



Sunday

St. Patty's Day Brownies

Directions: [Real Mom Kitchen](#)

Total Time: 30 min

Ingredients:

- 1 box Betty Crocker® fudge brownie mix plus eggs, water and oil listed on the package, prepared according to box directions
- 1 (8 oz) pkg cream cheese, softened
- ½ cup sugar

- 1 egg
- 1 Tbsp all-purpose flour
- 1 Tbsp vanilla
- green food coloring (I used 12 drops)

Monday

St. Patty's Corned Beef and Cabbage Soup

Directions: [Every Day with Rachael Ray](#)

Total Time: 45 min

Ingredients:

- 2 tablespoons extra-virgin olive oil (EVOO)
- 1 large onion, halved and sliced
- 4 ribs celery with leafy tops, thinly sliced crosswise

- 3 carrots, shredded (1-1/2 cups)
- 1 bay leaf
- 1 small head savoy cabbage —quartered, cored and shredded
- Salt and freshly ground pepper
- 1 12 ounce bottle beer
- 1 32 ounce container (4 cups) chicken broth
- 1 28 ounce can diced tomatoes
- 2 tablespoons Worcestershire sauce, plus more for seasoning
- 1 1/2 pounds corned beef, chopped
- 3/4 cup white rice

- Pumpnickel or rye bread and butter, to pass around the table
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Tuesday

Pan Roasted Chicken with Mushrooms, Onions, and Rosemary

Directions: [Kalyn's Kitchen](#)

Total Time: 1 hr 20 min

Ingredients:

- 8 chicken thighs with skin on and bone in
- salt/pepper to season chicken (I used Vege-Sal)

- 1-2 T olive oil (depending on your pan) 1 red onion chopped in 1 1/2 inch pieces
- 8 oz. sliced mushrooms
- fresh rosemary sprigs (I used about 10 sprigs)

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Wednesday

Mushroom Pasta

Directions: [Martha Stewart](#)

Total Time: 40 min

Ingredients:

- 1 recipe Sautéed Mushrooms
- 1 pound tagliatelle pasta
- White wine

- 1/4 cup heavy cream
- 3 tablespoons Parmesan cheese, plus more for grating

Thursday

Chicken Fajitas

Directions: [Homesick Texan](#)

Total Time: 1 hr 20 min

Ingredients:

- 1/4 cup lime juice
- 1/4 cup olive oil
- 1 tablespoon balsamic vinegar

- 1 teaspoon Worcestershire sauce
- 6 cloves garlic
- 1 teaspoon ground cumin
- 4 dried chiles de arbol, stems removed
- Salt and black pepper, to taste
- 2 pounds boneless, skinless chicken breasts or thighs
- 2 tablespoons vegetable oil, divided
- 2 bell peppers, seeds and stem removed, thinly sliced
- 1 medium yellow onion, thinly sliced
- Salt, to taste
- 12 flour tortillas

Friday

Quick and Easy Pecan-Crusted Dijon Salmon

Directions: [Kalyn's Kitchen](#)

Total Time: 1 hr 5 min

Ingredients:

- 2 salmon filets, about 6-8 oz. each
- fish rub, for seasoning salmon (optional, but good; I like Szeged Fish Rub)
- 4 T finely chopped pecans (preferably not salted)

- 1 T Dijon mustard
- 1 tsp. mayo
- (if you're not that fond of mustard use 2 tsp. Dijon and 2 tsp. mayo)