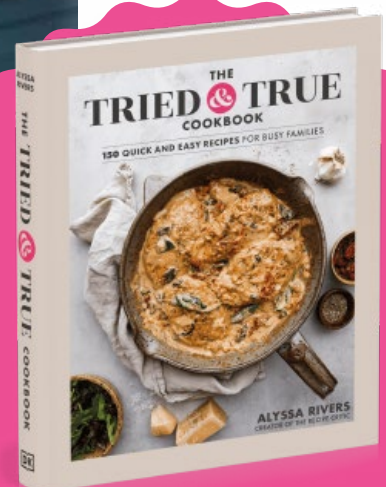




6 Ingredients OR LESS!





Meet Alyssa

Welcome to my kitchen! I am Alyssa Rivers, published cookbook author of **'The Tried and True Cookbook'** and I am the foodie behind **The Recipe Critic**. This website launched in 2012 as a place to share my passion for cooking. The Recipe Critic is home to thousands of recipes that have been tried, tested, and approved by the world's most honest critics...kids and families from all over the world.

My goal is to provide families with quick and easy meals that don't sacrifice taste. From slow cooker meals to one-pot meals, air fryer recipes, baked casseroles, grilled delights, and desserts galore, my recipes are everything that you need! Your family and guests will keep coming back for more!

Easy 5 Minute Cajun Shrimp

Cajun shrimp that is insanely delicious and only takes 5 minutes to make is the kind of dinner that dreams are made of! This recipe will knock your socks off and it will be something that the whole family will go crazy over! I cannot get enough of shrimp recipes because they are all so different and fast to make and that's what makes shrimp a huge hit at our house!



PREP TIME: 5 minutes

COOK TIME: 5 minutes

TOTAL TIME: 5 minutes

SERVINGS: 4

INGREDIENTS

2 Tablespoons butter
3 garlic cloves minced
1 pound large shrimp peeled and deveined
1 Tablespoons Cajun Seasoning

INSTRUCTIONS

- 1 In a medium-sized skillet over medium-high heat add the butter and melt. Add in the garlic.
- 2 Add in the shrimp and cajun seasoning and toss in the butter to coat.
- 3 Cook for 3-5 minutes or until shrimp is opaque and cooked throughout.



HOW DO I KNOW IF THE SHRIMP IS COOKED?

Shrimp tastes fantastic as long as you don't overcook it or undercook it. Here is how you can tell if your shrimp is done and ready to eat!

Color: Raw shrimp starts out as a translucent gray color. As you cook it, you will notice the color begins to turn white with some pink and red accents. The sheen is a bit shinier and opaque. The color is going to be your best indicator of if the shrimp is done or not! Don't ever eat shrimp that is gray or translucent after cooking.

Temperature: The internal temperature of cooked shrimp is 120 degrees fahrenheit. Not very many people use a meat thermometer on this tiny protein, but it's good to know!

Shape: When the shrimp starts to curl up into a tight c-shape, you will know it's perfectly done!

Air Fryer Pork Fajitas

Celebrate with these insanely delicious and easy air fryer pork fajitas! They are restaurant-quality fajitas in the comfort of your own home, and your entire family will go crazy over them! The number of recipes you can cook in them is crazy, and I love how versatile they are. You all know how much I love my air fryer!



PREP TIME: 10 minutes

COOK TIME: 12 minutes

TOTAL TIME: 22 minutes

SERVINGS: 4

INGREDIENTS

1 Pound Pork Tenderloin, sliced thin
2 tablespoons Olive Oil
3 tablespoons Fajita Seasoning
1 & 1/2 cups Bell Peppers, any color combination (sliced)
1/2 cup Purple Onion, sliced
Flour Tortillas (for serving)

INSTRUCTIONS

- 1 Pat the tenderloin with a paper towel, and cut it into thin slices. This will help it cook evenly. Add it to a medium-sized bowl with bell peppers and onion.
- 2 Add in the olive oil and fajita seasoning and toss to coat.
- 3 Add it to the basket of your air fryer. Cook at 390 degrees for 12 minutes or until cooked throughout and no longer pink. Serve with homemade tortillas if desired.



TIPS

How to Store Leftovers

These air fryer pork fajitas make great leftovers. And the beauty of the air fryer is that cooking them up again is easy and makes them taste as fresh as day 1! Here is how you can store leftovers and have them for dinner the next day!

In the Refrigerator: Once your fajitas have cooled then place them in an airtight container and put them in the fridge. They will last for 3-4 days.

To Reheat: Cooked your leftover fajita meat and veggies in your airfryer at 350 degrees fahrenheit for 3-5 minutes, or until warmed through! Add them to some fresh tortillas and top them with some cilantro.

Crockpot Olive Garden Chicken with Pasta

This crockpot Olive Garden chicken is to die for! The juicy and tender chicken cooked with some pasta is insanely delicious! Plus, it's super easy which is a total win-win! I love an easy and delicious crockpot meal!



PREP TIME:
5 minutes

COOK TIME:
6 hours, 15 minutes

TOTAL TIME:
6 hours, 20 minutes

SERVINGS: 6

INGREDIENTS

1.5 pounds chicken breasts
1 (16 ounce bottle) Olive Garden Italian dressing or homemade Olive Garden Italian Dressing
1/2 cup grated parmesan
8 ounces cream cheese
16 ounces cooked pasta

INSTRUCTIONS

- 1 Place the chicken breasts in a slow cooker laying flat. Pour the whole bottle or homemade Olive Garden dressing over top the chicken.
- 2 Sprinkle parmesan over top the chicken and dressing. Place the block of cream cheese on top. Cover the slow cooker with the lid and cook for 6 hours on low or 4 hours on high.
- 3 Cook the pasta according to package directions. Drain and set aside.
- 4 Using 2 forks or shredders, shred the chicken evenly. Use 1/4 cup parmesan and sprinkle over top the chicken. Add in the pasta and stir until well combined. Serve while hot.



TIPS FOR USING A CROCKPOT

Using a crockpot is easy but try out these tips and it will make cooking with one even easier! You may never go back to cooking on your stove again! This crockpot Olive Garden chicken is the perfect place to start!

Keep the lid ON: I know it's tempting to want to take the lid off and check on your food! But a crockpot is designed to do its thing with the lid ON. Keep the lid on and don't let out all of that heat that has been built up! Just look through the glass and trust your recipe!

Preheat your crockpot: A lot of people don't do this and it really is a step that should always be taken. Turn your crockpot on to the correct setting about 20 minutes before you plan on putting your food in. You can just turn it on while you prep your food!

Spray it: If you spray your slow cooker with cooking spray before you put your food in, then your cleanup will be so much easier! This helps so that your food doesn't stick to the sides. Trust me, it's an easy step that you will appreciate doing later!

Crockpot Bourbon Chicken

Tender and juicy chicken thighs simmered in a brown sugar bourbon sauce all day long. Your family will love this melt-in-your-mouth crockpot bourbon chicken. A classic New Orleans recipe made easy in the crockpot! I sure do LOVE New Orleans-inspired food!



PREP TIME: 5 minutes
COOK TIME: 5 minutes
TOTAL TIME: 5 minutes

SERVINGS: 4

INGREDIENTS

2 pounds boneless skinless chicken thighs
1/3 cup bourbon, whiskey, apple juice, or chicken broth
3/4 cup brown sugar
3/4 cup soy sauce
2 cloves garlic, minced
2 tablespoons cornstarch

INSTRUCTIONS

- 1 Season the chicken thighs with salt & pepper on both sides and place them in the bottom of the crockpot.
- 2 In a medium bowl add the bourbon, brown sugar, soy sauce, and garlic. Stir well to combine. Pour over the chicken in the crockpot.
- 3 Cover with the lid and cook on low for 4 hours or high for 3 hours.
- 4 Add the cornstarch and liquid from the crockpot in a small bowl and whisk until combined. Whisk the cornstarch slurry into the sauce 30 minutes before the chicken is done cooking. This will thicken the sauce.
- 5 Enjoy the chicken over rice and garnish with green onions.



CROCKPOT BOURBON CHICKEN TIPS

Ready to create mouthwatering bourbon chicken with the convenience of a crockpot? These easy tips and tricks will have you cooking up tender, flavor-packed chicken in no time.

Chicken Thighs: Use chicken thighs for the best results. You are welcome to use chicken breast and it will cut down on the fat content too. Chicken thighs are just so juicy and tender. They also hold the flavor better!

Bourbon Alternatives: If you don't have bourbon, whiskey, brandy or even scotch will work in place of it.

Leave Bourbon Out: The alcohol from the bourbon does evaporate completely while cooking. It is safe for children to eat. Just replace the bourbon with chicken broth or apple cider.

Make it Spicy: If you love a little heat, add some red pepper flakes, or sriracha sauce to the glaze when whisking.

Korean Ground Beef and Rice Bowls

Korean Ground Beef and Rice Bowls are so incredibly easy to make and will become a family favorite! This makes the perfect weeknight meal. Such a simple meal with all the flavor!



PREP TIME: 5 minutes
COOK TIME: 15 minutes
TOTAL TIME: 20 minutes

SERVINGS: 4

INGREDIENTS

1 pound lean ground beef 90% lean
1/4 cup packed brown sugar
1/4 cup reduced-sodium soy sauce
2 teaspoons sesame oil
1/4 teaspoon ground ginger
2 cups cooked rice

INSTRUCTIONS

- 1 In a large skillet cook the ground beef and garlic breaking it into crumbles over medium heat until no longer pink. Drain the grease.
- 2 In a small bowl whisk brown sugar, soy sauce, sesame oil, ginger, red pepper flakes and pepper. Pour over the ground beef and let simmer for another minute or two.
- 3 Serve over hot rice and garnish with green onions and sesame seeds.



TIPS

Balancing Sweetness: Adjust the brown sugar amount according to your taste. If you prefer a less sweet dish, you can reduce the brown sugar slightly.

Add Veggies: Mix in some vegetables like bell peppers or broccoli for extra nutrition.

Meal Prep Friendly: This dish is great for meal prep. Cook a large batch of beef and rice ahead of time and portion it out into containers for easy lunches or dinners throughout the week.