

# What's on your menu this Easter?

*Here's what KK's Cookin':*



## **SIDE DISH | SKILLET-ROASTED CARROTS**

This simple yet flavorful side dish features tender carrots roasted to perfection in a skillet, creating a caramelized exterior and a sweet, savory taste that pairs perfectly with any meal.

## **MAIN DISH | HERB CRUSTED RACK OF LAMB**

This elegant and flavorful dish features tender racks of lamb coated in a savory herb crust, perfect for impressing guests or enjoying a special meal at home.

## **LEMON-BLUEBERRY BLONDIES**

Indulge in the delightful combination of tangy lemon and sweet blueberries. These chewy and flavorful treats are perfect for satisfying your sweet tooth and brightening up any occasion.



# SKILLET-ROASTED CARROTS

*SERVES 4, SIDE DISH*

**Prep Time:** 10-minutes

**Cook Time:** 20-minutes

**Total Time:** 30-minutes

## INGREDIENTS:

- 1 pound carrots, peeled and trimmed
- 2 tablespoons Cobram Estate Extra Virgin Olive Oil
- 2 cloves garlic, minced
- 1 teaspoon fresh thyme
- 1/2 teaspoon ground cumin
- Salt and pepper to taste
- 1 tablespoon honey (optional)
- 2 tablespoons chopped fresh parsley for garnish

## INSTRUCTIONS:

- Preheat your oven to 400°F (200°C).
- In a Hestan NanoBond 11" Skillet, heat the olive oil over medium-high heat. Add the minced garlic and cook for 1-2 minutes, or until fragrant.
- Add the carrots to the Hestan NanoBond 11" Skillet, tossing to coat them in the olive oil and garlic mixture.
- Sprinkle the thyme, ground cumin, honey, salt, and pepper over the carrots, stirring to evenly distribute the seasonings.
- Transfer the skillet to preheated oven and roast the carrots for 15-20 minutes, or until tender and caramelized, stirring halfway through cooking.
- If desired, drizzle the roasted carrots with more honey for a touch of sweetness before serving.
- Garnish with chopped fresh parsley and serve hot as a delicious and flavorful side dish alongside your favorite main course.

Enjoy! *Ox, Ken*



# LEMON-BLUEBERRY BLONDIES

16 BLONDIES, DESSERT

**Prep Time:** 15-minutes

**Cook Time:** 25-minutes

**Total Time:** 40-minutes

## INGREDIENTS:

- 1 cup (2 sticks) unsalted butter, melted
- 1 cup granulated sugar
- 1/2 cup packed light brown sugar
- 2 large eggs
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- Zest of 1 lemon
- Juice of 1 lemon, 2 lemons if icing is desired
- 1 cup fresh or frozen blueberries
- 6-8 *tbsp powdered sugar if icing*

## INSTRUCTIONS:

- Preheat your oven to 350°F (175°C) and grease a Hestan OvenBond Square Baker.
- In a Hestan Provisions Large Mixing Bowl, whisk together the melted butter, granulated sugar, and brown sugar until well combined.
- Add the eggs and vanilla extract to the sugar mixture, and whisk until smooth.
- In a separate Hestan Provisions Medium Mixing Bowl, sift together the flour, baking powder, and salt. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
- Stir in the lemon zest and lemon juice until evenly incorporated into the batter.
- Gently fold in the blueberries, being careful not to overmix.
- Pour the batter into the prepared Hestan OvenBond Square Baker and spread it out evenly with a spatula.
- Bake in the preheated oven for 25-30 minutes, or until the blondies are lightly golden brown around the edges and a toothpick inserted into the center comes out clean.
- Remove the blondies from the oven and allow them to cool completely in the pan before slicing and serving. Enjoy these Lemon Blueberry Blondies as a deliciously citrusy dessert, perfect for any occasion!
- If desired, mix 6-8 tablespoons of powdered sugar with the juice of a lemon in a Hestan Provisions Small Mixing Bowl to create an icing to drizzle on top.

Enjoy! *OX, Ken*



# HERB CRUSTED RACK OF LAMB

*SERVES 4, MAIN DISH*

**Prep Time:** 15-minutes

**Cook Time:** 25-minutes

**Total Time:** 40-minutes

## INGREDIENTS:

- 2 racks of lamb, frenched (about 1 1/2 pounds each)
- 1 cup Cobram Estate Olive Oil
- 4 cloves garlic
- 1 cup mint leaves
- 4 tsp salt
- 4 tsp ground cumin
- 2 tsp ground coriander
- 1 tsp cayenne pepper
- 1 tsp black pepper

## INSTRUCTIONS:

- Preheat your oven to 400°F (200°C).
- In a food processor blend together the olive oil, garlic, salt, cumin, coriander, cayenne and pepper. Pour into a Hestan Provisions Small Mixing Bowl to stage for basting to create the herb crust.
- Blot the rack of lamb with a paper towel and then brush the racks with the marinade.
- Sear the racks of lamb on all sides in the Hestan ProBond Non-Stick 12.5" Skillet. Start searing the racks of lamb, fat-side down, for 2-3 minutes, or until golden brown.
- Once seared, set the racks of lamb in the rack inside the Hestan Classic 14.5" Roaster over vegetables if desired.
- Transfer the roaster to the preheated oven and roast the lamb for 20-minutes, or until the internal temperature reaches 130°F (54°C) for medium-rare or your desired level of doneness.
- Remove the lamb from the oven and let it rest for 5-minutes before slicing and serving.
- If you would like to get an extra crust on each lamb chop, drop back into the Hestan ProBond Non-Stick 12.5" Skillet for a minute on each side.
- Serve the Herb-Crusted Rack of Lamb with your favorite side dishes, such as roasted vegetables or mashed potatoes, for a delicious and elegant meal. Enjoy the rich flavors and tender texture of this impressive dish!

Enjoy! 