

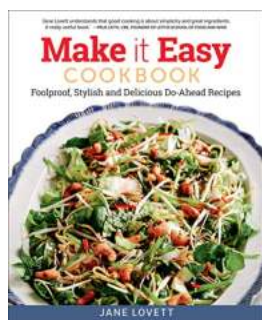
Foolproof Stylish And Delicious Do Ahead Recipes

Are you tired of spending hours in the kitchen preparing meals? Do you want to impress your guests with delicious and stylish dishes without the stress? Look no further! In this article, we will share foolproof do ahead recipes that will make your life easier and your taste buds happy.

Preparing meals in advance has become a popular trend for busy individuals looking to save time and reduce stress in the kitchen. With these foolproof do ahead recipes, you can have delicious meals ready to serve without the last-minute rush.

Recipe 1: Baked Lemon Herb Chicken

This mouthwatering baked chicken recipe is bursting with flavor. The combination of tangy lemon and aromatic herbs will leave your guests wanting more. Plus, you can prepare the chicken the night before and simply pop it in the oven when you're ready to serve.



Make It Easy Cookbook: Foolproof, Stylish and Delicious Do-Ahead Recipes by Jane Lovett (Kindle Edition)

★★★★☆ 4.5 out of 5

Language	: English
File size	: 16694 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 362 pages
Lending	: Enabled

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To make this recipe, you will need:

- 4 boneless, skinless chicken breasts
- 2 lemons, juiced and zested

- 2 tablespoons of fresh chopped herbs (such as rosemary, thyme, and parsley)
- 4 cloves of garlic, minced
- Salt and pepper to taste
- 2 tablespoons of olive oil

1. In a bowl, mix together the lemon juice, zest, herbs, garlic, salt, pepper, and olive oil.

2. Place the chicken breasts in a resealable bag and pour the marinade over them. Seal the bag and refrigerate for at least 1 hour, or overnight.

3. When ready to cook, preheat the oven to 375°F (190°C). Remove the chicken from the marinade, allowing any excess to drip off, and place the chicken in a baking dish.

4. Bake for 25-30 minutes or until cooked through. Serve with your favorite sides and enjoy!

Recipe 2: Caprese Skewers

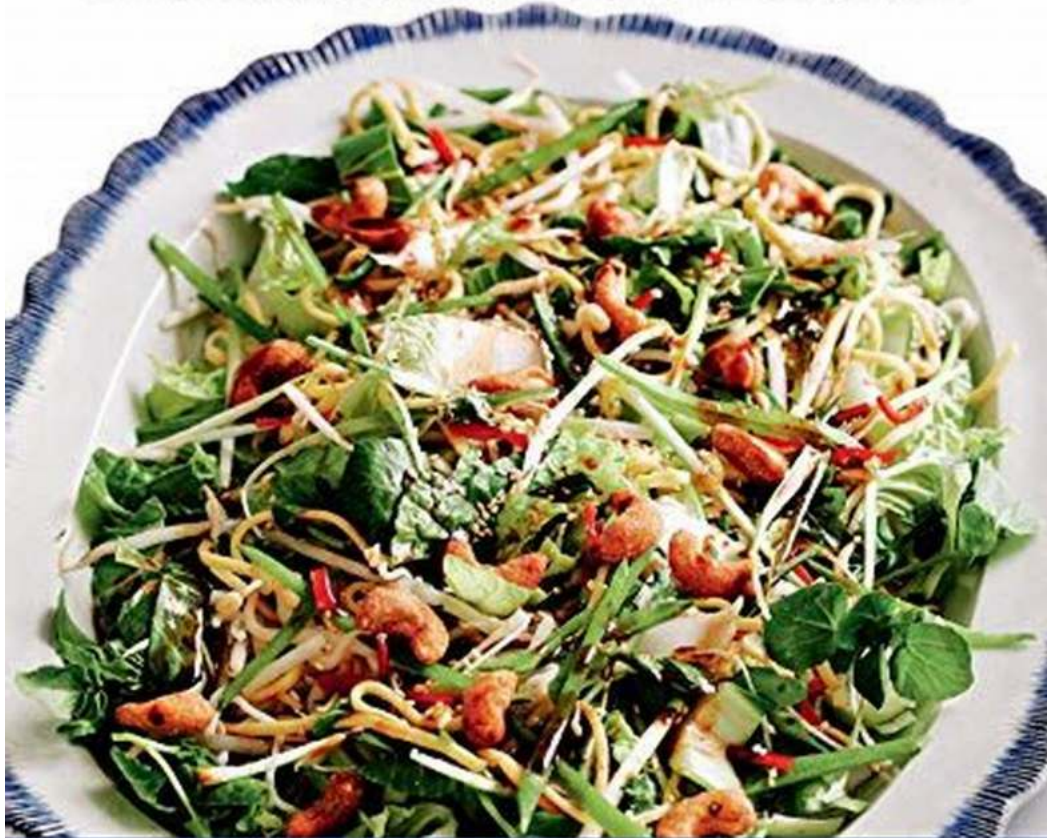
These colorful and refreshing Caprese skewers are not only delicious but also a visual delight. With minimal ingredients and a quick prep time, they are perfect for parties or as an appetizer. The best part is that you can assemble them several hours before serving, allowing the flavors to meld together.

'Jane Lovett understands that good cooking is about simplicity and great ingredients.
A really useful book.' —PRUE LEITH, CBE, FOUNDER OF LEITHS SCHOOL OF FOOD AND WINE

Make it Easy

COOKBOOK

Foolproof, Stylish and Delicious Do-Ahead Recipes



JANE LOVETT

To make this recipe, you will need:

- 1 pint of cherry tomatoes
- 1 package of fresh mini mozzarella balls
- A bunch of fresh basil leaves
- Balsamic glaze for drizzling

- Salt and pepper to taste
- Skewers

1. Start by washing the cherry tomatoes and basil leaves. Drain the mini mozzarella balls.
2. Skewer a tomato, followed by a mini mozzarella ball, and then a basil leaf. Repeat until you have the desired number of skewers.
3. Arrange the skewers on a platter and drizzle with balsamic glaze. Season with salt and pepper to taste.
4. Cover the platter with plastic wrap and store in the refrigerator until ready to serve.

Recipe 3: Decadent Chocolate Mousse

No meal is complete without a delectable dessert, and this decadent chocolate mousse is sure to impress. With its velvety texture and rich chocolate flavor, it's the perfect ending to any meal. Plus, you can prepare it a day in advance and let it chill in the refrigerator until you're ready to indulge.



To make this recipe, you will need:

- 6 ounces of high-quality dark chocolate, chopped
- 3 tablespoons of unsalted butter
- 3 large eggs, separated
- 3 tablespoons of sugar

- 1 teaspoon of vanilla extract
- A pinch of salt
- Whipped cream and chocolate shavings for garnish (optional)

1. Melt the dark chocolate and butter together in a heatproof bowl set over simmering water. Stir until smooth and well combined. Remove from heat and let cool slightly.

2. In a separate bowl, beat the egg yolks, sugar, vanilla extract, and salt until light and fluffy.

3. Gradually pour the melted chocolate mixture into the egg yolk mixture, stirring constantly until well incorporated.

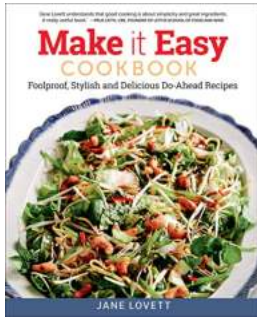
4. In a clean bowl, beat the egg whites until stiff peaks form. Gently fold the egg whites into the chocolate mixture until no streaks remain.

5. Spoon the mousse into individual serving dishes or glasses. Cover and refrigerate for at least 4 hours, or preferably overnight.

6. Before serving, garnish with whipped cream and chocolate shavings if desired.

With these foolproof do ahead recipes, you can spend less time in the kitchen and more time enjoying the company of your family and friends. Whether it's a weeknight dinner or a special occasion, these dishes are sure to impress. So, don't hesitate to give them a try and make your next meal stress-free and delicious!

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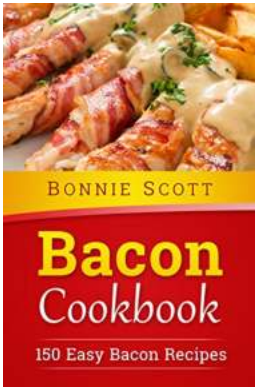
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This cookbook featuring more than one hundred recipes to wow your friends and family—all using stress-free, time-saving techniques!

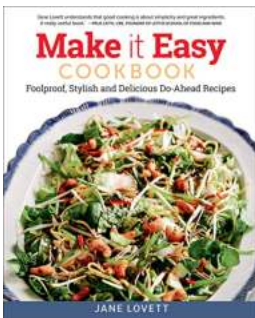
Now you can enjoy the pleasures of delicious home cooking and have time to relax and enjoy life. Make It Easy Cookbook presents more than one hundred simple yet sophisticated do-ahead recipes that emphasize pre-preparation. By getting much of the work done ahead of time, you'll be free to spend time with your guests!

Ranging from simple starters to weekend lunches to more elaborate meals, these stylish dishes are fresh, seasonal, and designed to keep ingredients to a minimum. From braised steaks with mustard and capers to sea bass with chorizo and butter beans to sticky rhubarb and ginger cake, this book is packed with foolproof recipes that have been tested and perfected by the author in countless demonstrations at classes, shows and other events.



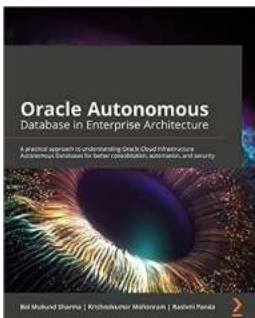
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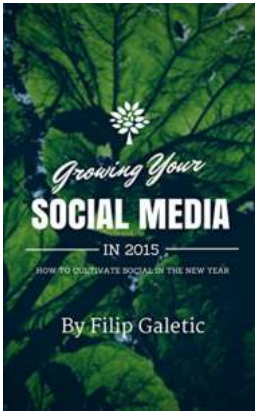
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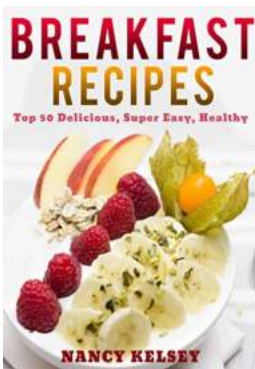
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