

Ryan's Favorite Recipes



By Carolyn Token (don't judge!)

CLO's Easy Spaghetti

Ingredients:

Spaghetti Noodles (about ¼ of box)

1 pound Ground Beef

1 Large Jar of Ragu Chunky Spaghetti Sauce

Place ground beef in skillet. Brown over medium-high heat until no longer pink. Drain grease by pouring off or dabbing with a paper towels. Add jar of spaghetti sauce and heat until bubbly and warm. Cover and keep warm. Heat a big pot of water on high to a rolling boil. Add noodles and boil for 10 minutes. Drain in a colander. Put noodles back in pot and pour sauce over top. Stir to combine and enjoy!

Ham or Turkey Panini Sandwiches

Ingredients:

Thick bread; like Italian or Ciabatta

Deli Sliced Ham or Turkey

Cheese slices

Tomatoes (optional)

Butter or Olive Oil

Preheat Panini maker to Medium/High. Spread butter or olive oil to one side of each piece of bread. Stack your sandwich with butter-side touching the grill. Grill until outside of sandwich is golden brown.

Soft Tacos

Ingredients:

1 pound ground beef

1 Soft Taco Meal Kit from Mexican food section of store

Lettuce

Tomato

Shredded Cheese

Place ground beef in skillet. Brown over medium-high heat until no longer pink. Drain grease by pouring off or dabbing with a paper towels. Follow instruction on Taco Kit box to complete the taco meat (will involve adding a little water and taco seasoning; cover and keep warm)

Chop lettuce and tomato as desired

Cover tortillas with clear plastic wrap and microwave on high for 1 minute

Add all ingredients to tortillas, top with cheese and salsa (if desired) and enjoy

Chicken Caesar Salad

Ingredients:

Fully cooked frozen chicken strips (in freezer section; I like Tyson brand)

Romaine Lettuce

1 container fresh shredded Parmesan Cheese (in deli section)

Bottle of Caesar Dressing

Wash lettuce and lay flat to dry on paper towels. Tear into small pieces. Defrost precooked chicken in microwave (if frozen) or warm up for 1 minute in microwave if not frozen. The chicken package should have directions for heating . Toss all ingredients in a bowl and enjoy.

Easy Chili

Ingredients:

1 ½ - 2 pounds ground beef
2 22 oz cans chili beans (not drained)
2 28 oz cans diced tomatoes (not drained)
2 Tablespoons Chili Powder
Onion – 1 chopped
Green Pepper - ½ chopped
Salt, Pepper

In a large pot, place ground beef in skillet. Brown over medium-high heat until no longer pink. Drain grease by pouring off or dabbing with a paper towels. Return meat to pot. Add remaining ingredients and cook over medium-low for 45 minutes to an hour stirring regularly.

Grilled Cheese Sandwiches

Ingredients:

Bread (any kind you like)
Butter
Pam Spray if not using non stick skillet
Cheese slices

Butter one side of each slice of bread. Spray skillet with Pam spray. Heat skillet to medium-high (about 2 minutes). Place one slice of bread, butter-side down in skillet. Top with 2-3 slices of cheese. Top with other slice of bread; butter-side up. Let cook 2-3 minutes. With a spatula, keep checking bottom piece of bread to see when it's light brown. Flip sandwich over and repeat until brown. Enjoy!

Scrambled Eggs & Toast

Ingredients:

3 Eggs

Milk (1/4 cup)

Salt & Pepper

In medium bowl, crack 3 eggs and discard shells. Pour in milk. Whisk together until yolks are mixed well.

Coat skillet with Pam spray. Preheat skillet over medium-high heat (2-3 minutes). Pour eggs into skillet until they start setting. Toss with a spatula to desired consistency. Sprinkle with salt & pepper. Enjoy.

Easy Oven Baked Bacon

Ingredients:

1 package bacon (check back of package for meatier vs. fat ratio)

Tin Foil

Preheat oven to 375 degrees

Cover **rimmed** baking sheet with tin foil

Bake 10 minutes

Flip bacon strips over

Bake and additions 7-9 minutes

Place on plate and get rid of excess grease with a paper towel

Easy Pork Tenderloin

Ingredients:

Pre-seasoned Hormel Pork Tenderloin (I like Peppercorn or Teriyaki); found in the refrigerated meat section

Place tenderloin in a glass or metal baking pan with sides

Cook according to package directions (probably a 350 oven, uncovered for about 30-40 minutes). Slice into the center of the tenderloin to make sure it's no longer pink.

Moved to a cutting board if available

Slice into 1" wide slices and enjoy

Baked Chicken

Ingredients:

4 chicken breasts

4 slices Swiss cheese

1 can cream of chicken soup

¼ cup milk

1 ½ cup herb stuffing mix

Arrange chicken in one layer in a glass casserole dish. Place a slice of swiss cheese on each piece of chicken. Mix soup and milk in separate bowl. Pour mixture over chicken. Sprinkle stuffing mix over top of chicken. Bake uncovered at 350 degrees for 45-50 minutes.

BLT Sandwich

Ingredients:

Bacon

Lettuce

Tomato

Bread

Mayonnaise

Tin Foil (preferred for baking bacon and easy clean up; can also fry in skillet)

Line large baking sheet with tin foil. Place bacon on baking sheet and bake at 375 for 10 minutes. Turn bacon over and bake for another 7-8 minutes.

Place on paper towels to absorb grease.

Toast bread. Spread with mayo. Layer with bacon, lettuce and tomato.

Enjoy!