

Changing Seasons

RECIPES

TOOLS

- Two glasses
- Large, medium and small bowl
- Cutting board
- Knife
- Dutch oven or large pot
- Can opener
- Muffin tin
- Muffin liners
- Baking sheet
- Spoon



Access your shopping list online at datenightinboxes.com/changing-seasons

APPLE CIDER & BOURBON

PREP: 1-2 MIN
TOTAL: 1-2 MIN

INGREDIENTS

- 2 shots of bourbon
- 2, 12 oz. bottles of hard apple cider
- Diced apples for garnish

DIRECTIONS

Fill two glasses with ice and pour a shot of bourbon in each. Top the rest of the glasses with apple cider.

SPARKLING APPLE CIDER (non-alcoholic)

INGREDIENTS

- 24 oz. bottle of sparkling apple cider
- Diced apples for garnish

DIRECTIONS

Fill two glasses with ice and top with sparkling apple cider.

BUTTERMILK CORNBREAD MUFFINS

PREP: 5-10 MIN
TOTAL: 20-25 MIN

INGREDIENTS

- 3/4 cup cornmeal
- 3/4 cup flour (GF option: almond flour or rice flour)
- 1/2 cup sugar
- 1 tbsp. baking powder
- 1 tsp. salt
- 4 tbsp. butter, melted, plus more for topping
- 1/2 cup sour cream
- 2 eggs
- 1/2 cup buttermilk
- 1/2 cup honey
- 1 cup sweet corn kernels

DIRECTIONS

Preheat your oven to 400 degrees. Line a muffin pan with muffin liners.

In a large bowl, mix the corn meal, flour, sugar, baking powder, and salt until combined.

In a separate medium bowl, mix the butter, sour cream, eggs, buttermilk, and honey. Mix the dry and wet ingredients until just combined and add the corn kernels, stirring to incorporate.

Using a spoon, fill each muffin liner to the top. Bake for 15 minutes or until golden brown on top and around the edges. Let them cool for five minutes before enjoying.





WHITE CHICKEN CHILI

PREP: 7-10 MIN

TOTAL: 1 HR-1 HR 15 MIN



HINT

If you happen to have chili left over, place it in a pot or microwave-safe bowl and add a splash of chicken broth to help with the consistency.

INGREDIENTS

- 3 tbsp. olive oil
- 1 1/2 cups shredded rotisserie chicken (vegetarian option: leave chicken out)
- 1/4 cup sweet onion, chopped
- 2 1/2 cups chicken broth (vegetarian option: vegetable broth)
- 1 poblano pepper, seeds removed and chopped
- 1/4 cup finely ground polenta
- 2 tbsp. cumin
- 1/2 cup sour cream, plus more for topping
- 1 tsp. dried oregano
- 1/4 cup Monterey jack cheese for topping
- 1 1/2 tsp. salt
- Tortilla chips for topping
- 2 cloves garlic, minced
- 2, 15 oz. cans great northern beans
- 2, 4 oz. cans diced green chiles

DIRECTIONS

Heat a Dutch oven or large pot over medium-high heat. Add olive oil, onions, poblano pepper, cumin, oregano and salt to the pot and let everything cook until softened, about 6-7 minutes. Add the garlic, corn, beans, green chiles, chicken and chicken broth, stirring to combine all of the ingredients. Bring the pot to a boil and then reduce the heat to a simmer. Cover the pot and cook for about 50-60 minutes.

When the chili is almost done cooking, add the polenta and sour cream to thicken the chili and cook for an additional 5-10 minutes.

Serve in bowls and top with cheese, sour cream and chips.



CINNAMON & SUGAR CHIPS WITH DICED APPLES

PREP: 5-7 MIN

TOTAL: 25-27 MIN



INGREDIENTS

- 3 pitas, cut into triangles (GF option: GF bread or tortillas)
- 2 tbsp. butter, melted
- 2 tbsp. granulated sugar
- 1/2 tsp. cinnamon
- 1 apple, diced

DIRECTIONS

Preheat your oven to 350 degrees. Place pieces of pita on a baking sheet and brush with melted butter. In a small bowl, combine the sugar and cinnamon and stir until combined. Top each pita with the cinnamon and sugar mixture.

Bake in the oven for 15-20 minutes. Enjoy the pitas when warm and top with diced apples.