



Honey BBQ Chicken & Garlic Parmesan Potatoes

Serves 5 • 578 Calories | 55g Protein | 50g Carbs | 17g Fat

Ingredients

The perfect balance of Garlic Parmesan
savoury, sweet & Potatoes:
tangy! So much depth
in flavour with even
more protein thanks to
the upgraded creamy
sauce■■■

578 Calories | 55g Protein | 1000g Potatoes, cubed
17g Fat | 50g Carbs | Uncooked

Ingredients ()	1.5 Tsp Salt
Honey BBQ Chicken:	2 Tsp Italian Herbs
1000g Raw Chicken Breast, cubed	2 Tsp Smoked Paprika
2 Tsp Garlic Powder	1.5 Tsp Garlic Powder
2 Tsp Smoked Paprika	1.5 Tsp Onion Powder
1.5 Tsp Cumin	30g Grated Parmigiano Reggiano
1.5 Tsp Salt	2 Tsp Olive Oil (optional)

2 Tsp Black Pepper Oven bake or air fry for 20–22 mins till golden and crusted

2 Tsp Olive Oil Creamy Sauce:

30g Light Butter (for 200g Fat Free Cottage cooking all batches) Cheese, blended

60g Honey (to coat all 300ml 1% Milk batches)

160g Sugar Free BBQ Sauce (Brand: G Hughes)

2 Tbsp Fresh Parsley, 1 Tsp Garlic Powder
chopped

Cook on medium heat 40g Grated Parmesan for 5 mins per side till golden and crispy

Lower the heat when adding blended adding honey & BBQ sauce to pan, make sauce. Mix for 1 min till well coated! When adding blended sauce to pan, make sure it's low heat! Don't need to cook the sauce

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Easy No Peak Chicken and Rice Casserole

Ingredients

- Easy No Peak Chicken and Rice Casserole

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Fully Loaded Scalloped Potato Casserole

Ingredients

- Fully Loaded Scalloped Potato Casserole

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CrockPot Garlic Parmesan Chicken Pasta Dinner

Ingredients

- I Get a Ton of Requests For This So Here You Go

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**Easy no-bake lemon
cheesecake■■ One of Grandma's
most used...**

Ingredients

- Easy no-bake lemon cheesecake■■ One of Grandma's most used recipes■ Full recipe is at the end ■

Lemon Cheesecake

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Club Sliders using @kingshawaiian Original Hawaiian Sweet...

Ingredients

- Toast King's Hawaiian Rolls on both sides, add mayo to them once toasted
- Add turkey, ham, cheddar cheese, bacon, lettuce and tomatoes
- Optionally place sliders in the oven for 5 minutes at 350° for the cheese to melt
- Once the cheese has melted, pull the rolls out adding your favorite chips
- Slice and enjoy!



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Crockpot Spinach Artichoke Chicken Pasta

Ingredients

3 large chicken breasts (or thighs)	$\frac{1}{2}$ cup grated parmesan cheese
1 can (14 oz) artichoke hearts, drained and chopped	1 tsp garlic powder
1 bag (10 oz) fresh spinach	1 tsp Kinder's Buttery Garlic & Herb seasoning
1 block (8 oz) cream cheese	$\frac{1}{2}$ tsp black pepper
1 cup sour cream	$\frac{1}{2}$ tsp salt
2 cups shredded mozzarella cheese	12 oz rigatoni, cooked and drained

Instructions

- 1 Place chicken, artichokes, cream cheese, sour cream, garlic powder, Kinder's Buttery Garlic & Herb, salt, and pepper into the crockpot
- 2 Cover and cook on LOW for 6 hours or HIGH for 3–4 hours until chicken is tender
- 3 Shred chicken and stir in spinach, mozzarella, and parmesan. Cook for 10–15 minutes until spinach wilts and cheese melts
- 4 Add cooked rigatoni and mix until creamy and well coated
- 5 Serve warm and top with extra parmesan if desired

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Crockpot Cheesy Sausage & Pierogies

Ingredients

1 (24 oz) bag Mrs. T's 4 2 cups shredded
Cheese Medley cheddar cheese
Pierogies

1 lb smoked sausage, 1 tsp garlic powder
sliced into rounds

1 bag (12–16 oz) ½ tsp black pepper
frozen onions and
peppers

1 can (10.5 oz) cream ½ tsp salt
of onion or cream of
mushroom soup

1 cup sour cream Kinder's Buttery Garlic
& Herb seasoning (to
taste)

1 cup chicken broth

Instructions

- 1 Add all ingredients into the crockpot
- 2 Mix everything together until fully combined
- 3 Cover and cook on high for 2½–3 hours, stirring once or twice while it cooks
- 4 Once the pierogies are tender and everything is creamy and cheesy, serve hot and enjoy

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Chicken Cordon Bleu Casserole

Ingredients

- 4- cups, cooked shredded chicken
- 2- cups diced ham
- 4 oz room temp cream cheese
- 1 cup sour cream
- 1 can cream of chicken soup
- 2 TBSP spicy brown mustard
- 1–2 tsp of @kindersflavors the blend, it's a mix of salt, pepper and garlic powder
- 10 slices of Swiss cheese
- 2 cups shredded cheese (used a guerre cheese, could use more Swiss too) (my addition)
- Topping: 2 cups panko breadcrumbs mixed with 7–8 TBSP of melted butter. (my variation)

Instructions

- 1 In a 9x13 casserole dish, sprayed with nonstick spray or buttered, layer the shredded chicken and diced ham. Sprinkle shredded cheese over meat. In a medium bowl, combine the cream cheese, sour cream, cream of chicken soup, spicy brown mustard, and the kinders blend or 1 tsp each of your salt, pepper and garlic powder. Add the creamy mixture evenly on top of the chicken, ham and shredded cheese. Cover that with the slices of Swiss cheese and then cover the cheese with the panko mixture. Bake in a 375 degree preheated oven for 30–35 minutes or until nice and golden brown! @southernfriedwithmel @bugsyandcompany

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■■■ Here's what's for dinner at our house tonight!

Ingredients

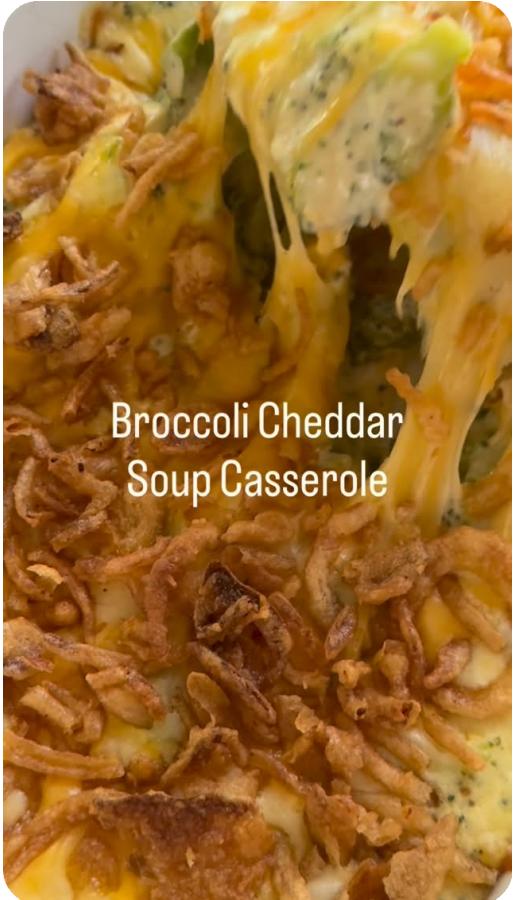
- Hawaiian Sweet Rolls
- 12 Pre-cooked Italian Meatballs
- Melted butter
- $\frac{1}{2}$ tsp Garlic Salt
- $\frac{1}{2}$ tsp Italian Seasoning
- Marinara Sauce
- Mozzarella Cheese

Instructions

- 1 Pre-heat oven to
- 2 Cook frozen or homemade meatballs. Cut the middle out of the buns. Melt butter and add the garlic and Italian seasoning and brush it over the buns. Place buns in the oven for 7 minutes (this helps them to not be soggy.) Put marinara sauce on each bun. Put meatballs in each bun. Top with cheese. Place in the oven for 15 minutes. ■ Enjoy!!!! recipes

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Broccoli Cheddar
Soup Casserole

Broccoli Cheddar Soup Casserole

Ingredients

- Broccoli Cheddar Soup Casserole
- Who doesn't love a warm creamy bowl of broccoli cheddar soup??!! We know we do, and we're making everyone's favorite cozy soup into a side dish casserole for the holidays. Yes it's that time of year again, where the side dishes shine and this one will definitely take front center stage at your holiday table
- 1 large or two small heads broccoli about 4 cups
- 1 can cream of chicken or mushroom soup
- 1 c mayonnaise
- $\frac{1}{2}$ stick butter melted
- 2 eggs beaten
- Salt, pepper and onion powder to taste
- 1 $\frac{1}{2}$ cups shredded cheddar
- French fried onions

Instructions

- 1 Cook and drain the broccoli. Chop into bite size pieces. Add to a large mixing bowl. Add the soup, mayonnaise, butter, eggs, salt, pepper and onion powder. Stir in 1 cup cheddar and mix until combined. Pour into a prepared baking dish and top with remaining cheese and onions. Bake at 375 for 20–25 minutes until bubbly. •

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Cranberry Brie Bites Perfect Holiday Appetizer

Ingredients

- Cranberry Brie Bites Perfect Holiday Appetizer

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Crockpot Series

Day 5

Last day of my Crockpot Series
and we're finishing strong...

Serves 4

Ingredients

1 1/2 lb boneless, skinless chicken breast

1 jar cowboy caviar

- 1 can diced & fire roasted tomatoes w green chiles
- Spray your crockpot with cooking spray, add in your chicken and season with salt & pepper. Top with the cowboy caviar and diced tomatoes, and cook on low for 4–5 hours. Then shred the chicken and enjoy how you'd like!
- Did you try any of the crockpot meals yet? Which one was your favorite? Let me know in the comments below!
- If you love easy & delicious 5 ingredients or less meals, grab copies of my cookbooks at the link in my bio!

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Crockpot Chili Recipe.#cooking #chili #recipe #comfortfood...

Ingredients

- Crockpot Chili Recipe

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