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ASIAN STYLE BURGER
Serves: 4 people / Time: 25 min.

In a large bowl, mix together ground beef, salt, pepper, garlic powder, teriyaki sauce, and scallions. Separate into four and shape into 4 inch circles. Heat olive oil in Grill Genie for 2-3 minutes. Place burgers on the pan, cover and grill for 4-5 minutes per side. Meanwhile, in a medium bowl, mix together coleslaw, mayonnaise, sugar, white wine vinegar and sesame oil. Once burgers are done, serve on a bun topped with coleslaw.

Burgers:
- 1 lb ground beef
- 2 tbsp teriyaki sauce
- 2 scallions, thinly chopped
- 1 tsp salt
- 1 tsp pepper
- 1 tsp garlic powder

Coleslaw:
- 1 cups coleslaw mix
- 1/2 cup mayonnaise
- 1 1/2 tbsp sugar
- 1 tbsp white wine vinegar
- 1 tbsp sesame oil
**GRILLED CHICKEN CAPRESE PASTA**
Serves: 4-6 people / Time: 45 min.

In a large pot, boil spaghetti for 7-8 minutes. Season chicken with salt, pepper and Italian seasoning. Heat 1 tbsp olive oil in Grill Genie, place chicken and grill for 5-6 minutes on each side. Meanwhile, in a medium saucepan, bring balsamic vinegar and brown sugar to a boil, remove from heat and let sit for 20 minutes. Remove chicken and cut into cubes. In a large bowl, mix together spaghetti, 3 tbsp olive oil, garlic powder, tomatoes and mozzarella. Place in serving dish and top with grilled chicken. Drizzle balsamic glaze on top and serve.

- 1 lb gemelli pasta
- 2 diced tomatoes
- 1 tsp garlic powder
- 1 cup mozzarella pearls
- Garnish: chopped basil

**ITALIAN SAUSAGE PASTA SALAD**
Serves: 4-6 people / Time: 1 hour

In a large pot, boil pasta for 7-9 minutes. Meanwhile, place sausage on Grill Genie, and grill for 20 minutes. Drain pasta and pour into a serving dish. Remove sausage from the pan, and slice. Place sausage back into Grill Genie. Add peppers, tomatoes, tomato paste, olive oil, red wine vinegar and chopped basil. Sauté for 5-7 minutes. Remove from heat and pour over pasta.

- 1 lb spaghetti
- 3 thinly sliced chicken breasts
- 4 tbsp olive oil
- 1 tsp salt
- 1 tsp pepper
- 1 tsp Italian seasoning
- 2 diced tomatoes
- 1 cup roasted red peppers
- 1 cup yellow cherry tomatoes, halved

**Balsamic Glaze:**
- 2 cups balsamic vinegar
- 1/2 cup brown sugar
- 1/4 cup tomato paste
- 4 tbsp olive oil
- 2 tbsp red wine vinegar
- 1 tbsp chopped basil
RED WINE LONDON BROIL
Serves: 6 people / Time: 45 min.

Make shallow slices diagonally across the London Broil. In a small bowl, mix together oregano, pepper, salt, red wine, olive oil, Worcestershire sauce, and garlic. Put aside 1/3 of the mixture, cover and set aside (do not refrigerate). Place the London Broil in a large Ziploc® bag, and pour the remaining mixture in. Seal and refrigerate for 8 hours (or overnight). Place the London Broil in Grill Genie and pour in the left over seasoning mixture. Cook on medium-high for 6-8 minutes each side. Baste the London Broil every 1-2 minutes. [If using a meat thermometer, the internal temperature should reach 125 degrees]. Remove from the heat and let stand for 10 minutes. Carve against the grain into thin slices and serve.

- 1 (2lb) London Broil
- 1 tsp oregano
- 1 tsp pepper
- 1 tsp salt
- 1 cup dry red wine
- 3 tbsp olive oil
- 2 tbsp Worcestershire sauce
- 3 cloves of garlic (minced)
EASY NEW ENGLAND CLAMBAKE

Serves: 6 people / Time: 40 min.

Heat Grill Genie. Layer ingredients in pan, starting with sliced onions, place in lobster, clams, shrimp, then corn. Sprinkle salt, pepper, and Old Bay® seasoning. Place in butter. Pour in white wine and water. Cover with the steam lid and cook on medium-high heat for 25-30 minutes. Lift lid and check for doneness, shrimp should be pink, all clams should be open, and lobster should be bright red.

- 1 lb shrimp
- 12 dozen little neck clams
- 1 lb lobster
- 2 ears of corn, cut into thirds
- 1 onion, sliced
- 1 tsp salt
- 1 tsp pepper
- 1 ½ tbsp Old Bay® seasoning
- 4 tbsp butter
- 2 cups white wine
- ½ cup water
STEAMED FISH
Serves: 2 people / Time: 30 min.

Pour water into pan and make sure the water does not touch the bottom of the steamer plate when inserted.

Place a sheet of parchment paper on the steaming plate. Evenly distribute the mullets and cherry tomatoes on top. Season with salt and pepper. Sprinkle on the olives and basil. Put the steaming plate in the pan. Cover with the lid, bring water to a boil and steam for 6-7 minutes. Unwrap parchment and remove fish for serving. Add a few extra basil leaves to garnish.

- 6 red mullet fillets
- ¾ cup olives (black & green)
- Fresh basil
- ½ lb. cherry tomatoes
- 7 oz. pasta
- [cooking time 9 minutes]
- 1 tbsp. olive oil
- Salt and pepper to taste

MEDITERRANEAN GRILLED STEAK LETTUCE WRAP
Serves: 4 people / Time: 1 hour

Mix together balsamic vinegar, Worcestershire sauce, brown sugar and garlic. Pour into a large Ziploc® bag, and place in skirt steak. Seal and marinate for 30 minutes at room temperature. Heat olive oil in Grill Genie. Place in skirt steak and sprinkle with salt and pepper. Grill for 3-4 minutes on each side. Cut steak into thin slices. In a medium bowl, mix together tomatoes, avocado, gorgonzola, vinegar and olive oil. Place steak strips in lettuce wraps. Spoon salad over steak and serve.

- 1 lb skirt steak, cut into two pieces
- ¾ cup balsamic vinegar
- 1 tbsp Worcestershire sauce
- 1 tbsp brown sugar
- 1 garlic clove, minced
- 1 tsp salt
- 1 tsp pepper
- 1 diced tomatoes
- 1 diced avocado
- 1 cup gorgonzola cheese
- 1 tbsp red wine vinegar
- 1 tbsp olive oil
- 8 lettuce wraps
SESAME HONEY GLAZED WINGS
Serves: 4 people / Time: 45 min.

In a small bowl, mix together honey, sugar, soy sauce, butter, sesame oil, mustard powder and garlic. Place wings in Grill Genie, and pour marinade on top. Cover and cook over medium heat for 15 minutes. Flip wings over and cook for an additional 15 minutes. Sprinkle with sesame seeds and serve.

- 20 chicken wings
- ½ cup honey
- ½ cup brown sugar
- 4 tbsp soy sauce
- 4 tbsp butter, melted
- 1 tbsp sesame oil
- 1 tsp mustard powder
- 1 garlic clove, minced
- 2 tbsp sesame seeds
Stuffed Greek Chicken

Serves: 4 people / Time: 30 min.

In a small bowl, mix together tomatoes, cucumber, onions, olives, red wine vinegar and sour cream. Heat olive oil in Grill Genie. Season chicken breasts with salt and pepper. Partially slice center of the chicken breast to create a pocket (don't cut all the way through). Stuff the chicken breasts with the vegetable mixture. Place on Grill Genie and grill for 6-8 minutes on each side. Meanwhile, mix feta cheese, Greek yogurt, garlic, olive oil and lemon juice in a food processor. Once chicken is done, place on a plate and drizzle creamy feta cheese sauce on top and serve.

Chicken:
- 4 chicken breasts
- 1 tsp salt
- 1 tsp pepper
- 1 tbsp olive oil
- 1 tomato, chopped
- 1/2 cucumber, chopped
- 1/2 red onion, chopped
- 1/2 cup Kalamata olives, sliced
- 1 tbsp red wine vinegar
- 1 1/2 tbsp sour cream

Sauce:
- 6 oz feta cheese
- 1 cup Greek yogurt
- 2 cloves garlic, minced
- 2 tbsp olive oil
- 1 tsp lemon juice

Simple Beef Skillet Burritos

Serves: 4-6 people / Time: 25 min.

Heat olive oil in Grill Genie for 2-3 minutes. Place in ground beef, cook for 5 minutes. Mix in taco seasoning, peppers and onions. Cook for an additional 5-7 minutes. Spoon a layer of ground beef mixture onto half of each tortilla, sprinkle a layer of cheese, and fold in half. Fill all 4 flour tortillas. Rinse and dry Grill Genie. Heat butter in pan for 2 minutes. Place in two folded quesadillas, and grill for 2-3 minutes on each side. Repeat until all 4 quesadillas have been grilled.

Chicken:
- 1 lb ground beef
- 1 green pepper, diced
- 1/2 red onion, diced
- 1 packet taco seasoning

Sauce:
- 2 cups cotija cheese, shredded
- 4 flour tortillas
- 1 tbsp butter
WHITE SPINACH PIZZA
Serves: 4 people / Time: 1 hour

Preheat oven to 425 degrees. In a large bowl, mix together 1 cup of flour, yeast, sugar and salt. Add olive oil and warm water, and stir together. Slowly add 1 cup of flour to mixture. Mix dough together until it’s easy to use. Add additional flour if needed. Mix dough into a ball and coat with olive oil, cover in plastic wrap and place in a warm area for 30 minutes. While dough is rising, cook bacon in Grill Genie, about 5-6 minutes, or until crispy. Remove from pan and place on a paper towel. Once cooled, use hands to crumble bacon. Unwrap dough and knead for 5 minutes, then layer pizza dough in Grill Genie, spreading all the way to the edges. Brush the pizza dough with olive oil, sprinkle salt, pepper and garlic powder. Sprinkle bacon, spinach and fontina cheese on pizza. Bake in preheated oven for 16-18 minutes, or until crust is golden brown.

Pizza Dough:
- ¾ cup warm water
- 1 tsp sugar
- 1 packet instant yeast
- 2 – 2 ½ cups flour
- 1 tsp salt
- 2 tbsp olive oil

Toppings:
- ½ tsp salt
- ½ tsp pepper
- ½ tsp garlic powder
- 1 cup spinach leaves
- 4 slices bacon
- 1 ½ cups fontina cheese, shredded
**CHILI LIME CHICKEN WITH TOMATO AND HERB RICE**

Serves: 4 people / Time: 40 min.

Mix together olive oil, and all seasonings/spices. Rub mixture over chicken breasts. Sprinkle lime zest over chicken. Let sit for 20 minutes. Heat 1 tbsp olive oil in Grill Genie. Place chicken on Grill Genie, and grill for 4-5 minutes on each side. Let rest for 5 minutes. Mix together all rice ingredients. Sliced chicken and serve over rice.

**Chicken Rub:**
- 2 tbsp olive oil
- 1 tsp chili powder
- 1 tsp cayenne pepper
- 1 tsp onion powder
- 1 tsp paprika
- 1 tsp cumin
- 1 tsp pepper
- 2 cloves of garlic, minced
- 2 tbsp fresh lime juice
- lime zest from rind

**Tomato and Herb Rice:**
- 2 cups cooked yellow rice
- ½ cup chicken broth
- 1 diced tomato
- ½ diced red onion
- 1 garlic glove, minced
- ½ tsp ground turmeric
- 1 tsp adobo seasoning
- 1 tsp chopped parsley

**SEARED SALMON AND MANGO SALSA**

Serves: 2 people / Time: 20 min.

Remove skin from mangoes, and slice. Place on Grill Genie and cook for 2 minutes on each side. Remove from pan and let cool. Brush salmon filets with olive oil, sprinkle with salt and pepper, and place on Grill Genie. Grill for 3-4 minutes, flip and grill for another 5 minutes. Meanwhile, dice the grilled mango. In a medium bowl, mix the mango with the peppers, onions, cilantro, lemon and lime juice, and white wine vinegar. Once salmon is done, remove from pan and plate. Cover with mango salsa and serve.

**Salmon Rub:**
- 2 salmon filets
- 2 tbsp olive oil
- 1 tsp salt
- 1 tsp pepper

**Salsa:**
- 2 mangoes
- ½ diced red bell pepper
- 1 small diced jalapeño pepper
- ½ diced red onion
- 1 tbsp freshly chopped cilantro
- 1 tbsp lemon juice
- 1 tbsp lime juice
- 1 tbsp white wine vinegar
MEXICAN GRILLED CORN SALAD

Serves: 4-5 people / Time: 25 min.

Place corn in Grill Genie, and grill for 10-12 minutes, turning every 2 minutes. In a small bowl, mix together olive oil, white wine vinegar, salt, pepper, garlic powder. Once corn is done, slice kernels off the cob. In a large bowl, mix together corn, pepper, tomato, onion and cilantro. Pour vinegar mixture over vegetables and mix together. Squeeze lime juice over corn salad, and serve.

- 5 ears of corn
- 1 diced green pepper
- 1 diced tomato
- ½ diced red onion
- ½ chopped bunch cilantro
- 1 tbsp olive oil
- 2 tbsp white wine vinegar
- 1 tsp salt
- 1 tsp pepper
- 1 tsp garlic powder
- ½ lime
BLUE CHEESE STUFFED BURGER

Serves: 4 people / Time: 30 min.

In a large bowl, mix together ground beef, salt, pepper, garlic powder, and Worcestershire sauce. Split mixture into 8 even balls. In a small bowl, mix together blue cheese and greek yogurt. Shape each ball into 4 inch circles. Push center of 4 burgers down to create indents. Spoon blue cheese mixture into 4 indents, and cover with remaining 4 circles. Pinch sides together. Place 4 burgers on Grill Genie, cover with the lid and grill for 4-5 minutes on each side. Meanwhile, in a small fry pan, melt 1 tbsp butter and sauté onions for 6-8 minutes. Top burgers with sautéed onions and serve.

- 1 lb ground beef
- 1 tsp salt
- 1 tsp pepper
- 1 tsp garlic powder
- 1 tbsp Worcestershire sauce
- 1/4 cup blue cheese
- 1 1/2 tbsp greek yogurt
- 1 white onion, sliced
- 1 tbsp butter

CHEESY EGGPLANT ROLLUPS

Serves: 4-6 people / Time: 1 hour

Preheat oven to 400 degrees. Brush eggplant slices with olive oil and season with salt and pepper. Place eggplant slices in Grill Genie, and grill for 4-5 minutes on each side. Continue until all slices are grilled. While eggplant are cooking, mix ricotta cheese, 1/4 cup parmesan cheese, 1 cup mozzarella cheese, egg, garlic and basil in a small bowl. Remove eggplant from Grill Genie, and place on a clean work surface. Spread cheese mixture onto eggplant slices, and roll up. Pour 1 cup of marinara sauce into Grill Genie. Place rolled eggplant in the pan. Sprinkle remaining marinara sauce and remaining mozzarella and parmesan cheese on top. Cover and place in preheated oven and bake for 15-20 minutes, or until cheese is melted.

- 2 eggplants [sliced vertically into 1/8 inch thick slices]
- 1 tbsp olive oil
- 1 tsp salt & pepper
- salt/pepper for seasoning
- 1 1/2 cups ricotta cheese
- 1/4 cup parmesan cheese
- 1 cups mozzarella cheese
- 1 large egg, beaten
- 1 clove garlic, minced
- 1 tbsp fresh basil [chopped]
- 1 cup marinara sauce
LEMON SHRIMP SKEWERS WITH CITRUS COUSCOUS

Serves: 5 people / Time: 35 min.

Add olive oil, lemon juice, salt, pepper, Italian seasoning and garlic in a Ziploc® bag. Shake bag to combine. Add shrimp to the bag and shake to coat evenly. Let shrimp sit in the marinade for 15 minutes. Meanwhile, combine all couscous ingredients in a medium bowl and mix together. Once marinated, thread the shrimp onto skewers, 4 shrimp per skewer. Place the skewers on Grill Genie and grill for 2-3 minutes on each side. Serve shrimp skewers over the couscous.

Shrimp:
- 5 wooden skewers
- 20 medium shrimp, peeled and deveined
- 3 tbsp olive oil
- 1/4 cup lemon juice
- 1 tsp salt
- 1 tsp pepper
- 2 tsp Italian seasoning
- 1 clove garlic, minced

Couscous:
- 2 cups pearl couscous, cooked
- 2 tbsp lemon juice
- 1 tbsp melted butter
- 1/4 cup raisins
- 2 tbsp pine nuts
- 1 tsp oregano seasoning
- 1 tsp garlic salt
FRUITY NUTELLA® PIZZA
Serves: 4 people / Time: 20 min.

Preheat oven to 425 degrees. In a large bowl, mix together 1 cup of flour, yeast, sugar and salt. Add olive oil and warm water, and stir together. Slowly add 1 cup of flour to mixture. Mix dough together until it’s easy to use. Add additional flour if needed. Mix dough into a ball and coat with olive oil, cover in plastic wrap and place in a warm area for 30 minutes. Knead pizza dough into pan, spreading all the way to the edges. Spoon Nutella® onto pizza, leaving 1/2 an inch along the edge. Place in the oven and bake for 16-18 minutes or until crust is golden brown. While pizza is cooling, slice strawberries and banana. Melt dark chocolate. Lay fruit slices onto pizza, drizzle with the dark chocolate, and sprinkle powdered sugar on top and serve.

Pizza Dough:
- 3/4 cup warm water
- 1 tsp sugar
- 1 packet instant yeast
- 2 – 2 1/2 cups flour
- 1 tsp salt
- 2 tbsp olive oil

Toppings:
- 1 1/2 cups Nutella®
- 1 cup dark chocolate chips
- 6 strawberries
- 1 banana
- Garnish: Powdered sugar

GRILLED BANANA S’MORES
Serves: 5 people / Time: 15 min.

Slice bananas lengthwise, and open up center. Place each banana on a rectangular piece of aluminum foil. Evenly distribute chocolate chips, marshmallows and graham crackers between each banana. Lightly wrap in foil, and place on Grill Genie. Grill on low heat for 8-10 minutes.

- 5 bananas
- 1 cup chocolate chips
- 1 cup mini marshmallows
- 1/2 crushed graham crackers
- Aluminum foil
Grilled Peaches and Cream

Serves: 4-6 people / Time: 25 min.

In a small bowl, combine butter, brown sugar, granulated sugar, cinnamon and nutmeg. Set aside. In a medium bowl, beat heavy cream until it forms stiff peaks. Add in vanilla extract and confectioners’ sugar, and beat to desired consistency. (For best results, place mixer and bowl in freezer for 10 minutes before making whipped cream.) Heat Grill Genie on medium for 2 minutes. Meanwhile, brush vegetable oil on the cut side of the peaches. Place on Grill Genie and grill for 2-3 minutes. Flip the peaches so that the cut side is facing up. Brush the butter/sugar mixture onto the peaches. Cook for an additional 4-5 minutes on low heat. Remove from Grill Genie and top with whipped cream.

Peaches:
- 4 peaches (halved and pitted)
- 1 tbsp vegetable oil
- 4 tbsp melted butter
- ½ tbsp brown sugar
- ½ tbsp granulated sugar
- 1 tsp cinnamon
- ½ tsp nutmeg

Whipped Cream:
- 2 cups heavy cream
- ½ tbsp vanilla extract
- 4 tbsp confectioners’ sugar