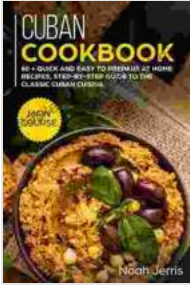


Main Course - 60 Quick and Easy to Prepare at Home Recipes: Step-by-Step Guide



Cuban Cookbook: MAIN COURSE – 60 + Quick and easy to prepare at home recipes, step-by-step guide to the classic Cuban cuisine by Noah Jerris

★★★★☆ 4.2 out of 5



Language	: English
File size	: 4746 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 109 pages
Lending	: Enabled



Are you tired of the same old dinner routine? Are you looking for new and exciting ways to cook delicious main courses at home? If so, then this book is for you!

Main Course - 60 Quick and Easy to Prepare at Home Recipes: Step-by-Step Guide is the ultimate resource for home cooks who want to create mouthwatering meals without spending hours in the kitchen.

This comprehensive guide features 60 easy-to-follow recipes for a variety of main courses, including:

- Beef
- Chicken
- Pork
- Seafood
- Pasta
- Vegetarian

Each recipe is accompanied by step-by-step instructions and mouthwatering food photography to make cooking a breeze.

Whether you're a beginner cook or a seasoned pro, this book has something for everyone. With these recipes, you'll be able to impress your family and friends with delicious main courses that they'll love.

What's Inside?

This book is packed with everything you need to know to cook delicious main courses at home, including:

- 60 easy-to-follow recipes for a variety of main courses
- Step-by-step instructions and mouthwatering food photography
- Tips and techniques for cooking like a pro
- A glossary of cooking terms
- A conversion chart

With this book, you'll be able to create mouthwatering main courses that your family and friends will love. So what are you waiting for? Free Download your copy of **Main Course - 60 Quick and Easy to Prepare at Home Recipes: Step-by-Step Guide** today!

Sample Recipes

Here are a few sample recipes from the book to get you started:

Pan-Seared Steak with Roasted Vegetables



Ingredients:

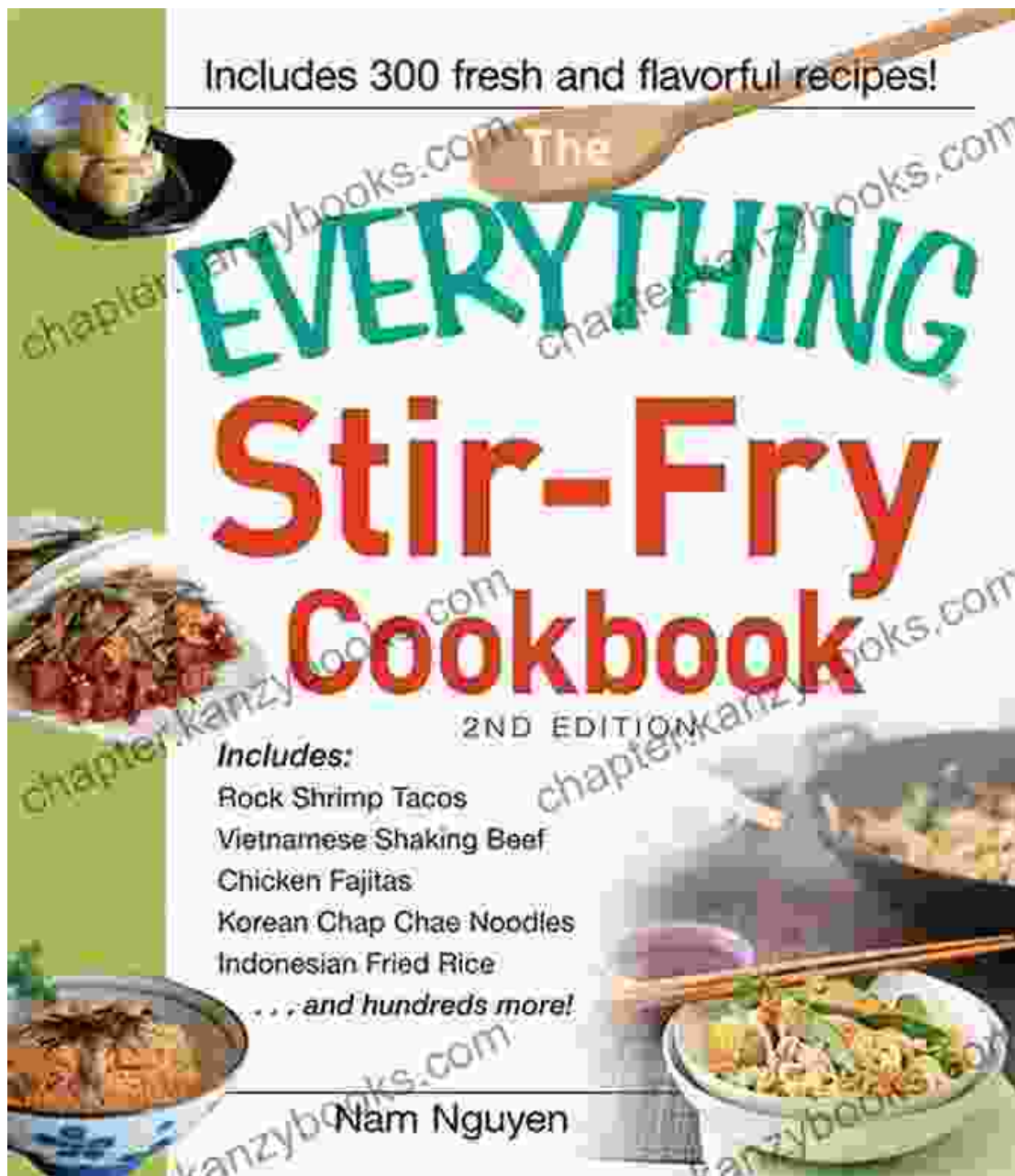
- 1 pound flank steak
- 1 tablespoon olive oil
- 1 teaspoon salt

- 1/2 teaspoon black pepper
- 1 cup mixed vegetables, such as carrots, celery, and onions

Instructions:

1. Preheat oven to 400 degrees F (200 degrees C).
2. In a large skillet, heat olive oil over medium-high heat. Season steak with salt and pepper.
3. Sear steak for 2-3 minutes per side, or until browned. Remove steak from skillet and place on a baking sheet.
4. Add mixed vegetables to the skillet and cook until softened, about 5 minutes.
5. Pour vegetables over steak and roast in the oven for 15-20 minutes, or until steak is cooked to desired doneness.
6. Let steak rest for 10 minutes before slicing and serving.

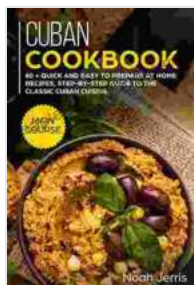
Chicken Stir-Fry



Ingredients:

- 1 pound boneless, skinless chicken breasts, cut into bite-sized pieces
- 1 tablespoon soy sauce
- 1 tablespoon cornstarch

- 1/4 teaspoon black pepper
- 2 tablespoons vegetable oil
- 1 cup mixed vegetables, such as broccoli, carrots, and onions
- 1/4 cup chicken broth



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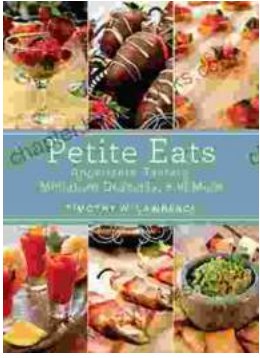
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