilled Zucchini Noodles with Eggs

Egg and Pasta Frittata

Ravioli with Cream Sauce

Egg Wonton Lasagna

BREADS AND SIDES

Cheddar Drop Biscuits

Scorched Green Beans

Caulitots

Cranberry Bacon Brussels Sprouts

Spicy Roasted Potato Wedges

Spinach Skillet Sauté

Rice Fritters

Potato and Rutabaga Purée

SWEETS

Mango Ice Cream

Rustic Open-Face Tart

Panna Cotta Flan

Pumpkin Cheesecake Bites

Olive Oil Cake

Peanut Butter Cup Cookies

Chocolate Mousse

Chocolate Drizzled Espresso Shortbread

Oven Caramelized Pears and Chocolate

Brown Sugar Berry Tarts

Brulée Bananas with Coconut and Cinnamon

Cranberry Orange Biscotti

EXTRAS AND BASICS

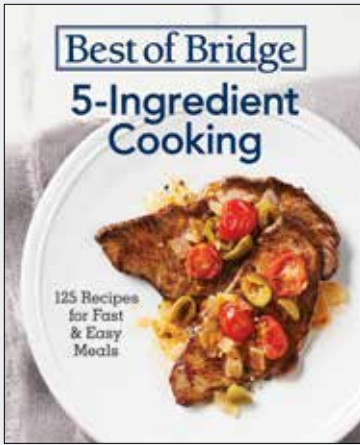
Chicken Meatballs

Beef Meatballs

Pesto

Self-Rising Flour

Pasta Sauce



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ABOUT THE AUTHORS

Emily Richards is a cookbook author, recipe developer, media spokesperson, television host, brand ambassador and food economist. She lives in Guelph, Ontario.

Sylvia Kong is a food stylist, home economist and consultant at Savory Palate Consulting. She lives in Calgary, Alberta.

This is their third Best of Bridge book.

BEST OF BRIDGE 5-INGREDIENT COOKING

125 Recipes for Fast & Easy Meals

Best of Bridge presents 125 fast and fantastic 5-ingredient meal recipes.

The Best of Bridge family is back with an astonishing addition to their cherished library. *Best of Bridge 5-Ingredient Meals* includes all the beloved flavors and mealtime favorites the Bridge books are famous for, using fewer ingredients in easy-to-prepare recipes. All of these 5-ingredient recipes have been developed in the classic Best of Bridge fashion we know and love, but with the modern convenience we seek today. Try a creative, fun recipe like Mac 'n' Cheese Gnocchi, Grilled Mussels with Mango Chutney, Pecan Turkey Cutlets, Blender Banana Oatmeal Pancakes or Middle Eastern Meatloaf — all designed to inspire mealtime prep without the fuss. After more than 40 years and with over 4 million copies sold, Best of Bridge continues to bring us inspired and innovative recipes perfected in the Bridge style.

- Includes 125 all-new recipes in the familiar and beloved Bridge style, each using just 5 ingredients.
- Authors have strong media profile in both print and live television.
- With over 4 million Best of Bridge books sold, these books have become synonymous with home-style cooking across North America.

MARKETING & PUBLICITY

Robert Rose will launch a highly targeted marketing and publicity campaign across North American platforms.

- National and regional print and online marketing and publicity campaign;
- Blogger and reviewer campaign targeting all food, parenting and lifestyle sites;
- Pitches for print and online roundups and catalogues;
- Social media outreach including all publisher and brand platforms and channels (Facebook, Pinterest, Twitter, Instagram);
- Digital sample, shareable graphics and recipe feature campaign;
- Selected author appearances currently being explored.

Robert

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