

# Mandarin Orange Cake

This mandarin orange cake is super easy to make with yellow cake mix and mandarin oranges. The frosting is made with pineapple, pudding mixture, and whipped topping.

Recipe by **Ellen** | Updated on July 21, 2022

**Prep Time:** 20 mins

**Cook Time:** 1 hrs

**Additional Time:** 30 mins

**Total Time:** 1 hrs 50 mins

## Ingredients

- 1 (15.25 ounce) package yellow cake mix
- 1 (11 ounce) can mandarin orange segments
- 4 large eggs
- 1 cup vegetable oil
- 1 (20 ounce) can crushed pineapple with juice
- 1 (8 ounce) container frozen whipped topping, thawed
- 1 (3.5 ounce) package instant vanilla pudding mix

## Directions

### Step 1

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch baking pan.

### Step 2

Combine cake mix, mandarin oranges with juice, eggs, and oil in a large bowl; beat with an electric mixer until smooth. Pour batter into the prepared pan.

### Step 3

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 35 to 40 minutes. Set aside to cool for at least 30 minutes.

### Step 4

Beat pineapple with juice, whipped topping, and dry pudding mix together in a large bowl until blended. Spread on cooled cake.

## Nutrition Facts

Per serving: 337 calories; total fat 20g; saturated fat 5g; cholesterol 42mg; sodium 287mg; total carbohydrate 38g; dietary fiber 1g; total sugars 27g; protein 3g; vitamin c 6mg; calcium 52mg; iron 1mg; potassium 93mg

# Citrus Cheesecake

A great tasting citrus cheesecake with a marmalade glaze. Garnish with orange slices and sprigs of mint.

Recipe by **NATHAN14** | Updated on July 14, 2022

**Prep Time:** 30 mins

**Cook Time:** 1 hrs 10 mins

**Additional Time:** 20 mins

**Total Time:** 2 hrs

## Ingredients

- 1 egg yolk
- 1 tablespoon fresh lemon juice
- 1 teaspoon grated lemon zest
- ¼ teaspoon vanilla extract
- 1 ¼ cups all-purpose flour
- ⅓ cup white sugar
- ½ cup butter, room temperature
- 1 egg white
- 3 (8 ounce) packages cream cheese
- 1 ⅔ cups white sugar
- 2 tablespoons cornstarch
- 1 tablespoon fresh lemon juice
- 1 tablespoon grated orange zest
- 2 teaspoons grated lime zest
- 1 ½ teaspoons grated lemon zest
- ½ teaspoon vanilla extract
- 3 eggs
- 1 cup sour cream
- ⅔ cup orange marmalade
- 2 teaspoons fresh lemon juice

## Directions

**Step 1**

Preheat oven to 450 degrees F (230 degrees C). Butter a 9 inch springform pan. In a small bowl, whisk together egg yolk, 1 tablespoon lemon juice, 1 teaspoon lemon peel and 1/4 teaspoon vanilla. In the bowl of a food processor, combine flour and 1/3 cup sugar. Add butter and process until coarse crumbs form. With machine running, add yolk mixture and blend until moist clumps form. Press dough onto bottom and 1 1/2 inches up sides of prepared pan. Freeze crust 10 minutes.

**Step 2**

Brush crust lightly with egg white. Bake until crust is pale golden, about 15 minutes. Cool on rack while preparing filling. Reduce oven temperature to 350 degrees F (175 degrees C).

**Step 3**

In a large bowl, beat cream cheese and 1 2/3 cups sugar until smooth. Beat in cornstarch, 1 tablespoon lemon juice, orange zest, lime zest, 1 1/2 teaspoon lemon zest and 1/2 teaspoon vanilla. Beat in eggs one at a time, then stir in sour cream. Pour filling into crust.

**Step 4**

Bake in the preheated oven for 55 to 60 minutes, or until puffed and cracked around edges and center moves only slightly when pan is gently shaken. Allow to cool to room temperature, then refrigerate overnight.

**Step 5**

In a saucepan over medium heat, boil marmalade and 2 teaspoons lemon juice until slightly reduced, about 2 minutes. Spread warm glaze on top of cake. Chill cake 10 minutes. Remove pan sides and transfer cake to serving plate.

## Nutrition Facts

---

Per serving: 556 calories; total fat 33g; saturated fat 20g; cholesterol 154mg; sodium 264mg; total carbohydrate 59g; dietary fiber 1g; total sugars 44g; protein 8g; vitamin c 4mg; calcium 89mg; iron 2mg; potassium 147mg

# Sweet and Spicy Pork and Napa Cabbage Stir-Fry with Spicy Noodles

A Thai sweet chili sauce gives this pork cabbage stir-fry dish a sweet and spicy flavor that my kids love. You can adjust the heat level by adding more or less sauce or adding additional red pepper flakes if you like it hot.

Recipe by **thriftybob** | Updated on January 27, 2023

**Prep Time:** 30 mins

**Cook Time:** 15 mins

**Total Time:** 45 mins

## Ingredients

- 12 ounces dry Chinese noodles
- 3 tablespoons soy sauce
- $\frac{3}{4}$  cup sweet chili sauce
- $\frac{1}{2}$  teaspoon garlic powder
- $\frac{1}{4}$  teaspoon ground ginger
- 3 tablespoons sesame oil
- $\frac{1}{2}$  cup soy sauce
- $\frac{1}{2}$  teaspoon garlic powder
- 1 (1 pound) pork loin, cut into 2-inch strips
- 2 tablespoons cooking oil
- 2 onions, cut into bite-size pieces
- $\frac{1}{8}$  teaspoon crushed red pepper flakes
- 3 tablespoons sweet chili sauce
- 3 cups chopped napa cabbage
- $\frac{3}{4}$  cup sliced celery
- 1 cup sliced carrots
- 3 red bell peppers, chopped
- 2 teaspoons cornstarch
- $\frac{1}{4}$  cup cold water

## Directions

**Step 1**

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in noodles and return to a boil. Cook pasta uncovered, stirring occasionally, until cooked through but still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

**Step 2**

Whisk together 3 tablespoons soy sauce, 3/4 cup sweet chili sauce, 1/2 teaspoon garlic powder, ground ginger, and sesame oil in a large bowl; add drained noodles and toss to coat; set aside.

**Step 3**

Whisk together 1/2 cup soy sauce and 1/2 teaspoon garlic powder in a large bowl; add pork and stir to coat. Allow to marinate 5 minutes.

**Step 4**

Heat cooking oil in a wok or a large, deep skillet over medium-high heat. Add pork, onions, and red pepper flakes; cook until pork is browned completely. Stir in 3 tablespoons sweet chili sauce, napa cabbage, celery, carrots, and bell peppers; cook and stir until vegetables are heated through, about 5 minutes.

**Step 5**

Whisk together cornstarch and water in a bowl; add to stir-fry, stirring until mixture thickens. Serve stir-fry over noodles.

**Editor's Note:**

Please note differences in ingredient amounts when following the magazine version of this recipe.

**Nutrition Facts**

---

Per serving: 527 calories; total fat 19g; saturated fat 4g; cholesterol 36mg; sodium 2131mg; total carbohydrate 73g; dietary fiber 12g; total sugars 19g; protein 22g; vitamin c 91mg; calcium 96mg; iron 4mg; potassium 613mg

# Ginger-Citrus Ahi Tuna Marinade

A very simple and delicious marinade for ahi, or any kind of tuna.

Recipe by **barefoot77** | Updated on February 11, 2022

**Prep Time:** 5 mins

**Total Time:** 5 mins

## Ingredients

¼ cup soy sauce

¼ cup sesame oil

1 medium orange, juiced

1 (2 inch) piece fresh ginger, minced

2 cloves garlic, minced

## Directions

### Step 1

Whisk soy sauce and sesame oil together in a small bowl. Stir in orange juice, ginger, and garlic until well combined.

## Cook's Notes:

I like to use freshly squeezed orange juice, but any fresh citrus juice would be delicious.

To use: Pour marinade over 2 ahi tuna steaks in a resealable bag. Seal the bag, and refrigerate for 1 hour. Marinating too long will overpower the fish with soy sauce. When ready to cook, remove from the refrigerator and cook as desired.

I like to cook tuna in a hot cast iron grill pan for about 2 minutes per side for medium-rare.

## Nutrition Facts

Per serving: 306 calories; total fat 27g; saturated fat 4g; sodium 1805mg; total carbohydrate 14g; dietary fiber 2g; total sugars 9g; protein 3g; vitamin c 46mg; calcium 46mg; iron 1mg; potassium 257mg