



Corinne in Season

31 DAYS OF COZY · THE COOKBOOK

Easy recipes that look fancy and feel like home

corinneinseason.com

@corinneinseason



A LITTLE HELLO

Hi, I'm *Corinne!*

I'm a lifelong food lover, creative at heart, and New England girl cooking in sunny San Diego. I believe good food makes everyday moments a little more special—especially when there's someone to share it with.

My New England roots inspire much of what I make—including my 31 Days of Cozy series, which began as a way to bring a little autumn to Southern California.

I'm so glad you're here. Here's to good food, full tables, and making a little more of every season. 🤎

Corinne

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THE RECIPES

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DAY 01 · OCT 1

Slow-Braised Tri-Tip

This slow-braised tri-tip is one of those dinners that feels impressive but is actually really simple once you get everything into the pot.

Braise A little over 3 hours **Oven** 325°F

Ingredients

- 2.5–3 lb tri-tip roast
- 2 tbsp olive oil
- 1 large yellow onion, sliced
- 2 carrots, chopped
- 2 celery stalks, chopped
- 3 garlic cloves, minced
- 1 tbsp tomato paste
- 1 cup dry red wine, like Cabernet or Merlot, or just a red wine you enjoy
- 2 32 oz cartons beef broth
- 2 bay leaves
- 2 sprigs fresh thyme
- 2 sprigs fresh rosemary
- Kosher salt + black pepper, to taste

How to make it

1. Preheat oven to 325°F.
2. Pat the tri-tip dry and season generously with salt and pepper.
3. Heat oil in a Dutch oven over medium-high heat and sear the tri-tip for about 4 minutes per side, until nicely browned. Remove and set aside.
4. Add the onion, carrots, and celery and cook until they start to soften and pick up some color.
5. Add the garlic and tomato paste and cook for another minute.
6. Pour in the red wine, scraping up all those browned bits from the bottom of the pot, and let it simmer for a few minutes.
7. Add the beef broth, bay leaves, thyme, and rosemary, then return the tri-tip to the pot.
8. Cover and braise at 325°F for a little over 3 hours, or until the meat is super tender.
9. Once the meat is done, remove it and let the leftover braising liquid simmer uncovered to reduce into a gravy. If you have cornstarch, add a little slurry to help it thicken faster.

Corinne's tips

No red wine?

Use extra beef broth + a splash of balsamic vinegar.



DAY 02 · OCT 2

Pumpkin Bread

Super moist, perfectly spiced, and it makes the whole house smell incredible while it bakes. Once it's cooled, cut a thick slice and griddle it in butter until the edges go golden and crisp.

Oven 325°F

Bake (two 8x4 loaves) About 65–75 minutes

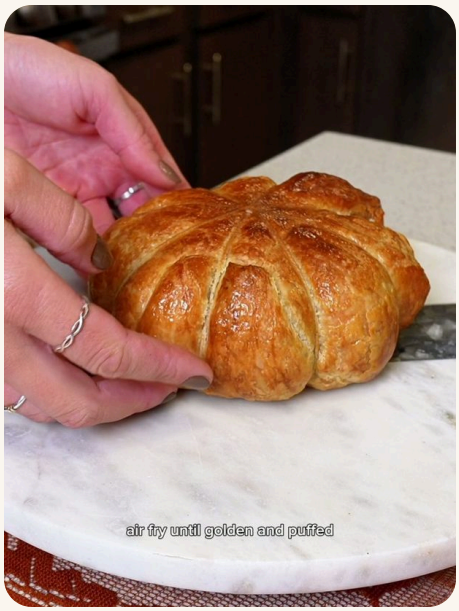
Bake (one 9.25x5.25-inch loaf) About 95 minutes

Ingredients

- 2 cups all-purpose flour
- ½ tsp salt
- 1 tsp baking soda
- ½ tsp baking powder
- 1 tsp ground cloves
- 1 tsp cinnamon
- 1 tsp nutmeg
- ¾ cup unsalted butter, softened
- 2 cups sugar
- 2 large eggs
- 1 15-oz can pure pumpkin purée
- A little extra sugar for the top

How to make it

1. Preheat oven to 325°F.
2. Whisk together the flour, salt, baking soda, baking powder, cloves, cinnamon, and nutmeg.
3. In a separate bowl, beat the softened butter and sugar together. Add the eggs one at a time, then mix in the pumpkin.
4. Add the dry ingredients and mix just until everything comes together.
5. Pour into a buttered + floured or parchment-lined loaf pan and sprinkle a little sugar over the top for that crunchy crust.
6. The original recipe makes two 8x4 loaves and bakes for about 65–75 minutes. I baked the full recipe in one 9.25x5.25-inch loaf pan, and mine took about 95 minutes. Start checking around 85–90 minutes and bake until a tester inserted into the center comes out clean.



DAY 03 · OCT 3

Brie + Prosciutto Puff Pastry Pumpkin

This one looks way fancier than it actually is: crispy puff pastry, salty prosciutto, melty brie, and sweet chutney, all made in the air fryer.

Air fryer 375°F **Cook** About 20 minutes

Ingredients

- 1 wheel brie (or Camembert)
- 4–5 slices prosciutto
- 1 sheet puff pastry
- 2 tbsp chutney of choice
- 1 egg, beaten
- 1 sprig rosemary
- Crackers, for serving
- Kitchen twine

How to make it

1. Wrap the brie completely in prosciutto.
2. Roll out the puff pastry and add 1 tbsp chutney to the center. Place the wrapped brie on top, add the remaining chutney, then wrap everything tightly in the pastry.
3. Tie 4 pieces of kitchen twine around the pastry to create the pumpkin shape.
4. Brush with beaten egg.
5. Air fry at 375°F for about 20 minutes, or until golden and puffed.
6. Carefully remove the twine and add a small rosemary sprig for the stem.

Corinne's tips

To serve

Serve warm as is or with crackers and try not to eat the entire thing before anyone else can get to it.



DAY 04 · OCT 4

Pear & Gruyère Puff Pastry

I'm big on easy appetizers that look way fancier than they actually are, and these are exactly that.

Oven 400°F Bake 15 minutes

Ingredients

- 1 sheet puff pastry, thawed
- 1 pear, thinly sliced
- 1 shallot, thinly sliced
- 3 slices prosciutto
- Gruyère cheese
- Honey
- 1 egg
- Splash of water

How to make it

1. Preheat oven to 400°F.
2. On a parchment-lined baking sheet, drizzle small circles of honey. Layer each with thinly sliced shallot, pear, prosciutto and Gruyère.
3. Cut the puff pastry into rectangles and place one over each pile, gently pressing around the edges to tuck everything underneath.
4. Whisk the egg with a splash of water and brush over the puff pastry.
5. Bake for 15 minutes, or until puffed and golden brown.
6. Let them cool for a minute, then carefully flip them over and serve warm.



DAY 05 · OCT 5

Apple Pear Crumble

A warm fruit crumble à la mode is absolutely one of my favorite desserts of all time, and I'm pretty sure this one just moved to the top of the list 🍎🍐

Oven 350°F **Bake** About 25 minutes

Ingredients

FOR THE FILLING

- 2 Pink Lady apples, peeled + sliced
- 3 small Bartlett pears, peeled + sliced
- 50g brown sugar (about ¼ cup)
- 1½ tsp cinnamon

FOR THE CRUMBLE

- 100g cold butter, cubed (7 tbsp)
- 100g all-purpose flour (about ¾ cup + 1 tbsp)
- 60g rolled oats (about ⅔ cup)
- 35g brown sugar (about 3 tbsp)
- 50g granulated sugar (¼ cup)

FOR SERVING

- Vanilla bean ice cream
- Homemade whipped cream

How to make it

1. Preheat oven to 350°F.
2. Add the apples, pears, brown sugar and cinnamon to a saucepan over medium heat. Cook for about 5 minutes, stirring occasionally, just until the fruit begins to soften. You don't want it completely soft yet since it'll keep cooking in the oven.
3. Transfer the fruit to an 8x8 baking dish and spread it into an even layer.
4. For the crumble, mix the flour, oats, brown sugar and granulated sugar. Add the cold cubed butter and use your fingertips to rub it into the dry ingredients until you have a crumbly mixture with some bigger chunks.
5. Sprinkle it generously over the fruit without packing it down.
6. Bake at 350°F for about 25 minutes, or until the top is golden and the fruit is bubbling around the edges. Let it cool for about 10 minutes.
7. Serve it warm with vanilla bean ice cream and, if you really want to commit to the situation, pumpkin spice whipped cream.



DAY 06 · OCT 6

Marry Me Chicken Tortellini Soup

Apparently it's National Noodle Day, so this is my civic duty

Ingredients

- 2 tbsp butter
- 1 tbsp oil from the sun-dried tomato jar
- 1 onion, diced
- 2 celery ribs, diced
- 2 carrots, diced
- Salt and black pepper, to taste
- ½ tsp thyme
- ½ tsp oregano
- ½ tsp red pepper flakes
- ½ cup sun-dried tomatoes, chopped
- 3 tbsp tomato paste
- 6–7 garlic cloves, minced
- 6-8 cups chicken broth
- 1 cup heavy cream
- 16–20 oz tortellini (I used spinach and cheese tortellini)
- About 3 cups cooked chicken, shredded
- 4 oz cream cheese, softened
- ½ cup freshly grated Parmesan
- 1 bag of spinach
- 2 tbsp fresh basil, chopped

How to make it

1. Heat the butter and sun-dried tomato oil in a large pot over medium heat. Add the onion, celery, and carrots. Season with salt, pepper, herbes de Provence, and red pepper flakes. Sauté for about 5 minutes, until softened.
2. Stir in the sun-dried tomatoes, tomato paste, and garlic. Cook for another 1–2 minutes.
3. Pour in the chicken broth and heavy cream. Bring to a gentle simmer and stir in the cooked chicken.
4. Add the tortellini and cook according to the package directions, keeping the soup at a gentle simmer.
5. Reduce the heat to low. Stir in the cream cheese and Parmesan until melted, then add the spinach and basil. Stir until the spinach wilts.
6. Taste and adjust the seasoning. Add a splash of broth if you prefer a thinner soup, and serve with extra Parmesan.



DAY 07 · OCT 7

Pear and Whipped Burrata Crostini

Big on appetizers that come together in a few minutes but look fancy af 😉.

Ingredients

- 1 baguette, sliced
- 2 balls burrata (about 8 oz)
- 1/4 tsp lemon juice
- Pinch of salt and black pepper
- 2 small pears, cored and thinly sliced
- 2 tbsp butter, divided
- ⅓ cup chopped pecans
- 2 tbsp honey, plus extra for drizzling
- 1 tbsp finely chopped fresh chives
- Flaky salt, to finish

How to make it

1. Toast your baguette slices until golden and crisp.
2. Blend the drained burrata with the lemon juice and a pinch of salt and pepper until smooth and creamy.
3. Melt 1 tbsp butter in a skillet over medium heat. Add the pear slices and sauté for a few minutes per side, until softened and golden. Set aside.
4. In the same pan, add the pecans with the remaining 1 tbsp butter and 2 tbsp honey. Cook briefly, stirring, until lightly toasted and coated.
5. Spread the whipped burrata onto the toasted bread, then top with pears and pecans.
6. Finish with a drizzle of honey, chives, and flaky salt.



DAY 08 · OCT 8

Chicken Pot Pie for Two

Two little chicken pot pies, a blanket, and Practical Magic. This is what I mean when I say I'm staying in 😌

Makes 2 small pot pies · **Oven** 400°F · **Bake** 20–25 minutes · **Serves** 2

Ingredients

- 2 tbsp unsalted butter
- 1 large or 2 small carrots, diced
- ¼ large yellow onion, diced
- 1–2 celery ribs, diced
- 2 tsp minced garlic
- Leaves from 2 thyme sprigs
- Pinch of chopped rosemary
- 2 tbsp flour
- 1⅓–1½ cups chicken broth
- ⅓ cup half-and-half, whole milk or heavy cream
- ½ tsp each: salt, black pepper, smoked paprika, red pepper flakes + yellow mustard
- Dash each: turmeric + nutmeg
- 8 oz cooked shredded chicken (about 1½ cups)
- ⅓ cup frozen peas
- ⅓ cup corn (my grocery store didn't have it, so I skipped it!)
- 1 sheet puff pastry, thawed
- 1 tbsp heavy cream (or egg), for brushing the crust

How to make it

1. Heat oven to 400°F. Sauté carrots, onion and celery in butter for 7–8 minutes. Add garlic and herbs.
2. Stir in flour; cook 1 minute. Gradually add broth, then dairy and seasonings. Simmer until thickened.
3. Add chicken and peas; heat through. Divide between two small, buttered, oven-safe dishes.
4. Cut pastry into ½–1-inch squares/rectangles and arrange on top. Brush with cream or beaten egg (or a combo).
5. Bake 20–25 minutes until golden. Rest 5 minutes.



DAY 09 · OCT 9

High-Protein Buffalo Chicken Dip

A very good dip to yap around. The protein is a bonus.

Oven 375°F **Bake** 18–22 minutes

Ingredients

- 1 cup cottage cheese
- ⅓ cup plain Greek yogurt
- ⅓ cup buffalo sauce, plus a little extra to finish
- 2 cups cooked, shredded chicken
- ⅓ cup shredded cheddar, divided
- ¼ tsp salt
- Black pepper, to taste
- If you have green onion, I'd add that to finish

How to make it

1. Blend cottage cheese, Greek yogurt, buffalo sauce, salt, and pepper until completely smooth.
2. Stir in shredded chicken and most of the cheddar, reserving a little for the top.
3. Transfer to a small baking dish and top with the remaining cheddar.
4. Bake at 375°F for 18–22 minutes, until hot and bubbly.
5. Finish with a little extra buffalo sauce and green onion if you have it. Serve with tortilla chips, carrots, and celery.



DAY 10 · OCT 10

Caramelized Onion, Roasted Grape & Ricotta Crostini

Golden crostini with creamy ricotta, caramelized onions, roasted grapes, and a drizzle of honey.

Onions About 25–40 minutes

Ingredients

- 1 large yellow onion, thinly sliced
- 3 tbsp unsalted butter
- 1 baguette, sliced
- Olive oil, for brushing + seasoning
- 1 cup ricotta
- Splash of lemon juice
- Salt + pepper
- 1 bunch red or purple grapes
- Honey, for drizzling

How to make it

1. Melt the butter in a skillet over medium-low heat. Add the onion and cook slowly, stirring occasionally, until deeply golden and caramelized, about 25-40 minutes.
2. Air fry the grapes until softened, blistered, and starting to burst.
3. Brush the baguette slices with olive oil and toast until golden and crisp.
4. Whisk the ricotta with a splash of lemon juice, a splash of olive oil, salt, and pepper.
5. Spread the ricotta over each crostini, then top with caramelized onion and roasted grapes.
6. Finish with honey and a little extra salt and pepper.



DAY 11 · OCT 11

Pumpkin Crumb Cake with Cinnamon Sugar Swirl

A cozy pumpkin cake with generous crumb topping, a cinnamon sugar layer, and vanilla maple icing.

Oven 350°F **Bake** Begin checking at 35 minutes

Ingredients

CAKE

- 2 cups all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp salt
- 1½ tsp cinnamon
- ½ tsp nutmeg
- ¼ tsp cloves
- ¼ tsp ginger
- 1 cup pumpkin purée
- ½ cup packed brown sugar
- ½ cup melted butter, slightly cooled
- ¼ cup maple syrup
- ¼ cup milk

CRUMB TOPPING

- 1 cup all-purpose flour
- 1 cup packed brown sugar
- 1 tbsp cinnamon
- ½ cup cold butter, cubed

MIDDLE LAYER

- A couple scoops of the crumb topping
- A sprinkle of cinnamon sugar, to taste

VANILLA MAPLE ICING

- 1 cup powdered sugar
- Milk, up to 2 tbsp or as needed
- ¼ tsp vanilla
- A drizzle of maple syrup

How to make it

1. Heat oven to 350°F. Butter a 9-inch square baking dish (mine was rectangular because my grandma didn't have a square one).
2. Combine crumb ingredients, working the butter in with your fingertips, two knives, or a pastry cutter until crumbly.
3. Separately mix dry and wet cake ingredients, then stir together just until combined.
4. Spread half the batter into the dish. Sprinkle with some crumbs and cinnamon sugar. Add remaining batter, then remaining crumbs.
5. Bake until a toothpick comes out clean or with moist crumbs. Begin checking at 35 minutes; the extra layers may need longer.
6. Mix icing, adding milk gradually to reach a drizzling consistency. Drizzle over cake and serve with tea



DAY 12 · OCT 12

Apple Maple Turkey Burgers

Sweet and savory turkey burgers with apple, maple, herbs, and Havarti tucked inside and melted on top.

Cook About 6 minutes per side **Center** 165°F

Ingredients

- 1 lb ground turkey
- ¼ cup finely diced apple
- 2 tbsp quick-cooking oats
- 1 egg
- 2 tsp maple syrup
- 1 tsp Dijon mustard
- 1½ tsp thyme
- 1 tsp rosemary
- ½ tsp salt
- Havarti cheese, for stuffing and topping
- Olive oil, for the pan
- Buns and your favorite burger toppings (I made a maple Dijon mustard)

How to make it

1. Mix the turkey, apple, oats, egg, maple syrup, Dijon, herbs, and salt until just combined.
2. Form into patties, tucking a small piece of Havarti into the center of each. Seal the edges well so the cheese stays inside.
3. Heat a little olive oil in a skillet over medium heat. Cook the burgers for about 6 minutes per side, depending on thickness, until the centers reach 165°F.
4. Add more Havarti on top toward the end of cooking and cover briefly to melt.
5. Serve on buns with your favorite toppings.



DAY 13 · OCT 13

Pumpkin Pie Protein Overnight Oats

Pumpkin pie for breakfast? With protein? I'm listening. A little dessert-for-breakfast situation you can prep the night before. Very good without toppings. Very good with.

Makes Makes 3 small jars

Makes 3 small jars

Ingredients

- ½ cup rolled oats
- ½ cup milk of choice
- ⅓ cup vanilla Greek yogurt
- 1–2 tbsp maple syrup, to taste
- ¼ cup pumpkin purée
- 1 tbsp chia seeds
- ½ tsp pumpkin pie spice
- 1½ scoops unflavored protein powder (Corinne used Naked Whey)

OPTIONAL TOPPINGS

- Whipped cream
- Honey pecans

How to make it

1. Mix all the ingredients together until well combined.
2. Divide between 3 small jars, cover, and refrigerate overnight.
3. Stir in the morning, adding a splash of milk if you prefer a thinner consistency.
4. Add optional toppings and enjoy.

Corinne's tips

The honey pecans were left over from the Day 7 pear and whipped burrata crostini.



DAY 14 · OCT 14

Pumpkin Spice Syrup

A little pumpkin spice for your cozy coffee moment. Made with maple syrup, pumpkin purée, and warming spice, this homemade syrup comes together with a gentle simmer.

Ingredients

- ½ cup maple syrup
- ⅓ cup water
- ⅓ cup pumpkin purée
- ½ tsp pumpkin pie spice
- 1 tsp vanilla extract
- Pinch of sea salt

How to make it

1. Add everything to a small saucepan and whisk to combine.
2. Bring to a gentle simmer over medium-high heat.
3. Reduce the heat to medium-low and simmer for about 5 minutes, stirring occasionally.
4. Remove from the heat and let cool.
5. Pour into a jar or bottle and store in the fridge.



DAY 15 · OCT 15

Butternut Squash & Pearl Couscous Fall Salad

Roasted butternut squash, pearl couscous, kale, cranberries, feta, and toasted pecans, tossed in a maple-cider vinaigrette. Sweet, savory, a little crunchy—and very much fall in a bowl. Serve it warm or at room temperature.

Ingredients

SALAD

- 1 cup dry pearl couscous
- 1½ cups water, or amount directed on package
- 1 small butternut squash, peeled, seeded, and diced
- 2 cups chopped kale, stems removed
- ½ cup dried cranberries
- ¼ red onion, thinly sliced
- ⅓ cup crumbled feta
- Toasted pecans, to taste
- Olive oil
- Salt and black pepper, to taste

MAPLE-CIDER VINAIGRETTE

- ¼ cup olive oil
- 3 tablespoons maple syrup
- 3 tablespoons fresh orange juice
- 2 tablespoons apple cider vinegar
- 1 tablespoon Dijon mustard
- ¼ teaspoon salt
- ⅛ teaspoon black pepper

How to make it

1. Roast the squash. Preheat the oven to 400°F. Toss the squash with a drizzle of olive oil, salt, and pepper. Spread on a baking sheet and roast for 25–35 minutes, tossing halfway through, until tender and lightly browned.
2. Cook the couscous. Cook the couscous according to package directions. Fluff and let cool slightly.
3. Make the vinaigrette. Whisk together all the vinaigrette ingredients.
4. Soften the kale. Add the kale to a large bowl with a small spoonful of dressing. Massage briefly until softened.
5. Assemble and serve. Add the couscous, roasted squash, cranberries, red onion, toasted pecans, and ⅓ cup feta. Toss with the remaining dressing to taste. Adjust salt and pepper, then serve warm or at room temperature.



DAY 16 · OCT 16

Boursin Cheeseball Pumpkin

A little pumpkin moment for your fall board. Shape Boursin into a pumpkin, press crackers around the outside, and finish with a pepper stem. Cute, creamy, and ready to build your favorite snacks around.

Ingredients

CHEESEBALL PUMPKIN

- 1 wheel Boursin cheese
- Crackers of choice (I used Trader Joe's Pumpkin Cranberry Crisps)
- 1 small pepper stem, for the top

ON MY BOARD (OPTIONAL ACCOMPANIMENTS)

- Salami, for a salami rose
- Capicola, folded into a ribbon
- Rosemary Marcona almonds
- Stuffed olives
- Green grapes
- Fresh rosemary

How to make it

1. Wrap the Boursin tightly in plastic wrap and warm it slightly in your hands so it softens enough to shape. Round it into a pumpkin shape.
2. Unwrap the cheese, place it wherever you want it to sit on your board, and press the crackers around the outside to create the pumpkin effect.
3. Add a pepper stem to the top. You can also get creative here and use another edible stem or garnish.
4. Then build out the rest of the board around it. I added a salami rose, capicola ribbon, rosemary Marcona almonds, stuffed olives, green grapes, and a little fresh rosemary.



DAY 17 · OCT 17

Protein Apple Pie Baked Oats

All the cozy flavors of apple pie, baked into a warm oat breakfast. Chopped apple, cinnamon, vanilla protein powder and a golden almond topping—lovely served warm with butter and a drizzle of maple syrup.

Makes 12 pieces **Oven** 350°F **Bake** About 40 minutes

Ingredients

- 1 large sweet apple, or 2 small, chopped
- 2 cups (200g) rolled oats
- ¼ cup (~35g) vanilla protein powder
- ½ tsp vanilla extract
- 1 tsp cinnamon
- ¼ tsp nutmeg
- ½ tsp baking powder
- 1–2 tbsp maple syrup, to taste
- 2 cups (~450–500ml) milk of choice
- ⅓ cup (30g) sliced almonds

TO SERVE (OPTIONAL)

- Butter
- Maple syrup
- Extra cinnamon
- Almond butter
- Greek yogurt
- Honey

How to make it

1. Mix everything except the apple and almonds together. Pour into a parchment-lined or greased baking dish, then top with the chopped apple and sliced almonds.
2. Bake at 350°F for about 40 minutes, until the center is set and the top is golden.
3. I sliced mine into 12 pieces and served it warm with butter, maple syrup and extra cinnamon.

Corinne's tips

To serve

To serve: butter, maple syrup + extra cinnamon. Almond butter, Greek yogurt and a drizzle of honey would also be delish here.



DAY 18 · OCT 18

Camembert, Fig Jam & Toasted Pecan Puff Pastry Turnovers

Buttery, golden puff pastry filled with creamy Camembert, sweet fig jam and crunchy toasted pecans. A little sweet, a little savory, and lovely served warm for your next cozy gathering.

Makes 6 turnovers | **Prep** 10 minutes | **Cook** 15–20 minutes | **Total** 25–30 minutes | **Oven** 400°F (200°C)

Ingredients

- 1 sheet puff pastry, thawed
- 6 tbsp fig jam (about 1 tbsp per turnover)
- 6 slices Camembert cheese (about 4–6 oz total)
- ¼ cup toasted pecans, roughly chopped
- 1 egg, beaten, for egg wash (or melted butter as a substitute)

How to make it

1. Preheat the oven. Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper.
2. Prepare the puff pastry. Unfold the thawed puff pastry onto a lightly floured surface. Cut into 6 equal squares or rectangles.
3. Add the filling. Spread approximately 1 tablespoon of fig jam onto one half of each pastry square, leaving a small border around the edges. Top with a slice of Camembert and a pinch of toasted pecans.
4. Fold and seal. Lightly brush the inside edges of the pastry with water to help them stick. Fold each square diagonally over the filling to form a triangle, then press the edges together with a fork to seal.
5. Brush with egg wash. Arrange the turnovers on the prepared baking sheet. Brush the tops with beaten egg for a beautifully golden, glossy finish. If you're out of eggs, melted butter works too!
6. Bake. Bake for 15–20 minutes, or until the pastry is puffed, golden brown, and crispy.
7. Serve warm. Let cool for a few minutes before serving so the cheese can settle slightly. Enjoy while the Camembert is still warm and melty!

Corinne's tips

Keep the pastry cold
Puff pastry works best when chilled. If it gets too soft while assembling, pop the turnovers in the refrigerator for 10–15 minutes before baking.

Don't overfill
Too much jam or cheese can cause the filling to leak out while baking.

Egg wash vs. butter
Egg wash creates a shinier, more evenly golden crust, but melted butter is a great substitute in a pinch.

Make ahead

Assemble the turnovers a few hours in advance, cover, and refrigerate until you're ready to bake.

Serving suggestion

These pair beautifully with a crisp IPA, a glass of white wine, or a little extra fig jam for dipping.

Storage & reheating

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in a 350°F oven for 8–10 minutes, or until warmed through and crispy again. Avoid the microwave if possible, as it can make the puff pastry soggy.



DAY 19 · OCT 19

Savory Fig & Cheese Puff Pastries, Two Ways

When leftovers become next-day brekkie. These easy puff pastries combine buttery, flaky pastry with fig jam, Canadian bacon, and melty cheese. I made five Camembert tarts with toasted pecans, plus one bonus pepper jack pocket using what I had in the fridge. Feel free to stick with Camembert for all six and use up what you have!

Makes 6 pastries: 5 Camembert tarts + 1 pepper jack pocket
Prep 15 minutes
Bake Approximately 20 minutes
Oven 400°F

Ingredients

FOR ALL SIX PASTRIES

- 1 sheet puff pastry, thawed according to package directions but still cold
- About 6 tablespoons fig jam, divided
- 6 slices Canadian bacon, or enough to fit a small piece in each pastry
- 1 egg, beaten, for brushing
- A little water, for sealing

FOR THE FIVE CAMEMBERT TARTS

- About ½ wheel Camembert, cut into 5 pieces
- 2–3 tablespoons chopped toasted pecans

FOR THE BONUS PEPPER JACK POCKET

- 1 slice pepper jack cheese

How to make it

1. **Prepare the pastry**
   Preheat the oven to 400°F. Line a baking sheet with parchment paper.

   Unfold the puff pastry and cut it into 6 equal pieces. If needed, gently roll the sheet into a shape that gives you six roughly square pieces.

2. **Assemble the Camembert tarts**
   Place about 1 tablespoon fig jam in the middle of each of 5 pastry squares, leaving the edges clear.

   Add Canadian bacon, a piece of Camembert and a pinch of toasted pecans to each.

   Fold all four corners up toward the center, gently pressing where they overlap. The filling can remain partially exposed; these are open tarts.

3. **Assemble the pepper jack pocket**
   On the remaining pastry square, spread about 1 tablespoon fig jam over one half, leaving a border around the edges.

   Add Canadian bacon and the slice of pepper jack, folding or tearing them to fit.

   Lightly dampen the pastry edges with water. Fold the empty half over the filling to form a rectangular pocket. Press the edges together, then crimp with a fork. Cut a small slit in the top to let steam escape.

4 **Brush and bake**

Arrange the pastries on the prepared baking sheet with space between them. Brush the exposed pastry with beaten egg.

Bake for approximately 15 minutes, or until puffed and deeply golden, with the bottoms cooked through. Start checking around 10 minutes, as timing will vary with your pastry and oven.

5 **Cool and serve**

Let cool for about 5 minutes, then enjoy warm while the cheese is still melty.

Corinne's tips

Keep the pastry cold. If it softens while you're assembling, refrigerate the pastries for 10–15 minutes before baking.

Avoid overfilling. Fold or trim the Canadian bacon to fit, and keep the jam away from the edges.

Expect a little cheese to escape. Especially with the open Camembert tarts. Parchment makes cleanup easier.

Reheat leftovers in an oven or toaster oven at 350°F until warmed through and crisp again.



DAY 20 · OCT 20

Classic Pumpkin Pie

A rich, silky pumpkin pie with warm fall spices and a buttery, flaky homemade crust. It's everything you want in a classic pumpkin pie, with a perfectly creamy filling that makes it worth making from scratch.

Makes One 9-inch pie
Prep 15 minutes (plus crust preparation)
Cook 45–55 minutes
Servings 8

Ingredients

FOR THE PUMPKIN FILLING

- 1 (15 oz) can pumpkin purée
- 3 egg yolks
- 1 large egg
- 1 (14 oz) can sweetened condensed milk
- 1 tsp ground cinnamon
- ½ tsp ground ginger
- ½ tsp fine salt
- ¼ tsp ground nutmeg
- ⅛ tsp Chinese five-spice powder

FOR THE CRUST

- 1 unbaked 9-inch pie crust (homemade all-butter crust or store-bought)

FOR SERVING (OPTIONAL)

- Whipped cream
- Ground cinnamon, for sprinkling

How to make it

1. Preheat your oven to 425°F.
2. In a large bowl, whisk together the pumpkin purée, egg yolks, and whole egg until smooth.
3. Add the sweetened condensed milk, cinnamon, ginger, salt, nutmeg, and Chinese five-spice powder. Whisk until everything is well combined and silky.
4. Roll out your chilled pie dough and gently fit it into a 9-inch pie dish. Trim any excess dough and crimp the edges.
5. Pour the pumpkin filling into the unbaked crust. Gently tap the pie dish against the counter to release any air bubbles.
6. Bake at 425°F for 15 minutes.
7. Without removing the pie from the oven, reduce the temperature to 350°F and continue baking for another 30–40 minutes, until the filling is set around the edges with just a slight wobble in the center.
8. Remove from the oven and let cool completely before slicing. Refrigerate until ready to serve.
9. Serve with a generous dollop of whipped cream and a sprinkle of cinnamon, if you'd like!

Corinne's tips

A little tip

If your crust edges start browning too quickly, loosely cover them with foil or a pie shield. The center should still have a slight jiggle when you take the pie out of the oven. It will continue to set as it cools.



DAY 21 · OCT 21

Apple Pie with All-Butter Crust

Apple pie has always been one of my favorites. Whenever I'm home in Massachusetts in the fall, apple picking and a homemade pie are pretty much a given. I have so many good memories of the oven warming the kitchen while it's cold outside, the whole house smelling like cinnamon apples and buttery crust, and everyone finding their way into the kitchen for a slice. It's one of those little traditions that makes being home feel like home.

Makes One 9-inch deep-dish pie, about 8 servings **Servings** about 8

Ingredients

ALL-BUTTER CRUST

- 2½ cups all-purpose flour, plus extra for rolling
- 2 teaspoons granulated sugar
- 1 teaspoon salt
- 1 cup cold unsalted butter, cubed
- ½ cup ice water, plus a little more as needed (see optional vodka tip below)

APPLE FILLING

- 7 large baking apples, peeled, cored, and chopped into small, evenly sized cubes (see apple suggestions below)
- ½ cup granulated sugar
- ½ cup light brown sugar, loosely packed
- 2 tablespoons all-purpose flour
- 1 teaspoon cinnamon
- ⅛ teaspoon nutmeg
- 1 tablespoon lemon juice
- Zest of ½ lemon
- A few thin slices of butter, for the bottom crust

TOPPING

- 1 large egg, beaten
- 2 tablespoons turbinado sugar (sanding sugar works too!)

How to make it

1. **Make the dough.**
   Add the flour, sugar, and salt to a food processor and pulse briefly to combine. Add the cold, cubed butter and pulse in short bursts until pea-sized chunks remain.

   Transfer the mixture to a bowl. Gradually drizzle in the ice water, gently mixing with a fork or spatula until the dough starts to clump together. Use only as much water as needed for it to hold together when pressed.

   Gently gather the dough without kneading, divide into two discs, wrap, and refrigerate for at least 2 hours.

2. **Prepare the filling.**
   Heat oven to 400°F. Toss cubed apples with both sugars, flour, cinnamon, nutmeg, lemon juice, and zest.

3. **Assemble.**
   Roll one dough disc into a 12-inch circle, or large enough to line your deep-dish pie plate with a little overhang. Gently fit it into the plate without stretching.

   Add a few thin slices of butter over the bottom crust before spooning in the apples, leaving excess liquid behind. My grandma taught me this little trick! The butter melts into the filling as it bakes, adding extra richness and buttery flavor.

4. **Add the top.**
   Roll out the remaining dough and cut into strips. Weave them into a lattice, or simply lay strips across the pie in both directions for a shortcut version. I did a little of both! Trim, seal, and crimp the edges.

5. **Finish.**
   Brush exposed dough with beaten egg and sprinkle with turbinado or sanding sugar. Place on a baking sheet and shield the edges with foil.

TO SERVE

- Whipped cream (homemade is better, I was working with what I had) or vanilla ice cream (or both)

6 **Bake.**

Bake 25 minutes at 400°F, then reduce to 375°F and bake for another 30–35 minutes, or until the crust is golden, the filling is bubbling through the center, and the apples are tender.

Remove the edge shield after the first 25 minutes if needed; re-cover any areas browning too quickly. Continue baking if the apples still feel firm.

7 **Cool and serve.**

Let cool for at least 3 hours before slicing so the filling can settle. Serve with whipped cream or vanilla ice cream. Rewarm individual slices if you like yours warm!

Corinne's tips

Choosing apples

Granny Smith adds tartness and a firmer bite; Honeycrisp brings sweetness and holds its shape well; Cortland is a lovely New England option that bakes a little softer. Braeburn and Pink Lady are good choices too. Try a mix of tart and sweet apples, such as Granny Smith and Honeycrisp.

Cubes instead of slices

I chopped my apples into little cubes. Keep them evenly sized so they cook evenly.

Keep the dough cold

Use short pulses in the food processor. If the dough softens while rolling or assembling, refrigerate briefly before continuing.

Handle gently

The less you work the dough, the more tender your crust will be. Mix just until it holds together, then gently shape it into discs. No kneading needed!

Optional vodka trick

I've made pie crust with vodka before, too! It's definitely not necessary for a flaky crust, but it can help make the dough easier to roll out and give the baked crust a tender, crisp, flaky texture. To try it here, replace the ½ cup ice water with ¼ cup chilled vodka + ¼ cup ice water, adding gradually until the dough holds together when pressed. Keep everything cold and avoid overworking it!

About the sugar

Turbinado and sanding sugar are different, but either works here. Turbinado has golden-brown crystals and a subtle molasses/toffee flavor. Sanding sugar is a decorative sugar, available white or colored, that adds sweetness and sparkle without that molasses flavor. I used turbinado for the crunchy finish. Don't skip it!



DAY 22 · OCT 22

Apple Turnovers

For my last day in New England, I had to make one more thing with my freshly picked apples before heading back to San Diego. Apple turnovers are one of my dad's favorites, and honestly, they're much easier than they look. Store-bought puff pastry does most of the heavy lifting, but you still get the warm cinnamon apples, buttery layers, and a kitchen that smells like fall. One last little taste of home. ❤️

Makes 8 turnovers **Oven** 400°F

Ingredients

FOR THE TURNOVERS

- 2 sheets puff pastry (1 pound total), thawed according to package instructions
- 1 tablespoon all-purpose flour, for dusting
- 3 medium Granny Smith apples (about 1¼ pounds), peeled, cored, and diced
- 1 tablespoon unsalted butter
- ¼ cup light brown sugar, lightly packed
- ½ teaspoon cinnamon
- ⅛ teaspoon salt

FOR THE EGG WASH

- 1 large egg
- 1 tablespoon water

FOR THE MAPLE CINNAMON ICING

- ½ cup powdered sugar
- 1–2 tablespoons heavy whipping cream, as needed
- A dash of vanilla extract
- A dash of cinnamon

How to make it

1. **Prepare.**
Preheat your oven to 400°F and line a baking sheet with parchment paper. Thaw the puff pastry according to the package instructions, keeping it cold until you're ready to use it.

2. **Cook the apples.**
Melt the butter in a saucepan over medium heat. Add the diced apples and cook, stirring occasionally, for about 5 minutes, until they begin to soften.

   Reduce the heat to low and stir in the brown sugar, cinnamon, and salt. Cook for about 3 more minutes, until the apples are tender and the juices have thickened slightly. Remove from the heat and let the filling cool.

3. **Cut the pastry.**
Lightly flour your work surface. Roll each sheet of puff pastry into an approximately 11-inch square, then cut each sheet into 4 equal squares, making 8 total.

4. **Fill and seal.**
Beat the egg with 1 tablespoon of water. Divide the cooled apple filling among the pastry squares, placing it over one half of each square and leaving a ½-inch border.

   Lightly brush the edges with egg wash, then fold one corner over to meet the opposite corner, forming a triangle. Press the edges together and crimp firmly with a fork.

- A small drizzle of real maple syrup

5 **Chill and finish.**
Arrange the turnovers on your baking sheet, leaving at least 1 inch between them. Cut 2–3 small slits in the top of each turnover to let steam escape.

For a little extra help preventing leaks, refrigerate the assembled turnovers for 20 minutes. Brush the tops with egg wash just before baking.

6 **Bake.**
Bake for 20–23 minutes, until puffed and golden brown.

7 **Make the icing and serve.**
Whisk together the powdered sugar, vanilla, cinnamon, maple syrup, and 1 tablespoon of cream. Add more cream a little at a time until the icing is smooth and drizzly.

Let the turnovers cool slightly, then drizzle with the icing and enjoy while still warm!

Corinne's tips

The pastry shortcut
Store-bought puff pastry makes these wonderfully easy while still giving you those crisp, buttery layers.

Cool the filling
Warm apples can soften the pastry and make it harder to fold and seal.

Don't overfill
Leave a clear border so the edges can seal properly. A little filling escaping in the oven is completely normal!

Choosing apples
Granny Smith gives you a tart filling that balances the sweet icing. Honeycrisp or Pink Lady work too; adjust the sugar to taste.

Best served warm
These are especially good when the pastry is crisp and the apple filling is warm. Reheat leftovers in a toaster oven, oven, or air fryer until warmed through and crisp again. If you know you're saving some for later, leave those unglazed and add the icing after reheating.

Storing leftovers
Once cooled, store covered at room temperature for up to 1 day, or in an airtight container in the refrigerator for up to 3 days.



DAY 23 · OCT 23

Pumpkin-Shaped Cheddar Cheese Ball

This is one of my favorite kinds of recipes: something that looks ridiculously cute and like it took a lot of skill, when in reality, it takes about ten minutes and almost zero effort. A classic cheddar cheese ball gets a little extra flavor from fresh green onions, while a dusting of sumac adds a subtle tang and a beautiful, deeper autumn-orange color. Shape it into a pumpkin, let the fridge do the rest, and you've got the cutest little centerpiece for a fall dinner party, Friendsgiving, or Thanksgiving.

Makes 10–12 servings | **Prep** 10–15 minutes | **Chill** 4 hours | **Serves** 10–12

Ingredients

- 2 (8 oz) blocks cream cheese, softened
- 1½ cups finely shredded sharp cheddar cheese, divided
- 3–4 green onions, finely chopped
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- ½–1 tsp ground sumac, for coating
- 1 bell pepper stem, for decorating
- Crackers, crostini, or fresh vegetables, for serving

How to make it

1. **Make the cheese ball mixture.**
   In a medium mixing bowl, combine the softened cream cheese, 1 cup of shredded cheddar, chopped green onions, salt, and black pepper. Mix until smooth and evenly incorporated.

2. **Shape into a ball.**
   Transfer the mixture onto a large piece of plastic wrap. Using the plastic wrap to help shape it, form the mixture into a round ball.

3. **Add the outer coating.**
   Spread the remaining ½ cup shredded cheddar onto a plate and sprinkle the sumac over it. Roll the cheese ball in the mixture, gently pressing the cheddar and sumac into the surface until evenly coated. Add a little extra sumac wherever you'd like a deeper orange color.

4. **Create the pumpkin shape.**
   Place the coated cheese ball in the center of a fresh piece of plastic wrap and wrap tightly. Using kitchen twine, wrap around the ball four times, creating eight sections that resemble the natural ridges of a pumpkin. Tie securely, applying just enough pressure to create defined grooves without cutting too deeply into the cheese.

5. **Refrigerate.**
   Place the wrapped cheese ball in the refrigerator for at least 4 hours, or overnight, until firm enough to hold its shape.

6 **Unwrap and decorate.**
Carefully cut and remove the kitchen twine, then gently peel away the plastic wrap. Insert the bell pepper stem into the top of the cheese ball where the ridges meet.

7 **Serve.**
Transfer to a serving platter or board and surround with your favorite crackers, toasted baguette slices, or fresh vegetables. Let sit at room temperature for about 15–20 minutes before serving so the cheese softens slightly and becomes easier to spread.

Corinne's tips

Use freshly shredded cheddar.
It gives the cheese ball a better texture and a more natural-looking pumpkin exterior than thick, pre-shredded cheese.

Don't skip the green onions.
They add a little freshness and savory bite that balances the richness of the cheese.

Why sumac?
It's naturally deep reddish-orange with a subtle lemony tang. I added it primarily for a more dimensional pumpkin color, but it also brings a lovely brightness to the cheese.

Make it ahead.
You can prepare the cheese ball up to 2 days in advance. Keep it tightly wrapped in the refrigerator and add the bell pepper stem just before serving.

For the prettiest shape:
Make sure the cheese ball is thoroughly chilled before removing the twine. If any ridges need definition, gently deepen them with the side of a butter knife.

Storage:
Refrigerate leftovers in an airtight container for up to 3–4 days.

A little serving idea:
Place your pumpkin cheese ball on a wooden board with rosemary sprigs, assorted crackers, apple slices, and a few clusters of grapes. It makes an adorable autumn appetizer spread without much additional effort.



DAY 24 · OCT 24

One-Pan Garlic & Sage Chicken Thighs with Creamy Coconut Rice

I loveeee a cozy, one-pan dinner that fills the whole kitchen with the smell of garlic and fresh herbs. Especially when it involves golden, crispy chicken thighs and rice that soaks up every last bit of flavor.

This is one of those meals that tastes like you spent the entire afternoon cooking, but comes together in about an hour, all in one pan. The chicken gets beautifully golden on the stovetop before finishing in the oven over creamy, garlicky rice with kale, coconut milk, and plenty of herbs.

Fresh sage gives this dish that earthy, cozy fall flavor, while a little oregano, thyme, and garlic powder add even more depth to the chicken. It's hearty, comforting, and exactly the kind of meal I want for dinner when the weather starts cooling down.

Makes 4 servings | **Prep** 15 minutes | **Cook** 45 minutes | **Serves** 4

Ingredients

FOR THE CHICKEN

- 3 lbs bone-in, skin-on chicken thighs (approximately 7 thighs)
- 2 tsp kosher salt
- 2 tsp smoked paprika
- 1 tsp ground sage
- 1 tsp dried oregano
- 1 tsp garlic powder
- ½ tsp freshly ground black pepper
- 1 tbsp olive oil

FOR THE CREAMY COCONUT RICE

- 1 large shallot or 1 small yellow onion, finely chopped
- 4 garlic cloves, minced
- 2 tbsp fresh sage leaves, finely chopped
- 1 cup uncooked jasmine rice, rinsed
- 2 tbsp finely grated Parmesan cheese
- 3 cups tightly packed chopped kale (approximately 6 oz)
- 2 cups low-sodium chicken broth
- ¾ cup full-fat coconut milk
- Kosher salt, to taste

OPTIONAL GARNISH

- Fresh sage leaves, lightly fried until crispy
- Freshly ground black pepper
- Flaky sea salt

How to make it

1. **Preheat the oven.**
   Preheat your oven to 375°F. Make sure you have a large, deep, oven-safe skillet or Dutch oven that can comfortably fit all the chicken thighs.

2. **Season the chicken.**
   In a small bowl, combine the kosher salt, smoked paprika, ground sage, oregano, garlic powder, and black pepper. Pat the chicken thighs thoroughly dry with paper towels, then season generously on both sides.

3. **Sear until golden.**
   Heat olive oil in your skillet over medium heat. Once hot, add the chicken thighs skin-side down, making sure not to overcrowd the pan. Sear for approximately 7 minutes per side, until beautifully browned and the skin is golden and crispy. Work in batches if needed. Transfer the chicken to a plate and set aside.

4. **Build the flavor base.**
   In the same skillet, add the chopped shallot or onion. Cook for 1–2 minutes, stirring frequently, until softened. Add the minced garlic and fresh sage, and cook for another minute until fragrant.

5. **Toast the rice.**
   Add the rinsed rice and Parmesan. Stir everything together, allowing the rice to toast for 1–2 minutes and absorb some of the flavorful drippings from the chicken. Season with a pinch of salt if needed.

6. **Add the greens and liquid.**
   Stir in the chopped kale, chicken broth, and coconut milk. Mix until everything is evenly combined, then bring the mixture to a boil.

7. **Nestle in the chicken.**
Once the liquid is boiling, remove the skillet from the heat. Arrange the seared chicken thighs on top of the rice, skin-side up, keeping the crispy skin above the liquid. Be sure to pour in any juices that collected on the plate, too. That's flavor you don't want to leave behind!

8. **Bake.**
Transfer the skillet, uncovered, to the middle rack of the oven. Bake for approximately 15–20 minutes, or until the rice is tender, most of the liquid has been absorbed, and the chicken reaches an internal temperature of at least 165°F. Larger chicken thighs may need additional cooking time.

9. **Let it rest.**
Remove the skillet from the oven and allow it to rest for 10 minutes. This gives the rice time to absorb any remaining liquid and lets everything settle.

10. **Serve.**
Spoon the rice onto a plate or into a bowl. Place the chicken on top and garnish with whatever you like. Serve warm and enjoy!

Corinne's tips

Don't skip drying the chicken.
Patting the skin thoroughly dry before seasoning helps it brown and crisp rather than steam.

Fresh sage makes a difference.
It adds a beautiful earthy, slightly peppery flavor that pairs perfectly with garlic, chicken, and creamy rice.

Use full-fat coconut milk.
It gives the rice a lovely creaminess without making the dish taste particularly coconutty.

Don't skip bringing the rice to a boil.
This gives the rice a head start before it goes into the oven and helps it cook more evenly.

If the rice needs more time:
Remove the chicken once it's cooked through, stir the rice, and return the skillet to the oven until the grains are tender. Add a small splash of hot broth if the pan looks dry.

Make it your own.
Baby spinach works in place of kale.

For crispy sage leaves:
Heat a thin layer of olive oil in a small skillet over medium heat. Add whole, dry sage leaves and fry briefly, about 10–20 seconds, until crisp. Transfer to a paper towel and sprinkle with a little salt.

Storage:
Keep leftovers in an airtight container in the refrigerator for up to 4 days. Reheat thoroughly until hot.



DAY 25 · OCT 25

Roasted Dates with Caramelized Onion Goat Cheese, Pecans & Rosemary

If you know me by now, you know I love making something ridiculously easy look like it belongs at one of Martha Stewart's dinner parties. And these little guys are exactly that.

Sweet, caramelized Medjool dates stuffed with creamy caramelized onion goat cheese, then topped with crunchy pecans, fresh rosemary, and a hint of orange. Everything gets roasted until warm and gooey, then finished with a drizzle of honey for the perfect sweet and savory bite.

The caramelized onion goat cheese adds a lovely savory depth that balances the sweetness of the dates, while the rosemary and orange bring a little freshness and brightness. They're rich, creamy, crunchy, slightly citrusy, and just a little unexpected.

And the best part? They're almost embarrassingly easy to make. My dates even came pre-pitted and sliced, so most of the work was already done for me. Next time you need to whip up a cute appetizer in a pinch, keep these little guys in mind.

Makes 6–8 servings | **Prep** 10 minutes | **Cook** 15 minutes | **Total** 25 minutes | **Serves** 6–8

Ingredients

- 1 (12 oz) package Medjool dates, preferably pitted
- 1 (4 oz) log caramelized onion goat cheese
- 1/3 cup pecans, finely chopped
- 2 tsp fresh rosemary, finely minced
- 1 tsp freshly grated orange zest
- 2 tsp freshly squeezed orange juice
- 1/4 tsp ground cinnamon
- A pinch of kosher salt
- 3 tbsp extra-virgin olive oil
- Honey, for drizzling (or hot honey, if you have it!)

How to make it

1. **Preheat the oven.**
   Preheat your oven to 375°F.

2. **Prepare the dates.**
   If your dates aren't already pitted, use a small, sharp knife to slice each one lengthwise and remove the pit. Be careful not to cut all the way through. You want to create a little pocket for the filling.

3. **Stuff with goat cheese.**
   Gently open each date and fill with approximately 1–2 teaspoons of caramelized onion goat cheese, depending on the size of your dates. Arrange them cut-side up in a 9×9-inch baking dish or a similarly sized oven-safe dish.

4. **Make the pecan topping.**
   In a small bowl, combine the finely chopped pecans, fresh rosemary, orange zest, orange juice, cinnamon, kosher salt, and olive oil. Stir until everything is evenly coated.

5. **Top the dates.**
Spoon the pecan mixture over the stuffed dates, making sure each one gets a little of that fragrant, crunchy topping.

6. **Roast.**
Transfer to the oven and bake for approximately 15 minutes, until the dates are warmed through, the goat cheese is soft and creamy, and the pecans are lightly toasted.

7. **Finish with honey.**
Remove from the oven and drizzle generously with honey while still warm. I used regular honey, but hot honey would be absolutely delicious here if you have some!

8. **Serve.**
Transfer to a serving platter and enjoy warm, while the goat cheese is soft and gooey.

Corinne's tips

Look for pre-pitted dates.
Mine actually came pre-pitted and sliced, which made this recipe even easier. If you can find them, grab them!

Why caramelized onion goat cheese?
The savory sweetness of caramelized onion adds another layer of flavor that works beautifully with the dates. Regular goat cheese is delicious too, but I especially love this variation.

Pecans instead of walnuts.
Pecans have a naturally buttery, slightly sweet flavor that complements the dates and goat cheese. Finely chopping them ensures you get a little crunch in every bite.

Don't skip the orange.
The zest and juice add just enough brightness to balance the richness of the cheese and the sweetness of the dates without making them taste overtly citrusy.

Honey or hot honey?
I used regular honey, which was delicious, but a little heat would be incredible with these flavors. If you have hot honey, I highly recommend giving it a try.

Make ahead:
You can stuff the dates and prepare the pecan topping up to a day in advance. Store them separately in the refrigerator, then assemble and roast just before serving.

Serving suggestion:
These are perfect alongside a cheese board, as a holiday appetizer, or with a glass of wine before dinner.

Storage:
Keep leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in a 325°F oven until warmed through, or enjoy at room temperature.



DAY 26 · OCT 26

Baked Brie in a Pumpkin

Warm, gooey Brie baked right inside a pumpkin, topped with sweet pears, crunchy pecans, a drizzle of honey, and a cozy blend of cinnamon, nutmeg, smoked paprika, and cayenne. It's sweet, savory, a little spicy, and has just the right amount of warmth.

The best part? The pumpkin doubles as your baking dish, making this one of those appetizers that's almost too pretty to dig into. Almost.

Serve it with toasted bread or crackers and a chilled glass of white wine, and you've got yourself a pretty perfect fall evening.

Makes 4–6 servings · **Prep** 15 minutes · **Cook** 25–35 minutes · **Total** 40–50 minutes · **Serves** 4–6 · **Course** Appetizer · **Method** Baking

Ingredients

- 1 small pumpkin (approximately 2–3 pounds, large enough to hold a wheel of Brie)
- 1 wheel (8 oz) Brie cheese
- 1 small Bosc or Anjou pear, thinly sliced
- ¼ cup pecans, roughly chopped
- 2–3 tbsp honey, plus more for serving
- ⅛ tsp ground cinnamon
- ⅛ tsp smoked paprika
- Small pinch of ground nutmeg
- Small pinch of cayenne pepper, adjusted to taste
- Pinch of sea salt
- Fresh thyme, for garnish (optional)
- Toasted baguette slices or crackers, for serving

How to make it

1. **Prepare the Pumpkin**

   Preheat your oven to 375°F (190°C).

   Wash and thoroughly dry the outside of your pumpkin. Using a sharp knife, carefully cut around the stem to remove the top.

   Scoop out all the seeds and stringy flesh. Check that your wheel of Brie fits comfortably inside. If necessary, carefully trim the opening a little wider so the Brie fits snugly.

   Place the hollowed pumpkin in a baking dish or on a parchment-lined baking sheet.

2. **Add the Brie**

   Lightly score the top rind of the Brie and place the whole wheel inside the pumpkin.

   Drizzle with honey.

3. **Add the Pears & Spices**

   Arrange the thinly sliced pears over the Brie, overlapping them slightly.

   Sprinkle with cinnamon, smoked paprika, nutmeg, cayenne, and a pinch of sea salt.

   The combination should be subtly sweet and warming, with just a little smoky heat to balance the richness of the cheese.

4 **Bake**

Transfer the pumpkin to the oven and bake uncovered for approximately 20–25 minutes, until the Brie begins to soften and the pears are tender.

5 **Add the Pecans**

Sprinkle the chopped pecans over the pears and return to the oven for another 5–10 minutes, until the pecans are lightly toasted and the Brie is completely soft and gooey.

Cooking time may vary depending on the size of your pumpkin and how snugly the Brie fits inside.

6 **Finish & Serve**

Carefully remove the pumpkin from the oven and let it rest for 2–3 minutes.

Drizzle with a little more honey, sprinkle with flaky sea salt, and garnish with fresh thyme if desired.

Serve warm with toasted baguette slices or your favorite crackers for dipping.

Corinne's tips

Wash your pumpkin first.

Even though you're not eating the pumpkin itself, give the outside a good wash and dry before cutting. Your knife will pass through the exterior, so you want it nice and clean.

Don't worry about making the first cut perfect.

After removing the top, you might realize the opening isn't quite wide enough for your Brie. That's completely fine! Carefully shave away a little more pumpkin around the opening until the cheese fits comfortably. You're essentially making a custom little baking dish for your Brie.

No need to pre-roast the pumpkin.

In this recipe, the pumpkin is primarily a serving vessel, not something you're meant to eat. You can fill it with Brie and bake everything together. Just make sure you're using a fresh, unpainted pumpkin that's suitable for cooking.

Choose a firm pear.

Bosc or Anjou pears work especially well because they soften beautifully in the oven without completely falling apart. Slice them fairly thin so they cook through while the Brie melts.

Keep the spices subtle.

A little cinnamon and nutmeg bring warmth, smoked paprika adds depth, and cayenne gives a gentle kick. You want the spices to complement the Brie, not overpower it.

Add the pecans toward the end.
This gives them just enough time to toast while maintaining their crunch, without burning.

Check the Brie before serving.
Because the pumpkin insulates the cheese, it may take slightly longer to melt than Brie baked in a regular dish. Gently press the center with a spoon. It should feel very soft and give easily.

Don't skip the finishing honey.
A little drizzle right before serving gives everything a beautiful glossy finish and balances the salty, creamy cheese and warm spices.

Make it ahead.
You can wash and hollow out the pumpkin, slice the pear, and measure your toppings in advance. Assemble and bake just before serving for the best texture.

Serving Suggestions
I love serving this with slices of toasted sourdough or baguette, something sturdy enough to scoop up all that melted Brie, tender pear, and honey.

For a little contrast, add some crisp apple slices or plain crackers alongside the bread.

And personally? A chilled glass of a crisp white wine is pretty hard to beat with this one.

Storage & Reheating
This appetizer is best enjoyed warm, straight from the oven.

If you have leftovers, transfer the Brie and toppings out of the pumpkin into an airtight container and refrigerate for up to 3–4 days.

Reheat in a small oven-safe dish at 325°F until warmed through. Avoid reheating the entire pumpkin, especially after it's been sitting out.

Discard any leftovers that have been at room temperature for more than 2 hours.



DAY 27 · OCT 27

Whipped Feta with Cranberries & Pistachios

Your Thanksgiving appetizer duty, handled. This whipped feta is creamy and salty with a sweet-tart cranberry topping, crunchy pistachios, and a drizzle of honey. There's barely any chopping, you can prep it ahead, and once everything's piled into a dish, it looks like Martha Stewart herself stopped by to help. A little fresh orange zest on top brightens up every bite. Put out some toasted baguette and try to leave room for dinner. I dare ya.

Makes 6–8 as an appetizer | **Prep** 10 minutes | **Cook** 10–15 minutes | **Serves** 6–8 as an appetizer

Ingredients

CRANBERRY TOPPING

- 2 cups fresh cranberries
- ¼ cup maple syrup
- Zest and juice of 1 orange
- ¼ teaspoon ground nutmeg
- Pinch of salt

WHIPPED FETA

- 8 ounces block feta, drained
- ½ cup plain Greek yogurt
- 2 tablespoons olive oil
- ¼ teaspoon red pepper flakes
- 1 teaspoon honey, optional

TOPPINGS & SERVING

- ¼ cup chopped pistachios
- 1–2 tablespoons honey, for drizzling
- Fresh thyme leaves
- Extra orange zest, for topping
- Freshly ground black pepper
- Toasted baguette slices or crackers

How to make it

1. **Make the cranberry topping.**
   Add the cranberries, maple syrup, orange zest and juice, nutmeg, and salt to a small saucepan. Bring to a gentle simmer over medium heat, then reduce to medium-low. Cook for 10–15 minutes, stirring occasionally, until the cranberries burst and the mixture is thick and jammy. Set aside to cool.

2. **Whip the feta.**
   Add the feta, Greek yogurt, olive oil, red pepper flakes, and optional teaspoon of honey to a food processor. Blend for 2–3 minutes, scraping down the sides as needed, until smooth and creamy.

3. **Put it together.**
   Spoon the whipped feta into a shallow serving dish and use the back of a spoon to create a few swoops. Spoon the cooled cranberry topping over the center.

4. **Add the finishing touches.**
   Top with chopped pistachios, a drizzle of honey, fresh thyme, orange zest, and black pepper. Serve with toasted baguette slices or crackers.

Corinne's tips

Make Ahead

Prepare the whipped feta and cranberry topping up to 2 days ahead and refrigerate in separate airtight containers. Stir the feta before spreading it into your serving dish, then add the cranberries, pistachios, honey, thyme, orange zest, and black pepper just before serving.



DAY 28 · OCT 28

Prosciutto, Gruyère & Cranberry Puff Pastry Twists

Flaky, buttery puff pastry filled with Dijon mustard, salty prosciutto, nutty Gruyère, and sweet cranberry sauce. These golden, crispy twists are the perfect combination of sweet and savory, and they look a whole lot fancier than the effort required to make them. They're an easy last-minute appetizer for Thanksgiving, Christmas, or any holiday gathering. Serve them warm with extra cranberry sauce for dipping!

Makes Approximately 12–16 twists | **Prep** 15 minutes | **Cook** 12–15 minutes | **Total** 30 minutes | **Oven** 400°F (200°C)

Ingredients

- 1 sheet frozen puff pastry, thawed
- 2 tbsp Dijon mustard
- 3–4 oz thinly sliced prosciutto
- ¾ cup Gruyère cheese, freshly grated, plus more for topping
- ⅓ cup cranberry sauce, plus more for serving
- 1 egg, beaten (for egg wash)
- Everything but the Bagel seasoning (optional)

How to make it

1. **Preheat the oven.**
   Preheat your oven to 400°F (200°C). Line a large baking sheet with parchment paper.

2. **Prepare the pastry.**
   Unfold the thawed puff pastry onto a lightly floured surface or sheet of parchment paper. Gently roll it out to smooth any creases and slightly enlarge the rectangle.

3. **Add the fillings.**
   Working on one long half of the pastry, spread an even layer of Dijon mustard, leaving a small border around the edges. Layer the prosciutto over the mustard, followed by the grated Gruyère. Spoon small dollops of cranberry sauce over the cheese, spreading gently to distribute.

4. **Fold and seal.**
   Fold the empty half of the puff pastry over the filling. Gently press down to seal the layers together.

5. **Cut and twist.**
   Using a sharp knife or pizza cutter, slice the folded pastry into strips approximately ½ inch wide. Gently twist each strip a few times, slightly stretching as you go. Transfer to the prepared baking sheet, leaving a little space between each twist.

6. **Add the finishing touches.**
   Brush each twist with beaten egg and sprinkle with a little extra Gruyère.

7 **Bake.**
Bake for 12–15 minutes, until the pastry is puffed, deeply golden, and crispy.

8 **Serve.**
Let cool for a few minutes before serving warm with extra cranberry sauce on the side for dipping.

Corinne's tips

Keep the pastry cold.
Puff pastry works best when it's chilled. If it becomes too soft or sticky while you're assembling, pop it in the refrigerator for 10 minutes before slicing and twisting.

Don't overdo the cranberry sauce.
A little goes a long way! Too much can make the pastry soggy and cause the filling to spill out while twisting.

Freshly grate your Gruyère.
It melts beautifully and gives these twists that deliciously nutty, savory flavor.

Make them ahead.
Assemble the twists a few hours in advance and refrigerate them on a parchment-lined baking sheet. Brush with egg wash just before baking.

Use leftover cranberry sauce.
These are especially perfect for using up cranberry sauce after Thanksgiving.

Reheat leftovers.
Warm in a 350°F oven or air fryer for a few minutes until crispy again. Avoid the microwave if you want to keep that flaky texture.

Storage
Store leftover twists in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or air fryer until warmed through and crispy.

Serving Suggestions
Serve these alongside a holiday cheese board, a festive cocktail, or as part of your Thanksgiving appetizer spread. They're delicious on their own, but a little extra cranberry sauce for dipping makes them even better!



DAY 29 · OCT 29

Roasted Sweet Potatoes with Whipped Feta

Maple-roasted sweet potato rounds topped with creamy whipped feta, homemade cranberry sauce, honey-toasted pecans, pomegranate seeds, fresh thyme, and a drizzle of honey.

Makes 6 servings | **Prep** 15 minutes | **Cook** 30 minutes | **Oven** 425°F

Ingredients

FOR THE MAPLE-ROASTED SWEET POTATOES

- 3 medium sweet potatoes
- 2 tbsp olive oil
- 1 tbsp pure maple syrup
- ½ tsp smoked paprika
- ½ tsp garlic powder
- Salt and freshly cracked black pepper, to taste

FOR THE WHIPPED FETA

- 8 oz block feta cheese
- ½ cup plain Greek yogurt
- 2 tbsp olive oil
- ¼ tsp red pepper flakes
- 1 tsp honey (optional)

FOR THE HOMEMADE CRANBERRY SAUCE

- 2 cups fresh or frozen cranberries
- ¼ cup pure maple syrup
- Zest and juice of 1 orange
- ¼ tsp ground nutmeg
- Pinch of salt

How to make it

1. **Roast the Sweet Potatoes**

   Preheat your oven to 425°F and line a large baking sheet with parchment paper.

   Wash the sweet potatoes and slice them into approximately ½-inch-thick rounds. No need to peel them!

   In a large bowl, toss the sweet potato rounds with olive oil, maple syrup, smoked paprika, garlic powder, salt, and pepper until evenly coated.

   Arrange in a single layer on the prepared baking sheet, leaving a little space between each piece.

   Roast for 25–30 minutes, flipping halfway through, until the sweet potatoes are fork-tender with golden, caramelized edges.

2. **Make the Cranberry Sauce**

   In a small saucepan, combine the cranberries, maple syrup, orange zest, orange juice, nutmeg, and a pinch of salt.

   Bring to a gentle simmer over medium heat, then reduce to medium-low.

   Cook for 10–15 minutes, stirring occasionally, until the cranberries begin to burst and the sauce thickens.

   Remove from heat and allow to cool slightly. The sauce will continue to thicken as it cools.

3. **Make the Whipped Feta**

   Add the feta, Greek yogurt, olive oil, red pepper flakes, and optional honey to a food processor.

   Blend for 2–3 minutes, scraping down the sides as needed, until completely smooth, light, and creamy.

   Taste and adjust as desired, then refrigerate until ready to assemble.

FOR THE HONEY-TOASTED PECANS

- ⅓ cup chopped pecans (or a small handful)
- A drizzle of honey (regular toasted pecans work beautifully here, too!)

FOR ASSEMBLY

- ⅓–½ cup homemade cranberry sauce (from the batch above)
- ¼ cup fresh pomegranate seeds
- Fresh thyme leaves
- 1–2 tbsp honey, for drizzling
- Freshly cracked black pepper, optional

4 **Toast the Pecans**

Add a handful of chopped pecans to a dry skillet over medium-low heat.

Toast for 2–3 minutes, stirring frequently, until fragrant and lightly golden.

For honey-toasted pecans, add a small drizzle of honey and toss until evenly coated. Transfer to parchment paper to cool slightly.

Or simply use regular toasted pecans!

5 **Assemble the Sweet Potatoes**

Arrange the warm, roasted sweet potato rounds on a serving platter.

Add a generous dollop of whipped feta to each round, followed by a small spoonful of homemade cranberry sauce.

Sprinkle the pecans over the top, followed by fresh pomegranate seeds and thyme leaves.

Finish with a generous drizzle of honey and a little freshly cracked black pepper, if desired.

Serve immediately while the sweet potatoes are still warm!

Corinne's tips

Two appetizers, half the labor!
Making my Whipped Feta Dip with Cranberry Sauce from Day 27? Double the whipped feta and cranberry sauce while you're at it, and you'll have the base for this recipe ready to go, too. A little holiday hosting efficiency never hurt anybody.

Use what you have!
I actually used leftover honey-toasted pecans from my Pear & Burrata Crostini from Day 7. You can do the same, make a quick batch with a handful of pecans and honey, or just use regular toasted pecans. All three options are delicious.

Don't overcrowd the baking sheet.
Giving the sweet potatoes room to roast instead of steam is the secret to those beautifully caramelized edges.

Balance is everything.
The sweet potatoes and honey bring the sweetness, the whipped feta adds a salty tang, the cranberry sauce adds a bright tartness, and the pecans bring that lovely crunch.

For a little heat:
Regular honey is what I used, but hot honey would be absolutely delicious here, too!

Make them pretty!

Scatter a few extra pomegranate seeds and fresh thyme leaves around the platter just before serving. The ruby reds, golden oranges, creamy whites, and fresh greens make this one of the prettiest dishes on the Thanksgiving table.

Make ahead & storage — Whipped Feta

Prepare up to 2 days ahead and store in an airtight container in the refrigerator. Give it a quick stir before serving.

Make ahead & storage — Cranberry Sauce

Make up to 5 days ahead and refrigerate in an airtight container. It's actually even better once the flavors have had time to develop!

Make ahead & storage — Pecans

Toast up to 3 days ahead and store in an airtight container at room temperature once completely cooled.

Make ahead & storage — Sweet Potatoes

For the best texture, roast these fresh. You can slice them ahead of time, but wait until just before serving to season and roast.

Make ahead & storage — Leftovers

Store assembled leftovers in an airtight container in the refrigerator for up to 3 days. The sweet potatoes will soften once refrigerated with the toppings, so for the best results, store the components separately.



DAY 30 · OCT 30

Cheesy Pumpkin Potato Poppers with Meatball Centers

These adorable little pumpkin poppers are made with cheesy baked mashed potatoes wrapped around sweet and spicy chicken meatballs. With Parmesan, mozzarella, roasted garlic, and a splash of autumn-inspired pasta sauce, they're golden on the outside, soft and cheesy on the inside, and packed with flavor. Perfect for Halloween parties, fall gatherings, or anytime you want an appetizer that's almost too cute to eat!

Makes Approximately 12–15 poppers
Prep 30 minutes
Chill 20–30 minutes
Cook 20–25 minutes
Total Approximately 1 hour 15 minutes

Ingredients

FOR THE CHEESY POTATO PUMPKINS

- 2 cups cooled mashed Yukon Gold potatoes (about 1 lb raw potatoes), or thick store-bought mashed potatoes
- ¼ cup Trader Joe's Autumnal Harvest Creamy Pasta Sauce (or another orange-colored sauce, such as butternut squash or creamy tomato)
- ½ cup freshly grated Parmesan cheese
- ¼ cup shredded low-moisture mozzarella
- ½ cup fine Italian-seasoned breadcrumbs, plus more as needed
- 2 cloves roasted garlic, mashed (or ½ tsp garlic powder)
- ½ tsp smoked paprika
- ¼ tsp onion powder
- ¼ tsp salt, or to taste
- ¼ tsp freshly cracked black pepper
- Olive oil spray or melted butter, for brushing

FOR THE FILLING & DECORATION

- 12–15 Meatballs, fully cooked (or your favorite small meatballs - I used Trader Joe's Cranberry Jalapeño Chicken)
- 1 tbsp olive oil, for browning
- Fresh chives, cut into pieces for pumpkin vines and stems

How to make it

1. **Prepare the Mashed Potatoes**

   If making homemade mashed potatoes: Peel and cube the Yukon Gold potatoes. Add to a pot of generously salted water and boil for 15–20 minutes, or until fork-tender.

   Drain thoroughly, then return the potatoes to the warm pot over low heat for 1–2 minutes to evaporate any excess moisture. Mash until smooth, without adding milk or cream, and allow to cool completely.

   Shortcut: Use 2 cups of store-bought mashed potatoes instead! Just make sure they're thick and completely cooled. If they're especially creamy or buttery, you may need a little extra breadcrumbs to help the mixture hold its shape.

2. **Brown the Meatballs**

   Heat 1 tablespoon of olive oil in a skillet over medium-high heat.

   Add the fully cooked meatballs and brown on all sides until they develop a crispy, caramelized exterior.

   Transfer to a plate and let cool completely.

   This is one of my favorite little tricks! Store-bought meatballs save time, but giving them a quick sear adds so much flavor.

3 **Make the Cheesy Potato Mixture**

In a large mixing bowl, combine:

- 2 cups cooled mashed potatoes
- ¼ cup pasta sauce
- ½ cup Parmesan
- ¼ cup mozzarella
- ½ cup Italian-seasoned breadcrumbs
- 2 cloves roasted garlic, mashed
- ½ tsp smoked paprika
- ¼ tsp onion powder
- ¼ tsp salt
- ¼ tsp black pepper

Mix until everything is evenly incorporated.

The mixture should be thick enough to hold its shape when rolled into a ball. If it's too soft or sticky, add more breadcrumbs, 1 tablespoon at a time, until it becomes workable.

Avoid adding too many breadcrumbs, though. You still want that soft, cheesy mashed potato texture on the inside!

4 **Stuff & Shape the Pumpkins**

Scoop a portion of the potato mixture into your palm and flatten it into a disc large enough to wrap around a meatball.

Place one cooled meatball in the center, then carefully fold the potato mixture around it, sealing the edges completely.

Gently roll into a ball and flatten it slightly to create a squat pumpkin shape.

Using a toothpick or the dull edge of a butter knife, press vertical grooves around the outside to resemble the ridges of a pumpkin.

Repeat with the remaining mixture and meatballs.

5 **Chill the Pumpkins**

Arrange the shaped pumpkins on a parchment-lined baking sheet.

Refrigerate for 20–30 minutes to help them firm up and maintain their shape in the oven.

This step is especially helpful because the cheese will melt in the oven!

6 **Bake Until Golden**

Preheat your oven to 400°F (200°C).

Bake for approximately 20–25 minutes, or until the outside is lightly golden and the potato mixture is set. Heat until the centers reach 165°F.

Don't panic if your pumpkins flatten a little! The melted cheese may cause them to spread slightly while baking. While they're still warm, gently use a spoon to push the sides back into a rounder pumpkin shape. You can also redefine the grooves if needed.

7 **Add the Pumpkin Stems & Serve**

Allow the pumpkins to cool for a few minutes before handling.

Insert a short piece of fresh chive into the top of each pumpkin to create a little stem.

Serve warm with your favorite dipping sauce, and enjoy!

Corinne's tips

Use store-bought mashed potatoes to save time.
There's absolutely no shame in taking a shortcut here! Thick, refrigerated mashed potatoes work best. Avoid overly whipped or runny varieties, since they can be harder to shape.

Choose your favorite orange pasta sauce.
I used Trader Joe's Autumnal Harvest Creamy Pasta Sauce, which has delicious tomato, pumpkin, and butternut squash flavors. But any similar orange sauce works! Try butternut squash pasta sauce or even a creamy tomato sauce. Just stick to about ¼ cup so the mixture doesn't become too wet.

Don't skip browning the meatballs.
I used Trader Joe's Cranberry Jalapeño Chicken Meatballs for that sweet and spicy combination. They're already cooked, but browning them in a skillet gives them a delicious caramelized exterior that makes these poppers even better.

Low-moisture mozzarella works best.
Fresh mozzarella can release too much water while baking. Shredded low-moisture mozzarella gives you that cheesy goodness without making the mixture overly soft.

Keep the potatoes on the drier side.
Whether homemade or store-bought, the mashed potatoes need to be thick enough to hold around the meatballs. Add breadcrumbs gradually if the mixture feels too soft.

A little spreading is normal!
Because we're adding cheese, these may flatten slightly in the oven. While they're still warm, simply use a spoon to gently round them back into shape.

Make them ahead.
You can assemble and shape the pumpkins up to one day in advance. Store them covered in the refrigerator and bake when you're ready to serve.

Reheating leftovers:
Store in an airtight container in the refrigerator for up to 3–4 days. Reheat in a 350°F oven or air fryer until heated through.

What to Serve with Pumpkin Potato Poppers
These little pumpkins are delicious on their own, but a dipping sauce makes them even better! Try a roasted garlic Parmesan dip, warm marinara, or a maple Dijon sauce that complements the sweet and spicy cranberry jalapeño meatballs.



DAY 31 · OCT 31

Crispy Fried Herbed Goat Cheese & Caramelized Shallot Balls with Hot & Sweet Pepper Jelly

Golden, crispy goat cheese balls filled with sweet, buttery caramelized shallots, fresh herbs, and a little kick from hot and sweet pepper jelly. They're crunchy on the outside, creamy on the inside, and the perfect combination of sweet, savory, and tangy.

Makes Approximately 10 balls | **Prep** 25 minutes | **Freeze** 1 hour 45 minutes | **Cook** 20 minutes

Ingredients

FOR THE GOAT CHEESE BALLS

- 10 oz herbed goat cheese, softened slightly
- 3 shallots, thinly sliced
- 1 tbsp butter
- 1 tbsp hot and sweet pepper jelly (or a generous spoonful, to taste)
- 1 tsp fresh sage, finely chopped
- 1 tsp fresh thyme, finely chopped
- Salt and freshly ground black pepper, to taste

FOR THE BREADING

- ¾ cup all-purpose flour
- 2 large eggs, beaten
- 2 cups panko breadcrumbs
- Salt and black pepper, to taste
- Avocado oil or any neutral cooking oil, for frying

FOR SERVING

- Additional hot and sweet pepper jelly or garlic aioli, for dipping (optional)

How to make it

1. **Caramelize the Shallots**
   Melt the butter in a skillet over medium-low heat.

   Add the thinly sliced shallots and season with a pinch of salt and pepper.

   Cook for approximately 15–20 minutes, stirring occasionally, until the shallots are deeply golden, softened, and caramelized.

   Remove from the heat and allow to cool completely.

2. **Prepare the Goat Cheese Filling**
   In a medium bowl, combine:

   • Herbed goat cheese

   • Cooled caramelized shallots

   • Hot and sweet pepper jelly

   • Chopped sage

   • Chopped thyme

   Mix until evenly incorporated.

   Taste and season with additional salt and pepper if needed. Keep in mind that herbed goat cheese is already seasoned, so you may not need much!

3 **Shape and Freeze**

Scoop the goat cheese mixture into approximately 10 equal portions.

Roll each portion between your hands to form a ball. If the mixture is too soft to handle, refrigerate for 15–20 minutes before shaping.

Arrange the balls on a parchment-lined baking sheet.

Freeze for approximately 45 minutes, or until firm.

4 **Prepare the Breading Station**

Set up three shallow bowls:

1. Flour: Season the flour with salt and black pepper.

2. Eggs: Beat the eggs with a pinch of salt and pepper.

3. Panko: Season the breadcrumbs with salt and pepper.

5 **Bread the Goat Cheese Balls**

Working one at a time:

1. Roll a frozen goat cheese ball in the flour, shaking off excess.

2. Dip into the beaten eggs, coating completely.

3. Roll in the seasoned panko breadcrumbs, pressing gently to ensure an even coating.

Transfer back to the parchment-lined tray.

6 **Freeze Again**

Return the breaded goat cheese balls to the freezer for at least 1 hour, or until completely firm.

Don't skip this step! Freezing helps the cheese hold its shape while frying and reduces the chance of the filling leaking into the hot oil.

7 **Fry Until Golden**

Heat approximately 1–2 inches of neutral oil in a heavy-bottomed skillet or pot to 350°F.

Working in small batches, carefully add the frozen goat cheese balls to the oil.

Fry for approximately 1–2 minutes per side, gently turning until golden brown and crispy on all sides.

Transfer to a wire rack or paper towel-lined plate to drain excess oil.

8 **Serve**

Serve immediately while warm, with additional hot and sweet pepper jelly or garlic aioli for dipping.

The outside should be perfectly golden and crunchy, with a warm, creamy, sweet-and-savory goat cheese center.

Corinne's tips

Herbed goat cheese is a shortcut to extra flavor.
It already contains delicious savory seasonings, making the filling even more flavorful without much extra work.

Let the shallots cool before mixing.
Hot shallots can make the cheese too soft to shape.

Pepper jelly is the secret ingredient.
Swapping honey for hot and sweet pepper jelly adds sweetness, a little acidity, and subtle heat that pairs beautifully with the tangy goat cheese.

Don't rush the caramelization.
Cooking the shallots slowly brings out their natural sweetness.

Freeze thoroughly before frying.
This is especially important with a creamy cheese filling.

Make ahead for entertaining.
Prepare and bread the balls in advance, then keep frozen until you're ready to fry.

Make ahead:
Prepare the balls through the breading stage and freeze on a parchment-lined tray. Once solid, transfer to a freezer-safe airtight container and freeze for up to 1 month.

Leftovers:
Store cooked balls in an airtight container in the refrigerator for up to 3 days. Reheat in an air fryer or oven at 350°F until warmed through and crispy.

A LITTLE EXTRA

Bonus *recipes*

A few more cozy favorites from my kitchen, just for you.

Corinne



BONUS RECIPE · 01

Creamy Buffalo Chicken Soup

A cozy, creamy, slightly spicy chicken soup with all the flavors of buffalo chicken dip, but hearty enough to call dinner. Loaded with tender shredded chicken thighs, melty cheddar, and just the right amount of heat. The perfect comfort food for a chilly night!

Makes 6 servings | **Prep** 15 minutes | **Cook** 30–35 minutes | **Total** 45–50 minutes

Ingredients

FOR THE SOUP

- 2 tbsp olive oil
- 1 medium yellow onion, diced
- 2 poblano peppers, seeded and diced
- 4 cloves garlic, minced
- 1 tbsp dried parsley
- 1 tbsp dried chives
- 1 tsp smoked paprika
- Salt and black pepper, to taste
- 1 lb boneless, skinless chicken thighs (chicken breasts work too!)
- 3–4 cups low-sodium chicken broth, plus more as needed
- 4 oz cream cheese, softened
- ¾ cup buffalo sauce
- ½ cup salsa verde
- 1 cup freshly shredded cheddar cheese
- ½ cup fresh cilantro, chopped

FOR SERVING

- Crispy garlic

How to make it

1. **Sauté the vegetables**
   Heat the olive oil in a large Dutch oven or heavy-bottomed pot over medium heat. Add the diced onion and poblano peppers. Cook for about 5 minutes, stirring occasionally, until softened and fragrant.

2. **Build the flavor**
   Stir in the minced garlic, dried parsley, chives, smoked paprika, and a generous pinch of salt and black pepper. Cook for another 1–2 minutes, stirring frequently, until fragrant.

3. **Cook the chicken**
   Add the chicken thighs and pour in 3 cups of chicken broth. Season with additional salt and pepper. Bring to a gentle simmer, partially cover, and cook for approximately 20 minutes, or until the chicken reaches an internal temperature of 165°F and is tender enough to shred.

4. **Shred the chicken**
   Remove the cooked chicken from the pot and transfer it to a cutting board or bowl. Using two forks, shred the chicken into bite-sized pieces. Set aside.

5. **Make it creamy**
   Reduce the heat to low. Add the softened cream cheese to the broth, stirring until completely melted and incorporated. It may take a few minutes for the cream cheese to fully blend into the broth.

- Sliced or diced avocado
- Freshly shredded cheddar cheese
- Plain Greek yogurt (or sour cream)
- Fresh cilantro

6 **Bring it all together**
Return the shredded chicken to the pot. Stir in the buffalo sauce, salsa verde, and freshly shredded cheddar cheese. Simmer gently for another 5–10 minutes, stirring occasionally, until the cheese has melted and everything is creamy and heated through.

7 **Adjust and finish**
If the soup is thicker than you'd like, add a splash of additional chicken broth until you reach your preferred consistency. Taste and adjust the salt, pepper, or buffalo sauce as needed. Remove from the heat and stir in the chopped cilantro.

8 **Load up the toppings!**
Ladle the warm soup into bowls and top with crispy garlic, avocado, a generous sprinkle of freshly shredded cheddar, a dollop of plain Greek yogurt, and fresh cilantro. Serve immediately and enjoy!

Corinne's tips

Chicken thighs vs. breasts
I love using chicken thighs because they stay extra tender and juicy, but boneless, skinless chicken breasts work just as well. Just be careful not to overcook them.

Adjust the spice level
Start with ½ cup buffalo sauce if you prefer a milder soup, then add more to taste.

Freshly shred your cheese
Shredding your own cheddar makes a difference! It melts more smoothly into the soup and gives it that extra creamy texture.

Don't skip the toppings
The crispy garlic adds a delicious crunch, the avocado brings richness, and the Greek yogurt balances out the heat. Together, they're so good!

Make it extra creamy
Let your cream cheese soften at room temperature before adding it to the pot. Keep the heat low when stirring in the cheese to prevent separation.

Adjust the consistency
Since we're skipping the white beans, start with just 3 cups of broth. You can always add more if you prefer a soupier version.

Make it ahead
This reheats beautifully! Store leftovers in an airtight container in the refrigerator for up to 3–4 days. Reheat gently on the stovetop with a splash of broth to loosen it up.



BONUS RECIPE · 02

Maple Butter Roasted Acorn Squash

Sweet, buttery, and perfectly caramelized, this maple-roasted acorn squash is one of the easiest fall side dishes. A little scoring helps the maple butter soak into the squash as it roasts, creating tender, golden edges and the most delicious buttery maple glaze. Simple ingredients, minimal prep, and so cozy!

Makes 2 servings **Prep** 10 min **Cook** 40–60 min

Ingredients

- 1 medium acorn squash
- 1 tbsp unsalted butter
- 1 tbsp pure maple syrup, plus extra for serving
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- Flaky sea salt, for finishing

How to make it

1. **Preheat the oven**
   Preheat your oven to 350°F. Line a baking sheet with parchment paper for easy cleanup, or use a baking dish to catch the buttery maple juices.

2. **Prepare the squash**
   Wash and dry the acorn squash. Carefully slice it in half through the stem and scoop out the seeds and stringy center with a spoon.

3. **Score the flesh**
   Using a sharp knife, lightly score the flesh of each squash half in a crisscross pattern. Be careful not to cut all the way through the skin. This helps the maple butter settle into the squash as it roasts.

4. **Make the maple butter**
   In a small microwave-safe bowl, gently melt the butter until just liquid. Stir in the maple syrup until combined.

5. **Brush and season**
   Place the squash halves cut-side up on your prepared baking sheet. Brush the exposed flesh and cut edges generously with the maple butter, making sure to get some into the scored lines. Pour any remaining maple butter into the centers of the squash. Season with kosher salt and freshly ground black pepper.

6 **Roast until tender**

Transfer to the oven and roast for 40–60 minutes, depending on the size of your squash, until the flesh is fork-tender and the edges are golden and caramelized. Occasionally spoon some of the maple butter from the center back over the squash as it roasts.

7 **Finish and serve**

Remove from the oven and let cool slightly. Drizzle with a little extra maple syrup, sprinkle with flaky sea salt, and serve warm. Don't forget to spoon some of that delicious buttery maple glaze over the top!

Corinne's tips

Watch the butter

You only want to gently melt the butter so it's easy to brush onto the squash. There's no need to brown it.

Roasting time varies

Smaller squash may be ready closer to 40 minutes, while larger ones can take a full hour. The flesh should be tender enough to easily pierce with a fork.

Make it for a crowd

This recipe uses just one squash, but it's easy to double or triple! Simply use 1 tablespoon each of butter and maple syrup per squash.

Don't waste the glaze

The maple butter collects in the center of each squash half as it roasts. Spoon it over the flesh before serving for extra flavor.

Serving suggestion

Each squash half makes a beautiful individual serving, or cut the halves into smaller portions for a holiday spread.



BONUS RECIPE · 03

Cheesy Spaghetti Squash Boats with Ground Chicken

All the comfort of a cheesy, saucy pasta dinner, but served right inside a roasted spaghetti squash! Tender spaghetti-like strands are tossed with a hearty sauce with chicken, topped with freshly grated mozzarella, and baked until melty and bubbly. The best part? A couple of Trader Joe's shortcuts make this cozy dinner surprisingly easy to throw together.

Makes 4 servings **Prep** 10 min **Cook** 50–60 min

Ingredients

FOR THE SPAGHETTI SQUASH

- 1 large spaghetti squash (about 3–4 lbs)
- 2 tbsp olive oil
- ¾ tsp salt
- ¼ tsp freshly ground black pepper

FOR THE GROUND CHICKEN SAUCE

- 1 tbsp olive oil
- 1 container (14.5 oz) mirepoix (carrots, celery, and onions OR 1 medium yellow onion, 2 medium carrots, and 2 celery stalks, all finely diced.
- 1 lb ground chicken
- 2–3 cups of your favorite pasta sauce (homemade or store-bought)
- ½ tsp kosher salt, plus more to taste
- ½ tsp freshly ground black pepper
- 1 tsp garlic powder
- 1 tsp dried oregano

FOR ASSEMBLING

- 1–1½ cups freshly grated mozzarella cheese
- Fresh thyme, basil, or parsley, for garnish (optional)
- Crushed red pepper flakes (optional)

How to make it

1. **Preheat the oven**
   Preheat your oven to 450°F and position a rack in the center.

2. **Prepare the spaghetti squash**
   Carefully slice the spaghetti squash in half lengthwise and scoop out the seeds and stringy center with a spoon. (Save those seeds! You can roast them for a little snack while you wait.) Brush the cut sides with olive oil and season with kosher salt and black pepper.

3. **Roast the squash**
   Place the squash halves cut-side down on a baking sheet. Roast for 35–40 minutes, or until the flesh is fork-tender and the edges are lightly caramelized. You want the strands tender but not mushy since they'll be going back into the oven later.

4. **Sauté the mirepoix**
   While the squash roasts, heat 1 tablespoon of olive oil in a large skillet over medium heat. Add the entire container of pre-chopped mirepoix and cook for about 15 minutes, stirring occasionally, until the vegetables are soft and tender.

5. **Brown the chicken**
   Add the ground chicken directly to the skillet with the softened vegetables. Break it apart with a wooden spoon or spatula and cook for about 6–8 minutes, until fully cooked and no longer pink.

6. **Season and simmer**
   Stir in the salt, pepper, garlic powder, and oregano. Pour in the entire jar of your favorite pasta sauce and mix everything together. Reduce the heat to low and let simmer for 5–10 minutes, allowing the flavors to come together. Taste and adjust the seasonings as needed.

7. **Fluff the spaghetti squash**
   Once the squash is roasted, carefully flip the halves over and let them cool slightly. Using a fork, gently scrape the flesh into spaghetti-like strands, keeping everything inside the squash shells. Don't scoop the strands out! The squash halves will become your serving bowls.

8. **Mix in the sauce**
Spoon the ground chicken sauce directly into each squash half. Using a fork, gently toss the sauce with the spaghetti squash strands until evenly combined. Add as much sauce as you'd like, depending on the size of your squash. Save any extra sauce for leftovers!

9. **Add the cheese**
Generously sprinkle freshly grated mozzarella over each stuffed squash half, covering the saucy spaghetti squash.

10. **Bake until bubbly**
Return the squash halves to the oven, cut-side up, and bake for approximately 8–10 minutes, or until the mozzarella is completely melted and bubbly. For a little extra golden color, broil for the final 1–2 minutes, keeping a close eye on them.

11. **Garnish and serve**
Remove from the oven and let cool slightly. Finish with fresh herbs and a sprinkle of red pepper flakes, if desired. Serve directly in the squash shells and enjoy all that cheesy goodness!

Corinne's tips

Use any pasta sauce you love
Marinara, roasted garlic tomato sauce, vodka sauce, or your favorite store-bought pasta sauce would all be delicious.

Freshly grated mozzarella is worth it
Grating your own cheese gives you that beautifully melty, stretchy cheese pull. Pre-shredded mozzarella works too, but it may not melt quite as smoothly.

Don't skip the mirepoix
The carrots, celery, and onions add so much flavor and a little natural sweetness to balance the tomato sauce. Using a pre-chopped container makes it even easier!

Keep the squash strands inside
There's no need for an extra mixing bowl. Just use your fork to loosen the strands, mix in the sauce, and finish everything right inside the squash shells.

Avoid overcooking the squash
Since you're baking it a second time with the cheese, aim for just fork-tender during the initial roast so the strands don't become too soft.

Make it your own
Swap the ground chicken for ground turkey, beef, or Italian sausage. You can also add spinach or mushrooms to the sauce for extra veggies.

Serving size
One large spaghetti squash makes two generously filled boats. Each half can be served as a hearty individual portion or divided in half for four smaller servings.

Leftovers
Store in an airtight container in the refrigerator for up to 3–4 days. Reheat in the oven or microwave until heated through.



BONUS RECIPE · 04

Crispy Smashed Parmesan Broccoli

Crispy, cheesy, garlicky broccoli with golden Parmesan edges and tender centers. This is one of those ridiculously easy side dishes that makes eating your veggies a little more exciting. Just boil, smash, season, and roast until perfectly crispy. And if you're anything like me, you'll probably end up eating half of them straight off the baking sheet.

Makes 4 servings | Prep 10 min | Cook 30–35 min

Ingredients

- 1 large head of broccoli (about 1 lb), cut into medium-large florets
- 2 tbsp olive oil
- ¾ cup freshly grated Parmesan cheese, divided
- 1 tsp garlic powder
- ½ tsp kosher salt, plus more for boiling
- ¼ tsp freshly ground black pepper

How to make it

1. **Preheat the oven**
   Preheat your oven to 400°F (200°C). Line a large baking sheet with parchment paper.

2. **Boil the broccoli**
   Bring a large pot of salted water to a boil. Add the broccoli florets and cook for about 8–10 minutes, or until fork-tender but not falling apart. You want them soft enough to smash without turning to mush.

3. **Drain and dry**
   Drain the broccoli thoroughly and let it sit for a few minutes to release excess steam. Pat dry with paper towels if needed. The less moisture, the crispier your broccoli will get!

4. **Prepare the baking sheet**
   Drizzle the olive oil over the parchment-lined baking sheet and spread it around. Sprinkle approximately half of the grated Parmesan evenly over the areas where you'll place the broccoli.

5. **Smash the broccoli**
   Arrange the broccoli florets over the Parmesan, leaving a little space between each one. Using the flat bottom of a glass or measuring cup, gently press down on each floret until flattened. Don't press so hard that they completely fall apart!

6. **Season and top**
   Sprinkle the smashed broccoli with garlic powder, kosher salt, and black pepper. Finish with the remaining Parmesan, making sure each piece gets a generous coating.

7 **Roast until crispy**

Bake for 20–25 minutes, or until the Parmesan is golden brown and the broccoli edges are crispy. Keep an eye on them toward the end, since cooking time will vary depending on the size of your florets and how thinly you've smashed them.

8 **Let them crisp up**

Remove from the oven and let the broccoli rest on the baking sheet for 2–3 minutes. This allows the Parmesan to firm up into that delicious crispy crust. Gently lift each piece with a spatula and serve warm!

Corinne's tips

Dry broccoli = crispy broccoli

After boiling, let the broccoli steam-dry for a few minutes. Excess water can make the Parmesan soggy instead of crispy.

Don't overboil

The broccoli should be tender enough to flatten but still hold its shape. Start checking around 8 minutes, especially if your florets are smaller.

Use freshly grated Parmesan

It melts and crisps up beautifully, creating those irresistible golden, cheesy edges.

Give them space

Avoid overcrowding your baking sheet. The broccoli needs room for moisture to escape so the edges can crisp up.

Air fryer option

Cook at 375°F for approximately 10–15 minutes, checking frequently, until golden and crispy. Work in batches to avoid overcrowding, and use an air-fryer-safe liner only if needed.

Best served fresh

These are crispiest straight out of the oven, but you can reheat leftovers in the air fryer or oven at 375°F to bring back some crunch.



BONUS RECIPE · 05

Crispy Three Cheese Chicken Parmesan

Golden, crispy chicken topped with a rich tomato sauce, layers of melty Havarti and mozzarella, and a sprinkle of Parmesan. This is my take on classic chicken Parm, with a few little tricks that make all the difference. Juicy chicken thighs, Parmesan mixed right into the breadcrumbs, and a quick homemade sauce that's thick enough to keep that crispy coating intact. Finished under the broiler until the cheese is golden and bubbly. Comfort food at its finest.

Makes 4 servings · **Prep** 25 min · **Cook** 35–40 min

Plus 30 minutes of optional chilling time for extra-crispy breading

Ingredients

FOR THE CHICKEN

- 1½ lbs boneless, skinless chicken thighs (about 4–6 pieces)
- ½ cup all-purpose flour
- 2 large eggs
- 1½ cups panko breadcrumbs
- ½ cup freshly grated Parmesan cheese
- 1 tsp garlic powder
- 1 tsp Italian seasoning
- ½ tsp kosher salt, plus more for seasoning chicken
- ½ tsp freshly ground black pepper
- Neutral oil, for shallow frying

FOR THE HOMEMADE TOMATO SAUCE

- 2 tbsp olive oil
- 4 cloves garlic, minced
- ½ tsp crushed red pepper flakes (adjust to taste)
- 2 tbsp tomato paste
- 1 can (28 oz) crushed tomatoes
- 1–2 tsp honey, to taste

How to make it

1. **Prepare the chicken**
   Pat the chicken thighs dry with paper towels. Trim any excess fat and gently flatten any particularly thick pieces so they cook evenly. Season both sides with a little salt and pepper.

2. **Set up your breading station**
   Prepare three shallow bowls. Add the flour to the first, whisked eggs to the second, and panko breadcrumbs, Parmesan, garlic powder, Italian seasoning, salt, and pepper to the third.

3. **Bread the chicken**
   Working one piece at a time, dredge the chicken in flour, shaking off any excess. Dip into the beaten eggs, then press firmly into the Parmesan breadcrumb mixture, making sure every side is evenly coated.

4. **Chill for extra crunch**
   Arrange the breaded chicken on a parchment-lined baking sheet and refrigerate for 30 minutes. This little trick helps the breading adhere to the chicken so it doesn't fall off while frying!

5. **Start the tomato sauce**
   While the chicken chills, heat olive oil in a saucepan over medium-low heat. Add the minced garlic and crushed red pepper flakes. Sauté for about 1 minute, stirring frequently, until fragrant. Be careful not to burn the garlic.

- ½ tsp kosher salt, plus more to taste

FOR ASSEMBLY

- 4–6 slices Havarti cheese (provolone works too)
- 1 cup shredded mozzarella cheese
- ¼ cup freshly grated Parmesan cheese
- Fresh basil, for garnish

OPTIONAL ARUGULA SALAD

- 4 cups fresh arugula
- 1 tbsp fresh lemon juice
- 2 tbsp olive oil
- 1 tsp Dijon mustard
- 1 tsp honey
- Salt and black pepper, to taste
- Freshly shaved Parmesan, for serving

6 **Build the flavor**

Stir in the tomato paste and cook for 2–3 minutes, until it darkens slightly and becomes fragrant. This helps deepen the flavor of the sauce.

7 **Blend and simmer**

For a smoother sauce, blend the crushed tomatoes using an immersion blender in a deep, splash-safe container or saucepan. Add the tomatoes to the pan with the garlic and tomato paste. Stir in the honey and salt, then reduce the heat to low. Let the sauce gently simmer uncovered for 15–20 minutes, stirring occasionally, until slightly thickened. Taste and adjust the seasoning as needed.

8 **Fry the chicken**

Pour about ¼ inch of neutral oil into a large skillet and heat over medium heat to approximately 350°F. Working in batches, fry the breaded chicken for about 4–6 minutes per side, depending on thickness, until golden brown, crispy, and cooked through to an internal temperature of 165°F. Avoid overcrowding the pan.

9 **Keep it crispy**

Transfer the fried chicken to a wire rack set over a baking sheet to allow any excess oil to drip off. Keeping it elevated prevents the bottom from becoming soggy.

10 **Assemble the chicken Parm**

Preheat your broiler to high. Place the crispy chicken on an oven-safe wire rack set inside a baking sheet or baking dish. Spoon a generous layer of the thickened tomato sauce over each piece, followed by slices of Havarti (or provolone), shredded mozzarella, and a sprinkle of freshly grated Parmesan.

11 **Broil until bubbly**

Place the chicken under the broiler for approximately 2–4 minutes, or until the cheese is completely melted, bubbly, and lightly golden. Keep a close eye on it because the cheese can go from perfectly golden to burnt pretty quickly!

12 **Make the arugula salad**

While the chicken finishes, whisk together the lemon juice, olive oil, Dijon mustard, honey, salt, and pepper. Toss with fresh arugula and finish with shaved Parmesan.

13 **Serve and enjoy!**

Garnish the chicken Parmesan with fresh basil and serve immediately alongside the lightly dressed arugula salad. Crispy, saucy, cheesy perfection!

Corinne's tips

Chicken thighs are the secret

I prefer boneless, skinless chicken thighs because they're incredibly juicy and much more forgiving than chicken breasts. You get that beautifully crispy exterior without worrying as much about drying out the meat.

Chill before frying

Refrigerating the breaded chicken for 30 minutes helps the coating adhere. Less breading falling off in the pan means a crispier, more evenly coated chicken Parm.

Parmesan in the breadcrumbs

Adding freshly grated Parmesan directly to the breadcrumb mixture gives the chicken an extra layer of savory flavor and helps create that delicious golden crust.

Thicker sauce = crispier chicken

A watery tomato sauce will quickly soften the crispy coating. Blending and simmering the sauce until it thickens helps prevent sogginess.

Don't drown the chicken

You want enough sauce to give every bite that classic chicken Parm flavor, but not so much that you lose the crunch you worked so hard for.

Mix your cheeses

Havarti makes this extra creamy and melty, while mozzarella gives you that classic cheese pull. Provolone is another great option if you don't have Havarti.

Use a wire rack

Keeping the chicken elevated after frying and while broiling helps prevent the bottom from sitting in excess oil or sauce.

Watch the broiler

The cheese only needs a few minutes to melt and brown. Stay close to the oven!

Don't over-chop the basil

Tear or roughly chop fresh basil just before serving to preserve its flavor and aroma.

The arugula salad balances everything

A bright, lemony salad cuts through the richness of the fried chicken and melted cheese. It's such a simple pairing, but so good.

Make ahead

The tomato sauce can be prepared up to 3 days in advance and refrigerated. Bread the chicken up to a day ahead, then fry and assemble just before serving for the crispiest results.

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