

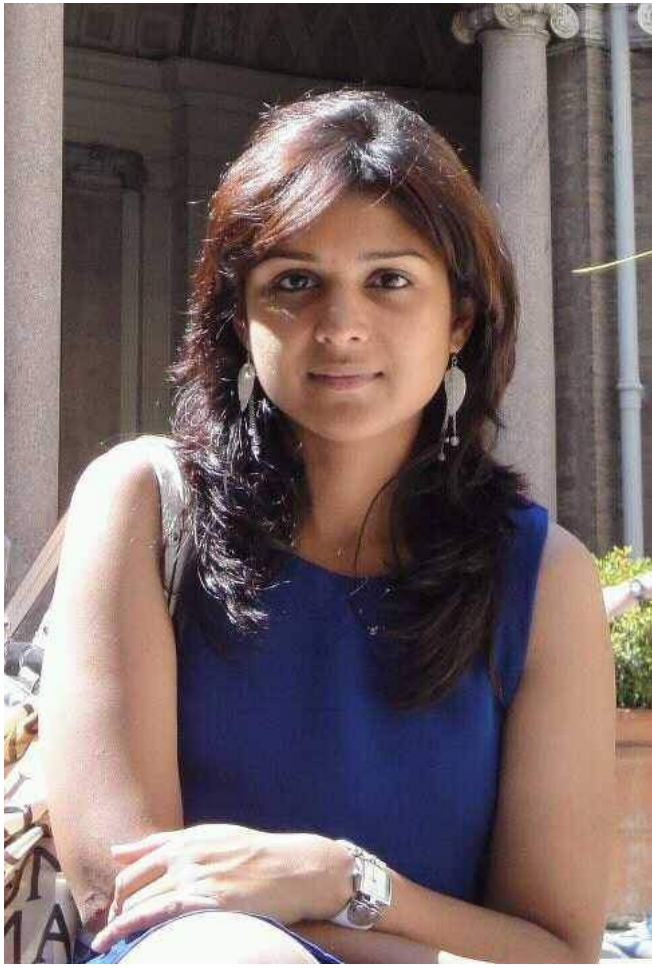


# Reader's Most Loved Recipes



# Of NaiveCookCooks.com





Hello friends! I am Amishi – a food blogger, crazy dog lover (though I am still on the lookout for that perfect puppy eyed dog!), an avid talker (my husband says I can talk for hours non stop & sometimes I even forget to breathe!).

I am so happy that you are reading our first ever eBook we created for you all. I am always running short of ideas when it comes to cooking easy healthy & most importantly finger licking good meals. After a long day at work, all I want is meals that are delicious and don't take too long of a time to cook!

We have compiled 11 MOST LOVED RECIPES picked by you(!!) readers from our blog and they are all both of our personal favorites too!

Hope you enjoying reading & cooking from this ebook!

*Do tag us with #naivecookcooks if you try any of our recipes!*

For any comments or questions, contact us at [contact@naivecookcooks.com](mailto:contact@naivecookcooks.com)

Happy Cooking,  
Amishi



*When thinking of a simple one pot fish dish for the family, Fish Paella is the only one that I love to cook!*

## One Pot Fish Paella

**1 tbsp butter**

**1 tbsp olive oil**

**4 garlic cloves, chopped**

**1 large leek, halved lengthwise and chopped in half circle shape (We are going to use only half the leek)**

**Pinch of salt**

**1/2 cup frozen or fresh green peas**

**1 large tomato fresh or frozen, chopped**

**1.5 cups rice (I used basmati rice as that's what I like but if you want, you can use any short grain rice used in traditional paella recipes)**

**3.5-4 cups water**

**Salt & Black pepper to taste**

**Big pinch of saffron**

**1-2 tsp hot paprika**

**Handful of fresh parsley, chopped**

**Juice of 1/2 a lime or lemon**

**1-2 white fish fillet (I used tilapia)**

Preheat oven to 350F.

In a pot, add butter and oil and melt. To it add chopped garlic and half of the leeks along with a pinch of salt. Saute on medium-low heat for few minutes. Add green peas, tomato and stir around. Cook for few minutes. Add rice, 2.5 cups of water, saffron, salt, black pepper, lemon/lime juice, paprika and half of fresh parsley. Stir it all around and taste. Add little extra salt as by the time it cooks, water will absorb some of its salt flavor.

Cover and cook on medium-high for good 15 minutes. Keep an eye. If it starts to dry out, add more water and stir.

Now clean the fish and chop in desired size. Rub salt and paprika on both sides of the fish and lay the fish pieces in the pot on top of the half cooked rice.

Cover and transfer the pot to the pre heated oven and cook for 8 minutes. Flip the fish and continue cooking for another 7-9 minutes until fully cooked through.

Garnish with remaining parsley and more lemon or lime juice.

Serve hot or at room temperature.



*Ronak does not love chili too much until he had this chili at Cheesecake Factory. Now I make this at home all the time!*

# Cheesecake Factory's White Chicken Chili & Rice Bowls

## **Chicken rub:**

**1 chicken breast (depending on how much chicken you want, you can even double the quantity of chicken breast)**

**1/2 tsp cumin powder**

**3/4 tsp red chili powder**

**1/2 tsp salt**

**1/4 tsp black pepper**

**2 tsp olive oil**

## **Chili:**

**2 1/2 cups cooked white beans (I used great northern beans)**

**1 tbsp olive oil**

**1 cup chopped yellow or white onion**

**1 poblano chili, roasted, peeled and diced into small pieces**

**1 fat garlic clove, chopped fine**

**1/2 cup all purpose flour**

**4 cups water + 1 vegetarian or chicken bouillon cube OR (use 4 cups vegetable or chicken broth)**

**1.5 tsp chipotle tabasco sauce (adjust as per your taste)**

**2 tsp oregano powder**

**1 tsp brown sugar**

**Salt as per taste**

**1/2 tsp cumin powder**

**2 cups salsa verde (Recipe down under)**

**2 tbsp sour cream**

**Chopped tomatoes, chopped green onions for serving (optional but necessary!)**

## **Salsa verde:**

**3 tomatillos, peeled, cleaned and chopped**

**1/4 cup chopped onion**

**2 tbsp chopped fresh cilantro**

**2 garlic cloves**

**1 tsp oregano**

**3/4 tsp cumin powder**

**Salt to taste**

**1 cup water**

**Rice for serving**

Clean the chicken and cut in small cubes. Transfer it to a bowl and to it add all the chicken spice mix except oil. Coat the chicken well with all the spices.

Heat a deep heavy bottomed pot. Add 2 tsp olive oil and add the the chicken pieces. Cook them on medium heat for few minutes until almost cooked. Flip and repeat. Once you feel chicken is 3/4 th done, take it out and transfer it to a plate. Keep it aside for now.

Now to the same pot, add 1 tbsp olive oil. To it add chopped onions and let them cook on low for good 5-7 minutes until soft.

While onions are cooking, throw all the ingredients of salsa verde in a high speed blender and blend until smooth. Transfer this sauce to a deep pot as it will spatter a lot and keep it on high flame. Cook for good 10-15 minutes until it starts to thicken a bit or reduces a bit.

Now once your onions are cooked, add chopped poblano chili, garlic to it and stir it around for a minute. To it add flour and cook it on medium-low until it turns slightly golden. To it add, water + bouillon cube or chicken/vegetable broth, 2 cups of salsa verde, chipotle sauce, oregano, cumin, salt, brown sugar. Stir it around and taste. At this point adjust the seasonings as per your taste.

Bring it to a boil and let it simmer for good 10-12 minutes. Meanwhile prepare your rice according to package directions.

To the chili, now add the cooked beans and chicken and let it simmer for 5 more minutes so that the chicken gets cooked fully.

Now turn off the gas. Stir sour cream and serve over rice and garnish with green onions and tomatoes.



*I created this recipe with turmeric broth when Ronak was sick and this became our favorite Immune Boosting soup!*

# Turmeric Chicken Noodle Soup

**1 tsp olive oil**  
**1 tsp butter**  
**2 garlic cloves, chopped**  
**1/4 cup chopped, red onion**  
**1/2 cup chopped carrots ( around 10-12 baby carrots, chopped)**  
**1 celery stick, chopped**  
**Salt & Black pepper to taste**  
**1/2 tsp thyme powder**  
**1/4 tsp turmeric powder ( You can add more if you want but first taste as adding too much turmeric might impart a slight earthy flavor)**  
**14 ounce vegetable or chicken broth ( Homemade or store bought)**  
**4 ounce egg noodles**  
**1 cup shredded chicken**  
**Lemon juice (optional)**  
**Chopped fresh parsley for garnishing (optional)**  
**Crackers for serving along with the soup**

**For Stove top Shredded Chicken Recipe [Click Here](#).**

If you already have shredded chicken, you can skip this step. Otherwise add 1-2 chicken breast in salted boiling water and simmer for good 25-30 minutes until white and cooked all throughout. Take it out of the water and using two forks, shred. Keep aside. You will end up with way more shredded chicken you will need for this soup. You can freeze the remaining chicken for later use.

In a pot, add oil and butter. Once hot, add garlic and onions and saute for good 3-5 minutes. Add carrots and celery and saute for another. Add salt, black pepper and thyme. Now add half of the broth and bring it to a boil. Cover and simmer on medium-low under all the vegetables are cooked through for good 10-15 minutes. Now add the egg noodles and the rest of the broth and cook the noodles. Once the noodles are done, add the shredded chicken. Cook for another minute. Taste and adjust salt, black pepper and thyme as needed. Serve hot with few wedges of lemon and garnished with chopped fresh parsley.

[For More Recipes Click Here](#)





*We love avocados, pasta, and spicy food so, it did not take long for me to add them all together to make this awesome recipe!*

## Spicy Avocado Sauce Pasta

**2-3 ounces your pasta shape, cooked as per instructions on package**

**1 avocado**

**1 garlic clove**

**1 tbsp olive oil**

**Juice of 1/2 lime or as per taste**

**Salt & Black Pepper to taste**

**1/2 jalapeno**

**2 green onions**

Cook the pasta as per package instructions. Drain the water saving few tbsps for the sauce.

In a blender, add avocado, garlic, olive oil, salt, pepper, lime juice, jalapeno, green onions and 2 tbsp pasta water. Blend until smooth. Adjust salt, pepper, lime juice as per taste. If you want little more thinner sauce, add little more pasta water.

To this sauce add the pasta and mix until well coated.

Serve.



*Growing up in India, this was one of my favorite street side comfort foods & everytime I make this, I takes me down memory lane!*

## Hot Potato, Chickpea & Pomegranate Chaat

**4-5 potatoes, cleaned, boiled and chopped in big chunks**  
**2 tbsp olive oil or ghee**  
**1 cup boiled chickpeas**  
**1 jalapeno, chopped**  
**1 red onion, chopped**  
**Seeds from 1 pomegranate**  
**1/2 cup yogurt**  
**Chaat masala (Easily available in Indian stores or speciality stores)**  
**salt to taste**  
**Red chili to taste**  
**Sugar to taste**  
**Lemon/lime juice to taste**  
**Fresh cilantro for garnishing, chopped**  
**Fine sev (These can be found in Indian grocery stores) (If hard to find, you can leave these)**

On a hot skillet, add oil or ghee. Once hot, add the boiled cubed potato pieces. Smash them a bit so they cook evenly. Cook on med-high until crispy. Flip and repeat on the other side. Once done, transfer them to a bowl. Add chickpeas, jalapeno, onion, pomegranate seeds, salt and chaat masala and lemon or lime juice. Stir it around and taste. You might need to add more salt or chaat masala or lemon/lime juice.

Now serve it in individual plates.

In another bowl, beat the yogurt to make it smooth. To it add, salt, red chili and pinch of sugar and mix and adjust to taste.

Top the potato mix in the bowls with some of this yogurt, fine sev (optional) and cilantro. Serve immediately.

Enjoy with a hot cup of tea!



*Malai Kofta was one of my favorite dishes growing up in India. So I had to perfect it & share it with everyone!*

# Malai Kofta

## **Veggie Cheese Balls:**

- 1 cup boiled and shredded potatoes**
- 1 cup shredded paneer (Indian Cheese)**
- 1 cup boiled & mashed mixed veggies (I used 1/2 cup cauliflower and 1/2 cup green peas. You can easily use carrots, green beans.)**
- Paste from 2-4 green chilies or as per taste**
- 1- 1.5 tsp coriander powder**
- 1/2 tsp cumin powder**
- 1/2 tsp red chili powder**
- 1-2 tbsp chopped cilantro**
- Salt to taste**
- Corn starch for coating**
- Vegetable oil for frying (I used canola oil)**
- \*You can also use mixed variety of nuts if you are into that sort of thing.**

## **Yellow Gravy:**

- 2 tsp olive oil**
- 1+1/4 cup red onion, chopped**
- 1/2 tsp salt**
- 1 tbsp ginger paste**
- 1 tbsp garlic paste**
- 1/2 tsp turmeric powder**
- 2 tomatoes, chopped**
- 1/2-1 tsp red chili powder or as per taste**
- 2 tsp coriander powder**
- 1 tsp cumin powder**
- 1 tsp olive oil**
- 1 tsp cumin seeds**
- 1/2-3/4 cup fat free half & half**
- 2 tbsp very finely chopped cashew nuts (I like giving them a quick chop in the food processor)**
- 1-2 cups Water**
- 1-2 tsp sugar**
- Cilantro for garnishing (optional)**

## **Veggie Cheese Balls:**

In a bowl, add shredded boiled potatoes, shredded paneer and mashed up veggies.

\*After boiling the veggies, strain and squeeze them in a cheese cloth so that all the excess water drains out. Make sure they are nicely squeezed before you add them to the bowl as water in veggies will make it hard to form the balls.

Add all the spices starting from green chilies to salt and mix using hands. Form them into tight balls wither round, oblong or any shape you fancy. Take some corn starch in a plate and roll the balls one at a time in corn starch so they get nicely coated. Keep aside.

Heat oil in deep pot. To check if oil is hot, drop a small piece from the veggie cheese balls. If it sizzles immediately, it means oil is hot enough. Keeping the gas at medium-low, add few balls at a time and fry them until golden brown. Transfer them to a paper towel lined plate. Repeat until you are done with all the balls. Keep them aside.

## **Gravy:**

In a deep heavy pot, add oil. Once hot, add onions and saute. To onions, add a pinch of salt as it will help the onions to give out moisture which will help them in cooking faster. Once onions are golden brown, add ginger paste, garlic paste, turmeric and stir. Cook for few minutes and add chopped tomatoes. Along with it, add red chili powder, coriander powder, cumin powder. Stir it all around so the spices get cooked through. Add 1 cup of water and bring it all to a boil. Let it simmer for 7-10 minutes. Turn off the gas and transfer the sauce to a high speed blender. Be VERY CAREFUL as it's really hot. Blend the sauce until smooth.

To the same pot, add oil and cumin seeds. Once they start to sizzle, add the blended sauce back to the pot. To it add fat free half & half, cashew nuts, water, salt to taste and sugar. Bring it to a boil and taste. Adjust spices as per taste. If you feel flavors are missing, some salt, sugar and half & half will make it right.

Just before serving add the balls in hot gravy and serve garnished with freshly chopped cilantro.

Serve with Indian bread and rice.



*My Tilapia love started when I tasted parmesan Tilapia at Sam's club & since then it's one of my favorite quick dinners!*

# Parmesan Crusted Tilapia

## **2 Tilapia fillets**

**1/4 cup breadcrumbs( I used panko breadcrumbs first time, second time I used my homemade seasoned bread crumbs) (Both taste equally delicious)**

**Salt & Black pepper to taste**

**2 tbsp freshly grated Parmesan**

**1-2 tbsp butter, melted**

## **Cilantro-Lime rice**

**1/2 cup rice, uncooked, cook as per package directions**

**3-4 tbsp freshly chopped cilantro**

**Salt to taste**

**1-2 tbsp lime juice**

Pre heat oven to 400F.

Using a pastry brush, spread melted butter all over the tilapia fillet.

Now in a plate mix breadcrumbs and Parmesan If using panko, make sure you season them well. If using my homemade seasoned breadcrumbs, no need to season more.

Lay the butter coated tilapia over the mix and press by hands so each side gets evenly coated with the breadcrumb-parmesan mix.

Transfer to a lined and sprayed with oil baking sheet. Cook in oven for 7 minutes. Flip and cook for another 5-7 minutes or until cooked through. The inside will turn opaque and it will be flaky when touched with a fork.

Serve over rice or with mashed potatoes or your choice of sides.

!Rice

Cook rice as per package directions. Once cooked, fluff it using a fork. To it add, cilantro, salt and lime juice. Mix and taste.





*This BURGER made all my beet related doubts go away! Now this is our favorite veggie burger!*

# Smashed Beet & Bean Burger

**1/2 cup brown rice, uncooked and cooked as per directions**  
**1.25 cups boiled chickpeas**  
**1 cup black bean boiled**  
**2 tsp olive oil**  
**3/4 cup finely chopped onion**  
**3-4 garlic cloves, chopped fine**  
**2 tbsp apple cider vinegar**  
**1/4 cup oats grinded to flour form ( use any kind of oats - rolled or quick cooking)**  
**3 medium size beets, roasted and grated**  
**1 tbsp olive oil**  
**1.5 tbsp paprika**  
**5 tbsp brown mustard but I suggest start with 2 tbsp and proceed upon tasting and adjust according to your preference**  
**1 tsp cumin powder**  
**1 tsp coriander powder**  
**2 tsp thyme powder**  
**salt to taste**  
**Fresh jalapenos, red onion, tomatoes, greens, mayo, mustard for serving**

Preheat oven to 400F. Cut the beet tops and cut them in half. Place them in aluminum foil and on a baking sheet and bake for good 55-60 minutes until soft to touch. Let them cool. Once cool, peel and grate on a box grater. Squeeze out all the juice ( you can save the beet juice for later use if you want) and add the grated beets to a big bowl.

Add all of your chickpeas and black bean to a food processor and process only until coarse. Make sure you don't over process them!

Add this coarse black bean- chickpea mix to the bowl. To it add the cooked rice.

In a skillet, add 2 tsp olive oil. Add chopped onions and cook them on medium high heat. Once they start to get brown, add garlic. Saute for about 30 seconds and add apple cider vinegar. Cook until vinegar is all absorbed and add this onion mix to the bowl. Add the remaining spices along with oat flour to the bowl. Mix it all up nicely using your hands and taste. Keep tasting and adjusting the spices according to your taste and it's very important for them to be properly seasoned!

Just before serving, roll them in patties and stuff with some shredded cheese. Cook on a hot skillet with little olive oil. Once they get nice and crispy on one side, flip and repeat. Serve on your favorite bun with greens, fresh onions, tomatoes, jalapenos, cheese slice (I used provolone cheese slice) and serve along with potato fries.



*One day while deciding between samosa or pizza, we created this unique yet deliciously satisfying dish!*

## French Bread "Samosa" Pizza

**1 large russet potato, boiled and mashed**

**1 tbsp olive oil**

**1 tsp cumin seeds**

**1 tbsp chopped green chili or adjust as per you taste**

**1 tbsp chopped fresh ginger**

**1/2 cup green peas**

**Salt to taste**

**1/2 tsp red chili powder**

**1 tbsp coriander powder**

**1 tsp garam masala**

**2 tsp lemon or lime juice or as per taste**

**Maggi Hot & Sweet Tomato sauce or plain ketchup**

**1 green bell pepper, chopped fine**

**1 red onion, chopped fine**

**1 big loaf of french bread**

**Cheddar cheese, 1 cup shredded**

**Mozzarella cheese, 1 cup shredded**

In a skillet, add olive oil. Once hot, add cumin seeds. Once they start to pop, add green chili, ginger and saute for few minutes. Add green peas and cook for 5-7 minutes until almost soft on medium-low heat. To it add mashed potatoes and all the spices. Stir until all gets mixed. Cook for another 10-15 minutes with in between stirring until it starts to get cooked nicely. Taste and adjust spices as per taste. Keep aside.

Cut your fresh bread in half. Smear both the halves with the maggi sauce. You can easily find this sauce in Indian grocery store. It is sweet with a nice kick but if you can't find, you can replace it with regular ketchup. Apply the potato mix on both the halves. Top them with little bit of cheddar cheese. Add bell pepper and onion and add more cheese on top. Bake in a 350F preheated oven for good 8-10 minutes until its crispy and cheese is melted. Serve immediately with extra sauce.

Devour.



*This recipe was my gateway to make Ronak love greens & since then this has been our favorite quick pasta dishes!*

## 30 Min Broccoli Pasta

**1/2 lb pasta (I used small farfalle shape but you can use any shape you wish)**

**2 tbsp olive oil**

**4 garlic cloves, chopped**

**3 cups finely chopped, broccoli**

**1 tsp red chili flakes**

**salt & black pepper to taste**

**1/2 cup shredded Parmesan cheese**

**Juice of 1/2 lemon or as per taste**

Boil pasta as per package directions. Once cooked, strain and keep aside.

In a skillet, add oil. Add garlic and cook until fragrant.

Add chili flakes and cook for another 30 seconds. Now add the chopped broccoli and stir it around. Cook it for 7-10 minutes until nicely cooked. Add salt, black pepper. Add pasta, Parmesan, lemon juice and stir it all around. Taste and adjust salt or black pepper or lemon juice or if you want more spicy chili flakes.

Serve.



*This recipe is the best of breakfast + dessert, all in one. Just serve it once and everyone will become your best friend.*

## Cheesecake "Tortilla" French Toast

**4 soft tortillas (I used the fajita size tortillas, 6" size)**

**4 ounce cream cheese (1/3 less fat and softened at room temperature)**

**4 tbsp powdered sugar**

**1 tsp vanilla extract**

**Zest from 1 lemon**

**1/2 tsp lemon juice**

**Fresh strawberries, thinly sliced**

**Semi Sweet Chocolate chips, about 1/2 cup**

**1 egg**

**1/4 cup heavy cream**

**1 tsp vanilla extract**

**Butter for cooking**

**1/4 cup powdered sugar**

**1 tsp cinnamon powder**

In a bowl, add cream cheese, sugar, lemon zest, lemon juice and vanilla extract and mix until smooth.

Take one tortilla at a time and smear with 1/4th of the cream cheese mix all over it evenly.

Now in the center lay the thinly sliced strawberries and top them with some chocolate chips.

Starting from your side, start rolling it tightly until you roll it all the way. Keep it aside and repeat with the remaining 3 tortillas.

Now in a deep dish, break an egg and add heavy cream and vanilla extract. Mix until smooth and lay the rolled up tortillas in it. If you need to then flip them once or twice so they get coated with the egg mixture. Now if you are going to keep them overnight, cover tightly with plastic wrap and place in the refrigerator. Make sure they are not touching each other or overlapping or they will stick to each other.

When ready to cook, heat some butter in a non stick skillet. Place 1-2 tortillas at time. Cook on medium-low heat until golden brown. Flip and cook on the other side as well.

In a bowl, mix cinnamon and sugar. Coat these cooked french toasts with cinnamon sugar and serve.