



# Classic 30-Minute Meals: The All-Occasion Cookbook

*Rachael Ray*

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## Classic 30-Minute Meals: The All-Occasion Cookbook Rachael Ray

A collection of Rachael Ray's 30-Minute Meals. It features over 150 meals selected from 8 of Rachael's titles.

## Classic 30-Minute Meals: The All-Occasion Cookbook Details

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Author : Rachael Ray

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# **From Reader Review Classic 30-Minute Meals: The All-Occasion Cookbook for online ebook**

## **Kim says**

love Rachael Ray, and there are so many recipes in this that I can't wait to try!

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## **Holliann says**

Needs more pictures, but I like it.

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## **Lyn says**

Love her receipes, love her TV show. I collect more cookbooks than I will ever use, but it is great to have them on hand whenever I need a new receipe.

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## **? Briansgirl (Book Sale Queen)? says**

I just really don't care for Rachel Ray's cookbooks. I never find anything in them my family would eat as they are all rather exotic sounding. Many call for meats, cheeses or vegetables that are hard to find here and kids certainly aren't going to be interested in say Eggplant "Caviar".

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## **Hope Decker says**

30 minutes in Rachael Rae time is all i have to say. I have loved everything i've made from her book but if you don't have the equipment of the techniques down pat i find the meals often take me somewhere closer to 45 minutes.

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## **Melissa says**

Just got this book as a late Christmas present. There are some interesting sounding recipes in here I'm looking forward to trying.

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## **Kim says**

Easy recipes and yummy

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## **Barb Bailey says**

This is a great cookbook. I would recommend it especially to young working people who do not have a lot of time to cook but want healthy delicious meals.

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## **Steven Peterson says**

This is a useful compilation of 30-minute meals from Rachael Ray. The book is nice and glossy, with many pictures of Ms. Ray, from childhood to present that help to personalize the volume. As most readers know, she has had shows on television, featuring her cooking suggestions as well as a more recent talk show. But that is secondary. The primary task of any cookbook is to provide interesting and doable recipes. Let's take a look at what is within this book.

First, and this is something important to me, there are lots of recipes! Often, in fact, two to a page.

Second, there is quite a variety of recipes--from pizza (Puttanesca pizza) to other pasta dishes (Pasta al Forno) to meat dishes (e.g., maple-mustard pork chops with grilled apples) to vegetable dishes (Seared greens with red onion and vinegar) to deserts (Black-and-white ice cream sandwiches). And so on. Characteristics of her recipes include the liberal call for "evoo" (extra virgin olive oil). Also, she uses a wide array of herbs and spices that "spice up" the recipes nicely.

A couple quick examples. . . . "My Sister Ria's Lazy Chicken." This features boneless chicken breasts, evoo, thinly sliced potatoes, thinly sliced onions, crushed tomatoes, small zucchini thinly sliced, and accompanying elements, such as a "couple glugs" (ugh) of white wine, Montreal steak seasoning, basil, oregano, and Italian cheese (shredded). Key point: These are easy to acquire ingredients. The instructions are straightforward; this is a 30-minute dish that will satisfy. I have made this for my family, who are often picky in their tastes, and the end result was appreciated by all.

A simple dish for watching sporting events on TV. "Pigskin Potatoes." Ingredients: Potatoes, evoo, and Montreal steak seasoning. Get the oven heated up to 425 degrees. Slice the potatoes lengthwise into thin wedges. Toss the outcome with evoo, to coat. Then, sprinkle on seasonings to one's taste and put wedges onto a cookie sheet. Finally, stick them in the oven until golden brown. Tasty munchies during a television session with football and other sporting events.

And so on. . . .

In short, this is, first, a nice introduction to the cooking style of Rachael Ray. Second, and more important, there are a lot of easy to make and tasty dishes presented in this volume. Not all are as easy, of course. But, in the end, this is a welcome addition to my library of cookbooks.

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## **amy says**

I have learned that cooking (relatively, considering the reality of McDonalds) can be quick, simple, fun, and delicious. There are some creative recipes in there, plus her instructions are easy to follow. Favorite recipes so far include the meatloaf, mac 'n cheese, and honey lime chicken. Thanks Ray, for the gift!

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## **Summer says**

Fabulous chicken taco recipe.

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## **Amy says**

My sister gave me this cookbook a couple years ago for my birthday. I'm a big RR fan and I love this book. I haven't made a ton of recipes yet but have enjoyed the ones I have tested. It has some great pictures in it too. :)

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## **Anna says**

i find Rachael Ray pretty annoying... her "\$40 a Day" show is annoying with all the yum-o's and terrible tips, but this book takes all the cute perkiness of her and leaves her giggles on the dumb box. The cookbook is structured simply by Everyday, Parties, Date Nights, and Kid Chefs. The appetizer/sides, entree, drink and dessert parings alleviate the sometimes daunting task of having to plan out a meal. Look past the corny nicknames like You-Won't-Be-Single-for-Long Vodka Cream Pasta and Whatever-Your-Garden-Grows-Salad and you'll find a decent mix cuisines (even a fair amount of veggie), all easy to cook.

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## **Amy says**

These meals take more than 30 minutes!

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## **Leah says**

We're a family of two and we eat a vegetarian diet, but I found most of the recipes in this collection were easily modified if they called for meat, poultry or pork. One of our favorites, that we make at least once a week, is the Spaghetti with Zucchini and Garlic, YUM-O! Not all of the recipes we tried were hits, though. Part of the fun with any cookbook is getting to make meals together and finding a new favorite dish (or dishes).

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