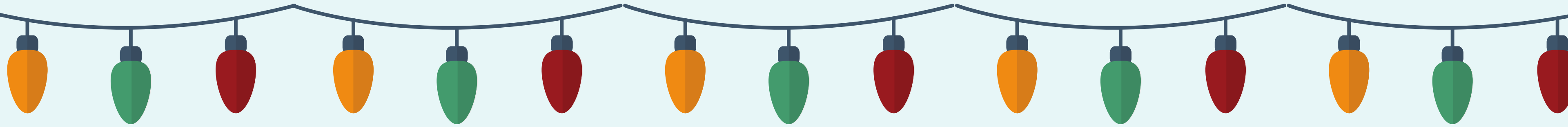


2020 HOLIDAY COOKBOOK

The EngagedMD team's favorite holiday recipes





Oh dear! What a year. We've put together this cookbook to share some of our little joys with you.

Each member of the team has included a recipe of their own and we hope you enjoy these with your loved ones.

**Happy holidays from our family to yours,
The EngagedMD Team**

Syed's Sopapilla Cheesecake



The sopapilla cheesecake is one of my favorite desserts to make (and consume) around the holidays. It's got the creamy texture of the cream cheese combined with the sweet cinnamon-sugar topping that makes this dish an absolute hit at gatherings. The best part about this dish is how quick and easy it is to make.



Syed Abdul Aziz
Director of Product

Ingredients

- 3 (8 ounce) packages cream cheese, softened
- 1 ½ cups white sugar
- 1 ½ teaspoons vanilla extract
- 2 (8 ounce) cans crescent roll dough
- 1/2 cup melted butter
- 1/2 cup white sugar
- 1 teaspoon ground cinnamon
- 1/4 cup sliced almonds

Instructions

1. Preheat an oven to 350 degrees F (175 degrees C)
2. Beat the cream cheese with 1 1/2 cups of sugar, and the vanilla extract in a bowl until smooth
3. Unroll the cans of crescent roll dough, and use a rolling pin to shape the each piece into 9x13 inch rectangles. Press one piece into the bottom of a 9x13 inch baking dish
4. Evenly spread the cream cheese mixture into the baking dish
5. Cover with the remaining piece of crescent dough
6. Drizzle the melted butter evenly over the top of the cheesecake
7. Stir the remaining 1/2 cup of sugar together with the cinnamon in a small bowl, and sprinkle over the cheesecake along with the almonds
8. Bake in the preheated oven until the crescent dough has puffed and turned golden brown, about 45 minutes
9. Cool completely in the pan before cutting into 12 squares

Jeff's Cookie Brittle



This recipe is an Issner family favorite -- a sweet, decadent, take on chocolate chip cookies! Guaranteed results of eating way too much in one sitting.



Jeff Issner
Co-founder & Co-CEO

Ingredients

- 1 cup unsalted butter at room temp
- 1 cup of sugar
- 1 ½ t. vanilla
- 1 t. fine sea salt (I used regular salt)
- 2 cups flour
- 10 ounces semi-sweet chocolate chips

Instructions

1. Preheat oven to 350
2. Line a 10x 15 inch jelly roll pan with parchment paper.
3. With an electric mixer, cream the butter and sugar on medium speed until light yellow and smooth.
4. Add the vanilla and salt.
5. Slowly add the flour and mix until incorporated.
6. Stir in the chocolate chips.
7. Press the dough into a thin, even layer in the prepared pan. It's helpful to cover the dough with a sheet of parchment paper and use a small rolling pin or heavy can to roll it out.
8. Bake for 20-25 minutes or until the cookies are golden brown.
9. Cool completely. Break into pieces with your hands to create uneven shards of cookie brittle. Enjoy!

Ehime's Peach Cobbler Delight



I chose this recipe because I am not a fan of peach cobbler, but actually enjoy this recipe that my sister has tinkered with. Here's a general recipe, but I prefer mine the Southern Sweet way! :)



Ehime Ohue
Customer Success
Associate

Ingredients

- 8 16 ounces of sliced peaches in heavy syrup ~OR~ 3 big cans of peaches
- Cinnamon
- Nutmeg
- Heavy whipping cream
- Buttermilk
- Salt
- Sugar
- Vanilla
- Butter
- Flour
- Baking powder

Instructions

How to Make the Peach Sauce:

1. Drain peach juice into a pot on stove. Turn on medium
2. Add 1/2 cup of sugar, 3 tbsp of cinnamon, 1 tbsp of nutmeg, 1 tsp of vanilla extract, 1 tsp of flour, 3 quarters of a stick of butter
3. Let it cook until it thickens

How to Make the Shortbread:

1. Combine the following: 2 1/2 cups of flour, 3/4 cup buttermilk 3/4 cup heavy whipping cream, 3 tsp of baking powder, 4 tsp of sugar, 1 tsp of salt, half a stick of softened butter
2. Mix all of these ingredients and make dough and then separate and mold into biscuits

Time to Add it All Together! :)

1. Take peaches that are still in can and put in baking dish
2. Take precious peach sauce and drain all over the peaches and take biscuits and put on top (Pro tip- don't use all peach sauce. leave some leftover peach sauce to use as a topping later on). You can flatten biscuits out to make a piece of breading on each bite
3. Cook in oven on 350 for 30-40 minutes or until biscuits rise and turn golden brown. This is best served with your favorite vanilla ice cream (I like Turkey Hill's Homestyle vanilla or New York style vanilla). You could drizzle the leftover peach sauce on your ice cream!

Additional instructions from the chef:

Want it the Southern Sweet (aka low scale diabetes) way?

Try these additions:

- ~ Add a half cup more sugar into peach sauce and cook peaches WITH the sauce for 10 minutes.
- ~ Add another quarter of butter to the dough . Spice it up! Add caramel sauce and/or pecans

Too lazy to make the dough? Try this more "snackable", quick way:

Make the peach sauce, buy Pillsbury ready made crescent rolls, open and reroll the peaches in them, place in baking dish, pour the sauce over the rolls (with a little leftover) and cook in oven for recommended time or until golden brown.

Reed's Beet-Gorgonzola Gnocchi



I don't cook. But sometimes we are asked to go beyond the call of duty. Sometimes all the restaurants are closed, or you're tired of the ones that are walking distance, or you simply need to save money this week. The times when you have to take a long, hard look at your cupboard and say "I guess I can make that work". I like beets. I pretend they're healthy. I don't know if they are but I read a book where they were the secret to immortality. That was a good book. Tom Robbins. Maybe I should write a book...? But first I need to make dinner.



Reed Kelly
Video Production
Manager

Ingredients

- 2 tbsp Olive oil
- 2 cloves Garlic, or a tsp or two from a jar
- 1.5 Cups frozen broccoli
- 1/4 of a red onion
- 2-4 chicken breasts/thighs depending on size
- 1 bag Trader Joe's Gnocchi
- Gorgonzola
- 1 can sliced beets

Instructions

Note: Salt and pepper everything, at every opportunity- to taste

1. Start simmering some olive oil, if you don't cook exclusively with olive oil- take a look in the mirror and ask yourself why
2. Toss some garlic down in that pan, let it cook for a minute. stop paying attention for 7 frickin seconds and let it burn
3. Put the broccoli in- you should have already blanched that, that should have been first. I'm bad at this
4. Dry out that broccoli, singe it a little to get some of the florets crispy
5. Toss in sliced onions
6. You should have been searing chicken breasts this whole time, in a separate pan. I actually prefer dark meat for this recipe but I usually only buy white meat cuz its more versatile, so whatever. But anyway- get them nice and brown without drying them out
7. Once the onions are looking pretty, toss in your pre-packaged Trader Joe's Gnocchi and Gorgonzola
8. Toss that up. get the cheese sauce coating everything.
9. Drain the can of sliced beets
10. Mix in beets + the chicken breasts, shredded
11. Enjoy immediately alone, while watching Hulu. Put the rest in tupperware for tomorrow's lunch

Taylor's Dutch Baby Pancake



We make this every Christmas morning, and it has become a wonderful family tradition.



Taylor Stein
Co-founder & Co-CEO

Ingredients

- 1 cup milk
- 1 cup flour
- 1/2 cup sugar
- 4 large eggs
- 8 Tbs butter

Topping Recommendations

- Lemon and sugar
- Cinnamon and sugar
- Applesauce
- Butter and jam
- Syrup

Instructions

1. Preheat oven to 425 degrees.
2. Whisk together milk, flour, sugar and eggs until smooth (really smooth!)
3. In a large skillet (12x9; cast iron is great if you have it), melt 8 Tbs butter over medium heat until bubbly. Tilt the skillet so the butter coats the bottom and sides well.
4. Pour batter into skillet and let cook for 1 minute; don't stir.
5. Place skillet into oven, bake for ~15 minutes.
6. Dutch baby is done when it is golden brown and puffy (OK for middle to be buttery and soft looking).
7. Serve immediately!

Stephanie's Peanut Butter Temptations



Peanut Butter Temptations are the best of both worlds-- it's a cookie with a Reese's peanut butter cup inside! Pre-pandemic, I brought these into the office several times and the team devoured them! My tips: overfill your mini muffin tins slightly and undercook them slightly for the perfect warm gooey cookies. I also love using the Reese peanut butter cups that are filled with Reese's pieces-- its a surprise in a surprise!



Stephanie Sehnert
Director of Sales

Ingredients

- Reese's Peanut Butter Cups Mini
- 1/2 cup butter, softened
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar packed
- 1/2 Reese's peanut butter
- 1 egg
- 1/2 tsp vanilla extract
- 1-1/2 cup all purpose flour
- 3/4 baking soda
- 1/2 tsp salt

Instructions

1. Heat oven to 375°F. Remove wrappers from candies. Line small muffin cups (1-3/4 inches in diameter) with paper bake cups
2. Beat butter, brown sugar, granulated sugar, peanut butter, egg and vanilla until light and fluffy in large bowl. Stir together flour, baking soda and salt; add to butter mixture, beating until well blended
3. Shape dough into 1-inch balls; place one in each prepared muffin cup. Do not flatten
4. Bake 10 to 12 minutes until puffed and lightly browned; remove from oven. Immediately press peanut butter cup or piece onto each cookie. Cool completely in muffin pan. About 3-1/2 dozen cookies

Megan's Hot Cheesy Crab Dip



Having been born and raised in Maryland, seafood (especially crab) has always been a staple in our household - and the holidays are no exception for incorporating this staple into our celebrations. We put oysters in our stuffing at Thanksgiving, we have a crab cake dinner every Christmas Eve, and (my personal favorite) crab dip is usually served as an appetizer on Christmas Day. This recipe is super easy to make and is sure to be a crowd pleaser!



Megan O'Malley
Customer Success
Manager

Ingredients

- 12 ounces cream cheese, softened
- 8 ounces of sour cream
- 8 ounces shredded velveeta cheese
- 2 tablespoons mayonnaise
- Juice of ½ lemon
- 1 teaspoon yellow mustard
- 1 tablespoon Old Bay seasoning
- Dash garlic powder
- 1 teaspoon Worcestershire sauce
- 1 pound crab meat (fresh or canned)
- Additional cheese for topping

Instructions

1. Preheat oven to 375
2. In large bowl, mix together all ingredients except crab meat and cheese for topping.
3. Fold in crab meat. Put crab mixture in a casserole dish and bake at 375 for 20 minutes.
4. Sprinkle with additional cheese and bake for 5 minutes longer.

Talal's Curry Chili



I won the chili cookoff with this recipe - no big deal.



Talal Munzar
UX/UI Developer

Ingredients

- **2 tablespoons vegetable oil**
- **1 pound ground chicken (or beef)**
- **1/2 cup reduced-sodium chicken broth, divided (or beef broth if using beef)**
- **1 cup chopped sweet onion (red onion if you want that red onion kick)**
- **1 tablespoon finely chopped garlic (or garlic paste)**
- **1 teaspoon grated fresh ginger (or 1 tbsp ginger paste)**
- **3 tablespoons red curry paste, divided (so there a bunch of different curry pastes you can get depending on your heat preference, check the indian aisle at your grocery store. You could also swap out for Thai if you wanna be adventurous)**
- **2 teaspoons garam masala**
- **1/2 teaspoon chili powder**
- **1 teaspoon salt**
- **1 can (13.5 oz) lite coconut milk**
- **1 can (15 oz garbanzo beans, drained, rinsed)**
- **1 can (14.5 oz) Diced Tomatoes, drained (or 4 to 5 fresh roma tomatoes, diced)**
- **1 tablespoon cornstarch**
- **4 or 5 Thai chillies (or small green chili peppers) for an extra kick. (very optional)**
- **Serve with: Chopped cilantro, plain greek yogurt (optional) and warm naan bread (also optional but this is the cherry on top)**

Instructions

- 1. Heat oil in a large saucepan over medium-high heat. Add ground chicken; cook 5 to 7 minutes or until crumbled and no longer pink, stirring occasionally. Remove from pan; set aside**
- 2. Reduce heat to medium; add 1/4 cup broth, onion, ginger, garlic to saucepan. Cook for 5 minutes or until the onion is tender, stirring occasionally.**
- 3. Stir in 2 tablespoons curry paste, garam masala, chili powder and salt; cook 2 to 3 minutes more or until spices are fragrant. Stir in cooked chicken, coconut milk, chickpeas and drained tomatoes. Bring to a boil.**
- 4. Meanwhile, stir together remaining 1/4 cup chicken broth and cornstarch in a small bowl. Stir in cornstarch mixture to the saucepan. Reduce heat and simmer for 10 minutes or until mixture has thickened. Remove from heat; stir in remaining 1 tablespoon curry paste and you're done! Spread some cilantro over it. Serve with warm naan, and yogurt to offset the heat and spices.**

Note: You may adjust curry paste and spice level accordingly. Or if you want an extra kick add Thai Chillies (about 4 or 5) to the mix.

Francesca's Winter Pimms



Pimms is very much a summer drink in the UK and most people drink it during the summer over lemonade at garden parties or watching tennis at Wimbledon but you can also give it a winter twist for an alternative to mulled wine.



Francesca Steyn
UK Lead

Ingredients

- **500ml Pimms (16 oz)**
- **500ml Brandy (16 oz)**
- **1/2 litre Apple Juice (16 oz)**
- **2 Cinnamon Sticks**
- **Slices of apple**
- **Slices of orange**

Instructions

- 1.Heat all ingredients (apart from the fruit) in a pan and let simmer, do not allow to boil.**
- 2.Allow to cool slightly and then add the fruit and serve.**

Daryl's Cilantro & Pepper Pasta



Santa's Cilantro & Pepper Pasta is always a family favorite. A hearty warm dinner for chilly evenings with all the colors of the holidays, perfectly matched with an equally festive Gin Refresher.



Daryl Meyers
Video Production Team

Ingredients

- 4 thin slices cucumber
- 1 sprig fresh mint
- ½ teaspoon white sugar
- 3 dashes orange bitters
- ½ cup frozen tropical fruit medley
- 2 fluid ounces Dry Gin or Vodka
- ½ lime, juiced
- ½ fluid ounce red wine
- Splash club soda, or as needed
- 1 pound pasta (fettuccine or spaghetti are recommended, but use whatever you like)
- 6 tablespoons extra-virgin olive oil
- 8 large cloves garlic , finely chopped
- 2 teaspoons freshly squeezed lemon juice
- Grated zest from 1/2 small lemon
- 1/2 cup minced fresh cilantro (I also do a side of cilantro to add more - so plan on a cup)
- 1/2 – 1 cup grated Parmesan cheese
- Peppadew Peppers (14oz jar) or other red pepper you prefer.

Combine cucumber, mint, sugar, and orange bitters in a highball glass (or whatever you have your morning OJ in); muddle until fragrant. Fill glass with fruit and top with gin/vodka, lime juice, and red wine. Top with club soda and stir.

Ok - now you are ready to cook:

Instructions

1. To make the pasta: In a large pot, bring 4 quarts or whatever looks right, of water to a boil.
2. Your drink should be properly combined at this point... enjoy.
3. Add 1 tablespoon salt, followed by the pasta. Cook until al dente.
4. Reserve 1 cup of pasta cooking water, and drain the pasta.
5. As the pasta boils, have a drink and make the sauce: In a large skillet (large enough to accommodate the pasta), heat oil over medium heat. Add garlic and cook until fragrant and tender, stirring occasionally, 2-3 minutes. Carefully add the reserved pasta cooking water in a slow stream, and simmer until water has reduced by about a third, about 5 minutes.

- 6. Lower the heat and stir in 1/2 teaspoon table salt, lemon juice, lemon zest, and cooked pasta, and toss. Remove from heat and stir in cilantro and Parmesan (start with ½ cup and add more as you wish). Add red peppers as a garnish to complete Santa's Cilantro & Pepper Pasta**
- 8. Serve immediately, after you have made another drink.**
- 9. Leave some for Santa under the tree as he is probably sick to death of cookies, and could use some real food for a change.**

Euan's Banoffee Pie



I chose banoffee pie because it's one of my favorite desserts and it's featured in my favorite Christmas Movie "Love Actually"!



Euan Howard-Sorell
Onboarding Specialist

Ingredients

- 1-1/4 cups all purpose flour
- 1/4 cup confectioners' sugar
- 1/2 tsp fine sea salt
- 2 sticks plus 2 tsp cold unsalted butter, cubed
- 3 tsp cold water
- 1 large egg yolk
- 1/2 cup packed dark brown sugar
- 1 cup dulce de leche
- One 3 1/2-ounce dark chocolate bar, finely chopped
- 3 large bananas
- 1 cup heavy cream

Recipe

1. In a large bowl, whisk the flour with the confectioners' sugar and salt. Using a pastry blender or 2 knives, cut in 1 stick plus 2 tablespoons of the butter until the mixture resembles coarse meal with some pea-size pieces of butter remaining. Stir in the cold water and egg yolk until the dough just comes together. Scrape the dough out onto a work surface and pat into a disk. Wrap the dough in plastic and refrigerate for 1 hour.
2. Preheat the oven to 350°. On a lightly floured work surface, roll out the dough to a 12-inch round, a scant 1/4 inch thick. Ease the dough into a 9-inch pie plate. Trim the overhang to 1 inch and fold it under itself. Crimp the edge and freeze until firm, about 15 minutes.
3. Line the crust with parchment paper and fill with pie weights or dried beans. Bake for about 20 minutes, until the crust is barely set. Remove the parchment and pie weights and bake for 20 to 25 minutes longer, until the crust is lightly browned; prick the bottom of the crust lightly to deflate it if it puffs up. Let cool.
4. Spread the dulce de leche filling in the crust and top with the sliced bananas. In a large bowl, using a hand mixer, beat the cream until firm. Pile the whipped cream on the pie and refrigerate for at least 3 hours, until the filling is set. Cut into wedges and serve.

TK's Most Decadent No-Bake Cheesecake



This recipe is based on one from Yotam Ottolenghi's cookbook Simple, but I've made a few changes to really make it my own, switching up the crust and adding more lemon. I discovered this recipe only recently, but it's already become one of my favorites and will definitely be making its way into my holiday dessert rotation.



Taylor Kniffin
Director of Customer
Success

Ingredients

- 2 cups plus 2 tbsp Greek yogurt (500g)
- 1 package of Biscoff cookies (about 200g)
- 1/4 cup unsalted butter (melted)
- 1 1/2 tbsp thyme
- 14 oz cream cheese (room temp)
- 1/4 cup plus 1 tbsp confectioners' sugar
- 1 lemon, zested (original recipe calls for 1tsp, but I use more, about 1 1/2-2 tsp)
- 5 1/4 oz white chocolate
- 3 tbsp honey

Recipe

1. Line a 9-in springform pan with parchment paper or, if you don't have a springform cake pan, butter a pie dish
2. This is the messy part-- line a sieve with a clean kitchen towel and spoon in the yogurt. Picking up the sides of the towel (either over a bowl or over the sink), squeeze the yogurt into a ball, discarding as much liquid as possible. You'll want about 1 2/3 cups of thickened yogurt leftover. Set aside
3. Put the entire pack of Biscoff cookies in a plastic Ziplock and, using a rolling pin, crush them until you have fine crumbs. Mix with the butter and 1 tbsp of the thyme. Spoon into your cake pan or pie dish, spread evenly, and set in the fridge
4. Using either a stand mixer or a handheld mixer, mix the cream cheese, strained yogurt, confectioners' sugar, and lemon zest until smooth
5. Melt the chocolate. Do this using either a double broiler or, if need be, in a saucepan over low heat, stirring constantly to ensure it doesn't burn. Mix into the cream cheese mixture
6. Spoon the chocolate and cream cheese mixture into your cake pan or pie dish, spreading evenly, and then refrigerate for at least 2 hours (or up to 2 days)
7. Before serving, warm the honey in a small saucepan, mix with the remaining thyme leaves, and drizzle over the top of the cheesecake
8. Serve and share!

Adam's Oven Roasted Chicken Thighs in Creamy Sauce



This dish isn't very difficult to cook and my whole family loves it!



Adam Daniels
Software Developer

Ingredients

- 6–8 Large Chicken thighs
- 2 tbsp. Olive oil
- 1 tbsp. Kosher salt
- 1 tbsp. Coarse black pepper
- 3 sprigs thyme
- 1 medium onion, diced
- 3 garlic cloves, minced
- 3 ½ c. heavy cream
- ½ c. Parmesan Cheese, freshly grated
- ½ c. sun dried tomatoes
- 5 oz. baby spinach
- ½ lemon

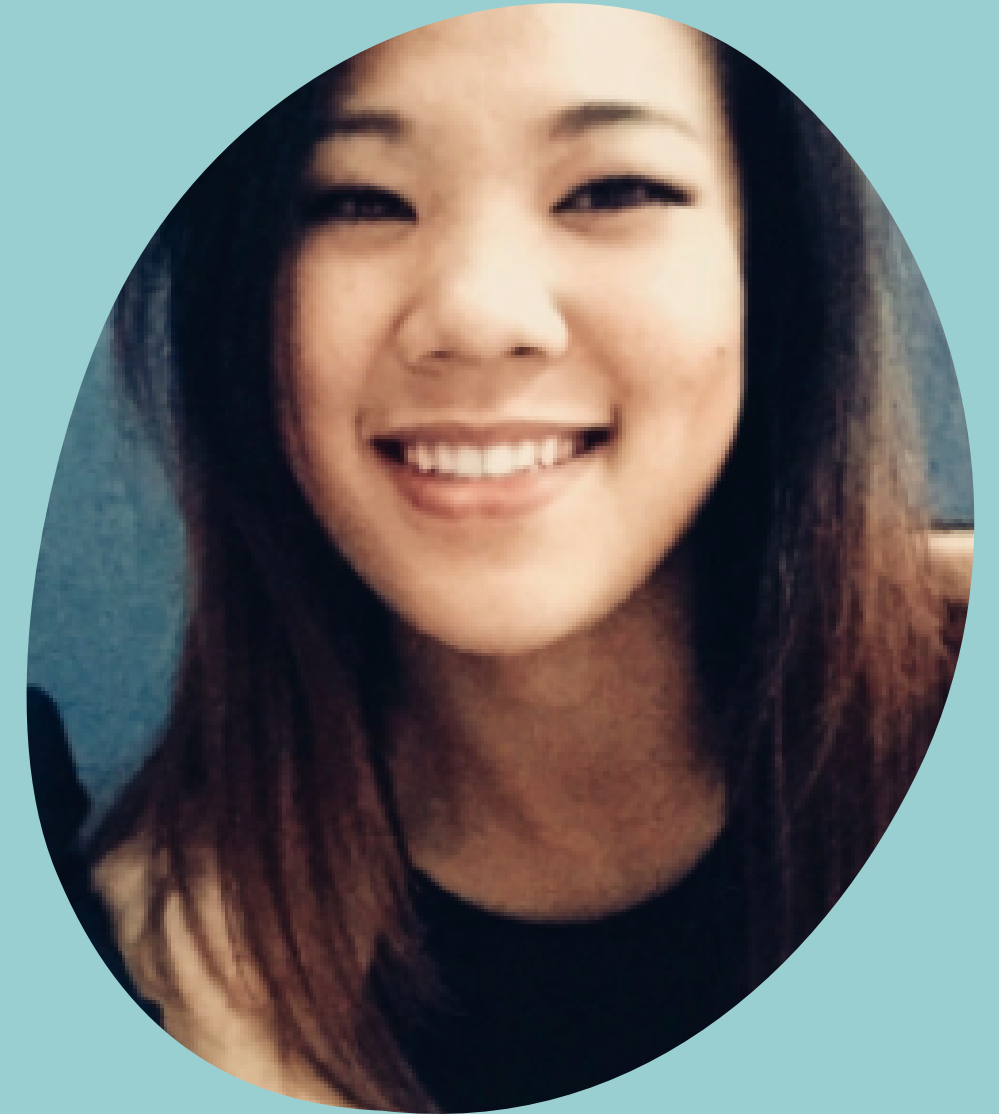
Recipe

1. Preheat oven to 400 Degrees.
2. In a large heavy duty skillet, place the chicken thighs around the pan and one in the middle.
3. Brush the top of the chicken thighs with olive oil and sprinkle with kosher salt and pepper. Remove the leaves of the thyme stem and sprinkle on top of the chicken. Place in the oven and allow to roast for 30-40 minutes, until skin is golden brown. Remove from oven and place on top of the stove. Turn burner on medium-high heat.
4. Using tongs, remove the chicken thighs from skillet and set aside on plate and leave the fat dripping in pan. With the heat from the burn turn on, add the diced onion in the skillet and cook in the fat drippings for 5-7 minutes until soft and translucent. Add the garlic and cook for 2-3 minutes.
5. Using a whisk and whisk in the heavy cream into the pan until the cream and drippings combine as a sauce. Add the cheese and whisk until completely melted. Add the sun-dried tomatoes and baby spinach and stir until spinach is wilted and cooked in the sauce. Return the chicken thighs back to the pan with sauce, squeeze the lemon juice over the thighs, and turn the heat down to a simmer heat and allow to cook in the sauce for 10 minutes before serving.

Nyla's Mango Sticky Rice



I'm from Thailand where there isn't such a thing as winter. Mango sticky rice is what I ate year round when I lived there. I began making it every Holiday for my friends and family when I moved here and they absolutely love it.



Nyla Meelarb
Sales Development
Representative

Ingredients

- 1 1/2 cups sweet rice
- 1-1/3 cups well-stirred canned unsweetened coconut milk
- 1/3 cup plus 3 tablespoons sugar
- 1/4 teaspoon salt
- 1 tablespoon sesame seeds, toasted lightly
- large mango, peeled, pitted, and cut into thin slices (at least 24)

Instructions

1. In a bowl wash rice well in several changes of cold water until water is clear. Soak rice in cold water to cover overnight.
2. Drain rice well in a sieve. Set sieve over a large deep saucepan of simmering water (sieve should not touch water) and steam rice, covered with a kitchen towel and a lid, 30 to 40 minutes, or until tender (check water level in pan occasionally, adding more water if necessary).
3. While rice is cooking, in a small saucepan bring 1 cup coconut milk to a boil with 1/3 cup sugar and salt, stirring until sugar is dissolved, and remove from heat. Keep mixture warm.
4. Transfer cooked rice to a bowl and stir in coconut-milk mixture. Let rice stand, covered, 30 minutes, or until coconut-milk mixture is absorbed. Rice may be prepared up to this point 2 hours ahead and kept covered at room temperature.
5. While rice is standing, in cleaned small pan slowly boil remaining 1/3 cup coconut milk with remaining 3 tablespoons sugar, stirring occasionally, 1 minute. Transfer sauce to a small bowl and chill until cool and thickened slightly.
6. To serve, mold 1/4 cup servings of sticky rice on dessert plates. Drizzle desserts with sauce and sprinkle with sesame seeds. Divide mango slices among plates.