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| Apple Gouda Stuffed Chicken Breasts with Smoky Roasted Sweet Potatoes Ingredients:  |  |  | | --- | --- | | 2 | Chicken Breasts, boneless and skinless | | 1.5 oz. | Gouda cheese, thinly sliced | | ½ large | Granny Smith apple | | 1 tsp. | Olive oil | | 1 tsp. | Thyme | | ½ tsp. | Salt | | ½ tsp. | Pepper | | 2 | Sweet potatoes, peeled and diced | | 1 T | Olive oil | | ½ tsp. | Smoked paprika | | 1 tsp. | Thyme | | ½ tsp. | Sea salt |  Directions: Preheat the oven to 425F. Spray a large baking dish or sheet pan with nonstick cooking spray. Split each chicken breast across but not through and open like a book. This is also known as butterflying. On one side of the chicken, lay out 7-8 thin apple slices followed by 4-5 slices of cheese. Sprinkle with ½ tsp. thyme. Fold over and drizzle with ½ tsp. olive oil. Sprinkle with ¼ tsp. salt and ¼ tsp. pepper. Place the chicken breast on sheet pan and top with thyme.  In a bowl, mix diced sweet potatoes with olive oil, smoked paprika, 1 tsp. thyme and sea salt until evenly coated. Arrange sweet potatoes in a single layer around chicken breasts.  Bake for 20 minutes and then stir sweet potatoes. Continue to bake until the juices run clear from chicken about 10 more minutes. Sweet potatoes should be for tender.  Creamy Gouda cheese and sweet apples make these stuffed chicken breasts a winner! Pair with smoky roasted sweet potatoes for a sheet pan supper that will make everyone happy. Get the easy chicken recipe on RachelCooks.com!  Aussie Chicken Ingredients:  |  |  | | --- | --- | | 4 | Skinless, boneless chicken breasts, pounded to ½ inch thickness | | 2 tsp | Seasoning salt | | 6 slices | Bacon, cut in half | | ½ cup | Yellow mustard | | ½ cup | Honey | | ¼ cup | Light corn syrup | | ¼ cup | Mayonnaise | | 1 T | Dried onion flakes | | 1 T | Vegetable oil | | 1 cup | Sliced fresh mushrooms | | 2 cups | Shredded Colby-Monterey Jack cheese | | 2 T | Chopped fresh parsley |  Directions: Rub the chicken breasts with the seasoning salt, cover and refrigerate for 30 minutes.  Preheat oven to 350 degrees F (175 degrees C). Place bacon in a large, deep skillet. Cook over medium high heat until crisp. Set aside.  In a medium bowl, combine the mustard, honey, corn syrup, mayonnaise and dried onion flakes. Remove half of sauce, cover and refrigerate to serve later.  Heat oil in a large skillet over medium heat. Place the breasts in the skillet and saute for 3 to 5 minutes per side, or until browned. Remove from skillet and place the breasts into a 9x13 inch baking dish. Apply the honey mustard sauce to each breast, then layer each breast with mushrooms and bacon. Sprinkle top with shredded cheese.Bake in preheated oven for 15 minutes, or until cheese is melted and chicken juices run clear. Garnish with parsley and serve with the reserved honey mustard sauce.  Aussie Chicken  Chicken with Rosemary Butter Sauce Ingredients:  |  |  | | --- | --- | | 2-4 | Chicken Breast halves, boneless and skinless | | 4 T | Butter, divided | | ½ cup | White Wine | | ½ cup | Heavy Whipping Cream |  Directions: In a large skillet over medium heat, cook chicken in 1 tablespoon butter 4-5 minutes or so on each side until golden brown. Remove and keep warm.  Add wine to pan; cook over medium-low heat, stirring to loosen browned bits from pan. Add cream and bring to a boil. Reduce heat; cook and stir until slightly thickened. Stir in rosemary and remaining butter until blended. Serve sauce with chicken.  Chicken with Rosemary Butter Sauce Recipe | |
| Hidden Valley Ranch Crunchy Pea Salad Ingredients:  |  |  | | --- | --- | | 1 pkg (10 oz.) | Frozen baby peas, thawed | | 1 cup  1 cup | Celery, diced  Cauliflower, chopped | | ¼ cup  1 cup  ½ cup  1 cup  Optional garnish: | Green Onion, sliced  Cashews, chopped  Sour Cream  Hidden Valley Ranch Original Ranch Salad Dressing prepared  Crisp-cooked, crumbled bacon |  Directions: Combine all ingredients. Chill. Garnish just before serving.  I usually put the cashews in just before serving, otherwise they get soggy.  https://cdn01-www-hiddenvalley-com.scdn4.secure.raxcdn.com/wp-content/uploads/2016/03/HVR_Cruncy_Pea_Salad_AF.jpg |
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Add cup of Parmesan cheese to sauce. Cook until smooth; add the chicken and pasta. Cook until heated through.  Garnish with Parmesan cheese and oregano. |   recipe active photo  Mexican Chicken Pasta Ingredients:  |  |  | | --- | --- | | 2 T | Olive Oil | | 3 | Chicken Breasts | | 1 T | Cumin, divided | | 1 T | Chipotle chili powder, divided | | ½ tsp | Salt, divided | | 2 | Large Bell Peppers, cleaned and sliced | | 4 oz. | Diced green chiles | | 8 oz. | Fettucine | | 2/3 cup | Heavy cream | | 2/3 cup | Milk | | 1 cup | Sharp cheddar cheese, shredded | | ½ cup | Mozzarella cheese, shredded |  Directions: Slice chicken into small bites. Heat olive oil in a large skillet. Add chicken and immediately add half of cumin, half of chili powder and half the amount of salt. Cook for several minutes on high heat, constantly turning, until the chicken is completely cooked through. Remove the chicken from the skillet.  To the same skillet, add sliced bell peppers. Cook for a couple of minutes until they soften. Add diced green chiles. Add back cooked chicken to the skillet.  In the meantime, cook pasta according to package instructions, drain.  Add cooked and drained pasta to the skillet with the chicken and vegetables. Add heavy cream and milk, bring to boil. Immediately add cheeses and mix until the cheese is melted and the sauce is smooth. Reduce heat to simmer. Add the remaining half of the spices, and mix to combine.  Mexican Chicken Pasta  Million Dollar Spaghetti Ingredients:  |  |  | | --- | --- | | 16 oz. | Spaghetti noodles, dried | | 1 | Onion, large | | 4-6 cloves | Garlic, minced | | 1 ½ lbs. | Italian sausage, sweet | | 3 tsp. | Italian seasoning, dried | | 2-24 oz. | Spaghetti sauce | | 8 oz. | Ricotta cheese | | 8 oz. | Cream cheese, room temperature | | ¼ cup | Sour cream | | 3 cups | Mozzarella, shredded-divided | | ½ cup | Butter, cut into slices-divided |  Directions: Preheat oven to 350 degrees.  Bring a large pot of salted water to a boil. Cook pasta according to package, drain well and return pasta to original pot. Add 1 jar of spaghetti sauce and combine. Set aside.  In a large skillet, heat 2 T of olive oil over medium heat. Add onion and garlic and cook until they begin to soften, about 5 minutes. Add sausage and 2 tsp. Italian seasoning to skillet, and cook until no pink remains. Drain well. Add 1 jar of spaghetti sauce to skillet. Set aside.  In a medium mixing bowl, combine ricotta cheese, cream cheese, sour cream, 1 cup mozzarella, and 1 tsp. Italian seasoning. Set aside.  Place half the slices of butter in an 11x16 baking dish or equivalent. Spread half the spaghetti in dish, then spread cheese mixture evenly over spaghetti. Spread remaining spaghetti over cheese mixture. Top with the remaining butter slices. Pour tomato meat sauce evenly over top layer of spaghetti. Top with remaining mozzarella and bake in preheated oven until casserole is heated through, about 35-45 minutes. Allow more time if refrigerated before baking.  Million Dollar Spaghetti Casserole is an easy hearty casserole that is both budget-friendly and easy to make. This casserole is simple and a great way to feed a family or a crowd!  Shepherd’s Pie Ingredients:  |  |  | | --- | --- | | 2 lbs. | Russet potatoes | | 2 T | Sour cream | | 1 | Egg yolk | | 1 T | Olive oil | | 1-3/4 lbs. | Ground beef | | ½ cup | Cream | | 1 | Onion, chopped | | 2 T | Butter | | 2 T | Flour | | 1 cup | Beef stock | | 2 tsp. | Worcestershire sauce | | 1 pkg. | Frozen mixed vegetables | | 1 tsp. | Paprika | | 2 T | Fresh parsley leaves |  Directions: Boil potatoes in salted water until tender. Drain potatoes and pour them into a bowl. Combine sour cream, egg yolk and cream. Add the cream mixture to potatoes and mash until potatoes are almost smooth.  While potatoes boil, pre-heat a large skillet over medium-high heat. Add olive oil to hot pan, about one turn of the pan, with beef. Season meat with salt and pepper. Brown and crumble meat for 3-4 minutes. Add mixed vegetables and onion to the meat. Cook veggies with meat for five minutes, stirring frequently.  In a second small skillet over medium heat cook butter and flour together for two minutes. Whisk in broth and Worcestershire sauce. Thicken gravy, about one minute. Add gravy to meat and vegetables.  Pre-heat broiler to high. Fill a 13x9 pan with meat and vegetable mixture. Spoon potatoes over meat evenly. Top potatoes with paprika and broil 6-8 inches from the heat until potatoes are evenly browned. Top casserole dish with chopped parsley and serve. |



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| Italian Meatloaf Ingredients: 1 lb. ground beef  ½ lb. ground mild Italian sausage  1 small onion, finely chopped  ½ cup chopped bell pepper  1 tsp. olive oil  1 tsp. Worcestershire sauce  1 clove garlic, minced  ½ tsp. oregano  ½ tsp. basil  ½ tsp. parsley  1 egg, beaten  ¾ cup Italian bread crumbs  2 slices white bread, crumbled  1 T milk  8 oz. shredded mozzarella cheese, reserve ¾ cup for topping  1/3 cup parmesan cheese  1 cup marinara sauce, plus ½-3/4 cup more for topping  **Directions:**  In a small skillet, heat the olive oil over medium high heat and saute the onion and bell pepper for 3-4 minutes, remove from heat.  In a large bowl, add the meats, onion and peppers along with all the remaining ingredients reserving ¾ cup mozzarella cheese for topping. Using your hands combine everything, place and mold the mixture in a baking dish of your choice. Spoon ½ to ¾ cup of the marinara sauce on top and spread around. Place in a 400 degree oven for 50 minutes. Remove from the oven and top with the remaining cheese and sprinkle a little dry basil over the top. Return to the oven for 10 more minutes. Make sure the meat is not pink before serving, baking time will vary depending on the thickness of your loaf.  https://cmt.azureedge.net/media/an-absolutely-delicious-italian-meatloaf-20151118151211617232eftu0.jpg  Sausage and Veggies Ingredients:  |  |  | | --- | --- | | 4 | Potatoes, medium | | 1 pkg. | Baby Brussel Sprouts | | 1 pkg. | Italian sausage, skinless | | 1 | Onion | | 6 T | Olive oil | | ¼ tsp. | Red pepper flakes (optional) | | 1 tsp. | Paprika | | ½ tsp. | Garlic powder | | 1 T | Dried oregano | | 1 T | Dried parsley | | ¼ tsp. | Salt | | ¼ tsp. | Pepper | | 2 cups | Cheddar Cheese, grated | |  |  | |  |  |  Directions: Preheat the oven to 400 degrees. Line a large sheet pan with foil.  Chop the potatoes in bite size pieces. Boil the Brussel sprouts, cool and cut in half if big enough. Cut the sausage lengthwise and then slice in bite size pieces. Place the veggies and sausage in a large bowl. Add the olive oil and spices and stir to coat all.  Place the mixture on the foil lined pan and bake 15 minutes. Remove from oven and flip/stir all the veggies around. Return to the oven and bake for another 15 minutes. Sprinkle cheese on top and place in oven until melted. Serves 3 healthy appetites.  Healthy 20 Minute Sheet Pan Sausage and Veggies  Salmon Patties Ingredients:  |  |  | | --- | --- | | 1 15oz. can | Salmon, flaked and remove bones | | 1 medium | Onion, diced | | ½ | Red bell pepper, diced | | 1 cup | Panko bread crumbs | | 2 | Eggs, large lightly beatened | | 3 T | Mayonnaise | | 1 tsp. | Worcestershire sauce | | ¼ cup | Parsley, finely minced | | 3 T | Butter  Olive oil | | 1 tsp. | Garlic salt | | ¼ tsp. | Black pepper |  Directions: Heat a medium skillet over medium heat with 1T olive oil and 1 T butter. Add onion and bell pepper and saute until golden and softened (7-9 minutes) then remove from heat.  In a large mixing bowl, combine salmon, pepper, onion, bread crumbs, eggs, mayonnaise, Worcestershire sauce, garlic salt, black pepper, and parsley. Stir to combine. Form into patties and mold with your hands into 2” wide by 1/3” thick patties.  In a non-stick pan, heat 1 T oil and 1 T butter until hot then add salmon patties in a single layer. Saute 3 to 4 minutes per side or until golden brown and cooked through. If salmon patties brown too fast, reduce heat. Remove finished patties to a paper-towel lined plate and repeat process until finished. Serves 3 healthy appetites.   |  |  | | --- | --- | |  | Related image | |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | Butter Baked Chicken Ingredients:  |  |  | | --- | --- | | 3-4 | Chicken breasts | | 1 can | Evaporated milk | | 1 cup | Flour | | 1-1/2 tsp | Salt | | 1/8 tsp | Pepper | | ¼ cup | Butter | | 1 can | Cream of mushroom soup | |  |  |  Directions: Preheat oven to 425. First, pour a little of the evaporated milk in a small dish…just enough to dip your chicken in. After you dip each piece of chicken in the milk, roll it in the flour seasoned with salt and pepper. Melt butter in square or rectangular pan depending on how many breasts you cook. Cook the chicken in the melted butter for 30 minutes at 425. Mix can of soup and what’s left of the evaporated milk together. Turn chicken over after 30 minutes of baking and pour soup mixture on top. Bake for 30 more minutes until nice and golden brown. The gravy this creates is delicious. Mashed potatoes makes a good side dish.  http://4.bp.blogspot.com/_Q5rdAReIy9c/TOrcCngR9ZI/AAAAAAAAAWE/YgSGw13sfxA/s320/IMG_1809.JPG | |

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| Sausage Alfredo Pasta Ingredients:  |  |  | | --- | --- | | 1 lb. | Pasta, dry, bow ties | | ½ cup | Butter | | 3 cloves | Garlic | | 3 cups | Cream, heavy | | 1 ½ tsp. | Salt | | ½ tsp. | Pepper | | ¼ tsp. | Red pepper flakes (optional) | | 1 ½ cups | Parmesan cheese, grated | | 12 oz. | Smoked sausage, skinless, fully cooked | | 1 ½ cups | Frozen peas, cooked and drained |  Directions: Cook pasta according to package directions, drain.  While pasta cooks, add butter and garlic to a large skillet over medium high heat. Cook for about 2-3 minutes, until butter is melted and garlic begins to brown.  Slowly add in heavy cream, salt, and pepper. Simmer until sauce thickens on medium heat, about 8-10 minutes. Stir frequently. Add in Parmesan cheese and red pepper flakes (optional). Stir in sliced sausage and peas and add to pot with drained pasta. Stir together and serve.  Creamy, Sausage Alfredo Pasta is a quick and versatile dinner recipe that is on the table in under 30 minutes! |