

Lazy Dinners



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Poor Man's Hamburger Steaks



Poor Man's Hamburger Steaks

Serves 8

Ingredients

- 2 pounds ground beef
- 1 ½ cups saltine crackers crushed
- 1 cup whole milk
- ½ teaspoon Italian seasoning
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon paprika
- ¼ teaspoon cayenne
- Salt and pepper to taste for the patties
- 1 cup flour for dredging or more if needed
- Salt and pepper to taste for the flour dredge
- 2 tablespoon butter
- 1 tablespoon olive oil

For the gravy:

- 2 cans 10.75 oz condensed cream of mushroom soup
- 1 ½ cups whole milk
- 1 ½ tablespoons fresh parsley chopped

Instructions

1. Preheat oven to 350 degrees and spray a 9x13-inch baking dish with nonstick spray.
2. In a medium bowl, whisk together the cream of mushroom soups and milk and then stir in the chopped parsley. Set aside.
3. In a large bowl, combine the ground beef, crushed saltines, milk, Italian seasoning, garlic, onion powder, paprika, and cayenne pepper. Season with salt and pepper to taste.
4. Using a spoon or your hands, combine the ingredients until mixed. Gently form into even-sized patties.
5. Place 1 cup of flour in a shallow dish. Season the flour with salt and pepper. Dredge all the patties in the flour.
6. Heat a large skillet over medium-high heat and melt the butter and add the olive oil. Once hot, sear patties on both sides until golden brown. Work in batches. It will continue cooking in the oven.
7. Transfer the browned patties to the greased baking dish. Pour the gravy evenly over the top of the patties. Cover the dish with aluminum foil.
8. Place baking dish in the oven and bake for 30-40 minutes or until cooked through.

The Best Meatloaf



The Best Meatloaf

Serves 6

Ingredients

For the meatloaf:

- 2 eggs
- 1 cup bread crumbs
- 1 onion chopped
- 2 lbs lean hamburger
- 1/2 cup milk
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 tablespoon Worcestershire sauce
- 1 tablespoon Dijon mustard
- 1 tablespoon tomato paste
- 2 teaspoons minced garlic
- 1 teaspoon garlic powder

For the sauce:

- 1/2 cup ketchup
- 2 tablespoons brown sugar
- 1 tablespoon Worcestershire sauce

Instructions

1. Place all of the meatloaf ingredients in a large bowl and mix them together using a spoon or your hands.
2. Shape the meat mixture into a loaf and place it in a well-greased bread pan.
3. Make the sauce by combining the ketchup, brown sugar, and Worcestershire sauce in a small saucepan and bringing it to a boil for 2 – 3 minutes. Pour half of the sauce over the meatloaf.
4. Bake your meatloaf in the oven at 400 degrees for 30 minutes. Remove it from the oven to add the second half of the sauce and then bake it for 45 more minutes. The internal temperature of the loaf should be 160 degrees when it's fully cooked. Let your meatloaf rest for a few minutes before slicing & serving.

Shepherd's Pie



Shepherd's Pie

Serves 10

Ingredients

For mashed potato topping:

- 2 pounds potatoes peeled and cut into big chunks
- 4 tablespoon butter half a stick
- ¼ cup sour cream
- ¼ to ½ cup milk
- Salt and pepper to taste

For the filling:

- 1 pound ground beef
- 1 small onion diced
- 2 cloves garlic minced
- 2 cups of frozen peas carrots and corn medley
- 2 tablespoon flour
- ½ cup beef broth
- 1 tablespoon tomato paste
- 1 tablespoon Worcestershire sauce
- 1 teaspoon rosemary
- 1/2 teaspoon thyme
- 1 bay leaf

Instructions

1. Boil the potatoes in water to cover until fork tender and then drain the water. Add the butter, sour cream, milk and salt and pepper to taste and mash the potatoes with a hand masher or mixer until you reach your favorite mashed potato consistency. Set aside.
2. In a large skillet brown the ground beef along with the onions and garlic. Drain any excess grease.
3. To the same skillet add 2 cups of the frozen vegetables, cook for about 5-7 minutes, stirring occasionally.
4. Sprinkle the flour over the meat and veggies and stir to mix.
5. Then add the beef broth, Worcestershire sauce, rosemary, thyme, and bay leaf. Bring to a simmer and then reduce heat to low. Cook uncovered for 10 minutes, adding additional broth if necessary to prevent the meat from drying out.
6. Remove from heat. Spread the meat mixture in an even layer in a 9x13 dish that has been sprayed with nonstick spray.
7. Top the meat with the mashed potatoes making an even layer of potatoes. You can get all fancy and pipe the potatoes onto the meat or you can use a spoon and spread the potatoes evenly and then use a fork to make designs and ridges in the potatoes. These little ridges will brown nicely!
8. Place the dish in the oven and bake for 30 minutes until brown and bubbly. You can place it under the broiler for a few minutes to brown the potatoes more if necessary.

Crockpot Chili



Crockpot Chili

Serves 10

Ingredients

- 1 tablespoon olive oil or other cooking oil
- 1 onion
- 1 green bell pepper
- 3 cloves of garlic
- 2 pounds ground beef I use 80/20
- 1 15.5 oz can of kidney beans
- 1 15.5 oz can of chili hot beans
- 2 14.5 oz cans of diced tomatoes
- 1 8 oz can of tomato sauce
- 3 tablespoons chili powder divided
- 2 tablespoons cumin
- 1 tablespoon onion powder
- 1 tablespoon brown sugar
- 1/2 tablespoon garlic powder
- 1/2 tablespoon salt

Instructions

1. Dice onion, green peppers, and garlic.
2. Heat oil in a large pan and sauté 2-3 minutes. Add ground beef and cook until almost browned.
3. Sprinkle 2 tablespoons of chili powder over ground beef and continue cooking until the meat is done.
4. Add meat and remaining ingredients to slow cooker and stir well to combine.
5. Cook on low for 4 hours.

Taco Bake



Taco Bake

Serves 8

Ingredients

- 1.5 pounds ground beef
- 1 chopped onion
- 1 package taco seasoning mix
- 10 oz can Rotel not drained
- 2.25 oz can sliced black olives
- 15 oz can of corn drained
- 4 taco size flour tortillas
- 2 cups cheddar cheese divided

Instructions

1. Place the ground beef in a skillet along with the onions and cook until beef is browned and onions are tender. Stir in the package of taco seasoning along with the amount of water indicated on the package directions. Cook for 8-10 minutes. Next add the Rotel, olives, and corn.
2. Spray the bottom of a 9x13 dish with nonstick spray. Place tortillas on the bottom of the dish. Spread half of the meat mixture evenly over the tortillas. Next, sprinkle one cup of cheese over the meat layer. Then add another layer of tortillas, the rest of the meat on top of the tortillas and the last cup of cheese on top of the meat.
3. Bake at 350 degrees until bubbly, about 20 minutes.
4. Serve with sour cream and other taco toppings as desired.

Tuna Casserole



Tuna Casserole

Serves 6

Ingredients

- 6 oz egg noodles cooked
- 1 cup frozen peas
- 2 cans tuna drained (5 oz each)
- 1 can cream of mushroom soup
- 1.5 cups shredded mozzarella cheese divided (1 $\frac{1}{4}$ cups and $\frac{1}{4}$ cup)
- $\frac{1}{2}$ tsp celery salt
- $\frac{1}{4}$ tsp pepper
- 2 T fresh parsley chopped (plus more for garnish, if desired)
- $\frac{1}{4}$ cup bread crumbs
- 2 T butter melted

Instructions

1. Preheat the oven to 350 degrees.
2. In a large bowl mix together the cooked egg noodles, frozen peas, tuna, mushroom soup, 1 $\frac{1}{4}$ cups mozzarella cheese, celery salt, pepper, and parsley.
3. Put tuna mixture in a 2qt casserole dish. A 9x9 baking dish will work as well.
4. Bake for 20 minutes, until hot and bubbly.
5. While the casserole is baking mix together bread crumbs and melted butter
6. After 20 minutes, remove the casserole from the oven and top with breadcrumbs and remaining $\frac{1}{4}$ cup mozzarella cheese.
7. Return to the oven and bake another 5-10 minutes, until bread crumbs had started to brown and the cheese is melted.
8. Serve warm.

Cabbage Rolls



Cabbage Rolls

Serves 6

Ingredients

For the sauce:

- 1 can diced tomatoes 14.5 ounce, undrained
- One 8 ounce can tomato sauce
- 2 tablespoons brown sugar
- 1 tablespoon white vinegar
- ¼ cup water

For the filling:

- 1 pound ground beef
- ½ cup onion chopped fine
- 1 tablespoon dried parsley
- 1 teaspoon oregano
- 1 teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon dill
- 2 teaspoons minced garlic
- 1 cup cooked rice
- 1 egg
- ¼ cup of the sauce that has been mixed together
- 1 head green cabbage

Instructions

1. Prepare the cabbage leaves by cutting off $\frac{1}{4}$ inch from the bottom of the cabbage head. Place the whole cabbage head into a big pot of boiling water and boil for two minutes. Using long tongs gently peel off the outer cabbage leaves from the cabbage head inside the pot. Using the tongs you can roll the cabbage head around in the hot water and gently lift the leaves. After several layers have been removed you may have to use a knife to disconnect the leaf next to the core. Set aside the removed leaves to cool while you prepare the sauce and filling.
2. Preheat oven to 350 degrees.
3. In a medium bowl mix all of the sauce ingredients together.
4. Spread a thin layer of the sauce in the bottom of 9x13 baking dish.
5. Remove $\frac{1}{4}$ cup of sauce to be added to the meat filling.
6. In a skillet brown the ground beef cooking along with the onions, parsley, oregano, salt, pepper and dill over medium heat until no pink remains and onions are tender.
7. Stir in the garlic and cook another minute.
8. Remove from heat and add the cooked rice, $\frac{1}{4}$ cup mixed tomato sauce and egg. Mix well. Set aside.
9. Remove the thick stem of the cabbage leaves (cutting a V at the bottom of each leaf to notch out the thick part and this also helps it lay flatter)
10. Lay the leaf flat and place $\frac{1}{3}$ cup of filling toward the middle bottom of the leaf. Fold burrito style by folding in the sides onto the filling and rolling the leaf up. If your leaves have torn that's okay, just fold the torn side in first and cover it up with the other side before rolling.
11. Place the roll seam side down in the prepared baking dish. Repeat the process until all the leaves are filled and dish is filled.
12. Pour the remaining sauce over the rolls and cover tightly with foil. Bake for 1 hour and 30 minutes.
13. Let cabbage rolls sit for 10-15 minutes before serving.

Baked Mac and Cheese



Baked Mac and Cheese

Serves 8

Ingredients

- 1 pound macaroni
- 1/2 tbsp olive oil
- 1/2 cup butter
- 1/2 cup flour
- 1 cup whole milk
- 2 12-ounce cans evaporated milk
- 1 tsp salt
- 1/2 tsp pepper
- 5 cups mild shredded cheddar

For the topping:

- 1 cup herb flavored panko bread crumbs
- 6 tbsp butter melted

Instructions

1. Preheat oven to 350 degrees.
2. Spray a 9x13 baking dish with nonstick spray. Set aside.
3. In a large pan cook the macaroni according to package directions but cook it 1-2 minutes UNDER. It will continue cooking as it bakes later. Drain the pasta and drizzle the olive oil over it and toss it to keep it from drying out while you prepare the sauce. Set aside.
4. In the pan you just cooked the pasta in melt the butter over medium-low heat. Once butter is melted add in the flour and whisk for about 3 minutes whisking constantly being careful not to burn the flour.
5. Pour in the 1 cup of whole milk and whisk until all lumps are gone and mixture is smooth.
6. Add the 2 cans of evaporated milk, salt and pepper and whisk until mixture is smooth and starts to boil and to thicken.
7. Stir in 4 cups of the cheese and stir until cheese is melted.
8. Remove from heat and stir in the cooked macaroni shells.
9. Pour into the prepared baking dish.
10. Sprinkle the remaining one cup of shredded cheese over the top of the mac and cheese.
11. In a small bowl mix together the Panko bread crumbs and melted butter. Sprinkle over the top of the bacon and macaroni and cheese.
12. Bake for 20-25 minutes until cheese is bubbly and top is golden brown.

Tuna Salad Sandwich



Tuna Casserole

Serves 6

Ingredients

- Tuna 2 cans, drained
- Onion medium size, chopped
- Celery 1/2 a stalk, chopped
- Garlic 1 clove, minced
- Parsley 1 tablespoon, chopped
- Mayonnaise 3-4 tablespoons
- Olive Oil 3 tablespoons, divided
- Mozzarella 1/3 cup, shredded
- Salt to taste
- Fresh Black Pepper to taste
- Bread sliced
- Butter softened

Instructions

1. Drain water or oil from tuna, then fork tuna into a medium bowl.
2. Chop onion, celery, and parsley.
3. Mince garlic and add ingredients to tuna.
4. Add mayonnaise, olive oil and mozzarella cheese.
5. Combine all ingredients until well incorporated. Salt and pepper to taste.
6. Place a non-stick skillet on the stove and add 1 tablespoon of olive oil.
7. When skillet is hot, take a slice of bread and generously spread butter on one side.
8. Place bread buttered side down in hot skillet.
9. Using a spoon, scoop about 2 tablespoons of tuna salad on bread while it is browning. Butter another slice of bread and place non-buttered side on top of tuna.
10. Utilizing a spatula, check to see if bread is toasted brown; if so, turn tuna melt over and grill until golden brown.
11. Set tuna melt on paper towels and allow to cool enough to serve.

Better Than Take Out Fried Rice



Better Than Take Out Fried Rice

Serves 4

Ingredients

- 3 cups cooked jasmine rice
- 1 tablespoon vegetable oil
- ¼ large Vidalia onion chopped
- 2 cloves of minced garlic
- 1 cup frozen peas and carrots
- 2 large eggs
- ½ teaspoon sesame oil
- 3 tablespoon soy sauce
- green onions
- cilantro optional

Instructions

1. In a large skillet or wok, preheat oil over medium heat and add onion and garlic. Cook until onions are soft, about 2-3 minutes. Stir occasionally to keep the garlic from burning.
2. Add peas and carrots and cook until partially thawed, 1-2 minutes.
3. Turn the heat up to medium high and add cooked rice. Cook for another 2-3 minutes until rice is nice and hot and starts to brown. Reduce heat and push rice to the sides of the pan, making a hole for the eggs.
4. Crack the eggs into the middle of the pan and scramble. Once eggs are cooked, stir them into the rice.
5. Mix soy sauce and sesame oil together and pour over rice. Stir until rice is evenly coated with sauce.
6. Top with chopped green onions and/or cilantro (optional).

Cowboy Casserole



Cowboy Casserole

Serves 6

Ingredients

- 1 pound ground beef
- Half of a medium yellow onion diced
- One 10 ounce can Rotel tomatoes not drained
- One 15.25 ounce can whole kernel corn drained
- One 10.5 ounce can condensed cream of mushroom soup undiluted
- 1 ½ cups Colby and Monterey Jack cheese shredded, divided
- 1 cup sour cream
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ¼ teaspoon ground black pepper
- 1 tablespoon chives chopped
- One 32 ounce bag tater tots

Instructions

1. Preheat oven to 375 degrees.
2. Lightly spray the bottom of a 9x13 pan with cooking spray. Place the tater tots in the dish and pre-bake for 8 minutes. Remove from the oven and transfer to a bowl.
3. Turn the oven up to 425 degrees.
4. In a large skillet cook your onions and ground beef until beef is no longer pink and onions are tender.
5. Pour in the Rotel tomatoes, garlic powder, onion powder and black pepper. Cook until the liquid has reduced, about 8 minutes.
6. Remove from the heat and add sour cream, cream of mushroom soup, drained corn, ½ cup of cheese. Stir until the cheese is melted.
7. Pour the mixture into the bottom of the baking dish and spread evenly.
8. Sprinkle ½ cup of cheese over the top of the casserole.
9. Layer the tater tots on top pressing them down into the mixture.
10. Sprinkle the remaining ½ cup of cheese over the top of the tater tots.
11. Sprinkle the chopped chives over the cheese.
12. Cover and bake at 425 degrees for 20 minutes. Uncover and bake for an additional 5-10 minutes.
13. Remove from oven and serve.

Best Ever Goulash



Best Ever Goulash

Serves 6

Ingredients

- 1 lb ground beef
- 1 onion diced
- 2 cloves garlic minced
- 4 cups V8 juice
- 2 14.5 oz cans diced tomatoes
- 1 cup elbow macaroni
- 1 tsp seasoned salt
- Salt and pepper to taste

Instructions

1. In a pot over medium high heat, cook ground beef and onion together, about 3-5 minutes.
2. Once cooked, add in garlic, V8 juice, diced tomatoes, elbow macaroni and seasoning salt. Bring to a boil.
3. Once boiling, turn heat down to medium low and simmer for 20 minutes, or until macaroni noodles have cooked through.
4. Add in salt and pepper to taste. Garnish with parsley and enjoy!

Creamy Beef and Shells



Creamy Beef and Shells

Serves 8

Ingredients

- 8 ounces medium pasta shells
- 1 tablespoon olive oil
- 1 pound ground beef
- ½ medium onion diced
- 2 cloves garlic minced
- 1 ½ teaspoons Italian seasoning
- 1 teaspoon paprika
- ½ teaspoon mustard powder
- 2 tablespoon all-purpose flour
- 2 cups beef stock
- 1 15-ounce can tomato sauce
- ¾ cup heavy cream
- Salt and pepper to taste
- 6 ounces shredded extra sharp cheddar cheese about 1 ½ cups

Instructions

1. In a large pot of boiling salted water, cook pasta according to package instructions. Drain well.
2. Heat olive oil in a large skillet over medium high heat. Add ground beef and cook until brown, about 3-5 minutes, crumbling the ground beef. Drain excess fat and set aside.
3. Add onion to the skillet, cook stirring frequently until translucent, about 2-3 minutes.
4. Stir in garlic, Italian seasoning, paprika and mustard powder, cook about 1 minute.
5. Whisk in flour until lightly browned, about 1 minute.
6. Gradually whisk in beef stock and tomato sauce. Bring to a boil, reduce heat and simmer, stirring occasionally until reduced and slightly thickened, about 6-8 minutes.
7. Stir in pasta, beef and heavy cream and heat through. Season with salt and pepper.

Chili Mac and Cheese



Chili Mac and Cheese

Serves 8

Ingredients

- 2 pounds ground beef/turkey
- 1 small yellow onion about 1.5 cups diced
- 2-15 ounce cans diced tomatoes
- 1-15 ounce can tomato sauce
- 1-6 ounce can tomato paste
- 5-15 ounce cans water
- 1-15 ounce cans kidney beans drained and rinsed
- 2 tablespoons chili powder
- 2 tablespoons garlic powder
- 2 tablespoons onion powder
- 2 tablespoons cumin
- 1 tablespoon paprika
- ½ tablespoon salt
- 1 teaspoon white pepper
- 3 cups elbow macaroni
- 2 cups shredded sharp cheddar
- 1 teaspoon baking soda

Instructions

1. In a large dutch oven, saute diced onions until translucent and they start to caramelize.
2. Add ground meat and brown until just done. It's okay if it still has some pink in it before you add the rest of the ingredients.
3. Add seasonings (minus the baking soda) and cook for 1-2 minutes, stirring continuously.
4. Pour in the tomato sauce, diced tomatoes, water and tomato paste.
5. Bring to a simmer over medium low heat and cook for about 10 minutes.
6. Stir in the baking soda. The sauce will start to bubble up. Stir over medium heat until the bubbles have gone away.
7. Stir in beans and pasta. Simmer until macaroni is al dente. Remove from heat and sprinkle cheese on top and let it melt. Stir and serve.

Philly Cheesesteak Sliders



Philly Cheesesteak Sliders

Serves 12

Ingredients

- 1 pkg Hawaiian rolls
- 2 T olive oil divided
- 1 pound steak thinly sliced
- ½ large onion thinly sliced, divided
- 1 green bell pepper thinly sliced
- 8 slices provolone
- 3 T butter melted
- 2.5 tsp concentrated beef stock

Instructions

1. Preheat the oven to 350 degrees. Line a baking sheet with aluminum foil and spray with cooking spray.
2. Slice the rolls in half horizontally to separate the top and bottom, keeping them together as one slab. Do not break into individual rolls.
3. Place the bottom half on the baking sheet.
4. Heat 1 T olive oil in the skillet. Season the steak with salt and pepper and cook over medium heat until done, remove from skillet and place on top of the bottom slab of rolls.
5. Take about 10 pieces of your sliced onion and set aside. In the same skillet heat the remaining 1 T olive oil and cook green pepper and remaining onion together until tender.
6. Place the green pepper and onion on top of the steak.
7. Top everything with 8 slices of provolone cheese. Place the other half of rolls on top.
8. Melt butter and concentrated beef stock together. Stir to combine. Brush mixture over top of rolls. Finely dice reserved onion slices and sprinkle over top of rolls.
9. Bake in preheated oven for 10 minutes, or until cheese is melted and tops have started to brown. If necessary, cover rolls with aluminum foil to prevent them from browning too much.
10. Slice into individual sliders and serve warm.

Sloppy Joes



Sloppy Joes

Serves 4

Ingredients

- 1 pound ground beef
- 2 tablespoons butter
- ½ cup finely chopped onion
- 8 ounces tomato sauce
- ½ cup ketchup
- 3 tablespoons brown sugar
- 1 tablespoon prepared mustard
- 2 tablespoons Worcestershire sauce
- 1 tablespoon white vinegar
- ½ teaspoon salt
- ¼ teaspoon pepper
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- Softened butter to toast the hamburger buns 1-2 tablespoons
- Hamburger buns

Instructions

1. Brown the ground beef in a large skillet, drain the extra grease and remove the ground beef and set aside.
2. In that same skillet add the 2 tablespoons of butter and melt over medium high heat and add the onions and saute until transparent, about 3 minutes.
3. Stir in the ketchup, brown sugar, prepared mustard, Worcestershire sauce, vinegar and spices.
4. Bring to a boil, reduce heat and simmer 5 to 7 minutes. Watch for bubbling and splattering tomato sauce!
5. Add the ground beef to the sauce in the skillet and stir together and cook until all is reheated.
6. Butter the inside of the buns and toast them on a griddle pan.
7. Spoon the meat mixture on to the prepared buns and enjoy.

Bacon Mac and Cheese



Bacon Mac and Cheese

Serves 8

Ingredients

For the roux:

- 3 Tablespoons flour
- 3 Tablespoons butter
- 2 cups milk
- 1/4 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

For the casserole:

- 1 Package Applewood Smoked Bacon 16 oz., cooked and crumbled, divided
- 1 16 ounce box elbow macaroni pasta cooked according to package
- 8 ounce block parmesan cheese divided
- 8 ounce block mild cheddar cheese divided
- 8 ounce block mozzarella cheese divided

For the topping:

- 1/2 cup Panko bread crumbs
- 1 Tablespoon melted butter

Instructions

1. Preheat the oven to 375 degrees.
2. Grate the blocks of parmesan, mild cheddar, and mozzarella cheeses and place in a large bowl. Mix to combine and set aside. Reserve 1 1/2 cups of the cheese mixture for the roux.
3. In a medium saucepan, melt 3 Tablespoons of butter over medium heat. Whisk in 3 Tablespoons of flour.
4. Slowly add 2 cups of milk to the saucepan, stirring constantly. Add the garlic powder, salt, and pepper and continue stirring until smooth.
5. Reduce the heat to low and whisk periodically until the sauce has thickened.
6. Add the reserved 1 1/2 cups of the grated cheese mixture. Stir until melted and smooth.
7. Remove from heat. Fold in the cooked macaroni pasta until well coated in the cheese sauce.
8. Next, coat a 9x13 inch baking dish with non-stick spray. Pour the macaroni and cheese sauce mixture into the pan.
9. Spread the remaining grated cheese mixture over the macaroni. Reserve and set aside 1/4 cup bacon crumbles. Spread the remaining bacon evenly over the cheese.
10. In a small bowl, melt 1 Tablespoon of butter. Add 1/2 cup of Panko bread crumbs and 1/4 cup of the reserved bacon. Stir to combine. Sprinkle the topping evenly over the macaroni and cheese.
11. Bake for 20 minutes or until golden brown.

Easy Baked Ziti



Easy Baked Ziti

Serves 8

Ingredients

- 16 oz. box of ziti
- ½ pound of ground beef
- 1 24-ounce jar of spaghetti sauce
- 8 oz. can of tomato sauce
- 15 oz. of ricotta cheese
- ½ cup of parmesan cheese
- 1 large onion chopped
- 1 teaspoon of oregano
- 1 cup of mozzarella cheese + ½ cup of mozzarella cheese
- 2 cloves of garlic

Instructions

1. Preheat oven to 350 degrees.
2. Cook ziti and set aside.
3. On medium heat cook beef, onion, and garlic until beef is browned.
4. Stir in sauces and oregano, and keep on heat until mixture starts to boil.
5. Combine 1 cup of beef/sauce mixture with cooked ziti.
6. Spoon in ½ of ziti mixture into a large baking dish.
7. Top with ricotta and 1 cup of mozzarella and 1 cup of sauce.
8. Spoon in the rest of the ziti mixture and top with the rest of the sauce.
9. Cover with foil and bake at 350 degrees for 20 minutes.
10. Sprinkle with parmesan cheese and remaining mozzarella.
11. Bake uncovered for 10 minutes.

Chicken Parmesan



Chicken Parmesan

Serves 4

Ingredients

- 2 cups marinara
- 1 1/2 cup Italian breadcrumbs
- 2 eggs
- 2 tablespoons parsley
- 4 boneless skinless chicken breasts
- 1/2 cup flour
- 1 cup mozzarella
- 1/2 cup Parmesan
- olive oil for cooking

Instructions

1. Preheat your oven to 350 degrees. Prep three dishes: one with flour, one with beaten eggs, and one with bread crumbs, Parmesan, salt, pepper, and parsley.
2. Pound chicken breasts to 1/2 inch thick. If necessary, you can cut large breasts in half. Place the chicken breasts between sheets of plastic wrap to eliminate mess.
3. Dip chicken in flour, then eggs, then bread crumb mix -- make sure it's well coated in each step.
4. Cook in olive oil in a large pan, browning on each side, which should take about four minutes per side.
5. Place one cup of marinara sauce in the bottom of a 9x13 dish, then lay the chicken on top. Divide the remaining marinara sauce across the top of each piece of chicken, then top with mozzarella cheese.
6. Bake for 25-30 minutes until internal chicken temperature reaches 165 degrees. You can top with fresh chopped basil before serving over spaghetti.

Ground Beef Stroganoff



Ground Beef Stroganoff

Serves 4

Ingredients

- 1 Tbsp Olive Oil
- 1 Pound Lean Ground Beef
- 4 Cups Beef Broth
- 12 Ounces Baby Bella Mushrooms stems trimmed and sliced
- 3 Tbsp Flour
- 2 Tbsp Salted Butter
- 1 Large Yellow Onion Chopped
- 4 Cloves of Garlic Minced
- 1 Tbsp Worcestershire Sauce
- 1 Tsp Onion Powder
- 1 Tsp Paprika
- ½ Tsp Salt or to taste
- ½ Tsp Fresh Cracked Ground Pepper or to taste
- ¼ Tsp Ground Mustard Powder
- 1 Tbsp Better than Bouillon Beef Base
- 10 Ounces Dry Egg Noodles
- 4 Ounces Cream Cheese softened and chopped into cubes
- ½ Cup Sour Cream leave out while cooking to bring to room temp
- Fresh Parsley chopped for garnish

Instructions

1. In a large Dutch Oven over medium heat, heat olive oil and add ground beef. Cook until no longer pink and starting to brown. Drain grease before adding additional ingredients.
2. Add 2 Tbsp butter, Worcestershire Sauce, sliced mushrooms, chopped onion, minced garlic, and saute, stirring frequently until onions are soft (about 6-7 minutes). Add Onion Powder, Paprika, Salt, Pepper, Mustard Powder, and stir well. Cook for an additional 2 minutes.
3. Add flour to mixture and stir to coat the mixture. Add beef broth and Better than Bouillon Beef Base and stir well, making sure to scrape the bottom of the pan to get all of the cooked bits off the bottom. Add Egg noodles and stir well.
4. Turn heat to Medium-Low, cover and let simmer 8-10 minutes or until pasta is tender.
5. Remove the Dutch Oven from heat. Add sour cream and cream cheese, stir well to incorporate.

Simple Lasagna



Simple Lasagna

Serves 12

Ingredients

- 1 pound lean ground beef
- 1/2 white onion
- 1 32 ounce jar spaghetti sauce
- 32 ounces cottage cheese
- 3 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 2 teaspoons dried parsley
- salt and pepper to taste
- 9 lasagna noodles

Instructions

1. In a large skillet over medium heat brown the ground beef and onion. Drain grease, add spaghetti sauce and simmer 5 minutes.
2. In a large bowl, mix the cottage cheese, 2 cups of the mozzarella cheese, half of the grated Parmesan cheese, dried parsley, salt and ground black pepper.
3. To assemble, in the bottom of a 11x7 inch baking dish, evenly spread 3/4 cup of the sauce mixture. Cover with 3 uncooked lasagna noodles, 1 3/4 cup of the cheese mixture, and 1/4 cup sauce. Repeat layers twice. Top with 3 noodles, remaining sauce, remaining mozzarella and Parmesan cheese. Add 1/2 cup water to the edges of the pan. Cover with aluminum foil.
4. Bake in a preheated 350-degree oven 45 minutes. Uncover and bake an additional 10 minutes. Let stand 10 minutes before serving.

Chicken Pot Pie Casserole



Chicken Pot Pie Casserole

Serves 4

Ingredients

- 1 can Grands biscuits (8 biscuits)
- 1 tablespoon butter
- 2 cups frozen vegetable variety corn, peas, carrots, green beans
- 2 cups shredded rotisserie chicken or any cooked chicken
- 1 cup milk
- 1 can 10.5-ounce Cream of Chicken soup
- Salt and pepper to taste
- 2 tablespoons butter melted
- 1/2 teaspoon garlic powder

Instructions

1. Spray a 9x13 pan with nonstick spray and preheat the oven to 375 degrees.
2. Place the biscuits on a baking sheet and bake for 8 minutes. Remove from oven but leave oven on.
3. While biscuits are pre-baking, in a large skillet over medium-high heat melt the 1 tablespoon of butter.
4. Add the frozen vegetables and cook for 10-15 minutes.
5. Add the chicken, milk and cream of chicken soup, salt and pepper to taste. Stir to combine and heat for 5 minutes until the mixture is fully heated and bubbly hot.
6. Pour into prepared 9x13 dish and spread evenly.
7. Take the pre-baked biscuits and place them on top of the casserole with the baked side down and the raw side up.
8. Place the butter in a small microwaveable dish along with the garlic powder. Microwave until melted (30 second intervals, covered).
9. Pour the melted butter over the top of the biscuits.
10. Place the casserole in the oven and bake for 10-12 minutes or until the biscuits are golden brown.

Buffalo Chicken Sliders



Buffalo Chicken Sliders

Serves 12

Ingredients

- 3 cups shredded chicken
- $\frac{3}{4}$ cup buffalo sauce
- 7 T butter divided
- 1 pkg Hawaiian Rolls
- $\frac{1}{2}$ cup mozzarella cheese shredded
- $\frac{1}{2}$ cup cheddar cheese shredded
- $\frac{1}{4}$ cup blue cheese crumbles
- 2.5 T ranch seasoning from a ranch dressing seasoning packet

Instructions

1. Preheat the oven to 350 degrees. Line a small baking sheet with aluminum foil and spray with cooking spray.
2. Slice the Hawaiian rolls in half and place the bottom half on the baking sheet. Keep them together as a slab, do not break into individual rolls.
3. Melt 3T butter with $\frac{3}{4}$ cup buffalo sauce. Stir to combine the sauce and butter.
4. Add the chicken to the sauce and stir until the chicken is evenly coated.
5. Spread the chicken evenly over the bottom half of the rolls. Top with mozzarella, cheddar, and blue cheese.
6. Place the top half of the rolls on top.
7. Melt remaining 4 T of butter and stir in ranch seasoning. Brush Over the top of the rolls
8. Bake 10-15 minutes, until cheese is melted. You can cover with foil if the top of the rolls are browning too quickly.
9. Cut rolls apart and serve warm.

Crockpot Grape Jelly Meatballs



Grape Jelly Meatballs in the Crockpot

Serves 10

Ingredients

- 18 ounces BBQ sauce
- 18 ounces grape jelly
- 1 32- ounce bag of frozen meatballs

Instructions

1. Mix the BBQ sauce and grape jelly in the slow cooker.
2. Add the frozen meatballs and stir.
3. Cook on low for 4-5 hours or on high for 2 hours.

Chicken Salad Sandwich



Chicken Salad Sandwiches

Serves 2

Ingredients

- 2 cups shredded chicken
- 1/2 cup grapes quartered
- 1/4 cup celery sliced
- 1/4 cup almonds sliced
- 1/2 cup mayonnaise
- 1/4 tsp fresh cracked black pepper
- 1/2 tsp celery salt

Instructions

1. Mix together chicken, grapes, celery, and almonds.
2. Stir in mayonnaise, pepper, and celery salt until evenly coated.
3. Refrigerate 30 minutes before serving.

Buffalo Chicken Mac and Cheese



Buffalo Chicken Mac and Cheese

Serves 6

Ingredients

- 2 cups shredded chicken
- 1/3 cup buffalo sauce or to taste
- 16 oz macaroni pasta
- 1/4 cup butter
- 2 T flour
- 2.5 cups milk
- 8 oz sharp cheddar freshly grated
- 6 oz Monterey Jack freshly shredded
- Salt and pepper to taste
- 1/2 cup blue cheese
- Parsley freshly chopped

Instructions

1. Cook macaroni according to package directions.
2. While macaroni is cooking pour 1/3 cup buffalo sauce on top of shredded chicken and mix well.
3. When macaroni is done cooking, drain and in the same pot, over medium heat, melt butter and whisk in flour cooking for about one minute, stirring constantly.
4. Add in milk, cheddar, Monterey Jack cheese.
5. Stir frequently until cheese has completely melted into a sauce.
6. Add salt and pepper to taste.
7. Combine cooked macaroni and shredded chicken in the pan with the sauce.
8. Serve warm topped with freshly chopped parsley and blue cheese crumbles.

Hamburger Casserole



Hamburger Casserole

Serves 8

Ingredients

- 4 cups dry egg noodles cooked
- 1 pound lean ground beef
- 1 cup diced onion
- 1 cup diced green pepper
- 1 tsp garlic minced
- 1 tsp Italian Seasoning
- 8 oz can tomato sauce
- 14 oz can diced Italian style tomatoes
- 1/2 cup frozen peas and carrots
- 1/4 cup frozen corn
- 2 cups shredded cheddar jack cheese divided
- Salt and pepper

Instructions

1. Prepare egg noodles according to directions and set aside.
2. Preheat the oven to 375 degrees. Spray a 13x9 baking dish with cooking spray.
3. In a medium skillet cook the ground beef until it is almost done, breaking it up with a wooden spoon as you go.
4. Add the onion and green pepper to the skillet and cook about 4 minutes, then add the garlic and Italian seasoning and cook 1 minute more.
5. Pour tomato sauce and diced tomatoes into the skillet and cook together for a few minutes, stirring frequently.
6. Put the egg noodles in the bottom of the baking dish. Pour the ground beef mixture on top. Add in the peas, carrots, and half of the cheese. Mix everything together thoroughly.
7. Top with remaining cheese and bake for 25 minutes in the oven, until the cheese is melted and the casserole is heated through.
8. Serve warm, garnished with fresh parsley if desired.

The Best Chili



The Best Chili

Serves 8

Ingredients

- 2 pounds ground beef/turkey
- 2 small green peppers about 2 cups diced
- 1 small yellow onion about 1.5 cups diced
- 2-15 ounce cans Hunts Diced Tomatoes
- 1-15 ounce can Hunts Tomato Sauce
- 1-6 ounce can Hunts Tomato Paste
- 1-15 ounce cans water
- 2-15 ounce cans kidney beans drained and rinsed
- 3 tablespoons chili powder
- 2 tablespoons garlic powder
- 2 tablespoons onion powder
- 3 tablespoons cumin
- 1 tablespoon paprika
- 1 teaspoon chipotle powder
- 1/2 teaspoon cayenne
- 1/2 tablespoon salt
- 1 teaspoon white pepper
- 1 teaspoon baking soda

Instructions

1. In a large dutch oven, saute diced peppers and onions until translucent and they start to caramelize.
2. Add seasonings (minus the baking soda) and cook for 1-2 minutes, stirring continuously. (Make sure they don't burn.)
3. Add ground meat and brown until just done. It's okay if it still has some pink in it before you add the rest of the ingredients.
4. Pour in the tomato sauce, diced tomatoes, water and tomato paste.
5. Bring to a simmer over medium low heat and cook for about 15 minutes. Then add the drained beans.
6. Stir in the baking soda. The sauce will start to bubble up. Stir over medium heat until the bubbles have gone away.

The Best Egg Salad Sandwich



The Best Egg Salad Sandwiches

Serves 6

Ingredients

- 6 eggs
- 4 pieces of cooked bacon
- 2 T chives
- ¼ cup shredded cheddar
- 4 ounces cream cheese
- 3 T mayonnaise
- ½ t salt
- ¼ t fresh cracked pepper
- 6 croissants

Instructions

1. In a small bowl, mash together cream cheese, mayo, chives, salt and pepper.
2. In a large bowl, use a pastry cutter to mash up eggs. Finely chop the bacon and add to eggs.
3. Add shredded cheddar and cream cheese mixture to eggs and bacon. Mix together until everything is mixed really well and eggs are covered in cream cheese.

Sheet Pan Fajitas



Sheet Pan Fajitas

Serves 6

Ingredients

- 3 large skinless chicken breasts (about 2 pounds, cut against the grain into thin strips)
- salt and pepper to season the chicken
- 1 red bell pepper cut into thin strips
- 1 yellow bell pepper cut into thin strips
- 1 green bell pepper cut into thin strips
- 1 red onion cut into thin strips
- 1 tbsp minced garlic
- 3 tbsp olive oil
- 1 tbsp chili powder
- 2 tsp cumin
- 1 tsp paprika
- 1 tsp oregano
- 1/4 tsp cayenne pepper optional for extra spiciness
- 1 lime cut into wedges or slices
- 6 tortillas (8-inch) flour or corn
- Optional toppings: cilantro, roughly chopped, sour cream, salsa, pico de gallo, guacamole, shredded cheese

Instructions

1. Preheat oven to 425 degrees.
2. Place the chicken and all the chopped bell peppers, garlic, and onion slices on a large baking sheet.
3. In a small bowl combine the chili powder, cumin, paprika, oregano and cayenne pepper. Sprinkle this over the veggies and chicken on the pan.
4. Drizzle with olive oil. Then mix all of the ingredients around right on the pan then spread the ingredients out into a single layer.
5. Place the lime wedges around the pan.
6. Bake for 20 minutes or until the chicken is completely cooked.
7. Wrap the tortillas in foil and place in the oven to warm up during the last 5 minutes of the sheet pan cooking. Or if you prefer your tortillas heated in a pan that works too.