

# Garlic Lovers Recipes

## Garlic Shrimp & Broccoli

- 3 tbsp oil
- 6 cloves garlic (minced)
- 4 cups broccoli florets
- 1/2 cup bell pepper (chopped)
- 1 pound raw shrimp (peeled & deveined)
- optional: 2 tbsp lemon juice

1. Add 2 tbsp oil to a hot pan, then add 1/2 garlic and cook 1 minute. Add in broccoli & bell pepper, and cook about 3-5 minutes until tender. Remove from pan and set aside.
2. Add 1 tbsp oil over medium-high heat, add remaining garlic and cook for 1 minute. Add in shrimp and favorite seasoning (I got for a garlic herb blend). Cook for 3-5 minutes until shrimp is pink.
3. Add broccoli/peppers back to pan and stir well. Add lemon juice if you like.
4. Serve as is, over rice, or over pasta!

## Roasted Garlic Soup

- 3 whole heads of garlic
- 1 tbsp oil
- 2 tbsp butter
- 1 onion (chopped)
- 5 tbsp flour
- 4 cups chicken broth
- 1/2 cup heavy cream

1. Remove outer layer from garlic heads, but leave head intact. Slice the top off to expose the cloves. Brush with oil and wrap with foil. Bake at 425 degrees for about 30-35 minutes. Then allow to cool. Squeeze garlic cloves out and mash with a fork in a bowl.
2. In a large pot, saute onions in garlic until tender and caramelized (about 8-10 minutes). Add garlic to the pot and your favorite seasonings at this time, I like to go with dried herbs.
3. Add in flour and stir well for 1-2 minutes. Slowly whisk in chicken broth. Bring to a simmer and stir until thickened.
4. Remove from heat and use an immersion blender or regular blender to puree soup until smooth.

## 40 Clove Chicken

- 2lb boneless/skinless chicken thighs
  - 2 tbsp oil
  - 40 cloves of garlic (trimmed)
  - Favorite Seasonings
  - 2 cup chicken broth
1. On the stovetop in a large pan, sear chicken in oil over medium-high heat. We want nice golden brown color but not fully cooked, remove from pan and set aside.
  2. Add garlic to the pan with your favorite seasonings. I typically go for dried herbs like dill, thyme, rosemary, etc. Cook for 2-3 minutes, and then add chicken broth. Make sure to scrap the bottom to loosen any chunks.
  3. Continue to cook for another 2 minutes until garlic turns brown and broth has reduced.
  4. Place chicken in casserole dish and pour garlic on top. Bake in 400 degree oven for about 20-30 minutes.
  5. Serve over rice or noodles!

## Garlic Knots

- Pizza Dough (homemade or bought)
  - 5 tbsp butter
  - 4 cloves garlic (minced)
  - chopped fresh parsley (or dried will work too)
  - salt/pepper
1. Roll dough out and then cut into strips, preferable 1 inch by 2.5 inches. Tie each strip into a knot and place on a greased baking sheet.
  2. Bake knots in 400 degree oven for 12-15 minutes until golden brown.
  3. In a small pot, melt butter and cook garlic for about 1-2 minutes. Remove from heat and add parsley, salt, and pepper.
  4. Brush garlic sauce over the knots or use as a dipping sauce.

## Garlic Pesto Rolls

- 12oz Frozen Dinner Roll Dough (thawed) or Homemade yeast roll dough
- 3 tbsp pesto sauce
- 2 cloves garlic (minced)
- 1 tbsp oil
- 1/2 cup parmesan cheese

1. Cut your rolls into 3 pieces each (aiming for 1/2 inch chunks). Roll each chunk into a ball.
2. In a small bowl, combine pesto, garlic, and oil.
3. Dip each ball into the pesto mixture and then place 3 balls into a greased muffin tin cup.
4. Sprinkle each cup with parmesan cheese and then bake in 375 degree oven for 12-15 minutes until golden brown.
5. Optional: brush with melted butter after baking.

## Garlic Onion Burgers

- 2 cloves garlic (minced)
- 1/2 onion (chopped)
- Optional: 1 jalapeno (diced)
- 1 egg
- 1lb ground beef (or turkey, chicken, or pork)
- 4 slices pepperjack cheese
- 1/4 cup mayo
- 2 cloves garlic minced
- 4 buns

1. In a bowl, combine garlic, onion, (jalapeno if using), egg, and your ground meat. Mix well with hands to combine. Form 4 burger patties.
2. Grill your burger patties until fully cooked. Then top with pepperjack cheese to melt.
3. In a small bowl, combine your mayo with minced garlic. Toast buns and spread mayo mixture on each side.
4. Assemble burger and top with your fave toppings.

## Garlic Bacon Brown Sugar Chicken

- 6 boneless skinless chicken thighs (or 3 breasts cut in half)
- salt/pepper
- 3-4 cloves of garlic (minced)
- 12 slices of bacon (raw)
- 1/3 cup brown sugar

1. Season each chicken piece with salt, pepper, and garlic.
2. Wrap each piece of chicken with 2 strips of bacon then place into a greased crockpot.
3. Sprinkle the top of the wrapped chicken with brown sugar.
4. Cook on low for 8-9 hours, or on high for 5-6 hours.

Alternative method: Cut chicken breasts into tenders and wrap each tender with a slice of bacon. This will cook quicker! (6 hours on low, 3-4 on high).

## Garlic Herb Chicken Pizza

- Pizza Dough (homemade or prepared)
- 6-8 cloves garlic (minced)
- 1 tbsp butter
- 3/4 cup Alfredo Sauce (homemade or prepared)
- 1.5 cups cooked chicken (chopped or shredded)
- 1 cup shredded mozzarella cheese
- Favorite Herbs (dried or fresh like thyme, oregano, parsley, etc.)

1. Spread out your pizza dough on your pan.
2. In a small saucepan, melt butter and saute your garlic for 1-2 minutes. Let cool for 2-3 minutes.
3. Spread this butter & garlic onto your pizza dough.
4. Spread alfredo sauce on top of dough. Top with chicken and mozzarella
5. Bake pizza for 13-17 minutes until crust is golden brown and cheese is fully melted. Sprinkle pizza with herbs and let sit for 5 minutes before cutting.