

25 Super Simple and Tasty Recipes Your Whole Family Will Love: Gluten-Free Made Easy

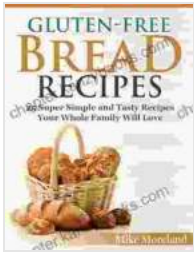
Ingredients:

- 3 ripe avocados
- 1/2 cup chopped onion
- 1/2 cup chopped cilantro
- 1/4 cup lime juice
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

Instructions:

1. Peel and pit the avocados.
2. Mash the avocados in a large bowl.
3. Add the onion, cilantro, lime juice, salt, and pepper.
4. Mix until combined.
5. Serve immediately with tortilla chips or your favorite gluten-free crackers.

Ingredients:



Gluten-Free Bread Recipes: 25 Super Simple and Tasty Recipes Your Whole Family Will Love (Gluten-Free Made Easy) by Mike Moreland

★★★★☆ 4.1 out of 5

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Enhanced typesetting : Enabled
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Screen Reader : Supported



- 1 pound tomatoes, diced
- 1/2 cup chopped onion
- 1/2 cup chopped cilantro
- 1/4 cup lime juice
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

Instructions:

1. Combine all ingredients in a large bowl.
2. Mix until combined.
3. Serve immediately with tortilla chips or your favorite gluten-free crackers.

Ingredients:

- 1 package rice paper wrappers
- 1/2 cup cooked shrimp
- 1/2 cup cooked chicken
- 1/2 cup shredded carrots
- 1/2 cup shredded cucumbers
- 1/4 cup chopped cilantro
- 1/4 cup dipping sauce

Instructions:

1. Soak the rice paper wrappers in warm water for a few seconds until they become soft and pliable.
2. Lay a rice paper wrapper on a flat surface.
3. Place a spoonful of shrimp, chicken, carrots, cucumbers, and cilantro in the center of the wrapper.
4. Fold the sides of the wrapper over the filling.
5. Roll the wrapper up tightly.
6. Repeat with the remaining rice paper wrappers.
7. Serve immediately with dipping sauce.

Ingredients:

For the meatballs:

- 1 pound ground beef
- 1/2 cup bread crumbs
- 1/4 cup grated Parmesan cheese
- 1/4 cup milk
- 1 egg
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

For the sauce:

- 1 tablespoon olive oil
- 1/2 cup chopped onion
- 2 cloves garlic, minced
- 28 ounces crushed tomatoes
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- Salt and pepper to taste

For the pasta:

- 1 pound gluten-free spaghetti

Instructions:

To make the meatballs:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Line a baking sheet with parchment paper.
3. In a large bowl, combine all meatball ingredients.
4. Mix until well combined.
5. Form the mixture into 1-inch meatballs.
6. Place the meatballs on the prepared baking sheet.
7. Bake for 20 minutes, or until cooked through.

To make the sauce:

1. Heat the olive oil in a large skillet over medium heat.
2. Add the onion and garlic and cook until softened about 5 minutes.
3. Add the crushed tomatoes, oregano, basil, salt, and pepper.
4. Bring to a simmer and cook for 15 minutes, or until the sauce has thickened.

To make the pasta:

1. Cook the spaghetti according to the package directions.
2. Drain the spaghetti and add it to the sauce.
3. Stir to coat.
4. Serve immediately topped with meatballs.

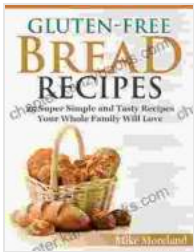
Ingredients:

- 1 pound boneless, skinless chicken breasts, cut into bite-sized pieces
- 1 tablespoon gluten-free soy sauce
- 1 tablespoon gluten-free hoisin sauce
- 1 tablespoon olive oil
- 1/2 cup chopped onion
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped red bell pepper
- 1/2 cup chopped carrots
- 1/4 cup chopped celery
- 1/4 cup chopped water chestnuts
- 1 tablespoon cornstarch
- 2 tablespoons water

Instructions:

1. In a large bowl, combine the chicken, soy sauce, and hoisin sauce.
2. Stir to coat.
3. Heat the olive oil in a large skillet over medium-high heat.
4. Add the chicken and cook until browned on all sides about 5 minutes.
5. Add the onion, green bell pepper, red bell pepper, carrots, celery, and water chestnuts.

6. Cook for 5 minutes, or until the vegetables are tender.
7. In a small bowl, whisk together the cornstarch and water.
8. Add the cornstarch mixture to the skillet and cook for 1 minute, or until the sauce has thickened.
9. Serve immediately over rice.



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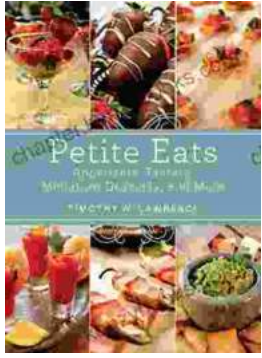
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