Big Pot Recipes

|  |  |  |
| --- | --- | --- |
| 03/02/2019 | Chicken and Dumplings  <https://www.spendwithpennies.com/old-fashioned-chicken-and-dumplings/> |  |
| 01/21/2019 | Lentil Soup  <https://www.allrecipes.com/video/2701/maries-lentil-soup/?internalSource=picture_play&referringId=13978&referringContentType=Recipe> |  |
| 01/15/2019 | Mushroom Soup  <https://www.youtube.com/watch?v=g-PT9hK8wPM> |  |
| 12/26/2018 | Mexican Beef Stew  <https://www.lanascooking.com/mexican-beef-stew/>  Ingredients   * 2 tblsp. olive oil * 2 1/2 pounds beef stew meat * 2 medium onions, roughly diced * 2 cloves garlic, minced * 2 10 oz. cans chunky diced tomatoes with green chilies (recommend: RoTel) * 1 cup tomato salsa * 1 1/2 cups salsa verde * 1 cup chicken broth * 1 tsp. salt * 1/2 tsp. pepper * 1 tsp. cumin * 1 1/2 lbs. peeled and diced potatoes * Tortillas and lime wedges for serving   Instructions   1. In a large saucepan or Dutch oven, heat the oil over medium-high heat. Add the beef stew meat, onions, and garlic. Saute, stirring frequently, until the stew meat has browned and the onions are transparent. 2. Add the remaining ingredients except potatoes and stir well. Bring to a boil, then reduce the heat to a simmer. Cover tightly and cook over low heat for 1 1/2 hours or until the meat is very tender. 3. Stir in the potatoes and continue cooking for an additional 30 minutes or until potatoes are cooked through. 4. Serve with warm tortillas and lime wedges on the side. |  |
| 10/28/2018 | Red Beans and Rice  <https://www.seriouseats.com/recipes/2017/05/new-orleans-style-red-beans-rice-recipe.html> |  |
| 09/29/2018 | Chicken Soup with Rice  <https://www.foodnetwork.com/recipes/food-network-kitchen/simple-chicken-soup-3363153> |  |
|  | Pablano Corn Chowder   * Optional .. Add potatoes   <https://www.simplyrecipes.com/recipes/roasted_poblano_corn_chowder/>  <https://www.youtube.com/watch?v=zkz8c-ncGEE>  Recipe: 2 large poblano peppers: roasted, seeded, and diced 3 TBS dairy-free butter 1 large onion diced 3 garlic cloves, minced 2 celery stalks, chopped 2 small Yukon Gold potatoes 4 Cups of fresh corn (4 ears of corn) 1 TSP cumin 1 TSP oregano Smoked paprika, cilantro, and lime for serving. Chicken Broth, Flour, Half and Half.  Start by roasting the poblanos over a flame, I used my gas stove! Once roasted, place on a plate and wrap with plastic wrap, let them sit for 10 min. Cut off stems, remove seeds, and chop. Prepare all of your produce and begin the soup. Melt butter, cook onions for 2-3 minutes. Stir in garlic, celery, potatoes, and seasoning. Cook for 5 more minutes. Add corn and vegetable broth and bring to a boil. Cook for 25-35 minutes, until potatoes are soft. Mix Flour and Half and Half add to mixture once potatoes are soft. |  |
| 09/22/2018 | Caldo de Pollo  **INGREDIENTSNutrition**   * **1large**[**onion**](https://www.geniuskitchen.com/about/onion-148)**, chopped** * **2**[**carrots**](https://www.geniuskitchen.com/about/carrot-213)**, chopped 1/2-inch thick** * **3medium**[**potatoes**](https://www.geniuskitchen.com/about/potato-106)**, chopped bite size** * **1 1⁄2cups chopped**[**celery**](https://www.geniuskitchen.com/about/celery-216)**, chopped 1/4 inch thick** * **1(7 3/4 ounce) canof el pato brand salsa fresco**[**salsa**](https://www.geniuskitchen.com/about/salsa-835)**(or "hot tomato sauce", the yellow can not the green!)** * **6 -8pieces**[**chicken thighs**](https://www.geniuskitchen.com/about/chicken-221)**or 6 -8 pieces**[**chicken legs**](https://www.geniuskitchen.com/about/chicken-221)**, skinless, bone-in** * **2tablespoons**[**olive oil**](https://www.geniuskitchen.com/about/olive-oil-495) * **6cups**[**water**](https://www.geniuskitchen.com/about/water-459) * **1teaspoon**[**salt**](https://www.geniuskitchen.com/about/salt-359) * **salt and pepper** * **1 -1 1⁄2bunch**[**cilantro**](https://www.geniuskitchen.com/about/cilantro-16)**, chopped** * [**lemon wedges**](https://www.geniuskitchen.com/about/lemon-125)**or**[**lime wedge**](https://www.geniuskitchen.com/about/lime-260)**(to garnish)**   **DIRECTIONS**   1. in one tablespoon olive oil, heat pot on high heat and sear the chicken pieces till brown on all sides. 2. remove and transfer to a plate/bowl (you will add it back). 3. sautee onions with the rest of the olive oil in that same pot till translucent. 4. add all the veggies. 5. add chicken, water, El Pato sauce, and 1 tsp salt. 6. Bring to boil, cover, lower heat to medium and cover and let cook for 25 minutes. 7. lower heat to medium-low and let cook for 35 more minutes--the chicken will be falling off the bone. :D yumm! 8. taste and add more salt and then pepper as needed. 9. then throw in the cilantro, give it a good stir, then cover again and let it simmer for about 2 minutes. 10. ladle in a bowl just like that or over Mexican rice and garnish with lemon or lime wedges so your guests can squeeze it inches.   <https://www.geniuskitchen.com/recipe/caldo-de-pollo-mexican-chicken-stew-soup-115511> |  |
| 08/11/2018 | Mash Potatoes   * Put chicken bullion cubes in water * Peel and dice potatoes * Boil until soft * Add chicken broth, milk, and butter, sour cream and bacon bits. (optional cheddar cheese, ranch).   <https://www.campbells.com/kitchen/guide/how-to-cook/make-mashed-potatoes-4-simple-steps/> |  |
|  | Broccoli and Cheese Soup  <https://www.spendwithpennies.com/20-minute-broccoli-cheese-soup/>  <http://www.geniuskitchen.com/recipe/broccoli-cheese-and-potato-soup-139511> | |
| 11/29/2018 | Ham Bone Soup- What to do with left over Ham Bone  <https://damndelicious.net/2013/12/25/leftover-hambone-soup/> | |
|  | Sausage and Potato Soup  <http://www.myrecipes.com/recipe/zuppa-toscana>   * Onions * Sausage * Chicken bouillon cube * Cream * Flower * Potatoes * Garlic Minced * Salt and Pepper * Paprika or (Cayenne for Spicy) * Celery Optional.   Saute Onions and Sausage, (Celery- Optional) , Mix in Garlic. Add Water and Chicken bullion. Add potatoes. Mix Cream and Flower together add at end. | |