

# 100 Mouthwatering Recipes Inspired By Ovens Around The World

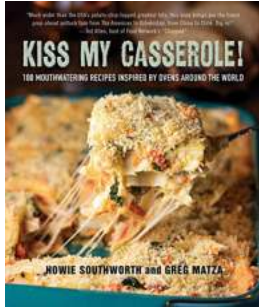


Are you tired of cooking the same old recipes every day? Do you want to take your culinary skills to the next level? Look no further! In this article, we present to you 100 mouthwatering recipes inspired by ovens around the world that will leave you and your loved ones craving for more.

From traditional classics to innovative delights, we have gathered a collection of oven recipes that will take your taste buds on a global adventure. Whether you are a beginner or a seasoned chef, these recipes are designed to bring out the best flavors and aromas in your dishes.

## **Kiss My Casserole!: 100 Mouthwatering Recipes Inspired by Ovens Around the World**

by Howie Southworth (Kindle Edition)



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## 1. Classic Italian Lasagna



Start your journey with a classic Italian dish that never fails to impress. Layer upon layer of tender pasta, rich meat sauce, and creamy cheese, baked to perfection in the oven. This Lasagna recipe will transport you straight to the cozy trattorias of Italy.

## Ingredients:

- 1 pound ground beef
- 1 onion, diced
- 3 garlic cloves, minced
- 2 cups marinara sauce
- 1 cup ricotta cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 12 lasagna noodles, cooked al dente
- 1 tablespoon olive oil
- 1 teaspoon dried oregano
- Salt and pepper to taste

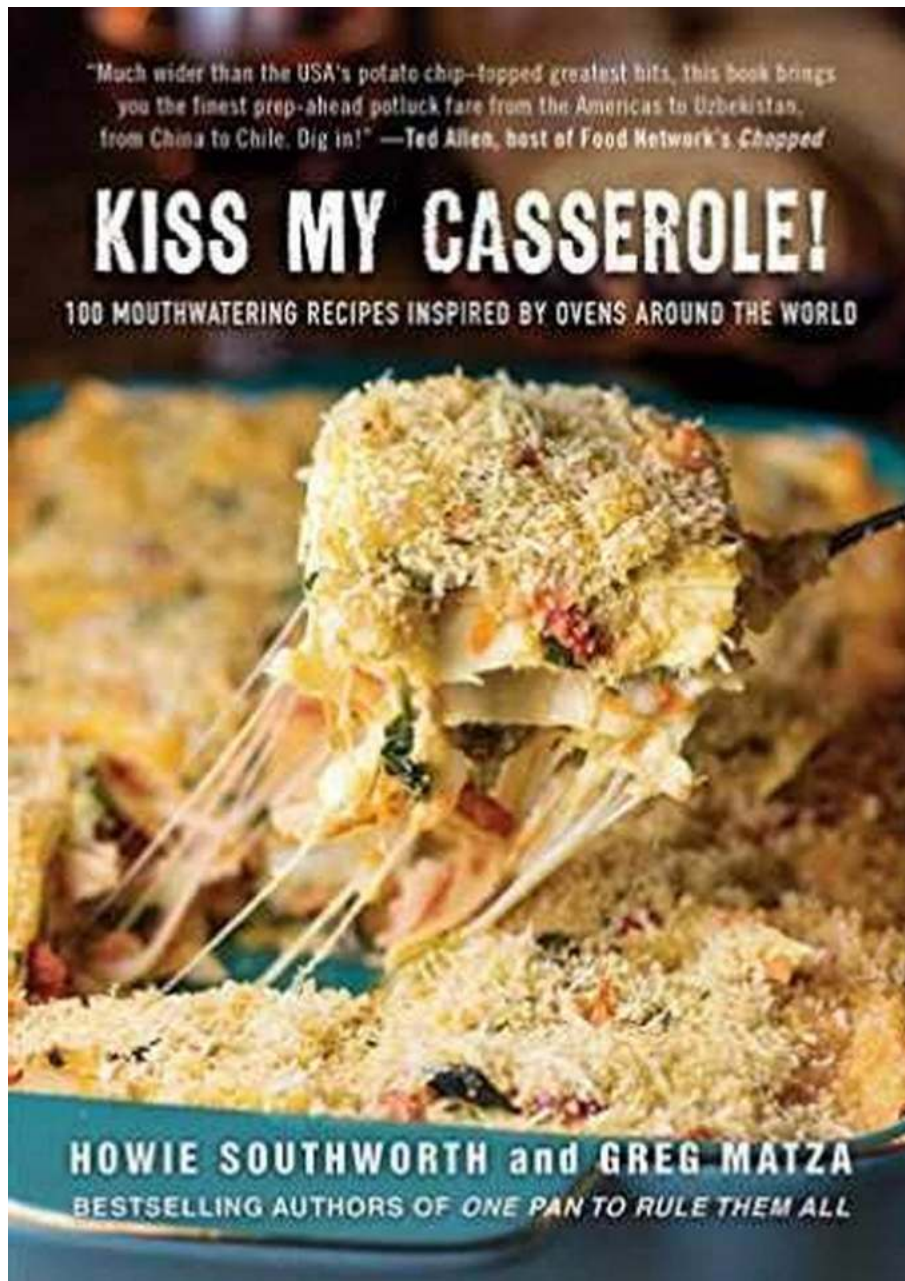
## Instructions:

1. Preheat your oven to 375°F (190°C).
2. In a large skillet, heat olive oil over medium heat. Add onion and garlic, sauté until softened.
3. Add the ground beef, oregano, salt, and pepper. Cook until browned.
4. Stir in the marinara sauce and simmer for 10 minutes.
5. In a greased baking dish, spread a layer of meat sauce at the bottom.
6. Place a layer of cooked lasagna noodles on top.

7. Spread ricotta cheese over the noodles, followed by a sprinkle of mozzarella and Parmesan cheese.
8. Repeat the layers until all ingredients are used, ending with a layer of cheese on top.
9. Cover the dish with aluminum foil and bake for 25 minutes.
10. Remove the foil and bake for an additional 10-15 minutes until the cheese is golden and bubbly.
11. Allow the lasagna to cool for a few minutes before serving.

This classic Italian Lasagna is just the beginning of your culinary journey. Get ready to explore more sumptuous dishes inspired by ovens around the world!

## **2. Greek Moussaka**



Travel to the Mediterranean with this traditional Greek dish that combines layers of eggplant, ground lamb, and creamy béchamel sauce. The flavors will transport you to the stunning landscapes of the Greek islands.

Ingredients:

- 2 large eggplants, sliced

- 1 pound ground lamb
- 1 onion, diced
- 2 cloves of garlic, minced
- 1 can crushed tomatoes
- 1/4 cup red wine
- 1 teaspoon dried oregano
- 1/2 teaspoon ground cinnamon
- Salt and pepper to taste
- 3 tablespoons olive oil
- For the béchamel sauce:
  - 1/4 cup butter
  - 1/4 cup all-purpose flour
  - 2 cups milk
  - 1/2 cup grated Parmesan cheese
  - 2 eggs, beaten

Instructions:

1. Preheat your oven to 375°F (190°C).
2. Sprinkle salt over the eggplant slices and let them sit for 30 minutes to remove excess moisture. Rinse and pat dry.
3. In a large skillet, heat olive oil over medium heat. Add the onion and garlic, sauté until fragrant.

4. Add the ground lamb and cook until browned.
5. Stir in the crushed tomatoes, red wine, oregano, cinnamon, salt, and pepper. Simmer for 15 minutes.
6. In a greased baking dish, place a layer of eggplant slices.
7. Spread a layer of the meat sauce over the eggplant.
8. Add another layer of eggplant, followed by more meat sauce.
9. Repeat the layers until all ingredients are used, ending with a layer of meat sauce on top.
10. In a saucepan, melt the butter for the béchamel sauce over low heat. Stir in the flour, cooking for 1 minute.
11. Gradually whisk in the milk until the sauce thickens.
12. Remove the saucepan from heat and stir in the grated Parmesan cheese and beaten eggs.
13. Pour the béchamel sauce over the top layer of meat sauce.
14. Bake for 45-50 minutes until the moussaka is golden and bubbling.
15. Allow the dish to cool for a few minutes before serving.

Get ready for a burst of Mediterranean flavors that will transport you to the sunny shores of Greece. This is just a glimpse of the wonderful oven recipes we have in store for you.

### **3. Indian Tandoori Chicken**

## "Botched" Cornmeal Casserole (Polenta Pasticciata)

ITALY

**Time:** 1 hour, 20 minutes  
**Serves:** 4 to 12 (with baking dish, or equivalent)  
**Level:** 3 or 4

1 cup water  
1 cup whole milk  
1 tsp salt, divided  
1 cup polenta or coarse cornmeal  
1 cup Parmesan cheese, grated, divided  
3 Tbsp butter, divided  
1 onion, sliced  
1 lb pork sausage, fresh, sausage removed  
1 lb ground chicken, sliced  
1 cup parmesan cheese

Preheat oven to 350°F.

In a medium pot on the stove, bring water, milk, and ½ teaspoon salt to a boil. Reduce the heat and simmer on a low. Slowly add the polenta into the liquid in a steady stream, being sure to stir quickly to avoid any polenta lumps. Continue to stir until the polenta begins to thicken, about 3–4 minutes. Remove from the heat, and using a spoon instead of a whisk, continue to stir the polenta until it is very thick, like thick porridge, about an additional 5–6 minutes. Stir in and incorporate 1 tablespoon of butter and ½ cup of Parmesan.

Using 1 tablespoon of butter, grease the bottom and sides of a baking dish. Pour half of the polenta into the baking dish and set aside to cool.

Place a skillet over medium-high heat. Add the remaining 1 tablespoon of butter. Once the butter has melted, add onion and ½ teaspoon of salt, and sauté until the onion is soft, about 6–8 minutes. Add sausage, breaking it into small pieces and continue to sauté until the sausage is browned, about 4–6 more minutes.

I love polenta. The simplicity of smooth, creamy golden cornmeal is an awesome fit for a typical topping like a Bolognese sauce, sautéed greens, or roasted meats. But, it's often fun to get fancy with polenta and really, really do it as "Why take something perfect as it is and cook up a recipe that literally botches it? Because sausage and cheese. That's why."  
—Heidi

Evenly distribute the sausage mixture atop the polenta layer in the baking dish and sprinkle with the remaining ½ cup of Parmesan. Place slices of Parmesan cheese atop the sausage. Drizzle all of the cheese, onion and sautéed the remaining polenta in a single layer.

Transfer the baking dish to the oven and roast for 30 minutes or until the polenta at the top begins to brown slightly. Remove from the oven and allow the casserole to cool for 10–15 minutes. Garnish with parmesan and serve slices of the "botched polenta" along with something sturdy.



Embark on a journey to India with this iconic and vibrant dish. Marinated in a blend of spices and yogurt, this oven-baked Tandoori Chicken is a feast for the senses.

### Ingredients:

- 2 pounds chicken pieces (legs, thighs, or breasts)
- 1 cup plain yogurt
- 2 tablespoons lemon juice
- 2 tablespoons vegetable oil
- 2 teaspoons ground cumin
- 2 teaspoons ground paprika
- 2 teaspoons ground coriander



- 1 teaspoon ground turmeric
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1 teaspoon garam masala
- 4 cloves of garlic, minced
- 1-inch piece of ginger, grated
- 1 tablespoon honey
- Salt and pepper to taste

#### Instructions:

1. In a large bowl, combine yogurt, lemon juice, vegetable oil, minced garlic, grated ginger, and honey.
2. In a separate small bowl, mix together the ground cumin, paprika, coriander, turmeric, cinnamon, ginger, garam masala, salt, and pepper.
3. Rub the spice mixture onto the chicken pieces, ensuring they are well coated.
4. Add the chicken to the yogurt marinade, making sure every piece is evenly coated. Cover and refrigerate for at least 2 hours, or overnight for maximum flavor.
5. Preheat your oven to 425°F (220°C).
6. Place the marinated chicken on a baking tray lined with aluminum foil.
7. Bake for 25-30 minutes or until the chicken is cooked through and slightly charred on the outside.

8. Remove from the oven and let it rest for a few minutes before serving.

Get ready to savor the aromatic spices of India right in the comfort of your own kitchen. This is just a small taste of the delightful oven recipes inspired by different cultures.

## 4. Mexican Enchiladas

### "Botched" Cornmeal Casserole

(Polenta Pasticciata)



Serves 4-6 | Prep: 15 minutes

Ingredients: 1 lb. ground beef, 1 cup onion, 1/2 cup bell pepper, 1/2 cup tomato, 1/2 cup cheese, 1/2 cup milk, 1/2 cup cornmeal, 1/2 cup flour, 1/2 cup salt, 1/2 cup oil

- 1 cup water
- 1/2 cup white milk
- 1/2 cup salt, divided
- 1 cup polenta or coarse cornmeal
- 1 cup Parmesan cheese, grated, divided
- 1/2 cup butter, divided
- 1/2 cup onion, divided
- 1/2 cup cornmeal, fine (optional)
- 1/2 cup flour, divided
- 1/2 cup salt, divided

Preheat oven to 350°F.

In a medium pot of the stove, bring water, milk, and 1/2 teaspoon salt to a boil. Reduce the heat and simmer a minute. Slowly whisk the polenta into the liquid in a steady stream, being sure to whisk constantly to avoid any polenta lumps. Continue to whisk until the polenta begins to thicken, about 3-4 minutes. Remove from the heat, and using a spoon instead of a whisk, continue to stir the polenta until it is very thick, like thick porridge, about an additional 3-4 minutes. Stir in and incorporate 1 tablespoon of butter and 1/2 cup of Parmesan.

Using 1 tablespoon of butter, grease the bottom and sides of a baking dish. Pour half of the polenta into the baking dish and set aside to cool.

Place a skillet over medium-high heat. Add the remaining 1 tablespoon of butter. Once the butter has melted, add onion and 1/2 teaspoon of salt, and sauté until the onion is soft, about 4-6 minutes. Add sausage, breaking it into small pieces and continue to sauté until the sausage is browned, about 4-6 more minutes.

These polenta, the simplicity of smooth, creamy golden cornmeal is an awesome foil for a typical topping like a Singapore sauce, sautéed greens, or roasted zucchini. But, it's often fun to get fancy with polenta and really, more it so. Why take something so far so it and cook up a recipe that literally breaks it? Because sausage and cheese. That's why.

—Mia

Evenly distribute the sausage mixture atop the polenta layer in the baking dish and sprinkle with the remaining 1/2 cup of Parmesan. Place slices of Parmesan cheese atop the sausage. On top of the cheese, onion and sauté the remaining polenta in a single layer.

Transfer the baking dish to the oven and roast for 30 minutes or until the polenta at the top begins to brown slightly. Remove from the oven and allow the casserole to cool for 30-45 minutes. Garnish with jalapeños and serve slices of the "botched polenta" along with something starchy.



Take a trip across the border with these flavorful and cheesy Mexican Enchiladas. Wrapped in corn tortillas, filled with seasoned meat and smothered in sauce, these enchiladas are sure to be a hit at your dinner table.

Ingredients:

- 12 corn tortillas
- 1 pound ground beef or chicken

- 1 onion, diced
- 2 cloves of garlic, minced
- 1 can enchilada sauce
- 1 cup shredded cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 1 tablespoon vegetable oil
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 1/2 teaspoon dried oregano
- Salt and pepper to taste

Instructions:

1. Preheat your oven to 375°F (190°C).
2. In a skillet, heat the vegetable oil over medium heat. Add the onion and garlic, sauté until fragrant.
3. Add the ground beef or chicken, cumin, chili powder, oregano, salt, and pepper. Cook until browned.
4. Warm the corn tortillas on a griddle or in the microwave.
5. Spread a thin layer of enchilada sauce on the bottom of a greased baking dish.
6. Place a spoonful of the meat mixture onto each tortilla and roll it up. Arrange the rolled tortillas in the baking dish, seam side down.

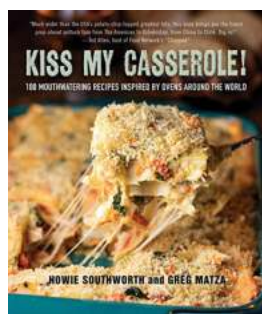
7. Pour the remaining enchilada sauce over the tortillas, ensuring they are fully covered.
8. Sprinkle the shredded cheddar and Monterey Jack cheese on top of the sauce.
9. Bake for 20-25 minutes or until the cheese is melted and bubbly.
10. Allow the enchiladas to cool for a few minutes before serving.

Get ready to indulge in the bold and zesty flavors of Mexico. These enchiladas will satisfy any craving for authentic Mexican cuisine.

These four recipes are just a taste of what awaits you in the world of oven-inspired dishes. From the rich flavors of Italy to the exotic spices of India, you can embark on a global culinary adventure from the comfort of your kitchen.

Experiment with these recipes, add your personal twist, and get creative with your oven. Each recipe has its unique story and cultural influence, giving you an opportunity to explore different culinary traditions.

So why wait? Dust off your apron, preheat your oven, and get ready to create mouthwatering meals inspired by ovens around the world. Your taste buds will thank you!



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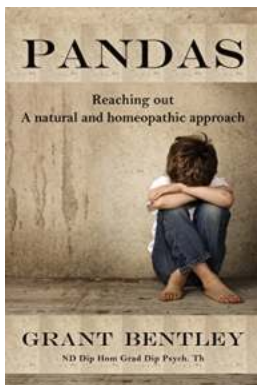
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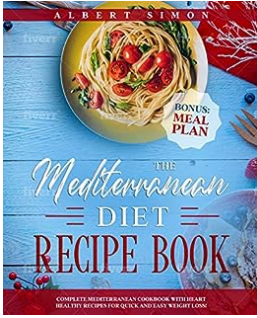


Tuna noodle, broccoli cheese, shepherd's pie? Sure, these potluck stalwarts have a rich history and can be fashioned with panache. But, let's admit it. They're played out, tired, and just plain BORING. To all whom adore the classic but tasteless, please kiss my . . . casserole! Why not look around the world and find inspiration? Ever try a Chinese shaguo? How about an Ethiopian wat? I'll bet you never even thought of cooking up a Icelandic Ofnsteiktur fiskur með lauk og osti! Now's your chance! Kiss My Casserole! to the rescue. This book updates, overhauls, and flies the humble casserole around the globe with delicious, simple, and innovative results. Accessible ingredients, familiar techniques, and a touch of the exotic will make you a star at the next office luncheon. Your colleagues will clamor for more! You'll find easy-to-follow recipes for: • Southwest tomato tamale pie • Berlin sausage kraut casserole • Ghanaian yam casserole • Tuscan barley pilaf • Mumbai lamb biryani • Creole Cassoulet • Thai coconut chicken casserole • Crab scampi bake • Strawberry rhubarb crisp



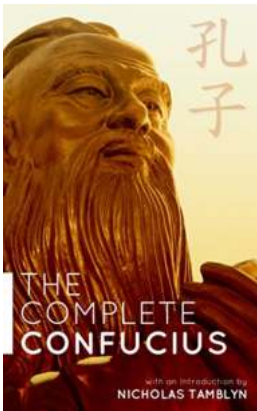
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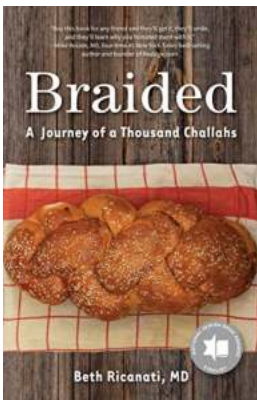
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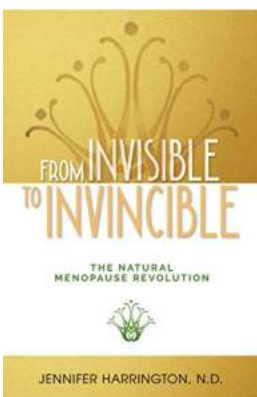
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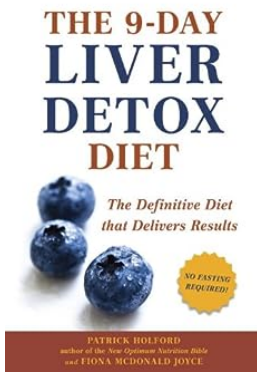
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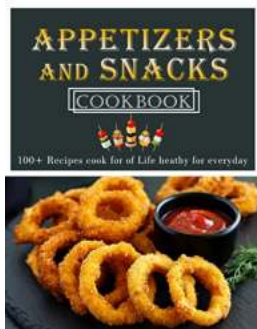
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