

# Sweet Love Recipes

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[datenightinbox.com/sweet](http://datenightinbox.com/sweet)

## Spiked Strawberry Limeade (serves two)

Prep Time: 5-7 mins  
Total Time: 5-7 mins



*Recipe by: marinamakes.com*

### INGREDIENTS

- 2 cups of fresh or frozen strawberries, diced
- Ice
- 2 cups of limeade juice
- 2 shots of vodka (optional)
- 4-6 mint leaves

### DIRECTIONS

Using a blender or food processor, blend diced, frozen strawberries until mostly smooth. Pull out 2 glasses (that can hold 20 oz or more) and add ice. Fill each glass with a cup of limeade juice, a cup of the pureed strawberries, a shot of vodka (optional) and a few mint leaves. Stir with a spoon to combine.

## Cinnamon Sugar Sweet Potato Fries

Prep Time: 5 mins  
Total Time: 40 mins



### INGREDIENTS

- 2 medium sweet potatoes
- 1 tablespoon cane sugar
- ½ tablespoon vegetable oil
- ½ tsp. cinnamon

### DIRECTIONS

Preheat the oven to 400 degrees. Slice the sweet potatoes into 1/4 inch thick fries. Toss them in the vegetable oil and spread them onto a baking sheet lined with parchment paper. Bake in the oven for 20 minutes, toss them and return to the oven for another 10-15 minutes (or until they reach desired crispness).

While the sweet potato fries are baking, toss the cinnamon and sugar together. When the fries are done baking, toss them in the cinnamon sugar and enjoy warm!

*Recipe and photo by: peanutbutterandjilly.com*



## Dark Chocolate and Salted Caramel Cheesecake Bites

Prep Time: 20 mins  
Total Time: 20 mins

### INGREDIENTS

- 2/3 cup heavy whipping cream
- 15 mini fillo shells
- 4 ounces cream cheese
- 1/4 cup dark chocolate chips
- 1/4 cup sugar
- 1/4 cup salted caramel
- ¾ Tbsp. vanilla extract
- chocolate shavings (optional)

### DIRECTIONS

Whip heavy whipping cream until stiff. Combine cream cheese, sugar and vanilla extract. Beat until creamy. Fold whipped cream into cream cheese mixture. Fill fillo shells with cheesecake using an icing bag or a plastic bag with the corner cut off.

Microwave chocolate chips for 30 seconds. Stir, then melt for another 30 seconds or until completely melted. Drizzle chocolate over cheesecake bites. Drizzle caramel over cheesecake. Top with chocolate shavings (optional) and enjoy!

*Recipe and photo by: funmoneymom.com*

# Entrees

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## Brown Sugar Green Beans with Bacon

Prep Time: 5 mins  
Cook Time: 30 mins



### INGREDIENTS

- 2 pounds fresh green beans, ends trimmed
- 4-6 strips bacon, chopped (may sub turkey bacon)
- 2/3 cup brown sugar
- 2 tablespoons Dijon mustard
- 1 tablespoon minced garlic
- salt and pepper to taste

### DIRECTIONS

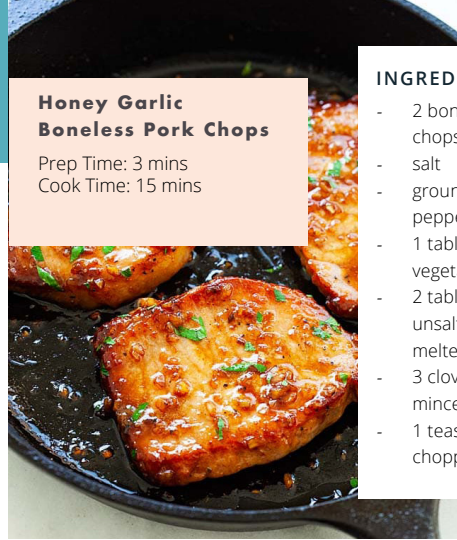
Place green beans in a large pot and cover with water. Cover pot and bring to a boil over high heat. Boil until green beans are tender, but not soggy (they are going to get cooked a bit longer later on so you don't want them overcooked at this point, just to the point they can be easily pierced with a fork).

Drain pot and rinse beans in cold water. Set aside. In a skillet, cook bacon over medium-high heat, about 6-8 minutes, until fully cooked but not yet crispy. Add brown sugar, dijon mustard, and garlic to the pan and stir until all ingredients are combined. Add green beans and continue to stir until sauce is bubbly and green beans are thoroughly coated in the sauce (4-6 minutes). Season with salt and pepper to taste and serve hot.

Recipe and photo by: [lecremedelacrumb.com](http://lecremedelacrumb.com)

## Honey Garlic Boneless Pork Chops

Prep Time: 3 mins  
Cook Time: 15 mins



### INGREDIENTS

- 2 boneless pork chops
- salt
- ground black pepper
- 1 tablespoon vegetable oil
- 2 tablespoons unsalted butter, melted
- 3 cloves garlic, minced
- 1 teaspoon chopped Italian parsley, for garnishing
- 2 1/2 tablespoons honey
- 2 tablespoons warm water
- 1/4 teaspoon salt
- 1/2 teaspoon apple cider vinegar
- 3 dashes cayenne pepper

### DIRECTIONS

Season the pork chops with salt and ground black pepper on both sides. Mix together the honey, warm water, salt, apple cider vinegar, and cayenne pepper to make the Honey Garlic Sauce. Stir to combine well.

Heat up a cast-iron skillet (preferred) on high heat. Add the vegetable oil and 1 tablespoon of the butter. Add the pork chops to the skillet and pan fry each side of the pork, uninterrupted, for 3-4 minutes each, or until the surface turns brown. Flip over to the other side and repeat.

Push the pork chops to one side of the skillet, and add the remaining butter. Add the garlic and saute for 10 seconds, or until they turn light brown. Add the Honey Garlic Sauce, cook to reduce the sauce to a thicker consistency or until the sauce turns amber brown. Spoon the sauce over the pork chops. Turn off the heat, garnish with the parsley and serve immediately.

Recipe and photo by: [rasamalaysia.com](http://rasamalaysia.com)