

# HAM BREAKFAST BURRITOS

makes 6 servings

*These burritos are a great on-the-go breakfast or dinner. You can prepare them and then wrap them in foil, and pass them back to your family in the car.*

10 eggs  
1/3 cup milk  
1 cup diced red bell pepper  
1/2 cup diced white onion  
2 cups cubed ham  
1/4 tsp. salt  
1/8 tsp. pepper  
tortillas, shredded cheddar cheese, salsa, and avocado for serving

**Spray** a 6-quart slow cooker with non-stick spray. Whisk the eggs and milk in a large bowl until smooth. Add the bell pepper, onion, ham, salt, and pepper, and stir. Pour into the slow cooker.

**Cover** and cook on high for 2 hours 15 minutes, without opening the lid during cooking time.

**Using** a paper towel, soak up any liquid that accumulated on top. Serve on tortillas topped with shredded cheese, salsa, and avocado.

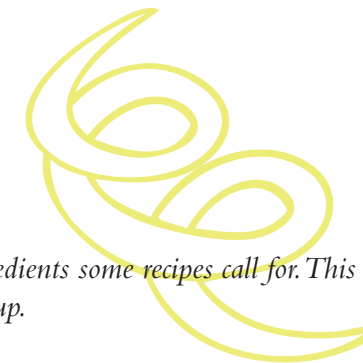






# EASY ASIAN BEEF

makes 4 servings



*I love Chinese food at home, but I never have the long line of ingredients some recipes call for. This simple Asian beef is very tender, and has lots of sauce for the rice to soak up.*

1.5 lbs. beef strips (sometimes labeled “stir-fry beef”)  
1 cup beef broth  
⅓ cup barbecue sauce (I use Sweet Baby Ray’s)  
1 Tbsp. soy sauce  
¼ tsp. ground ginger  
1 garlic clove, minced  
1 Tbsp. cornstarch  
steamed rice and sliced sweet baby peppers for serving

**Place** the beef in a 4-quart or larger slow cooker. In a small bowl, whisk together the beef broth, barbecue sauce, soy sauce, ground ginger, garlic, and cornstarch. Pour over the beef. Cover and cook on low for 5 hours, without opening the lid during cooking time. Serve over rice and top with sliced sweet baby peppers.





# CHEESECAKE

makes 10 servings



*Cheesecake in the slow cooker? Yes! It turns out creamy, and it doesn't crack on the top!*

About 17 golden Oreos  
3 (8-oz) pkgs. cream cheese, room temperature  
3 eggs  
 $\frac{2}{3}$  cup sugar  
1 tsp. vanilla

**Line** a 6-quart oval slow cooker with 2 large pieces of foil, crossing them in the middle. Spray the foil with non-stick spray. Lay out the Oreos in an even layer on the bottom of the slow cooker.

**In** a large bowl, combine the cream cheese, eggs, sugar, and vanilla with an electric hand held mixer, or a stand mixer fitted with the paddle attachment. Blend the cream cheese mixture until smooth. Pour this over the Oreos in an even layer.

**Cover** and cook on high for 2 hours, without opening the lid during the cooking time. Turn off the slow cooker and let the cheesecake set up for 10 minutes.

**Canefully** pull out the cheesecake by grabbing onto the foil and place it on a cooling rack. Place the cooling rack in the refrigerator and let the cheesecake chill for 2 hours before cutting.

