

Revise and Update Your Recipe Collection with These Favorite Recipes Infused with Fresh Herbs!



mint



thyme



coriander



rosemary



parsley



bay leaf



dill



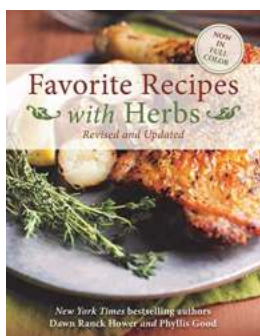
basil

Are you tired of cooking the same old recipes? Do you want to add a burst of freshness to your culinary creations? Look no further! In this article, we bring you

a revised and updated collection of favorite recipes with a twist – they are all infused with aromatic and flavorful herbs.

Why Use Fresh Herbs?

Before we dive into the mouthwatering recipes, let's talk about why fresh herbs are a game-changer in the kitchen. Not only do they add depth and complexity to your dishes, but they also offer a myriad of health benefits. Fresh herbs are packed with essential vitamins, minerals, and antioxidants that promote well-being.



Favorite Recipes with Herbs: Revised and Updated by Phyllis Good (Kindle Edition)

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Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 346 pages



Herbs like basil, cilantro, and parsley are rich in vitamin K, which helps with bone health and blood clotting. Rosemary and thyme are excellent sources of vitamin C, promoting a healthy immune system. Meanwhile, dill contains iron, calcium, and magnesium, essential for optimal nutrition.

Recipe 1: Basil Pesto Pasta



This classic Italian recipe gets a herbaceous twist with the addition of fresh basil. Basil pesto is incredibly versatile and is excellent as a spread, a sauce, or a condiment.

Ingredients:

- 2 cups fresh basil leaves

- 1/2 cup pine nuts
- 3 cloves garlic
- 1/2 cup grated Parmesan cheese
- 1/2 cup extra virgin olive oil
- Salt and pepper to taste

Directions:

1. In a food processor, combine the basil, pine nuts, and garlic. Pulse until coarsely chopped.
2. Add the Parmesan cheese and pulse again.
3. While the food processor is running, slowly drizzle in the olive oil until the mixture is smooth and creamy.
4. Season with salt and pepper to taste.
5. Cook your favorite pasta according to the package instructions and toss it with the basil pesto.
6. Garnish with extra Parmesan cheese and fresh basil leaves.
7. Serve immediately and enjoy the explosion of flavors!

Get ready to savor the freshness of basil, perfectly balanced with the richness of Parmesan cheese. This recipe is sure to be a crowd-pleaser!

Recipe 2: Cilantro Lime Chicken



Spice up your chicken game with this zesty and fragrant recipe that combines the bold flavors of cilantro and lime.

Ingredients:

- 4 boneless, skinless chicken breasts
- 1 cup fresh cilantro, chopped

- Juice of 2 limes
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- Salt and pepper to taste

Directions:

1. In a bowl, mix together the chopped cilantro, lime juice, minced garlic, olive oil, salt, and pepper.
2. Add the chicken breasts to the marinade and ensure they are well coated.
3. Cover the bowl with plastic wrap and let the chicken marinate in the refrigerator for at least 30 minutes, or preferably overnight for maximum flavor.
4. Grill the marinated chicken over medium-high heat for approximately 6-8 minutes per side, or until the internal temperature reaches 165°F (74°C).
5. Remove the chicken from the grill and let it rest for a few minutes before serving.
6. Pair your cilantro lime chicken with rice and a refreshing avocado salsa for a complete and mouthwatering meal.

With every bite, you'll experience the tanginess of lime and the brightness of cilantro. This recipe is perfect for outdoor grilling or indoor stovetop cooking.

Recipe 3: Rosemary Garlic Roasted Potatoes



Upgrade your roasted potato game with this flavorful and aromatic recipe. The combination of rosemary and garlic takes humble potatoes to a whole new level.

Ingredients:

- 1.5 lbs (680g) baby potatoes, halved
- 3 tablespoons olive oil

- 2 tablespoons fresh rosemary, chopped
- 4 cloves garlic, minced
- Salt and pepper to taste

Directions:

1. Preheat your oven to 425°F (220°C).
2. In a large bowl, combine the halved baby potatoes, olive oil, chopped rosemary, minced garlic, salt, and pepper. Toss well to coat.
3. Transfer the coated potatoes to a baking sheet, ensuring they are in a single layer.
4. Roast the potatoes for approximately 30-35 minutes, or until they are golden brown and crispy on the outside.
5. Remove from the oven and let them cool slightly before serving.
6. These rosemary garlic roasted potatoes are the perfect side dish to accompany grilled meats, roasted poultry, or simply as a standalone snack.

The earthy aroma of rosemary and the depth of garlic elevate the humble potato to a star in its own right. Get ready to enjoy the perfect combination of crispy exterior and soft, fluffy interior.

Recipe 4: Dill-Crusted Salmon



Take your salmon dish to new heights by encrusting it with fresh dill. This recipe is not only visually appealing but also bursting with flavor.

Ingredients:

- 4 salmon fillets
- 1/4 cup fresh dill, chopped

- 2 tablespoons Dijon mustard
- 2 tablespoons olive oil
- Juice of 1 lemon
- Salt and pepper to taste

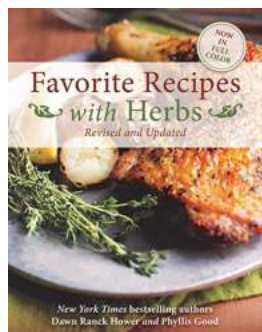
Directions:

1. Preheat your oven to 425°F (220°C).
2. In a small bowl, mix together the chopped dill, Dijon mustard, olive oil, lemon juice, salt, and pepper.
3. Place the salmon fillets on a baking sheet lined with parchment paper.
4. Evenly spread the dill mixture over the top of each salmon fillet, ensuring it is completely coated.
5. Bake the salmon in the preheated oven for approximately 12-15 minutes, or until the fish is opaque and flakes easily with a fork.
6. Serve your dill-crusting salmon with a fresh lemon wedge and a sprinkle of chopped dill on top.
7. This dish is not only visually stunning but also a delight for your taste buds. The combination of dill, mustard, and lemon creates a harmony of flavors you won't be able to resist.

There you have it - four mouthwatering recipes infused with fresh herbs that are sure to give your taste buds a burst of flavor. Whether you're an experienced home cook or just starting your culinary journey, these recipes are perfect for adding a herbal twist to your meals.

So, go ahead and revise your recipe collection, update your grocery list, and get ready to embark on a delicious adventure with these favorite recipes with herbs!

All images used in this article are for illustrative purposes only.



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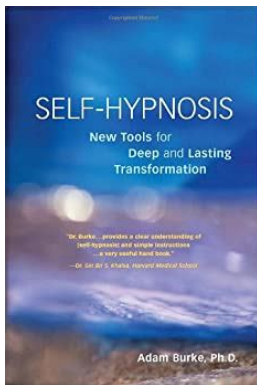


You can cook simply with basic, tasty herbs and liven up the old family favorites! Or try a savory new dish with herbs you grow or find at the grocery store. This newly revised edition of Favorite Recipes with Herbs features beautiful photos and hundreds of easy-to-use recipes, gathered and tested by the top herb shops in the country. The most popular herbs in cooking are all covered here—basil, parsley, rosemary, bay, lemon balm, thyme, lovage, chives, mint, sage, tarragon, oregano, marjoram, dill, and cilantro. Use herbs in your everyday cooking—for lunch, dinner, and even breakfast. Recipes include:

- Bruschetta
- Dilly Cheese Bread
- Crab and Sage Bisque

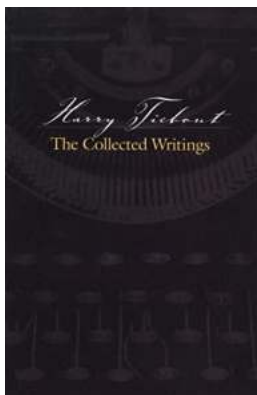
- Tarragon Chicken Salad
- Spaghetti Squash Primavera
- Rosemary Garlic Stir-Fry
- Sage and Thyme–Stuffed Roast Chicken
- Lemon Thyme Cookies

Phyllis Good and Dawn Ranck do all the work for you! Measurements are given for both fresh and dry herbs, so you don't even have to worry about converting amounts. There are also tips for gardening and storing your herbs. Two indexes —one by herbs and one by recipe category—make Favorite Recipes with Herbs your go-to for planning your next menu.



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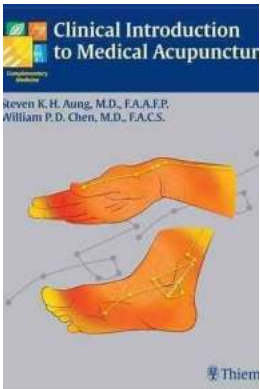
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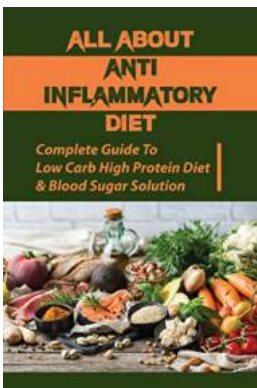
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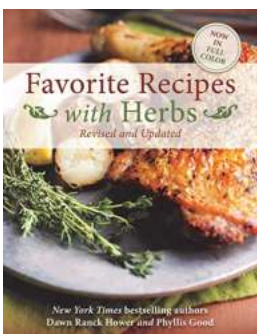
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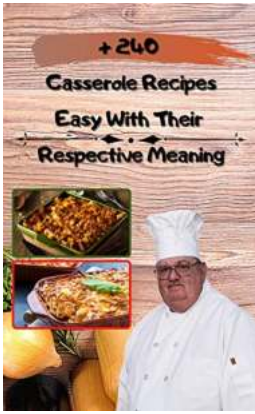
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