



Recipes in 30 Minutes or Less

Across the Fence – November 2024

Speedy Shrimp Pasta Dinner

1 lb. linguini	2 bunches green onions, chopped
2 Tbsp. olive oil, divided	2 Tbsp. olive oil
2 cloves garlic, chopped	2 cloves garlic
2 Tbsp. sambal or chili pepper oil	2 cans diced tomatoes
1 lb. cooked shrimp	Juice of one lemon
8 to 10 oz. mushrooms, sliced	Splash of Sherry cooking wine

Cook the linguini according to package directions. Once it is cooked al dente, drain and set aside. To a large skillet, add 1 tablespoon oil, garlic and sambal (or chili oil). Cook until garlic is browned and add shrimp; cook for about 3 minutes until shrimp is warm and not overcooked. Transfer shrimp to a bowl and set aside. To the same skillet, add remaining oil and mushrooms, cook until slightly brown and add the green onions, continue cooking until onions are slightly translucent. Add diced tomatoes, cooking sherry, and cook until boiling. Add reserved shrimp, cook for 2 to 3 minutes and remove from the heat. Add lemon juice, stir well, and serve sauce over reserved pasta.

Cinnamon-Cranberry Oat Bars

3 cups quick-cooking oats	½ cup light corn syrup
1½ cups crisp rice cereal	¼ cup canola oil
1 cup dried cranberries	¼ cup honey
½ cup ground flaxseed	1 tsp. vanilla extract
1¼ tsp. cinnamon, divided	¼ tsp. salt
½ tsp. nutmeg	2 tsp. sugar
½ cup packed brown sugar	

In a large bowl, combine oats, rice cereal, cranberries, flax, 1 teaspoon cinnamon, and nutmeg. In a large saucepan, combine brown sugar, corn syrup, oil, and honey. Cook and stir over medium heat until sugar is dissolved. Remove from the heat, and stir in vanilla and salt. Stir in oat mixture and toss to coat. Press firmly into a 9-inch square pan coated with cooking spray. Combine sugar and remaining cinnamon; sprinkle over bars. Cool completely. Cut into bars.

30-minute Coq Au Vin

4 slices thick-cut bacon, cut into ½ -inch strips
(about 4 ½ oz.)
10 oz. mushrooms, halved or quartered
Salt and freshly ground black pepper
2 cloves garlic, minced
1-½ Tbsp. all-purpose flour
2 Tbsp. tomato paste
2 cups chicken broth

1 cup red wine
8 to 10 oz. frozen pearl onions
2 sprigs fresh thyme or pinch dried thyme
2 Tbsp. cold unsalted butter, cut into 4 pieces
Pinch sugar
1 cooked rotisserie chicken, cut into 8 pieces
1 teaspoon chopped fresh parsley, for garnish

Put the bacon into an unheated large, high-sided skillet and cook over medium heat, stirring periodically, until the bacon is browned and crisp, about 8 minutes. Transfer the bacon to a small bowl with a slotted spoon and set aside. Discard all but 2 tablespoons of the bacon fat in the pan. Increase the heat to medium-high. Add the mushrooms, ¼ teaspoon salt, and several grinds of pepper and cook until browned, 2 to 3 minutes. Stir in the garlic, flour, and tomato paste and cook, stirring, until the tomato paste darkens a little, about 1 minute. Add the chicken broth, wine, onions, thyme, ½ teaspoon salt, and more pepper. Bring to a boil, then let simmer until thickened, about 4 minutes. Turn the heat down to medium, and whisk in the butter a little at a time. If the sauce tastes a little too acidic, add the sugar. Nestle the chicken and cooked bacon into the sauce, and simmer gently until the chicken is heated through, 6 to 7 minutes. (This could take up to 10 minutes if the chicken is cold, or as little as 3 minutes if it is warm.) Spoon the sauce over the chicken pieces periodically to coat completely. Toss the chicken in the sauce, remove the thyme stems, sprinkle with the parsley and serve.

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