

Instant Pot Lamb Tacos with Feta

Real Simple, January 2021

Active Time: 25 minutes

Total Time: 1 hour 25 minutes

Serves: 4

Make Ahead / Instant Pot / Family Friendly

Ingredients

1¼ lb boneless lamb shoulder roast, trimmed and cut into 2-in. pieces

1¼ tsp kosher salt

½ tsp freshly ground black pepper

3 Tbsp canola oil, divided

5 cloves garlic, peeled and smashed

1½ cups beef stock

8 6-in. flour tortillas, warmed

Crumbled feta cheese

Pomegranate arils

Plain whole-milk Greek yogurt

Chopped fresh mint, for serving

Directions

1. **Season** lamb with salt and pepper. Select sauté setting on a pressure multicooker (such as Instant Pot). Select high temperature setting, add 2 tablespoons oil, and preheat for 1 to 2 minutes. Add lamb and cook, stirring occasionally, until starting to brown, 3 to 4 minutes per side. Press cancel.
2. **Add** garlic and stock. Lock lid and turn steam-release handle to sealing position. Cook on high pressure for 45 minutes.
3. **When** cooking has finished, carefully turn steam-release handle to venting position and quick-release pressure. Using a slotted spoon, transfer lamb to a rimmed baking sheet lined with aluminum foil, reserving 1½ cups cooking liquid.
4. **Preheat** broiler with oven rack 6 inches from heat. Toss lamb with ¼ cup reserved cooking liquid and remaining 1 tablespoon oil on baking sheet. Broil until starting to crisp, about 5 minutes. Remove from oven; drizzle with remaining ¼ cup cooking liquid.
5. **Serve** lamb in tortillas topped with feta, pomegranate arils, yogurt, and mint.

Per Serving

Calories 697 • Fat 47g • Sat Fat 18g • Cholesterol 112mg • Sodium 932mg • Carbs 32g • Sugar 0g

Crispy Rice Salad With Cucumber and Mango

Trendy crispy rice is in good company alongside mango, cabbage, cucumbers, and edamame in this satisfying salad.

By **Jenna Helwig** | Published on October 05, 2025

Prep Time: 10 mins

Cook Time: 25 mins

Total Time: 35 mins

Servings: 4

Ingredients

3 cups cooked and cooled long-grain white rice (ideally leftover)

3 Tbsp. olive oil

3 Tbsp. soy sauce, divided

1/4 cup tahini

2 1/2 Tbsp. fresh lime juice (from 2 limes)

2 tsp. pure maple syrup

6 cups sliced napa cabbage (from 1 head cabbage)

2 large (1-lb.) mangoes, peeled and chopped (about 3 cups)

2 small Persian cucumbers, sliced into rounds (about 1 cup)

1 cup cooked and shelled frozen edamame, thawed

Chopped fresh cilantro, for garnish

Directions

Step 1

Bake rice.

Preheat oven to 425°F with a rack in lower third position. Line a large rimmed baking sheet with parchment paper. Toss together rice, oil, and 1 tablespoon soy sauce on baking sheet; spread into an even layer. Bake until crisp and golden, 20 to 25 minutes, stirring every 10 minutes.

Step 2

Make sauce.

Meanwhile, whisk tahini, lime juice, 2 tablespoons water, maple syrup, and remaining 2 tablespoons soy sauce in a very large bowl.

Step 3

Combine ingredients and serve.

Add cabbage, mangoes, cucumbers, and edamame to tahini mixture in bowl; toss to combine. Stir in crispy rice. Serve garnished with cilantro.

Make-Ahead and Storage Instructions

Dressing can be made up to 3 days ahead and stored in an airtight container in the refrigerator.

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Ham and Brie Sandwich

This tasty sandwich was inspired by one I had in a little cafe. Enjoy!

Submitted by **sweet tea** |

Prep Time: 5 mins

Cook Time: 10 mins

Total Time: 15 mins

Servings: 2

Yield: 2 sandwiches

Ingredients

6 slices Black Forest ham

1/2 (8 ounce) wedge Brie cheese, sliced

2 tablespoons apricot preserves

1 tablespoon Dijon mustard

4 (1/2-inch thick) slices Italian bread

1 tablespoon olive oil

Directions

Step 1

To assemble the sandwiches: Layer ham, Brie cheese, apricot preserves, and mustard in equal amounts on two pieces of bread, topping with the remaining two slices of bread. Brush top of each sandwich with olive oil.

Step 2

Heat a grill pan over medium heat. Once the pan is hot, place sandwiches, oiled-side down, in the pan. Brush top of each sandwich with oil. Cook each side until bread is golden brown, 3 to 4 minutes per side.

Nutrition Facts

Per serving: 457 calories; total fat 25g; saturated fat 11g; cholesterol 57mg; sodium 880mg; total carbohydrate 43g; dietary fiber 2g; total sugars 9g; protein 17g; vitamin c 2mg; calcium 152mg; iron 2mg; potassium 163mg

Lemon-Dill Potatoes with Chicken Thighs

Seasoned chicken thighs start off savory and finish sweet with a drizzle of honey. Use hot honey for a little kick.

Start to Finish: 40 minutes

Serves: 4

Ingredients

1½ lb baby new potatoes, halved
4 (7–8 oz) bone-in, skin-on chicken thighs, trimmed and patted dry
1 medium lemon, zested and halved
1 Tbsp honey
1 Tbsp chopped fresh dill
2½ Tbsp olive oil, divided
1 tsp kosher salt, divided
½ tsp ground black pepper, divided

Directions

1. **Preheat oven** to 450°F. Line a large baking pan with foil. Add potatoes and toss with 2½ tsp olive oil. Spread in an even layer, cut sides down, and sprinkle with ¼ tsp salt and ¼ tsp ground black pepper.
2. **Place chicken thighs**, skin sides up, in each corner of the baking pan. Rub chicken skin with 1 tsp olive oil, then sprinkle evenly with ½ tsp salt and ¼ tsp black pepper. Place lemon halves, cut sides down, on the baking pan. Roast until chicken skin is browned and an instant-read thermometer inserted into thickest parts registers 170°F, 30 to 35 minutes.
3. **Remove baking pan** from oven. Drizzle chicken with honey. Toss potatoes on baking pan with lemon zest, dill, pan drippings, and ¼ tsp salt until potatoes are coated. Divide chicken and potatoes among plates. Squeeze roasted lemons over chicken and potatoes.

Makes: 4 servings

Per Serving: 425 calories, 16 g fat (4 g sat fat), 158 mg chol, 431 mg sodium, 32 g carb, 5 g fiber, 7 g sugars, 41 g protein

Hot Pants Chili

This 50-year-old chili recipe still wins over crowds today.

By **Jasmine Smith** | Updated on August 27, 2025

Active Time: 30 mins

Total Time: 2 hrs 30 mins

Servings: 6

Ingredients

2 lb. 85 /15 lean ground beef

2 white onions, diced (about 3 cups), plus more for garnish

2 large jalapeño chiles, seeded (if desired) and finely chopped (about 1/2 cup)

3 Tbsp. mole paste (such as Doña María Mole)

2 Tbsp. minced garlic (from 6 garlic cloves)

1 1/2 tsp. ground cumin

4 cups unsalted beef stock

2 tsp. kosher salt

1 (15-oz.) can crushed tomatoes, undrained

1 (12-oz.) bottle lager beer

1 (1 1/4-oz.) envelope chili seasoning mix

3 Tbsp. masa flour (such as Maseca)

Toppings: sour cream, shredded Cheddar cheese, and sliced scallions

Directions

Step 1

Heat a large Dutch oven over medium-high. Add ground beef and onions; cook, stirring often, until crumbly and most of the liquid has evaporated, about 12 minutes.

Step 2

Stir in jalapeños, mole, garlic, and cumin; cook, stirring constantly, about 2 minutes.

Step 3

Stir in stock, salt, tomatoes, beer, and seasoning mix; bring to a boil over medium-high. Reduce heat to low; simmer, uncovered, until thickened, about 1 hour, 30 minutes, stirring occasionally.

Step 4

Stir together 1/2 cup water and masa in a small bowl until smooth. Stir masa mixture into chili. Bring to a simmer over medium-low; cook, uncovered and stirring often, until slightly thickened, about 30 minutes.

Step 5

Top servings with sour cream, cheese, scallions, and more diced white onion.

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