



# Lazy Sides

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## Corn Casserole

An awesome blend of sweet and savory, with lots of cheesy goodness, this Southern corn casserole is a favorite. A few staple ingredients — whole corn, cream corn, Jiffy corn muffin mix, sour cream, butter, and cheddar cheese — and you're ready to make it!

## Corn Casserole

Serves 10

### Ingredients

- 15 ¼ ounce can whole kernel corn drained
- 14 ¾ ounce can cream-style corn
- 8- ounce box Jiffy corn muffin mix
- 1 cup sour cream
- ½ stick butter melted
- 1 ½ cups shredded Cheddar cheese

### Instructions

1. Preheat oven to 350 degrees.
2. Spray a 9x13 dish with nonstick spray.
3. In a large bowl stir together the two cans of corn, muffin mix, sour cream, melted butter, and cheese.
4. Pour into prepared dish and bake for 45 minutes or until golden brown.
5. Remove from the oven and let stand for 5 minutes before serving.



# Better Than Take Out Fried Rice

This quick and easy fried rice recipe is better than take out. It's restaurant style, but created at home with easy ingredients you'll have on hand. It comes together so fast and it's so filling.

## 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).



## *Instant Pot Mac and Cheese*

This Instant Pot mac and cheese is a creamy, cheesy, homemade comfort food favorite we love. It's so simple and easy to make from scratch and comes together super fast thanks to the Instant Pot.

## Instant Pot Mac and Cheese

Serves 8

### Ingredients

- 1 16 ounce box uncooked elbow macaroni pasta
- 4 cups chicken broth
- 2 Tablespoons butter
- 1 Teaspoon garlic powder
- 8 ounces sharp cheddar cheese fresh grated
- 8 ounces monterey cheese fresh grated
- 2 ounces parmesan cheese fresh grated
- 1 cup whole milk
- Salt and pepper to taste
- Optional fresh chopped parsley for garnish

### Instructions

1. Combine uncooked noodles, broth, butter and garlic powder in Instant Pot.
2. Place and lock lid.
3. Set valve to sealing.
4. Press Manual Mode twice to turn off keep warm function.
5. Set to High Pressure for 4 minutes.
6. Perform Quick Release as soon as the cycle is complete.
7. Pour in milk.
8. Add cheeses and paprika.
9. Stir continually until cheese is totally melted and incorporated.
10. Add salt and pepper to your liking and serve.





## Scalloped Potatoes

These scalloped potatoes are a double layer of sliced potatoes, creamy sauce, and cheddar cheese. The best part of this recipe is the melted cheese, which is both cooked inside the dish and baked on top!

# Scalloped Potatoes

Serves 6

## Ingredients

- 8 cups potatoes about 3 pounds peeled and sliced really thin
- ½ cup diced onion
- 1 teaspoon minced garlic
- 4 tablespoons butter
- 6 tablespoons flour
- 2 cups milk
- 1 cup chicken broth
- 1 cup cheddar cheese grated
- ½ teaspoon thyme
- Salt and pepper
- ½ tablespoon fresh thyme
- Fresh thyme for garnish

## Instructions

1. Spray a 9x13 pan with nonstick spray. Preheat oven to 350 degrees.
2. Wash, dry and peel the potatoes. Using a mandolin slice the potatoes very thin (1/8 inch).
3. In a large saucepan over medium low heat melt the butter. Add the onion and garlic and cook until the onions and garlic are soft.
4. Reduce the heat to low and slowly pour in the chicken broth whisking the whole time. Next add the milk and continue whisking. Increase the heat to medium and stir constantly until the mixture comes to a boil and thickens. Season with salt and pepper to taste.
5. Remove from heat and stir in the ½ teaspoon of thyme and the cheddar cheese until the cheese melts.
6. Place half of the sliced potatoes in a layer in the bottom of the 9x13 prepared pan. Season with salt and pepper. Pour half of the sauce over the top of the potatoes.
7. Next add the second layer of sliced potatoes. Season with salt and pepper. Pour the remaining sauce over the top. Sprinkle with fresh thyme.
8. Remove from oven. Garnish with fresh thyme. Let the dish sit for about 10-15 minutes before serving.



## Garlic Parmesan Mushrooms

These creamy garlic parmesan mushrooms are a super easy, flavorful dish that is packed with great taste and texture. Cremini mushrooms meld perfectly with butter, garlic, spices, cream, and freshly grated parmesan cheese for an exceptional recipe you'll crave.

# Creamy Garlic Parmesan Mushrooms

Serves 4

## Ingredients

- 16 oz cremini mushrooms baby bella, cleaned gently with damp paper towel and your preference of slice sizes
- 4 Tablespoons butter
- 1 Tablespoon olive oil
- 3-4 cloves of garlic minced
- 1 teaspoon dried thyme
- ¼ teaspoon salt
- ¼ teaspoon pepper
- ½ cup milk
- 1 tablespoon cornstarch
- 1 cup heavy whipping cream
- 1 cup fresh grated parmesan cheese divided (¾ cup and ¼ cup)
- 2 tablespoons fresh parsley roughly chopped
- 1/8 teaspoon red pepper flakes optional
- Fresh thyme several sprigs (optional)
- Fresh parsley chopped for garnish

## Instructions

1. In a large cast-iron skillet over medium heat melt the butter and olive oil.
2. Add the sliced mushrooms and minced garlic and cook until tender and brown (about 15 minutes).
3. Sprinkle the dried thyme over the mushrooms and cook for about one minute stirring several times.
4. Mix the cornstarch into the ½ cup of milk and pour into skillet with the mushrooms. Stir until thickened.
5. Then add the heavy whipping cream, ¾ cup of grated parmesan cheese, chopped parsley, red pepper flakes and fresh sprigs of thyme.
6. Lower the heat to medium-low and stir until the cheese melts. Remove the woody sprigs of thyme.
7. Serve garnished with the extra grated cheese and parsley as garnish.



## Bacon Wrapped Asparagus

This bacon wrapped asparagus recipe is a tasty twist on eating your veggies. When you take a fresh vegetable like asparagus, wrap it in crispy bacon and roast it in the oven, it is instantly drool-worthy. Bacon wrapped asparagus in the oven will be your new favorite way to eat the delicious green spears.

## Bacon Wrapped Asparagus

Makes 25 Pieces

### Ingredients

- 2 bunches thick cut asparagus about 25 pieces
- 2 packages center cut bacon
- 1 tsp garlic salt
- freshly cracked ground black pepper to taste

### Instructions

1. Preheat the oven to 400 degrees and line 1-2 large baking sheets with foil. Set aside.
2. Wash and trim ends off of asparagus stalks. Pat dry with a paper towel.
3. Sprinkle garlic salt over asparagus stalks and toss to coat.
4. Tightly wrap 1 piece of bacon around each asparagus stalk and place on the foil lined baking sheet. (\*) Add freshly cracked ground black pepper to the top of the bacon wrapped stalks.
5. Place bacon wrapped asparagus in the oven and allow to cook for 20 minutes. (If needed, cook in batches, or use two baking sheets).
6. Remove the baking sheet from the oven and flip over each piece of asparagus.
7. Place back in the oven under broil for 2-5 minutes. Keep a close eye on the bacon to make sure it doesn't burn.
8. Remove the baking sheet from the oven and place each stalk on a paper towel lined plate to soak up extra grease.



# Glazed Carrots

These glazed carrots are incredibly versatile and require only a few basic ingredients. Carrots, sugar, butter, salt, and pepper — are all things that you'd expect to find in your pantry and fridge. The sweetened butter sauce makes them a must-have for any family dinner or holiday meal.

## Glazed Carrots

Serves 6

### Ingredients

- bag of baby carrots or any sliced up carrots
- 1/2 cup of butter
- 1/4 cup of light or dark brown sugar
- salt and pepper to taste
- parsley for garnish

### Instructions

1. Put carrots, brown sugar and butter in a pan over medium heat, stirring occasionally so they don't burn.
2. Once the liquid reduces and becomes like a glaze, season with salt and pepper to taste. Serve once they are tender.
3. For garnish, you can sprinkle in some chopped parsley, thyme, rosemary, or other herbs (optional).





## Instant Pot Brown Rice

This fluffy, tender instant pot brown rice is so easy and quick to make. It's the perfect complement to any meal. Serve with meat or vegetables for a complete meal.

Serves 5

### Ingredients

- 2 cups dry brown rice
- 2 ½ cups water

### Instructions

1. Rinse rice well in a mesh strainer, thoroughly drain.
2. Add Rice and water to Instant Pot, stir to combine.
3. Place and lock lid and set valve to sealing.
4. Press the Manual button twice to turn off keep warm function and set for 15 minutes on High pressure.
5. Allow to naturally release for 10 minutes, then quick release to remove any remaining pressure.



## *Simple Sautéed Vegetables*

Here's a quick and easy-to-make recipe for the best sautéed vegetables. This is the perfect side dish to go with just about anything. It's loaded with fresh crisp flavors from favorites like asparagus, mushroom, and squash, making even the youngest critic happy to eat their vegetables at dinnertime!

## Simple Sauteed Vegetables

Serves 6

### Ingredients

- 3 tbsp olive oil
- 1 cup baby carrots sliced
- 1 1/2 cups asparagus trimmed & cut into 1-inch pieces
- 2 small zucchini chopped into half moons
- 1 small yellow squash sliced then cut into 1-inch pieces
- 8 oz cremini mushrooms sliced
- 1 red bell pepper sliced then cut into 1-inch pieces
- 5-6 green onions chopped
- 2 tbsp butter
- 1 tbsp minced garlic
- 1 tsp salt
- 1/2 tsp pepper
- 1/2 tbsp Italian seasonings

### Instructions

1. In a large skillet over medium heat add olive oil. When shimmering it's ready to add vegetables.
2. Add carrots, asparagus, and red bell pepper to the skillet and cook for 6-8 minutes, stirring often. Don't let the vegetables burn! Turn down the heat if they are cooking too quickly.
3. Add zucchini, yellow squash, green onions and stir well. Allow to cook for 5 minutes, stirring often.
4. Next add mushrooms, minced garlic, butter, salt, pepper, and italian seasoning. Cook vegetable mixture for 5-7 minutes stirring often.



## Easy Vegetable Casserole

My grandma's vegetable casserole is one of the best casserole recipes in our family. This is the go-to for our family from my aunts to even second and third cousins. That's how popular this veggie casserole recipe is!

It is also so perfect to make ahead, it's easy to cook it in the morning and set aside before you head out to work. Just start the baking once you're home and it'll be ready by dinner time.

## Easy Vegetable Casserole

Serves 8

### Ingredients

- 1 big onion
- 1 can of mushroom soup
- 1 jar Cheez Whiz
- 1 cup of Minute Rice
- 1 package of frozen California blend vegetables broccoli and cauliflower
- 2 sticks of Oleo or butter
- 1 cup bread crumbs

### Instructions

1. Dice the onion and saute in a skillet with 1 stick of Oleo until translucent, then add other ingredients, except bread crumbs, and stir well.
2. Add to a greased baking dish, sprinkle with breadcrumbs and dot evenly with Oleo.
3. Bake at 350 degrees for 20-30 minutes until bubbly and bread crumbs are browned.



## Italian Pasta Salad

Our family is obsessed with this easy Italian pasta salad recipe – inspired by our favorite antipasto dishes. This pasta salad has it all. It's both quick and delicious, takes less than 20 minutes to prepare and tastes even better as leftovers.

## Italian Pasta Salad

Serves 12

### Ingredients

- 16 oz rotini pasta
- 1 cup cherry tomatoes halved
- 1/2 zucchini thinly sliced
- 1/2 cup red onion thinly sliced
- 1/2 green bell pepper
- 1/2 cup black olives sliced
- 1/3 cup parmesan cheese shredded
- 1 cup mozzarella cheese cubed
- 2 tbsp fresh parsley chopped
- 1 cup Italian vinaigrette dressing
- 1 lemon juiced

### Instructions

1. Cook the rotini pasta according to the package directions until al dente and still slightly firm.  
Drain and rinse with cold water.
2. Add all ingredients to a large bowl and stir gently to combine.
3. For best flavor, refrigerate for 4 hours before serving.



# Broccoli Slaw

Broccoli slaw is a fresh new take on a classic coleslaw side dish. This easy broccoli slaw recipe is a type of broccoli salad that uses broccoli slaw and a homemade creamy slaw dressing that is the perfect amount of sweet. It's super easy and makes for the best summer salad or side dish.



## Broccoli Slaw

Serves 6

### Ingredients

- 2 (12 oz) bags broccoli slaw
- 1/2 red onion finely chopped
- 1 1/4 cup mayonnaise
- 1 tbsp + 1 tsp apple cider vinegar
- 1 1/4 tsp sugar
- 1/2 tsp salt
- 1/2 tsp ground black pepper
- 1 tbsp lemon juice

### Instructions

1. In a large mixing bowl add broccoli slaw and chopped onion. Set aside.
2. In a small mixing bowl combine mayonnaise, apple cider vinegar, sugar, salt, pepper, and lemon juice. Use a whisk to mix together.
3. Pour sauce over the broccoli slaw and use tongs to “toss” the salad until it is well dressed.
4. Refrigerate 30 minutes or until ready to serve.



## Funeral Potatoes

Funeral potatoes, referred to by many as just cheesy potatoes, are the ultimate crowd pleaser when it comes to warm side dishes. This is an easy, made from scratch casserole dish that consists of mixing together simple ingredients like hashbrowns, shredded cheese, and sour cream. Funeral potatoes are the best dish to bring to pass at your next potluck or gathering.

# Funeral Potatoes

Serves 6

## Ingredients

- 1 (30 oz) package of traditional frozen hash brown thawed 30 min before cooking
- 1/2 large yellow onion chopped
- 1 tbsp butter
- 1 tsp salt
- 1/2 tsp ground black pepper
- 1/2 tsp garlic powder
- 2 cups sour cream
- 2 1/2 cups shredded cheddar cheese
- 1 can cream of chicken soup
- 3 cups corn flakes crushed

## Instructions

1. Add 1 tablespoon of butter to a medium sized skillet. On medium-high heat, cook your onions until they are soft. about 5 minutes.
2. In a large mixing bowl combine your hash browns, salt, black pepper, sour cream, shredded cheddar cheese, cream of chicken soup and your cooked onion. Stir well
3. Put your potato mixture into a 9×13 casserole dish and cook in the oven for 30 minutes. Take out and stir the whole casserole well. Put back in the oven and continue to cook until it's bubbling on the sides and in the middle, about 20-30 more minutes depending on your oven. Once it's bubbling in the middle you know it's done.
4. Crush corn flakes by putting them in a gallon ziploc bag and use a rolling pin.
5. Take the casserole out of the oven and sprinkle the crushed corn flakes on the top. Put back in the oven for an additional 5 minutes but watch carefully so the topping doesn't burn.



## Baked Beans

This baked beans recipe gives you an easy way to make flavorful baked beans in the oven, using classic ingredients like bbq sauce and bacon. You can't go wrong with this hearty, homemade side dish. The sweet and smoky flavor is so good, it'll taste like they were made completely from scratch!

## Baked Beans

Serves 6

### Ingredients

- 4 or 5 slices bacon cooked until just brown
- 1/2 cup onion chopped
- 1/2 cup BBQ sauce (Sweet Baby Ray's)
- 1/4 cup ketchup
- 1/2 cup molasses
- 1/4 cup light brown sugar
- 1 tbsp Dijon mustard
- 2 tbsp Worcestershire sauce
- 1/2 tbsp apple cider vinegar
- 1 (28 oz) can baked beans Bush's Best Original Baked Beans

### Instructions

1. Cook bacon in the oven. Line a pan with 2 layers of foil, lay the bacon on top of it, place in a cold oven, and turn the oven on to 400 degrees. For this recipe, cook the bacon for 18-20 minutes, just until the bacon is browning. It will finish cooking later in the oven on top of the baked beans.
2. In an oven proof pan, such as a cast iron skillet, saute your onion until it is soft.
3. While the onion is cooking, in a small bowl, combine the BBQ sauce, ketchup, molasses, brown sugar, Dijon mustard, Worcestershire sauce, and apple cider vinegar. Set aside.
4. Pour the baked beans into the pan with the onions. Add the sauce. Stir well. Then, cut slices of bacon into thirds or fourths and lay them on top of the beans.
5. Bake at 350 for 35-45 minutes, until desired consistency.



# Potato Salad

Potato salad is a classic summer side dish that goes great with any meal. This potato salad recipe is easy and delicious, with a creamy sauce, crunchy celery, and the perfectly softened potatoes. It's a summer side salad that everyone will love.

# Potato Salad

Serves 12

## Ingredients

- 5 lbs golden or red potatoes do not peel before boiling
- 1 tbsp Kosher salt
- 2 tbsp apple cider vinegar or white vinegar
- 2 celery stalks chopped (about 1 cup)
- 6 eggs hard boiled, chopped
- 2 cups Miracle Whip, mayonnaise or half and half combination If using only mayonnaise, add 1 tablespoon vinegar If using a half and half combination, add 3/4 teaspoon vinegar
- 1/2 cup pickle relish
- 1 1/2 tbsp yellow mustard
- 1 medium onion chopped
- 1 tbsp fresh dill chopped
- 1/4 tsp salt
- 1/4 tsp pepper
- paprika sprinkled on top (optional)

## Instructions

1. Place unpeeled potatoes in a pan. Cover with cold water, add 1 tablespoon of Kosher salt, and bring to a boil. Boil gently for 20 to 25 minutes.
2. Drain potatoes, sprinkle with 2 tablespoons of vinegar, and allow to cool for 20 to 25 minutes.
3. While the potatoes are cooling, chop the celery, prepare the hard boiled eggs, and make the dressing.
4. For the dressing, combine Miracle Whip, pickle relish, yellow mustard, onion, fresh dill, salt, and pepper. Mix until creamy. Set aside.
5. Peel potatoes and coarsely chop. Add celery, eggs, and dressing. Stir well but gently. Refrigerate. It is best to make this well ahead of time, even if it is the day before.



## Mexican Corn Salad

All the favorite flavors of Elote are found in this Mexican street corn salad recipe. It is made of sweet corn cooked in a skillet then covered in a spicy mix of Mexican crema, jalapeno, spices, and is topped off with Cotija cheese. It's an authentic Mexican style dish that's easy to make. Mexican street corn salad makes a perfect side dish for a summer night grill out or paired with tortilla chips for a delicious appetizer dip.



## Mexican Corn Salad

Serves 6

### Ingredients

- 4 cups frozen corn thawed
- 1 tbsp salted butter
- 1/4 tsp ground cumin
- 1/4 tsp chipotle chili powder
- 1/4 tsp black pepper
- 1/4 tsp salt
- 1/2 red onion diced
- 1/3 bunch cilantro chopped
- 1 lime juiced
- 1/3-1/2 cup Mexican Crema recipe below
- 1 jalapeno seeded and diced \*optional

### Mexican Crema Ingredients

- 1/2 cup mayonnaise
- 1/2 cup heavy cream
- 1 tbsp lime juice
- 1/4 tsp chipotle chili powder
- 1/8 tsp salt

### Instructions

1. In a medium bowl combine Mexican Crema Ingredients and whisk together. Cover with plastic wrap and place in the refrigerator until ready to add to the corn mixture.
2. In a large cast iron or nonstick skillet over medium-high heat, add thawed corn and butter. Stir well to combine. Let cook in pan stirring often until the corn starts to look charred.
3. Place corn into a bowl and let cool for 10 minutes, stirring often allowing the corn to cool evenly.
4. Add the cumin, chipotle chili powder, black pepper, salt, red onion, cilantro, and cotija cheese, juice from 1 lime, jalapeno (optional), and  $\frac{1}{3}$  –  $\frac{1}{2}$  cup Mexican Cream. Stir together to combine.
5. Top with additional Cotija Cheese and chopped cilantro.



## *Cheesy Potato Casserole*

This delicious cheesy potato casserole is a staple in comfort food. Shredded hash browns, sour cream, cream of chicken soup, onions and spices are mixed together before being topped with corn flakes and baked. The result is a delicious side dish just like mom used to make!

# Cheesy Potato Casserole

Serves 8

## Ingredients

- 2 pounds frozen hash browns partially thawed
- 1 can cream of chicken soup
- ½ cup butter melted (one stick)
- 1 tablespoon garlic salt
- Salt and pepper to taste
- ½ cup chopped onions
- 2 cups sour cream
- 2 cups shredded cheddar cheese
- 2 cups corn flakes crushed
- ¼ cup butter melted

## Instructions

1. Preheat oven to 350 degrees.
2. Prepare a 9x13 pan with nonstick spray.
3. Place the hash browns in a large bowl.
4. In a medium bowl combine the soup, ½ cup melted butter, garlic, salt and pepper, chopped onions, sour cream, cheddar cheese.
5. Pour the soup mixture over the hash browns and stir until well combined.
6. Pour into prepared pan.
7. Combine the crushed corn flakes and melted butter and sprinkle evenly over the top of the casserole.
8. Bake for 45-55 minutes.



## *Elbow Macaroni Pasta Salad*

Simple and quick, this easy macaroni salad is a breeze to make from scratch. This classic side dish combines tender pasta, a quick homemade sauce, and fresh, crunchy veggies. You'll love how tasty it is!

## Elbow Macaroni Pasta Salad

Serves 10

### Ingredients

- 1 1-pound box of elbow macaroni cooked
- 1 red pepper diced
- 2 stalks of celery finely chopped
- 1 cup of shredded carrots
- 1 cup of mayo
- ¼ cup of sour cream
- 1 ½ tablespoons of sugar
- 1 ½ tablespoons of apple cider vinegar
- 1 ½ tablespoons of Dijon mustard
- 2 chopped green onions
- 1 tablespoon of chopped parsley

### Instructions

1. In a large bowl, toss cooked macaroni with celery, red pepper and carrots.
2. In a small bowl, whisk together mayo, sour cream, sugar, vinegar, mustard, green onions and parsley.
3. Pour over macaroni and toss to coat. Refrigerate until serving.



## Roasted Vegetables

There are plenty of ways to cook vegetables, but roasted vegetables is one of the easiest ways to bring out the flavor every time. This roasted vegetable medley has mushrooms, peppers, onion, potatoes, broccoli and more drizzled in a rosemary balsamic sauce, making it the perfect side dish for any protein or to enhance a holiday meal.

# Roasted Vegetables

Serves 6

## Ingredients

- 1 cup white mushrooms cut in half
- 1 small red onion cut into chunks
- 1/2 red bell pepper seeded and cut into strips
- 3 medium red potatoes (12 to 16 oz) cut into 1 inch chunks
- 1 medium sweet potato (8 oz) peeled, cut into 1 inch chunks
- 3 carrots cut into 2 to 3 inch lengths
- 1 small head broccoli (10 to 12 oz) cut into florets
- 1/2 head cauliflower (10 to 12 oz) cut into pieces
- 1 small butternut squash cut into 1 inch chunks (about 1 cup)
- 1 head garlic (6-8 cloves) peeled, cloves separated

## Seasonings

- 5 tbsp olive oil
- 5 tbsp balsamic vinegar
- 1 1/2 tsp salt
- 3/4 tsp pepper
- 1 tbsp fresh rosemary or 4 sprigs
- 1 tbsp fresh thyme or 2 sprigs

## Instructions

1. In a small bowl, combine olive oil, balsamic vinegar, salt, and pepper.
2. Place the mushrooms, onion, and pepper into a small bowl. Pour 2 tablespoons of the olive oil mixture over the vegetables and stir. Set aside. These vegetables will be added later to the baking sheet.
3. In a medium size bowl, place potatoes, butternut squash, carrots, broccoli, cauliflower, and garlic cloves. Add the rosemary and thyme. Pour remaining olive oil mixture over the vegetables and stir. Spread the vegetables into a single layer onto the sheet pan. Bake for 20 minutes.
4. Add the mushrooms, onion, and pepper to the sheet pan. Stir. Bake 35 to 40 minutes longer, stirring half-way through.



## BLT Pasta Salad

This BLT pasta salad recipe is a fun spin on the classic bacon, lettuce, and tomato sandwich. This is a creamy pasta salad that is light and delicious. The addition of fresh avocado and Ranch seasoning makes this ranch BLT salad unlike any pasta salad you've ever had before. It's simply the best!



## BLT Pasta Salad

Serves 8

### Ingredients

- 16 oz box Rotini pasta cooked, drained and rinsed with cold water
- 13 slices bacon cooked and chopped
- 1/2 large red onion finely diced
- 1 1/2 cups cheddar cheese cut into cubes (measured after cut)
- 2 cups romaine lettuce measured after cut or torn into bit sized pieces
- 1 avocado cut into small pieces
- 1 1/2 cups cherry tomatoes cut in half (measured after cut)
- 1/4 cup parsley chopped

### Dressing Ingredients

- 1- 1 oz packed Hidden Valley Dressing Mix dry
- 1 1/2 cups mayonnaise
- 1/2 cup sour cream

### Instructions

1. In a medium mixing bowl combine dry Hidden Valley Ranch Dressing Mix, mayonnaise, and sour cream. Use a whisk to mix together. Cover with plastic wrap and refrigerate for 30 minutes.
2. Cook rotini pasta per package directions. Drain, rinse with cold water, and drain again. Place in a large mixing bowl.
3. Add cooked and chopped bacon, red onion, cheddar cheese cubes, avocado, cherry tomatoes, parsley, and romaine lettuce. Pour dressing mix over ingredients. Use tongs to gently toss salad until well coated.



## *Classic Coleslaw*

This creamy, classic coleslaw recipe is made with fresh, crunchy veggies plus a mayo and vinegar dressing. It's the perfect addition to any meal!

## Classic Coleslaw

Serves 12

### Ingredients

- 1 bag coleslaw mix 10 ounce
- 1 cup shredded carrots
- 1 1/2 cup mayonnaise
- 3 tablespoons apple cider vinegar
- 1/4 cup milk
- 2 tablespoons sugar
- 1 tablespoon chopped parsley
- 2 chopped green onions

### Instructions

1. In a large bowl, toss the coleslaw mix with shredded carrots.
2. In a small bowl, whisk together mayonnaise, milk, vinegar, sugar, parsley and green onions.
3. Toss dressing with mix and refrigerate until serving.



## Cucumber Salad

A light and refreshing cucumber salad is the perfect summer side dish. It's quick and easy to make, with simple ingredients. This Cucumber salad recipe has a mix of zesty seasonings and oils that make a delicious dressing to perfectly coat your crisp cucumbers and chopped red onion.

## Cucumber Salad

Serves 8

### Ingredients

- 2 English cucumbers
- 1 red onion cut into slices
- 1/4 cup rice wine vinegar
- 1/4 cup water
- 2 tbsp sugar
- 2 tbsp dried dill
- 6 green onions chopped
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 tbsp minced garlic
- 2 tbsp sesame oil
- 1 tsp roasted sesame seeds

### Instructions

1. Slice both cucumbers into thin round discs. Place in a large mixing bowl.
2. Slice the onion into thin strips, then slice those strips in half moons. Place in the bowl with sliced cucumbers and add chopped green onions.
3. In a separate small bowl combine the rice wine vinegar, water, sugar, dried dill, salt, pepper, sesame oil, minced garlic, and roasted sesame seeds. Mix well.
4. Pour sauce over the cucumber and use tongs to thoroughly mix everything together.
5. Place everything in a resealable bag. Refrigerate 30 minutes or until ready to serve.



# Garlic Mashed Potatoes

Creamy, rich, and easy these simple, homemade garlic mashed potatoes are a hearty, delicious classic side dish for any meal.

Serves 12

## Ingredients

- 2 pounds Yukon gold potatoes scrubbed
- 2 pounds Russet potatoes scrubbed
- 3 whole cloves of garlic
- 1 tablespoon salt
- Salt and pepper to taste
- 4 tablespoons butter
- $\frac{3}{4}$  cup whole milk
- 4 ounces cream cheese cubed and at room temperature
- 1 cup shredded parmesan cheese divided into  $\frac{3}{4}$  cup and  $\frac{1}{4}$  cup
- 2 tablespoon butter melted
- $\frac{1}{2}$  teaspoon garlic powder

## Instructions

1. Scrub the outside of the potatoes. Cut the potatoes into big even sized chunks, about 1 inch. (You can peel them if you prefer). Place the potatoes into a large stock pot along with enough cold water to cover completely up to about 1 inch above the potatoes.
2. Add the two cloves of garlic into the water and then heavily salt the water, up to about 1 tablespoon.
3. Over high heat bring the potatoes to a boil and then reduce the heat to continue a steady boil and cook the potatoes 10-15 minutes or until you can easily insert a knife or fork into the potato.
4. Carefully drain the water off of the potatoes. Place the potatoes back into the hot stock pot and give a little shake.
5. While the potatoes are boiling in a small saucepan melt the butter and add the milk, salt and pepper and garlic powder. Over low heat warm the mixture.
6. Mash the potatoes to your desired consistency and using your favorite mashing method. If you like the potatoes smooth use a finer potato masher or a mixer. For a chunkier mash use a bigger potato masher. Just be careful to not overmix or the potatoes will be like glue.
7. Add the cream cheese cubes and  $\frac{3}{4}$  cup parmesan cheese and gently stir into the potatoes just until mixed in.
8. Pour in the butter and milk mixture. Stir until combined.
9. Place into the serving bowl.
10. Melt the butter in a small dish and add the garlic powder. Drizzle the melted butter over the top of the potatoes.
11. Add fresh ground pepper for garnish over the top.
12. Sprinkle the potatoes with  $\frac{1}{4}$  cup parmesan cheese.



## Spanish Rice

This recipe for Spanish Rice (also known as Mexican Rice) is made by cooking white rice with tomatoes, onion, bell pepper and several seasonings. Because the rice is first sautéed with butter and olive oil, it has a wonderful, toasted taste that's forms the base of flavor for this dish.



## Spanish Rice

Serves 8

### Ingredients

- 3 tablespoons butter
- 1 tablespoon olive oil
- 1 ½ cups long grain white rice
- ½ cup finely chopped onion
- 1 bell pepper finely diced
- 2 teaspoons minced garlic
- 14.5 ounce fire roasted diced tomatoes not drained
- 8 ounce can tomato sauce
- 2 cups chicken broth
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 teaspoon chili powder
- 1 teaspoon paprika
- 1 teaspoon cumin

### Instructions

1. In a large pan that has a lid or skillet that has a lid, melt the butter with the olive oil.
2. Add the rice, onion and bell pepper and cook over medium to medium-high heat until the rice is golden brown and vegetables are tender. Stir frequently. It takes about 15-20 minutes.
3. Add the garlic and stir and cook for about 1 minute.
4. Add the diced tomatoes, tomato sauce, chicken broth, salt, pepper, chili powder, paprika and cumin. Stir well.
5. Bring to a boil and then cover. Reduce the heat to a simmer and simmer for 20-25 minutes or until the rice is tender and the liquid is absorbed.
6. Let the rice sit covered for 5-10 minutes before serving.
7. Fluff the rice before serving.



## Broccoli Salad

This classic broccoli salad is an easy, healthy side dish that brightens up any table. It's loaded with cranberries, sunflower seeds, almonds, and bacon — a perfect mix of sweet and crunchy.

## Broccoli Salad

Serves 8

### Ingredients

For the salad:

- 6 cups broccoli cut into bite-sized pieces
- ½ cup red onion diced
- ½ cup dried cranberries
- ½ cup salted sunflower seeds
- ½ cup sliced almonds
- ½ cup bacon bits or crumbled real bacon

For the dressing:

- 1 cup mayonnaise
- 3 tablespoons cider vinegar
- 2 tablespoons sugar
- 1 teaspoon celery seeds
- ¼ teaspoon salt
- ¼ teaspoon pepper

### Instructions

1. Place the sliced onions in a small dish of cold water and let them soak at least 10 minutes, stirring occasionally. When ready to prepare the salad drain the onions.
2. In a medium bowl whisk together the dressing ingredients and set aside.
3. In a large bowl place the salad ingredients.
4. Pour the dressing over the salad and mix well.
5. Refrigerate at least one hour before serving. Then mix again right before serving.



## Corn Pudding

This classic Southern corn pudding is a creamy, baked side dish that is easy to make from scratch — the perfect comfort food! Sweet whole kernel corn and cream corn are mixed with sugar, butter, milk, and cornstarch before being baked.

## Corn Pudding Recipe

Serves 6

### Ingredients

- 5 eggs
- 1/3 cup butter
- 1/4 cup white sugar
- 1/2 cup whole milk
- 4 tablespoons cornstarch
- 1 15.25 ounce can whole kernel corn (drained)
- 2 14.75 ounce cans cream-style corn

### Instructions

1. Preheat oven to 400°F.
2. Grease one 9 inch round pie plate.
3. Combine canned corn and eggs.
4. Add sugar and cornstarch.
5. Stir in milk and butter.
6. Pour into prepared dish.
7. Bake 55 minutes until slightly brown on top.