

The background of the entire image is a close-up photograph of several pink-glazed donuts. Each donut is covered in a variety of small, colorful sprinkles in shades of white, blue, orange, green, and yellow. The donuts are arranged in a slightly overlapping pattern, with some in sharp focus and others blurred in the background. A large, semi-transparent pink rectangle is centered over the image, serving as a backdrop for the text.

THE DYNAMO DISH

**EASY RECIPES TO COOK WHILE
YOU'RE QUARANTINED**

**SIMPLE DISHES THAT CAN BE
MADE MOSTLY WITH WHAT YOU
HAVE ON HAND**

TAP FOR RECIPES

durée
& company



DURÉE'S OVERNIGHT COOKIES:

INGREDIENTS

- 2 Egg Whites
- 2/3 Cup Sugar
- Pinch of Salt
- 1 Cup Chocolate Chips
- 1 Teaspoon Vanilla



PROCESS

- 01** Preheat oven to 350 degrees
- 02** Beat egg whites until foamy
- 03** Add sugar and beat until stiff
- 04** Add salt, chocolate chips and vanilla and mix well (fold)
- 05** Line cookie sheet with foil and drop batter by teaspoon.
- 06** Place them into the oven and turn the heat off immediately
- 07** Keep in the oven all night and wake up to delicious cookies!

MARIELLE'S LEMON CHICKEN:

INGREDIENTS

- 4-8 chicken cutlets
- 1/2 cup flour
- 1/4 teaspoon salt
- Pinch ground black pepper
- 1 egg
- 3 tablespoons grated Parmesan cheese
- 4 tablespoons extra virgin olive oil
- 4 tablespoons butter
- 1/2 cup chicken stock
- 2 tablespoons lemon juice
- 1/4 cup capers (optional)



PROCESS

- 01** Pound chicken cutlets until 1/4 inch thin
- 02** Whisk the egg and put on a plate
- 03** Mix flour, salt, pepper, and grated Parmesan on a separate plate
- 04** Dip chicken in the egg. Then, dredge them thoroughly in the flour mixture, until well coated
- 05** Heat olive oil and 2 tablespoons of the butter in a large skillet on medium high heat
- 06** Brown well on each side, about 3 minutes per side. Remove and set aside
- 07** lemon piccata sauce, add chicken stock, lemon juice, and capers to pan
- 08** Let sauce reduce. Whisk in remaining 2 tablespoons of butter. Pour over chicken and serve with a starch or veggies

ABBIE'S BANANA BREAD:

INGREDIENTS

- 3 bananas
- 1 ½ cups of flour
- 1 cup of sugar
- 1 tea spoon of baking powder
- 1 egg ½ stick of butter
- 4 table spoons of chocolate chips



PROCESS

- 01** Preheat oven to 325 degrees
- 02** Mash bananas in a bowl
- 03** Add flour, sugar, egg, salt and baking powder and stir
- 04** Melt butter, add and mix
- 05** Pour mix in to bread pan or cupcake pan
- 06** Add chocolate chips on top
- 07** Bake for 70 minutes



JENNA'S SIMPLE PASTA SALAD:

INGREDIENTS

- Pasta (any preference)
- 2 cucumbers, chopped
- Black olives, sliced
- 1 (16 ounce) bottle Italian salad dressing
- 1/2 cup Parmesan or mozzarella cheese, shredded or diced



PROCESS

- 01** Bring a large pot of lightly salted water to a boil
- 02** Cook for 8 to 12 minutes, until al dente, and drain
- 03** In a large bowl, toss the cooked pasta with the Italian dressing, and veggies, mix
- 04** Cover, and refrigerate until serving

SAM'S KITCHEN SINK NACHOS:

INGREDIENTS

- Tortilla Chips
- Shredded Cheese
- Ground Beef
- Black Beans
- Jalapeno Peppers
- Grape Tomatoes (halved)
- Onions
- Sour Cream
- Salsa
- Guacamole
- Anything else you want to add!



PROCESS

- 01** Add ground beef to a skillet and let it cook until brown
- 02** Drain the ground beef of extra liquid
- 03** Preheat oven to 350 degrees
- 04** Fill a baking sheet with tortilla chips
- 05** Add the ground beef and cheese on top of the chips
- 06** Add any other toppings. I like to add black beans, corn, grape tomatoes, onions and jalapeno peppers
- 07** Cook in the oven for 10-15 minutes
- 08** Once cooked, add your salsa, guacamole and sour cream

CHRISSY'S MARGARITAS:

INGREDIENTS

- 4 freshly squeezed limes, juiced (roll them first to release the oils from the rind, then cut crosswise)
- 4 oz Milagro Silver
- 2 oz Grand Marnier
- 2 oz simple syrup



PROCESS

01 Juice the limes

02 Salt two glasses by dipping each rim in the lime juice and then directly into margarita salt

03 Shake off any loose salt

04 Divide up the lime juice and pour half into each glass

05 Combine the tequila, Grand Marnier and simple syrup in a shaker

06 Add ice and shake the mixture

07 Divide half of the content into each glass and enjoy!

CAROLINE'S JALAPEÑO BAGELS:

INGREDIENTS

- 1 block of cream cheese
- 2 jalapeños (or Serrano peppers) - diced
- 4 pieces of bacon - crispy, crumbled
- Monterey Jack cheese
- Garlic powder
- Salt
- Pepper



PROCESS

- 01** Pre heat oven to 350
- 02** Put block of cream cheese in mixing bowl
- 03** Add 1 cup of Monterey Jack cheese, 1 tsp of garlic powder, diced jalapeños, bacon bits, salt and pepper to taste. Mix together.
- 04** Spread cream cheese mixture on bagel
- 05** Add more Monterey Jack cheese on top of the bagels
- 06** Bake for 10 mins on 350
- 07** Broil for 2 min
- 08** Take out of oven and add jalapeño piece on top for garnish