

Easy Apple Crisp

This is my absolute FAVORITE pie recipe. It's the reason I started this blog! A buttery crust filled with sweet apples and a crunchy sweet crumble on top. It's the perfect WOW dessert, especially with ice cream!


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★★★★★ 4.5 from 2 votes

Prep Time
30 minutes

Cook Time
30 minutes

Total Time
1 hour

Yield
10 servings

Serving Size
1 serv

INGREDIENTS

FOR THE PIE:

- 6-7 Granny Smith apples about 3 pounds
- 1/4 cup sugar
- 1 teaspoon ground cinnamon

FOR THE CRUMB:

- 2/3 cup sugar
- 1 1/2 cups flour
- 1/4 teaspoon salt
- 12 tablespoons unsalted butter slightly softened

INSTRUCTIONS

1. Preheat oven to 350°F. Spray a 9×13-inch pan with nonstick cooking spray.



Slow Cooker Minestrone Soup

Slow Cooker Minestrone Soup Recipe – Loaded with seasonal vegetables, this minestrone soup is made even easier in this slow cooker recipe! A definite family favorite!

★★★★★ 5 from 1 vote

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 **Prep Time**
10 mins

 **Cook Time**
4 hrs

 **Total Time**
4 hrs 10 mins

Servings:

Course
Main Course, Soup

Calories:
181kcal

Serving Size
2.5g

Cuisine
American

Author:
Robyn Stone

Ingredients

- 2 cups carrots , sliced or 1 (15-ounce) can carrots, drained
- 2 cups sliced celery
- 2 cups green beans , ends trimmed and cut into 1/2-inch

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Low-Carb Turkey Club Lettuce Cups

Recipe description, Donec ullamcorper nulla non metus auctor fringilla. Curabitur blandit tempus porttitor. Donec ullamcorper nulla non metus.

★★★★★ 4.5 of 5 (12 reviews)

Prep Time
20 minutes

Cook Time
20 minutes

Total Time
20 minutes

Yield 12 servings

Serving Size 2 club cups

Course Main Course

Cuisine American


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Ingredients

- 14 ounces ground turkey
- 1/2 teaspoon Kosher salt
- 1/4 teaspoon ground black pepper
- 6 leaves of bibb lettuce (or another large leaf variety of lettuce)
- 3 slices turkey bacon, diced and cooked
- 1 roma tomato, diced small
- 2 tablespoons red onion, diced small
- 1/2 cup fat-free shredded cheddar cheese
- 2 tablespoons clean eating mayonnaise
- 1 teaspoon lemon juice

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Instructions

1. Cook the ground turkey in a large skillet on medium heat. Break up the turkey as it cooks into small pieces, season with salt and pepper.
2. Place the lettuce leaves on a flat surface. Fill each with about 3 tablespoons of the cooked ground turkey. Top each with the bacon, tomato, onion, and cheese.
3. In a small bowl, combine the mayonnaise and lemon juice. Drizzle over lettuce cups. Serve.

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