

[SLOW COOKER HONEY HOISIN CHICKEN SANDWICHES](#)

Serves: 6-8 sandwiches

Prep time: 5 mins -- Cook time: 6 hours

INGREDIENTS

- 4-6 chicken breast, skinless & boneless
- ¼ cup honey
- ¼ cup soy sauce
- ¼ cup hoisin sauce
- ¼ cup White Cooking Wine
- 1 tablespoon finely chopped fresh ginger or ¼ teaspoon ground ginger

Sandwiches

- Sesame Seed Buns
- Lettuce - we used mixed greens
- Bean Sprouts

INSTRUCTIONS

1. Place chicken in slow cooker
2. Combine all sauce ingredients and pour over chicken
3. Cook 4-5 hours on high or 7-8 hours on low

Sandwiches

1. Allow chicken to set 10-15 minutes to cool a bit, then shred using 2 forks, return to slow cooker or add sauce to the chicken
2. Add lettuce to bottom of bun, add chicken and bean sprouts

Serve with - [Deli Pasta Salad](#) or [Mandarin Orange Salad](#)



BEEFY NOODLE CASSEROLE

Serves: 8

Prep time: 20 mins -- Cook time: 30 mins

INGREDIENTS

- 1 pound ground beef
- ½ cup chopped onion
- 2 - 8 ounce cans tomato sauce
- 1 Tablespoon sugar
- ½ teaspoon garlic powder
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 - 16 ounce bag wide egg noodles
- 1 cup cottage cheese
- 1 8 ounce package cream cheese, softened
- ¼ cup sour cream
- ¼ shredded Parmesan cheese

INSTRUCTIONS

1. Cook the onion and ground beef together until all the pink is gone and beef crumbles, drain off excess fat.
2. Add the tomato sauce, sugar, garlic powder, salt and pepper. Combine and simmer over low heat.
3. Cook the egg noodles per package directions.
4. Mix together the cooked noodles, cottage cheese, sour cream and softened cream cheese.
5. Spread half the noodle mixture into a greased 13x9 baking dish, layer with meat mixture. Repeat both layers and top with shredded Parmesan cheese.
6. Bake for 30 minutes in a 350 F oven.

NOTES

This casserole can be made ahead of time and either refrigerate or freeze for later.

Serve with Salad and [Garlic Bread](#)



TACO RING

Serves: 4

Prep time: 10 mins -- Cook time: 30 mins

INGREDIENTS

- 1 pound ground beef, cooked and drained
- 1 package taco seasoning or [make your own](#)
- 2 tubes of Crescent Rolls

Toppings: lettuce, tomatoes, cheese, pico de gallo or salsa, sour cream, Taco Sauce or Western dressing

INSTRUCTIONS

1. Cook and drain ground beef.
2. Mix with taco seasoning, like you would for regular tacos.
3. Lay crescent rolls out on a large stone or cookie sheet, with narrow end facing out, creating a circle.
4. Spoon taco meat onto crescent rolls.
5. Fold over crescent roll ends, forming a circle.
6. Bake at 350 degrees for about 20-30 minutes, or until golden brown.
7. Serve with toppings of your choice.

Serve with - Chips and Salsa



ONE DISH BARBECUE CHICKEN AND RICE

Serves: 4-5

Prep time: 5 mins -- Cook time: 15 mins

INGREDIENTS

- 1 pound Chicken Breasts, boneless and skinless, cut into strips
- 2 tablespoons Canola Oil
- 1 bottle Barbecue Sauce (about 1½ cups)
- 1 cup Water or Chicken broth
- 1 (15.25 oz) can Corn, drained
- 1 cup Onion, chopped finely
- ½ cup Green Pepper, chopped finely
- 2 cloves garlic, minced
- 2 cups uncooked Long Grain Minute White Rice

INSTRUCTIONS

1. Heat oil in skillet. Add chicken, onions, green pepper and garlic and cook until chicken is browned and no pink remains and the vegetables are tender. About 5 minutes.
2. Stir in Barbecue Sauce, water and corn, bring to a boil. Reduce heat, cover and simmer for 5 minutes.
3. Stir in rice, bring to slow boil, cover and remove from heat. Let stand about 5 – 7 minutes or until rice is tender.

Serve with - Salad



HOMEMADE PIZZA POCKETS

Serves: 10 pockets from each tube of biscuits

Prep time: 10 mins -- Cook time: 10 mins

INGREDIENTS

- Refrigerated Tubed Biscuits

Pizza Sauce

- 1 small can tomato paste
- 1 clove garlic, minced
- 1 teaspoon butter
- 1 teaspoon dried oregano
- 1 teaspoon dried parsley
- 1 teaspoon dried basil
- ½ - 1 cup of water

Toppings

- Pepperoni
- Sausage
- Mozzarella Cheese

INSTRUCTIONS

Pizza Sauce

1. Melt butter over medium heat in a small sauce pan.
2. Mince garlic and add to pan and saute for 2 minutes.
3. Add tomato paste and dried herbs and combine.
4. Stir in water to achieve desired consistency, usually take at least ½ cup.
5. Simmer for 5 minutes to join flavors.
6. Cool

Pizza Pockets

1. Preheat oven to 400 degrees
2. Very lightly sprinkle flour on a hard surface and roll out each biscuit
3. Add about ½ teaspoon pizza sauce to one side of circle
4. Add cheese and toppings
5. Fold over and seal with a fork
6. Brush with oil
7. Bake at 400 degrees for 10 minutes

Serve with - Salad and/or Oven Fries



[SLOW COOKER BEEF AND NOODLES](#)

Serves: 4-5

Prep time: 5 mins -- Cook time: 6 hours

INGREDIENTS

- 1½ pounds stew meat, cubed
- 1 (10½ oz) can French Onion Soup
- 1 (10½ oz) can Cream of Celery Soup

INSTRUCTIONS

1. Stir together beef and soups in slow cooker
2. Cover and cook on low for 6-8 hours

Serve with - Noodles, [Mashed Potatoes](#) or Rice



MEATBALL STEW

Serves: 6

Prep time: 10 mins -- Cook time: 4 hours

INGREDIENTS

- 18-20 Meatballs ([Recipe for Homemade](#)) or 12 oz pkg frozen
- 3 potatoes, peeled and cubed
- 2 cups (about 4 large) carrots, cleaned and sliced
- 1 medium onion, chopped finely
- 3 stalks celery, cleaned and sliced
- 1 (10¾ oz) can tomato soup
- 1 (10½ oz) can beef gravy
- 1 cup water
- 1 envelope onion soup mix
- 2 beef bouillon cubes or 2 teaspoons granules

INSTRUCTIONS

1. Combine and cook meatballs
2. Chop vegetables and place in large pot or slow cooker
3. Add remaining ingredients and stir to combine
4. Stir in meatballs
5. Stovetop: Bring to a boil and cook for 10 minutes, reduce heat to low and simmer 1 hour or until vegetables are tender
6. Slow Cooker: Cover and cook on low for 4-5 hours or until vegetables are tender

Notes - If you use frozen meatballs, time should be added.

Serve with [CornBread](#)

