

JENN & RYAN'S

Recipes



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INGREDIENTS: THIN SLICED BEEF, WHITE SHARP CHEDDAR (SHREDDED), FETA, WHITE CORN TORTILLAS, BUTTER
SEASONINGS: CHILI LIME SEASONING, THYME, CILANTRO

TACOS

To Do:

COAT THAWED MEAT IN SEASONINGS

COOK BEEF IN A SKILLET UNTIL FULLY COOKED

REMOVE BEEF FROM SKILLET AND PLACE IN A BOWL

ADD BUTTER TO THE SKILLET AND PLACE ON A TORTILLA

THEN LAYER ON SOME OF THE CHEDDAR AND FETA, WAIT

UNTIL MELTED AND ADD 2-3 PIECES OF BEEF THEN FOLD

OVER AND FRY BOTH SIDES OF THE TORTILLA UNTIL CRISPY

REHEAT: CAN MICROWAVE TO THAW IF FROZEN, HEAT

OVEN TO 350:7 MINUTES ON EACH SIDE



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FRENCH TOAST



INGREDIENTS: BAGUETTE, 3-6 EGGS, MILK (OPTIONAL)
CINNAMON, VANILLA EXTRACT, BUTTER

TO DO:

CUT THE BAGUETTE INTO 3/4-1 INCH THICK SLICES
COMBINE THE EGGS, SOME CINNAMON, A SMALL SPLASH
OF VANILLA EXTRACT, AND A LARGER SPLASH OF MILK IN
A SHALLOW CONTAINER

SOAK THE BAGUETTE PIECE IN THE EGG MIXTURE FOR 3
MIN ON EACH SIDE, GETTING THEM FULLY COATED
BUTTER A SKILLET AND COAT EACH SIDE ON MEDIUM
UNTIL THE EGG IS COOKED AND THE BREAD IS BROWNED

REHEAT: MAYBE MICROWAVE, PROBABLY BEST HEATED IN
A SKILLET WITH BUTTER

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"FANCY" RAMEN



INGREDIENTS: CUP OF NOODLES, BEEF BROTH, EGGS,
FROZEN OR FRESH VEGGIES, CHICKEN PIECES, HOT SAUCE

TO DO:

REMOVE NOODLES FROM CUP OF NOODLES AND FILL A POT WITH THE CORRESPONDING AMOUNT OF CUPS OF BEEF BROTH, ADD DESIRED SPICES (A TEASPOON/MEASURE WITH YOUR HEART) SUCH AS THYME, GINGER, CUMIN, PEPPER, ETC. 5-10 DASHES OF HOT SAUCE AND BRING TO A BOIL ONCE THE BROTH IS BOILING, ADD IN THE NOODLES AND ALLOW TO COOK FULLY (3-7 MIN) ADD IN COOKED CHICKEN AND VEGGIES. SERVE IN A BOWL TOPPED WITH A FRIED EGG (SEE FRIED EGG)

REHEAT: BEST EATEN WHEN MADE

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FRIED EGG



INGREDIENTS: EGGS, SALT, PEPPER, BUTTER

TO DO:

HEAT SKILLET AND MELT BUTTER INTO THE SKILLET
CRACK A FRESH EGG IN TO THE SKILLET CAREFUL NOT TO
BREAK THE YOLK

SPRINKLE ON A PINCH OF SALT AND PEPPER AND ALLOW TO
COOK ON LOW TO MEDIUM UNTIL THE WHITE OF THE EGG
IS FULLY COOKED

FLIP THE EGG GENTLY WITH A SPATULA , ADD SALT AND
PEPPER THEN COOK THE OTHER SIDE UNTIL THE YOLK IS
PREFERRED DENSITY

SERVE ON WITH FRENCH TOAST (SEE FRENCH TOAST), ON
RAMEN (SEE "FANCY" RAMEN) AND MORE. DO NOT REHEAT