



# AUTUMN SAUSAGE AND CHICKEN WITH APPLES SHEET PAN DINNER

By: Simply Creative Chef Rob Scott

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## INGREDIENTS:

16 ounces boneless chicken thighs or tenders  
12 ounces sausage, sliced into 1/3 inch thick slices  
16 ounces sweet potatoes peeled and diced into 3/4 inch cubes  
16 ounces brussels sprouts, halved  
1/2 medium red onion, diced into chunks  
1 tablespoon minced garlic (3 cloves)

1/4 cup olive oil  
1 teaspoon each dried thyme, sage, and crushed rosemary  
Salt and freshly ground black pepper  
2 crisp baking apples cored and diced into 1 1/4 inch chunks  
2 tablespoons chopped fresh parsley

## YIELDS 4 SERVINGS

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## DIRECTIONS:

- Preheat oven to 400 degrees F
- Spray a rimmed 18 x 13 inch baking sheet with non-stick cooking spray
- Add chicken, sausage, sweet potatoes, brussels sprouts, apples, onion, and garlic to sheet pan
- Drizzle everything with olive oil, sprinkle with thyme, sage, and rosemary then season with salt and pepper to taste
- Toss to coat
- Roast in preheated oven 15 minutes then remove and toss
- Return to oven and continue to roast until veggies and apples are tender, about 15 minutes longer
- Sprinkle with parsley and serve warm



# GRANNY SMITH APPLE FRITTER BREAD

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## INGREDIENTS:

1/3 cup light brown sugar  
2 teaspoons cinnamon, divided  
2 medium Granny Smith apples, peeled and diced  
2/3 cups & 2 tablespoons granulated sugar,  
divided  
1/2 cup unsalted butter, room temperature  
2 eggs  
2 teaspoons vanilla extract

1 1/2 cups all-purpose flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
1/2 cup milk

### Glaze:

1/2 cup powdered sugar  
1 tablespoon milk

## YIELDS 8 SERVINGS

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## DIRECTIONS:

- Preheat oven to 350 degrees F
- Coat a 9x5 inch loaf pan with baking spray, line the bottom and up the short sides with parchment paper, and spray again
- Prepare cinnamon sugar mixture by combining brown sugar with 1 teaspoon of cinnamon and mix well – set aside
- Prepare apple mixture by combining apples with 2 tablespoons granulated sugar and remaining 1 teaspoon of cinnamon and mix until well combined – set aside
- In a bowl, combine the butter and 2/3 cups granulated sugar with a hand-held mixer on medium speed for 2 minutes
- Add in the eggs one at a time and vanilla and mix until blended
- Turn mixer to low and add in the flour, baking powder, and salt until incorporated

# GRANNY SMITH APPLE FRITTER BREAD

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### DIRECTIONS:

- Add in the milk and mix until just combined – do not over-mix
  - Pour half of the batter into the prepared pan
  - Distribute half of the apple mixture on top of the batter
  - Sprinkle half of the cinnamon-sugar mixture over the apples
  - Using the end of a dull knife, gently swirl the brown sugar mixture and the apples into the batter
  - Pour remaining batter into the pan, followed by the remaining apple mixture, and remaining cinnamon-sugar mixture
  - Again, gently swirl the sugar and apple mixture into the batter – if needed, press the apples into the batter
  - Bake for 50-60 minutes or until a toothpick inserted into the center comes out clean
  - Allow to cool in the pan for 10-15 minutes, then gently run a knife around the edges of the pan to loosen the loaf
  - Remove the bread from the pan onto a wire rack to cool completely
  - To make the glaze: whisk together powdered sugar and milk until well-combined and drizzle over the bread
  - Please use whole milk and exact ingredients for best results.
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# HONEY CRISP APPLE SNICKERDOODLE BREAD

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## INGREDIENTS:

½ tsp kosher salt  
1 ½ tsp baking powder  
1 ½ cups flour  
½ cup butter, room temperature  
1 cup light brown sugar  
¼ cup granulated sugar  
½ - 1 tablespoon cinnamon

2 eggs  
1 tablespoon vanilla  
½ cup milk  
2 honey crisp apples, peeled and finely chopped  
Cinnamon sugar topping:  
2 tablespoons granulated sugar  
½ - 1 tablespoon cinnamon

**YIELDS 8-10 SERVINGS**

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## DIRECTIONS:

- Preheat oven to 350 degrees F
- Spray a 9x5 loaf pan with baking spray and set aside
- Whisk together salt, baking powder, and flour and set aside
- In a bowl of a stand mixer, beat butter and both sugars for 2 minutes on medium speed
- Add in cinnamon, eggs, vanilla, and milk and continue mixing until smooth
- Turn mixer to low and add in flour mixture until just combined
- Finely add in apples and stir until just combined
- Pour batter into prepared pan
- Mix together the sugar and cinnamon for topping and sprinkle on top of batter
- Bake for 50 – 55 minutes until bread is set and toothpick inserted into the center comes out clean
- Allow to cool in pan for 10 minutes and then transfer to a wire rack to cool
- Serve warm or at room temperature



# PROVOLONE AND BROCCOLI BAKED ORECCHIETTE PASTA

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## INGREDIENTS:

### Topping:

½ cup panko breadcrumbs  
½ cup freshly grated parmesan  
2 tablespoons olive oil  
½ teaspoon kosher salt

### Pasta:

1 pound orecchiette pasta  
1 ¼ teaspoons kosher salt, plus additional for the pasta water

¼ cup unsalted butter, plus more for the pan

¼ cup all-purpose flour

2 ½ cups whole milk, at room temperature

2 cups heavy cream, at room temperature

2 cups grated mild provolone

2 cups freshly grated parmesan

3 cups broccoli florets, cut into ½ inch pieces

**YIELDS 8 SERVINGS**

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## DIRECTIONS:

- **For the topping:** Preheat the oven to 425 degrees F
- Mix together the panko, parmesan and olive oil in a small bowl and season with the salt and pepper
- **For the pasta:** cook the pasta in boiling salted water for 4 minutes
- Reserve ¼ cup pasta water, drain the pasta, and set aside
- Place a medium pot over medium heat and melt the butter and whisk in the flour until smooth
- Slowly add the milk, whisking constantly to prevent lumps
- Add the cream, whisking
- Bring the milk mixture to a simmer, whisking often
- Whisk in the provolone and parmesan until melted and smooth
- Season with the salt
- Fold in the blanched pasta, reserved pasta water, and the broccoli florets
- Transfer to a casserole dish
- Top with the breadcrumb mixture and bake in the top third of the oven until golden brown and bubbly brown, about 20 minutes