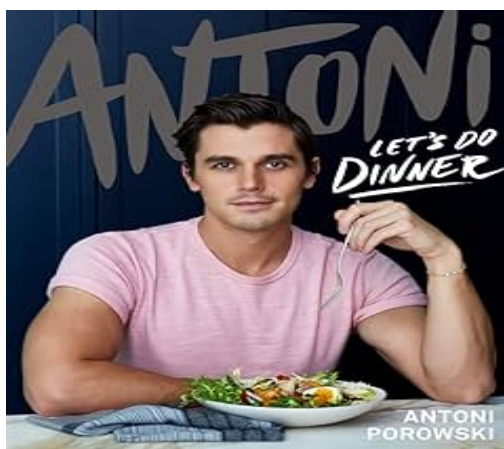


Antoni: Lets Do Dinner By Antoni Porowski I don't usually like Brussels sprouts so I wanted to try a tasted and true recipe and Antoni Porowski I have cooked at least a dozen of these recipes so far and there hasn't been a single one that we haven't enjoyed. The caramelized onions and grapes the perfectly Antoni Porowski In the follow up to his New York Times bestseller Antoni in the Kitchen Queer Eye star Antoni Porowski shares exuberantly easy dinners for every night of the week Lets Do Dinner is an invitation into Antonis easy kitchen. Antoni shows how to crank the flavor make exciting suppers from pantry staples create new takes on classics by swapping in one surprising ingredient and build a rousingly flavored vegan grain bowl. The food I've cooked from the recipes has Antoni Porowski Love Antoni and his second edition cookbook. Buy two share with a friend and you can cook together even if you are far away from each other, Antoni Porowski I love him from Queer Eye but a lot of these ingredients just aren't feasible unless you go to a high end grocery store, With inflation this is of a treat yourself cookbook than a regular everyday cookbook Antoni Porowski Wanted a recipe I saw on the Today show Antoni Porowski Want the original. These recipes are good but not practical Antoni Porowski.



I have already tried 3 different recipes from this book, 2 of them will become staples in my personal list of dinners because they were SO good: And I'm not someone who likes to cook! We are trying new flavors and dishes using Antoni's book and it is making our meals interesting and tasty, Antoni Porowski I've tried one recipe so far and that recipe Sheet Pan Chicken with Rosemary and Grapes is knock it out of the park fabulous: About 15 minutes prep time half an hour in the oven and voila Sunday dinner at midweek, Dinner with Antoni means satisfying meals full of clean protein and loads of vegetables with splurges of carbs and decadence. Antoni keeps shopping lists short and steps and pans to a minimum. Pulled chicken nachos pasta carbonara with scallions and peas or pan seared steak with harissa butter and crispy potatoes its all good for post work evenings or casual entertaining, Plus he lets you in on the secret weapons in every kitchen that get great food on the table fast, Antoni: Lets Do Dinner I enjoy Queer Eye on Netflix and decided to try Antoni's cookbook after hearing him interviewed on a couple of podcasts, I'm so glad I did! These recipes are pretty uncomplicated.

[1]

And most of the items are staples I already have. Great easy to prepare recipes. Fun. The third one was a Brussels sprouts dish. Simple yes but always special