

## Ginger Spaghetti Salad

### Ingredients:

1 package of spaghetti	1 English cucumber, chopped
1 cup of frozen shelled edamame	1 medium sweet red pepper, chopped
1 teaspoon of ginger	1 small sweet yellow pepper, chopped
1 cup of sesame ginger salad dressing	1 small red onion, finely chopped
3 cups of cubed cooked chicken breast	3 green onions, sliced

### Directions:

1. Cook spaghetti according to package directions, adding edamame during the last 5 minutes of cooking. Rinse in cold water and drain well. Meanwhile, stir ginger into salad dressing.
2. In a large bowl, combine spaghetti, chicken, cucumber, peppers and red onion. Add dressing; toss to coat. Sprinkle with green onions.

Website URL: <https://www.tasteofhome.com/recipes/gingered-spaghetti-salad/>

## Garlic-Ginger Turkey Tenderloins

### Ingredients:

3 tablespoons of brown sugar	1/2 teaspoon of pepper
2 tablespoons & 2 teaspoons of soy sauce	1 cup of chicken broth
2 tablespoons of ginger	1 package of turkey breast tenderloins
6 garlic cloves, minced	1 tablespoon of cornstarch

### Directions:

1. Preheat oven to 375°. In a small saucepan, mix 2 tablespoons brown sugar, 2 table-spoon soy sauce, ginger, garlic and pepper.
2. Place turkey in a 13x9-in. baking dish coated with cooking spray; drizzle with half of the soy sauce mixture. Bake, uncovered, until a thermometer reads 165°, 25-30 minutes.
3. Meanwhile, add cornstarch and the remaining brown sugar and soy sauce to the re-maining mixture in saucepan; stir until smooth. Stir in broth. Bring to a boil; cook and stir until thickened, 1-2 minutes. Cut turkey into slices; serve with sauce.

Website URL: <https://www.tasteofhome.com/recipes/garlic-ginger-turkey-tenderloins/>

## Cilantro Ginger Carrots

### Ingredients:

1 tablespoon of butter	2 tablespoons of chopped cilantro
1 pound of carrots, sliced diagonally	1/2 teaspoon of salt
1 1/2 teaspoons of ginger	1/4 teaspoon of pepper

### Directions:

1. In a large cast-iron or other heavy skillet, heat butter over medium-high heat. Add carrots; cook and stir until crisp-tender, 4-6 minutes. Add ginger; cook 1 minute longer. Stir in cilantro, salt and pepper.

Website URL: <https://www.tasteofhome.com/recipes/cilantro-ginger-carrots/>

## Chocolate Gingersnap Cookies

### Ingredients:

1/2 cup of butter, softened	3 1/4 teaspoons of ginger
1/2 cup of packed light brown sugar	1 teaspoon of baking soda
1/4 cup of molasses	1 teaspoon of cinnamon
1 tablespoon of water	1/4 teaspoon of nutmeg
1/4 teaspoon of ground cloves	1 1/2 cups of all-purpose flour
7 ounces of semi sweet chocolate, finely chopped	
1 tablespoon of baking cocoa	1/4 cup of coarse sugar

### Directions:

1. In a large bowl, cream butter and brown sugar until light and fluffy, 5-7 minutes. Beat in the molasses, water and gingerroot. Combine the flour, cocoa, ginger, baking soda, cinnamon, nutmeg and cloves; gradually add to creamed mixture and mix well. Stir in chocolate. Cover and refrigerate until easy to handle, about 2 hours.
2. Shape dough into 1-in. balls; roll in sugar. Place 2 in. apart on greased baking sheets.
3. Bake at 350° until tops begin to crack, 10-12 minutes. Cool for 2 minutes before removing to wire racks.

Website URL: <https://www.tasteofhome.com/recipes/chocolate-gingersnaps/>