

# The top four of quick and delicious dishes

Probably, everyone faces the problem of deciding what to prepare for dinner. It is not always appealing to hang around the kitchen crafting a delectable dish. On the other hand, there are occasions when one gets tired of consuming the same mundane meals day after day and craves some variety. Therefore, we present a carefully curated selection of the top four quick and mouthwatering recipes. If you are willing to please yourself with fantastic dishes without spending a lot of time on them, then this article will furnish you with an inventory of the most delicious dishes that can be prepared rapidly and bring about utmost gustatory satisfaction.

## **Meatballs by Francesca.**

### *Ingredients:*

- 500 g minced beef
- 40 g breadcrumbs and some for breading
- 30 g grated cheese
- 175 ml milk
- 150 ml olive oil
- 800 g canned tomatoes in their juice
- 2 bay leaves
- 2 garlic cloves (finely grated)
- 1/2 bunch of parsley (finely chopped)
- 1 teaspoon dried oregano
- 2 eggs
- Pinch of chili pepper

### *Preparation:*

- 1) The step one is to mix all ingredients to prepare meatballs: mince, grated cheese, milk, garlic, parsley, breadcrumbs, oregano, eggs, and chili pepper. Season with salt and pepper to taste. Next, divide the prepared mince into 45 g pieces and make meatballs. It should not be too dense. Coat the meatballs in breadcrumbs.
  - 2) Preheat the oven to 190 degrees. Heat olive oil in a frying pan and sauté meatballs until golden brown.
  - 3) When meatballs are ready, put them in a sheet pan. Add canned tomatoes, olive oil, salt, and bay leaves. Bake for 30 minutes. Every 10 minutes, drizzle meatballs with the sauce.
- Voila! Recommend to serve with grated cheese.

## **Chicken French-style with potatoes**

### *Ingredients:*

- 1 Chicken breast
- 1 kg potatoes
- 2 tomatoes
- 1 onion
- 100 g cheese
- 3-4 spoons mayonnaise
- Oil, salt, ground black pepper to taste

### *Preparation:*

- 1) Peel and rinse the potatoes, and slice them into thin rounds. If the potatoes are large, cut them in half as well.
  - 2) Sprinkle the sliced potatoes with your favorite seasonings and add salt. Next, mix them and transfer to a baking dish with vegetable oil.
  - 3) Slice the chicken breast into thin slices, rub this with salt and pepper, and place on top of the potatoes. Above, place the sliced tomatoes, and create a mayonnaise lattice. Grate the cheese and sprinkle above.
  - 4) Preheat the oven to 200 degrees, cover the mold with a lid or foil, and bake it for 30-40 minutes. Remove the lid 10 minutes before it's prepared.
  - 5) Make a salad from fresh vegetables.
- Voila! A delicious dinner is ready.

## **Cheese soup with chicken and rice**

### *Ingredients:*

- 200 g chicken
- 3-4 potatoes
- 80 g rice
- 1 carrot
- 1 onion
- 200 g processed cheese
- 4 pieces of bread

- 1,5 l water
- Salt to taste
- Vegetable oil *Preparation:*

- 1) Boil the chicken until it's ready. After it starts boiling, smear the chicken for 30 minutes.
- 2) Take out prepared chicken from the pot and strain the stock. Put the pot with the stock back on the fire. As soon as it boils, pour the rice. Boil it for about 15 minutes.
- 3) During this time, peel the potatoes and dice them (later it's supposed to be added).
- 4) Peel vegetables, carrots, and the onion. Then, you need to chop them and sauté in a pan with vegetable oil until ready. Shift Vegetable roast in a pot.
- 5) When the potatoes become soft, add cream cheese. Stir the cheese in the soup until it melts.
- 6) It's time to add the sliced chicken to the soup. Wait for it to boil, turn off the stove, and let it sit for a while.
- 7) At this time you can prepare croutons: dice the bread with the desired size, and sauté in a pan with vegetable oil before a golden color.

### **Pizza with pineapples.**

#### *Ingredients:*

- pineapples
- chicken
- sweet corn
- mayonnaise
- 300 g flour
- 20 g pressed yeast (or 8-10 g dry yeast)
- 180 ml water
- ½ tsp sugar
- 1 tsp salt
- 2,5 tbsp olive oil *Preparation:*

- 1) Initially, you need to add one teaspoon of salt and ½ teaspoon of sugar into the strained flour (300 g) and mix it. Then add 20 g of pressed yeast (or 8-10 g of dry yeast) and knead it well. Add 180 ml of warm water and 2,5 tablespoons of olive oil.
- 2) Preheat the water to 38 degrees. Pay attention to not preheat less or more than 38 degrees.
- 3) Knead the soft dough that will not stick to your hands. Cover with a towel and wait for the dough to rise (put it into a warm place for 40-45 minutes). The dough should double in size.
- 4) Get out the dough and knead it on the table sprinkled with the flour. Roll out the dough and rub it with mayonnaise.
- 5) Prepare the chicken and slice it. After that, put into the dough pineapples, sliced chicken, and sweat corn.
- 6) Put the dough with the toppings into the oven and bake at 180 degrees for 5-7 minutes.