



InsanelyGood

Quick and Easy **DINNER RECIPES**

→ **30** ←
RECIPES





Insanely Good

Dinner Recipes



Thanks!

**From our
kitchen to
yours :)**

WARNING: These recipes are dangerously delicious.

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PREP TIME:
15 minutes

COOK TIME:
1 hour 5 minutes

YIELD:
8



Easy One-Pot American Goulash

American Goulash is the perfect comfort food on a budget! It's warm, hearty, and super easy to make in a single pot. This one-pot wonder is the ultimate dish for those busy weeknights when you don't feel like spending hours in the kitchen. Loaded with tender pasta, juicy ground beef, and a savory sauce, this dish is sure to become a family favorite.

You'll need:

- 2 pounds ground beef
- 1 large yellow onion (chopped)
- 1 green bell pepper
- 3 cloves garlic (chopped)
- 3 cups water (or two cans of beef broth)
- 2 (15-ounce) cans tomato sauce
- 2 (14.5 ounce) cans diced tomatoes
- 2 tbsp dried Italian herb seasoning
- 1 tbsp seasoned salt
- 2 cups elbow macaroni (uncooked)

Directions:

- 1.** Cook 2 pounds of ground beef in a Dutch oven or large, heavy saucepan until meat is no longer pink.
- 2.** Usually takes about 10 minutes. Afterwards, drain the grease from the pan.
- 3.** Add the onion, garlic, and green bell pepper. Cook until onions are translucent.
- 4.** Add the water, tomato sauce, diced tomatoes, Italian seasoning, and salt. Mix well. Reduce heat to low, cover, and simmer for about 20 minutes. Stirring occasionally.
- 5.** Add the uncooked elbow macaroni. Stir well. Cover once again and allow everything to simmer for about 30 minutes.
- 6.** Enjoy! Top with shredded cheese right before serving.

Quick Tip: For the ultimate comfort food, add 2 tablespoons of sugar. It's every mom's secret ingredient.



PREP TIME:

20 minutes

COOK TIME:

1 hour

YIELD:

6



Stuffed Bell Peppers

It's a classic for a reason! The combination of juicy ground beef, fluffy rice, and gooey melted cheese is a guaranteed family favorite. Plus, you can customize them any way you like! Use sausage or ground turkey instead of ground beef. Add a variety of veggies. Or top it off with your own favorite cheese!

You'll need:

- 1 pound ground beef
- 1/2 cup long grain white rice (uncooked)
- 1 cup water
- 6 green bell peppers
- 2 (8 oz) cans tomato sauce
- 1 tablespoon Worcestershire sauce
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- salt and pepper to taste
- 1 teaspoon Italian seasoning

Directions:

- 1.** Preheat the oven to 350 degrees F (175 degrees C).
- 2.** Place the rice and water in a saucepan and bring to a boil. Reduce heat, cover, and cook for 20 minutes.
- 3.** In a skillet, cook the beef over medium heat until browned.
- 4.** Cut out the tops of the bell peppers. Clean out the seeds and any membranes. Then arrange the peppers in a baking dish with the hollowed sides face up. (If needed, you can slice off the bottom so they stand upright.)
- 5.** In a bowl, combine the cooked rice, browned beef, 1 can tomato sauce, Worcestershire sauce, onion and garlic powder, salt, and pepper.
- 6.** Fill each bell pepper to the top. In a bowl, mix together the remaining tomato sauce and Italian seasoning. Pour as a topping over the stuffed peppers.
- 7.** Bake for 1 hour in the preheated oven until the peppers are tender. Baste each pepper with sauce every 15 minutes in order to keep it moist.

Quick Tip: Add some taco seasoning for a fun Mexican flair!





Taco Casserole

Add some pizzazz to Taco Tuesday with this tempting taco casserole! This delicious and easy-to-make recipe will have your mouth watering in no time. It's loaded with ground beef, cheese, salsa, and crushed tortilla chips. This dish is perfect for busy weeknights when you don't have much time to spend in the kitchen but want something satisfying. So, grab your apron and let's get cooking!

PREP TIME:
15 minutes

COOK TIME:
35 minutes

YIELD:
6

You'll need:

- 1 pound ground beef
- 1 cup salsa
- 1/2 cup chopped onion
- 1/2 cup mayonnaise
- 2 tablespoons chili powder
- 1 teaspoon ground cumin
- 2 cups crushed tortilla chips, divided
- 4 ounces shredded Cheddar cheese, divided
- 4 ounces shredded Monterey Jack cheese, divided

Directions:

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Spray a 2-quart casserole dish with Pam.
3. Chop the onion into small pieces.
4. Shred the cheese.
5. In a large skillet over medium-high heat, cook the ground beef. Stir frequently until browned and crumbly, around five to seven minutes.
6. Once the beef is no longer pink, drain and discard any excess grease or liquid.
7. To the beef, add in the salsa, onion, mayonnaise, chili powder, cumin, and stir to combine.
8. Remove the skillet from the heat.
9. Spread half of the beef in the bottom of the dish.
10. Top with half of the tortilla chips.
11. Layer half of the cheeses over the tortilla chips.
12. Repeat the layers once more, starting with the beef mixture and ending with the other half of the cheeses.
13. Cover the dish with aluminum foil, spraying with a little Pam if it touches the cheese.
14. Bake for about 30 minutes, until the cheese has melted and is bubbling at the sides.
15. Serve with a dollop of guacamole and the topping of your choice.

Quick Tip: Don't forget to top it with sour cream, pico de gallo, and fresh guacamole!





Rotel Chili



Delicious and easy Rotel chili that will warm you up from the inside out. This hearty and flavorful dish is perfect anytime you want to add a little bit of spice to your life. With just a few simple ingredients and a little bit of love, you'll whip up a bowl of chili that will have your friends and family coming back for seconds (and maybe even thirds). Make some magic happen in the kitchen!

PREP TIME:
20 minutes

COOK TIME:
15 minutes

YIELD:
8

You'll need:

- 1 pound ground chuck beef (80% lean)
- 3/4 cup chopped yellow onion
- 1 (1.25-ounce) package chili seasoning mix
- 1 (16-ounce) can beans in chili seasoned sauce, undrained
- 1 (14.5-ounce) can diced tomatoes, undrained
- 1 (10-ounce) can diced tomatoes & green chilies, undrained
- 1 (8-ounce) can tomato sauce
- 1 cup water

Directions:

- 1.** In a large saucepan over medium-high heat, cook the ground beef and chopped onion, stirring occasionally, for 5 minutes, or until the beef is no longer pink. Drain.
- 2.** Mix in the chili seasoning and add the canned beans, diced tomatoes, diced tomatoes and green chilies, tomato sauce, and water. Bring mixture to a boil.
- 3.** Reduce the heat to medium and cook for 10 minutes, stirring occasionally. Serve in bowls and enjoy!

Quick Tip: For a leaner recipe, swap out the ground beef for turkey or chicken!



Ramen Noodle Asian Salad

PREP TIME:
10 minutes

COOK TIME:
10 minutes

YIELD:
6

Are you tired of the same old boring salad for lunch? Look no further than this ramen noodle Asian salad recipe! Not only is it packed with fresh and crisp veggies, but the addition of crunchy ramen noodles takes it to the next level. One bite of this dish and you'll be hooked. Get ready to spice up your lunch game!

You'll need:

For the Salad:

- 2 (3-ounce) packages chicken-flavored ramen noodles, broken into pieces, seasoning packets reserved
- 1/2 cup raw sunflower seeds
- 1/2 cup slivered almonds
- 1 (16-ounce) package coleslaw mix
- 3 green onions, chopped

For the Dressing:

- 1/2 cup olive oil
- 3 tablespoons apple cider vinegar
- 3 tablespoons granulated sugar
- 1/2 teaspoon ground black pepper

Directions:

1. Preheat the oven to 350 degrees Fahrenheit.
2. Place broken ramen noodles, sunflower seeds, and almonds onto a baking sheet.
3. Bake for 10 to 15 minutes, or until fragrant and toasted. Set aside to cool.
4. In a large bowl, toss together coleslaw mix and green onions. Add cooled noodle mixture on top.
5. Prepare the dressing: whisk together olive oil, ramen seasoning packets, apple cider vinegar, sugar, and black pepper until smooth.
6. Pour dressing over the salad and toss to coat. Serve and enjoy!

Quick Tip: Try chow mein noodles instead of ramen for a tasty swap!

best



Texas Toast Sloppy Joes



PREP TIME:
10 minutes

COOK TIME:
25 minutes

YIELD:
6

This mouth-watering recipe combines two classic favorites – sloppy Joes and Texas toast – into one deliciously messy meal. With its savory meat filling, melted cheese, and crispy bread, this dish is sure to satisfy your tastebuds and leave you wanting more. So grab a napkin and get ready to dig in to this fun and tasty recipe!

You'll need:

- 1 pound extra lean ground beef
- 1/2 cup chopped onion
- 1/4 cup chopped green bell pepper
- 1 cup ketchup
- 1/2 cup water
- 1 tablespoon firmly packed brown sugar
- 2 teaspoons Worcestershire sauce
- 1 teaspoon yellow mustard
- 1/2 teaspoon garlic salt
- Hot sauce, if desired
- 6 slices Texas toast bread
- 12 (3/4-ounce) slices Land O Lakes® Deli American

Directions:

- 1.** In a 12-inch skillet, brown the ground beef over medium heat until fully cooked. Add the onion and bell pepper, and cook for an additional 3–4 minutes, or until the vegetables have softened. Stir in all the remaining ingredients, except for the bread and cheese. Lower the heat and simmer for 5–10 minutes, allowing the mixture to thicken.
- 2.** Preheat your oven's broiler.
- 3.** Arrange the bread slices on an ungreased baking sheet and place them 4 to 6 inches beneath the broiler. Toast the bread for 4–6 minutes, flipping once during the process.
- 4.** Place a slice of cheese on each toasted bread slice and broil until the cheese has melted. Spoon 1/2 cup of the beef mixture onto each slice, followed by another slice of cheese. Broil for an additional minute, or until the cheese has melted. Serve immediately and enjoy.

Quick Tip: Serve the beef over baked potatoes for a hearty meal!



Corn Dog Casserole

Are you a fan of corn dogs but find yourself struggling with the mess and hassle of frying them up at home? Introducing this easy and delicious corn dog casserole recipe! With just a few simple ingredients and a little bit of baking time, you can enjoy all the flavors of a classic corn dog in a convenient and mouthwatering casserole. This recipe is perfect for a cozy night in with the family.

PREP TIME:
15 minutes

COOK TIME:
30 minutes

YIELD:
12

You'll need:

- 2 tablespoons butter
- 2 cups thinly sliced celery
- 1 1/2 cups sliced green onions
- 1 1/2 pounds hot dogs (beef and pork frankfurters)
- 2 eggs
- 1 1/2 cups milk
- 2 teaspoons ground sage
- 1/4 teaspoon ground black pepper
- 2 (8.5-ounce) packages dry cornbread mix
- 2 cups shredded cheddar cheese, divided

Directions:

- 1.** Melt butter in a medium skillet over medium heat. Add celery and green onions and stir for 5 minutes, or until onions are translucent. Transfer the vegetables into a large bowl and set aside.
- 2.** Slice hot dogs lengthwise into quarters, and slice into thirds. In the same skillet, cook the hot dogs until lightly browned, about 5 minutes. Add to the bowl of celery and onions and stir. Set aside 1 cup of hot dog mixture.
- 3.** Preheat the oven to 400 degrees Fahrenheit.
- 4.** In another large bowl, whisk together the eggs, milk, sage, and pepper. Add the hot dog mixture, except for the reserved 1 cup. Stir in cornbread and 1 1/2 cups of shredded cheese until well-combined.
- 5.** Pour the cornbread mixture into a shallow 3-quart baking dish. Top with reserved hot dog mixture and remaining 1/2 cup shredded cheese.
- 6.** Bake for 30 minutes, or until golden brown. Serve and enjoy!

Quick Tip: Sneak a few extra veggies into the mix when you make this dish. The kids will never know!



PREP TIME:
10 minutes

COOK TIME:
40 minutes

YIELD:
6



Million Dollar Chicken Casserole

Get ready to upgrade your dinner to millionaire status with this creamy, cheesy million-dollar chicken casserole! This dish is so good, you might feel like a million bucks after just one bite. Packed with chicken, cottage cheese, sour cream, and topped with Ritz crackers, it's easy to make and perfect for feeding a crowd!

You'll need:

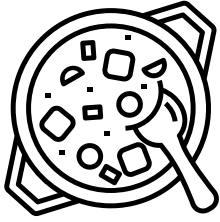
- 4 ounces cream cheese, room temp
- 3/4 cup cottage cheese
- 1/2 cup sour cream
- 1 cup shredded cheddar cheese
- 1 can cream of chicken
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon dried parsley
- 4 cups cooked chicken, chopped
- 1 sleeve ritz crackers
- 6 tablespoons butter, melted

Directions:

- 1.** Preheat oven to 350F. Grease a 2 quart baking dish.
- 2.** In a large bowl, mix the cottage cheese, sour cream, cheddar cheese, cream of chicken, garlic powder, onion powder and dried parsley.
- 3.** Stir in the chopped chicken. Then pour this mixture into the baking dish.
- 4.** Place the ritz crackers in a food processor to break them into pieces. Alternatively, place them in a quart sized plastic bag and beat them with a rolling pin until they are broken into small pieces.
- 5.** Mix the crushed crackers with the melted butter. Then top the casserole with the cracker mixture. Bake for 35-40 minutes or until the casserole is bubbly and the crackers are golden brown and crunchy.

Quick Tip: Make this casserole ahead and pop it in the freezer to pull out when you need dinner in a pinch!





easy Texas Cowboy Stew

Are you ready to rustle up some good old-fashioned Texas cowboy stew? This hearty dish is the perfect way to warm up on a chilly day and fill your belly with deliciousness. Imagine tender chunks of beef, mixed with savory vegetables, all simmered in a rich and flavorful broth. It's a meal that will make you feel like you're sitting around a campfire!

PREP TIME:
30 minutes

COOK TIME:
1 hour

YIELD:
10

You'll need:

- 2 pounds ground beef
- 2 (16-ounce) packages Kielbasa, sliced into 1/2 inches
- 2 cloves garlic, chopped
- 1 onion, chopped
- 2 (14.5-ounce) cans peeled and diced tomatoes, drained
- 4 medium potatoes, peeled and diced
- 2 (15-ounce) cans pinto beans, undrained
- 2 (15.2-ounce) cans whole kernel corn, undrained
- 1 (15.5-ounce) can diced tomatoes with green chile peppers, undrained
- 1 (10-ounce) package frozen mixed vegetables
- 4 cups water
- 2 teaspoons ground cumin
- 2 teaspoons chili powder
- Salt and pepper, to taste

Directions:

- 1.** Crumble the ground beef in a large skillet over medium-high heat. Add the sausage slices, garlic, and onion, and cook and stir until the beef is no longer pink – about 5 minutes. Drain the grease and transfer the mixture into a large pot.
- 2.** Pour the canned tomatoes, potatoes, pinto beans, corn, diced tomatoes with chilies, mixed vegetables, and water into the pot. Season with cumin, chili powder, salt, and pepper.
- 3.** Cover the pot with the lid and reduce the heat to medium-low. Let the stew simmer, stirring occasionally, for at least 1 hour. Serve and enjoy!

Quick Tip: Add brown rice or macaroni noodles to beef this dish up even more!



Bourbon Chicken

with rice

PREP TIME:

15 minutes

COOK TIME:

35 minutes

YIELD:

4

This tempting bourbon chicken and rice recipe is sticky, sweet, and loaded with incredible flavors! A combination of apple juice, brown sugar, ketchup, and soy sauce gives it just the right balance of tang and kick. Give your family a true taste of New Orleans with this delightful dinner.

You'll need:

- 2 tablespoons olive oil
- 2 pounds boneless chicken breasts, chopped into bite-sized pieces
- 1 garlic clove, crushed
- 1/4 teaspoon ginger
- 3/4 teaspoon crushed red pepper flakes
- 1/3 cup apple juice
- 1/3 cup light brown sugar
- 2 tablespoons ketchup
- 1 tablespoon cider vinegar
- 1/2 cup water
- 1/3 cup soy sauce

Directions:

- 1.** Heat olive oil in a large skillet over medium heat. Add the chicken and cook both sides until lightly browned. Remove and set aside.
- 2.** To the same skillet, add the garlic, ginger, red pepper flakes, apple juice, brown sugar, ketchup, apple cider vinegar, water, and soy sauce. Cook over medium heat, stirring constantly, until dissolved.
- 3.** Add the chicken and bring the mixture to a boil. Reduce the heat to low and let the dish simmer for 20 minutes, or until the chicken is cooked and the sauce has thickened. Serve over rice. Enjoy!

Quick Tip: While this dish is fantastic over rice, you can also serve it over noodles for a tempting variation!



Bang Bang Chicken

**PREP TIME:**

15 minutes

COOK TIME:

25 minutes

YIELD:

4

This delectable dish hails from the Sichuan province of China and is known for its fiery spice and explosive flavor. But don't let the name scare you away, because this chicken is as fun to eat as it is to say! So, grab your chopsticks and get ready to experience a culinary adventure like no other with bang bang chicken!

You'll need:

- 1/3 cup milk
- 1 egg
- 1 pound boneless, skinless chicken breasts, cut into 1-inch cubes
- 1/4 cup potato starch
- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon shichimi togarashi (Japanese red pepper condiment)
- Oil, for frying
- 1/4 cup mayonnaise
- 2 tablespoons honey
- 2 tablespoons sweet chili sauce
- 1 teaspoon gochujang (Korean hot pepper paste)

Directions:

- 1.** Whisk together milk and egg in a large bowl. Add the chicken and let it marinate for 15 minutes. Drain.
- 2.** Place potato starch, flour, salt, pepper, and shichimi togarashi in a large, resealable bag. Then seal and shake the bag until well-combined.
- 3.** Next, place the chicken cubes in the bag, seal it, and shake until completely coated.
- 4.** Heat oil in a large skillet to 325 degrees Fahrenheit. Carefully drop the chicken into the hot oil, about 5-8 pieces at a time. Fry for 90 seconds and transfer onto a plate lined with paper towels.
- 5.** Increase the oil's temperature to 350 degrees Fahrenheit. Re-fry the chicken, 5-8 pieces at a time, for another 90 seconds. Transfer onto a plate lined with paper towels.
- 6.** Whisk together mayonnaise, honey, sweet chili sauce, and gochujang in a large bowl. Add the chicken and toss to coat. Serve and enjoy!

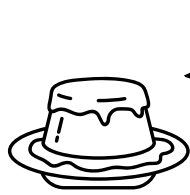
Quick Tip: Be sure to cut chicken in the same-sized pieces so they cook evenly!



PREP TIME:
10 minutes

COOK TIME:
1 hour

YIELD:
8



Corn Pudding

Whether you're hosting a backyard barbecue, a Thanksgiving feast, or just want to spice up your weeknight dinner routine, this recipe is sure to satisfy your tastebuds and leave you wanting more. The best part is, it only takes 10 minutes to put together. Get ready to be the hero of your next meal with this simple yet delightful corn pudding!

You'll need:

- 5 eggs
- 1/3 cup butter (melted)
- 1/4 cup white sugar
- 1/2 cup milk
- 4 tablespoons cornstarch
- 1 (15.25 oz) can whole kernel corn
- 2 (14.75 oz) cans cream-style corn

Directions:

- 1.** Preheat oven to 400 Degrees Fahrenheit. Grease a 2-quart casserole dish.
- 2.** In a large bowl, lightly beat eggs. Add sugar, milk, and melted butter. Add the cornstarch and whisk until fully incorporated.
- 3.** Add corn and creamed corn. Mix well. Pour mixture into the prepared casserole dish.
- 4.** Bake in the oven for one hour at 400 degrees F.
Enjoy!

Quick Tip: To cut down on time, you can use frozen corn. Just be sure to add a teaspoon of salt to the recipe!



PREP TIME:
1 minute

COOK TIME:
5 minutes

YIELD:
1



Tiktok Ramen

Are you tired of boring old ramen noodles? Do you crave a dish that's both delicious and Instagram-worthy? Look no further than the viral TikTok ramen recipe! This mouth-watering dish has taken the internet by storm, and for good reason. With its unique blend of flavors and eye-catching presentation, it's the perfect meal to impress your friends.

you'll need:

- 1 package instant ramen (preferably Nong Shim, Samyang, or any Korean brand)
- 1 tablespoons butter
- 1 teaspoon garlic, minced
- 1/4 teaspoon red pepper flakes, or to taste
- 1 teaspoon brown sugar
- 1 tablespoon soy sauce
- 1 egg, lightly beaten
- 1 teaspoon Everything Bagel spice, or to taste

directions

- 1.** Cook the noodles according to package instructions. Drain most of the water, leaving 1-2 tablespoons in with the noodles to prevent drying out.
- 2.** Melt butter in a pan over medium heat. Add garlic and red pepper flakes and stir until the garlic is soft – about 1 minute. Add the brown sugar and soy sauce. Stir until sugar is dissolved.
- 3.** Add the cooked noodles and toss to coat. Push the noodles to the side to give space for the egg.
- 4.** Add the slightly beaten egg and scramble until cooked to your desired doneness. Mix egg and noodles to combine.
- 5.** Add the slightly beaten egg and scramble until cooked to your desired doneness. Mix egg and noodles to combine.

Quick Tip: Cook your sauce before the noodles so that it's nice and hot when the noodles are ready!





Crockpot Taco Soup

You just can't top this tempting Crockpot taco soup for a truly fix-it-and-forget meal. This delicious bowl is packed with tomatoes, beans, corn, and ground beef. Throw it together in the morning and come home to a piping hot dinner when you get home. As a bonus, your house will smell amazing!

PREP TIME:

20 minutes

COOK TIME:

4 hours

YIELD:

8

You'll need:

- 1 pound (1b) ground beef, shredded chicken or meat of choice.
- 1 (16 ounce) can pinto beans
- 1 (16 ounce) can of white beans or kidney beans
- 1 (11 ounce) can niblet corn
- 1 (11 ounce) can tomatoes and chiles
- 1 (28 ounce) can diced tomatoes
- 1 (4 ounce) can diced green chiles
- 1 1/4 envelope envelope taco seasoning mix
- 1 envelope envelope Hidden Valley Ranch Salad Dressing and Seasoning Mix

Directions:

- 1.** Brown your meat until it's cooked and then drain out the liquid.
- 2.** Add all the ingredients into your slow cooker. Beef, beans, corn, chilies, tomatoes, seasoning, all of it. Note: Do not drain the cans! We want all those flavors to meld and marry in the crock-pot.
- 3.** Mix the ingredients well and cook for 2 hours on high or 4 to 6 hours on low.
- 4.** Add your favorite toppings.
- 5.** Enjoy!

Quick Tip: For a heartier main course, serve this taco soup over a hot scoop of Mexican rice!



easy

Chicken Fried Rice



Chicken fried rice is a takeout favorite, but believe it or not, it's so easy to make at home! This recipe has all the components you know and love, from chicken to carrots, to green onions and soy sauce. Skip ordering out and give your wallet a break for a change. You won't regret it!

PREP TIME:
10 minutes

COOK TIME:
15 minutes

YIELD:
8

you'll need:

- 2 tbsp butter
- 3 cups cooked white rice (cold)
- 1 cup frozen sweet peas
- 1/2 cup carrots
- 2 eggs (beaten)
- 1 small onion, chopped
- 2 green onions (chopped)
- 1 tsp garlic powder
- 2 tbsp soy sauce
- 1 pound boneless chicken breast (cooked, chopped into 1/2 inch dices)
- Dash of sea salt and black pepper

directions

- 1.** Melt butter in a large non stick skillet over medium heat. Add onions, peas, and carrots and cook until tender.
- 2.** Push the vegetables to one side and pour the beaten eggs on the other side. Scramble the eggs until set.
- 3.** Mix the eggs and vegetables together.
- 4.** Add garlic powder and soy sauce and stir to mix.
- 5.** Add the cooked rice and chicken. Mix well.
- 6.** You can top it off with green onions and a dash of salt and pepper.
- 7.** Enjoy!

Quick Tip: Be sure to chop and measure your ingredients before you start cooking. Stir-fries go fast!



Hot Dog Chili

PREP TIME:
10 minutes

COOK TIME:
20 minutes

YIELD:
6

Chili and hot dogs are two American classics that everyone loves. And when you combine them into one with this hot dog chili, they become even more irresistible! The chili has a tomato sauce, ketchup, and Worcestershire base, which gives it an extra kick. After trying one of these tasty dogs, you might never eat them without chili again!

You'll need:

- 1 pound ground beef
- 1/3 cup water
- 1/2 (10-ounce) can tomato sauce
- 1/2 ketchup
- 2 1/2 teaspoons chili powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon granulated sugar
- 1/2 teaspoon onion powder
- 1/4 teaspoon Worcestershire sauce

Directions:

- 1.** Add ground beef and water to a large saucepan over medium heat. Break the beef apart with a wooden spoon or potato masher.
- 2.** Mix in tomato sauce, ketchup, chili powder, salt, black pepper, sugar, onion powder, and Worcestershire sauce.
- 3.** Bring the mixture to a boil. Reduce the heat to medium-low and cook the chili, stirring occasionally, until it thickens, about 20 minutes. Serve chili over hot dogs. Enjoy!

Quick Tip: Try pork, chicken, or chorizo in place of the beef for a special treat!



Peri Peri Chicken

**PREP TIME:**

10 minutes

COOK TIME:

10 minutes

YIELD:

6

Add a little more spice to your dinner rotation with this incredible recipe for peri peri chicken! With this dish, the chicken gets marinated in a hot pepper sauce that's so full of flavor. While you can make this succulent chicken with any cut of meat, it really works best with chicken legs. This dish can be grilled or baked, so it's perfect any time of the year.

You'll need:

- 3.5 pounds chicken, cut into pieces

Marinade:

- 1 red bell pepper, chopped
- 1 onion, chopped
- 1/2 cup neutral oil
- 1 teaspoon smoked paprika
- 1/2 teaspoon cayenne pepper
- 4 red chili peppers, seeds removed
- 3 jalapeños, seeds removed
- 4 garlic cloves
- juice of half a lemon
- 2 tablespoons oregano
- 1/4 cup basil, chopped
- 1/4 cup red wine vinegar
- salt and pepper to taste

Directions:

1. Preheat oven to 400F. Blend all the ingredients for the marinade.
2. Marinate the chicken for at least 2 hours.
3. Bake for 40 minutes or until chicken reaches an internal temperature of 165F.

Quick Tip: For the very best chicken, use legs as your cut of choice!



PREP TIME:
15 minutes

COOK TIME:
20 minutes

YIELD:
6



Marry Me Chicken

To impress that special someone in your life, whip up this marry me chicken, and be prepared for an enthusiastic yes! This chicken is infused with a delectable herb-cream sauce, and it's cooked to perfection and served over pasta. Whether you're serving this at a proposal or not, no one will be able to say no!

You'll need:

- 1 1/2 pounds skinless, boneless chicken breast halves
- 2 tablespoons butter
- 3 cloves garlic, minced
- 1/2 teaspoon dried oregano
- 1/4 teaspoon ground thyme
- 1/2 cup chicken broth, divided
- 1/2 pound bacon
- 1 (16-ounce) package angel hair pasta
- 1 tablespoon all-purpose flour
- 1/2 cup freshly grated Parmesan cheese
- 1/4 cup whipping cream
- 1/4 cup chopped sun-dried tomatoes
- 1 pinch red pepper flakes
- Salt to taste

Directions:

- 1.** Preheat the oven to 350 degrees Fahrenheit.
- 2.** To butterfly the chicken, place it on a chopping board. Put your palm on top of the chicken and slice it horizontally through the middle, leaving a small section on the other side uncut. Open out the breast to look like a butterfly.
- 3.** Melt butter in a large, oven-safe skillet over medium-high heat. Saute garlic, oregano, and thyme for 30 seconds or until fragrant.
- 4.** Add the chicken and cook for 3 to 4 minutes on each side, or until golden brown. It doesn't need to be cooked throughout at this point. Add in 1/4 cup of chicken broth.
- 5.** Bake for 15 minutes, or until chicken is no longer pink and the juices run clear.
- 6.** While baking, brown bacon in a large skillet over medium-high heat, about 10 minutes. Let it cool on a plate lined with paper towels to drain excess grease, about 5 minutes. Cut into small pieces.
- 7.** Bring a large pot of salted water to a boil. Cook angel hair pasta, stirring occasionally until al dente, about 4 minutes. Drain and keep warm.
- 8.** Once the chicken is cooked, transfer it onto a plate and keep warm.
- 9.** To make the pasta sauce, place the used skillet on the stovetop over medium heat. Whisk flour with remaining chicken broth, Parmesan cheese, and whipping cream until combined. Mix in sun-dried tomatoes, red pepper flakes, and salt.
- 10.** Toss together the sauce and pasta until evenly coated. Top with chicken and bacon. Enjoy!



PREP TIME:
15 minutes

COOK TIME:
20 minutes

YIELD:
6

Dr. Pepper Pulled Pork

Putting Dr. Pepper and pork together might not sound like a winning combination. But it's absolutely delicious! This simple Crockpot recipe is a busy weeknight game-changer. The pork is tender and juicy all on its own, but it truly shines when served piled high on sandwich buns. You'll love it!

You'll need:

- 2 1/2-3 lb pork butt (also known as a pork shoulder)
- 24 oz. (2 cans) Dr. Pepper (or any caramel colored soda pop, each will provide a slightly different flavor)
- 1 medium onion, cut in quarters and then again in half
- 2 garlic cloves, minced
- 1 1/2 teaspoons dry ground mustard
- 1/4-1/2 teaspoon cayenne pepper (depending on personal taste.)
- Salt and freshly ground black pepper
- 1/4 cup apple cider vinegar
- 3 tablespoons Worcestershire Sauce
- bbq sauce of choice
- rolls or buns of choice

Directions:

- 1.** Chop onions and cover the bottom of the cooking pot. Carefully place the pork cut on top of the onions. Sprinkle the garlic, ground mustard, cayenne pepper, salt and pepper over the meat. Pour the apple cider vinegar, Worcestershire sauce, and the Dr. Pepper on top.
- 2.** Cook on high for four to five hours (or low for eight).
- 3.** Check that the pork has reached an internal temperature of at least 195 degrees F/90 degrees C before carefully lifting out and onto a cutting board.
- 4.** Place two forks together in the meat and pull apart, shredding carefully. Once the meat is all shredded, very carefully add back to the slow cooker. Cook for another hour.
- 5.** Drain the excess juices and stir the BBQ sauce through the meat and onion mixture until it is all tossed together and coated.
- 6.** Lightly toast the buns under the grill and fill with the pulled pork. Serve with crunchy slaw and sweet potato fries.

Quick Tip: For an extra pop of flavor, rub your meat with the seasonings the night before and let it sit in the fridge overnight!





Shrimp Scampi



Shrimp scampi is a classic restaurant meal that many people order on special occasions. But with this simple recipe, you can recreate the experience right in your own kitchen. The traditional lemon butter base is fresh, light, and oh-so-satisfying. It's the perfect contrast to the sweetness of the succulent shrimp.

PREP TIME:

5 minutes

COOK TIME:

15 minutes

YIELD:

4

You'll need:

- 3 to 4 garlic cloves, minced
- 1/4 cup butter, cubed
- 1/4 cup olive oil
- 1 pound uncooked shrimp (31-40 per pound), peeled and deveined
- 1/4 cup lemon juice
- 1/2 teaspoon pepper
- 1/4 teaspoon dried oregano
- 1/2 cup grated BelGioioso Parmesan Cheese
- 1/4 cup dry bread crumbs
- 1/4 cup minced fresh parsley
- Hot cooked angel hair pasta

Directions:

- 1.** In a large oven-safe skillet, melt butter in the olive oil over medium heat. Add garlic and saute until fragrant, 1 to 2 minutes. Add the shrimp, lemon juice, pepper, and oregano. Cook and stir until the shrimp become pink, usually 2 to 3 minutes. Top the shrimp with a sprinkling of cheese, breadcrumbs, and parsley.
- 2.** Position the skillet 6 inches below the broiler and broil for 2-3 minutes, or until the topping is golden brown.
- 3.** Serve over pasta and enjoy!

Quick Tip: Buy shrimp that's already peeled and deveined to save yourself an extra step!



Taco Spaghetti

Can't decide on taco or spaghetti for dinner? Why not have both in this fun mashup? This recipe is everything you love about pasta night and taco Tuesday rolled into one. A can of trusty Rotel tomatoes is what really takes this dish over the top and gives it that signature Tex-Mex flavor. This dish is bound to be a hit!

PREP TIME:
5 minutes

COOK TIME:
25 minutes

YIELD:
6

You'll need:

- 2 tablespoons butter
- 1 pound ground beef
- 1/2 yellow onion, diced
- 1/2 green bell pepper, diced
- 1 packet taco seasoning
- 10 ounce can rotel tomatoes
- 8 ounces spaghetti
- 3 cups low sodium chicken broth
- 1 1/2 cups shredded Mexican cheese
- cilantro for serving
- green onions for serving

Directions:

- 1.** Heat the butter in a large skillet with high sides. Add the ground beef, onions and bell peppers. Cook until the ground beef is browned. Drain any excess fat from the ground beef if desired.
- 2.** Add the taco seasoning, rotel, spaghetti and chicken broth to the skillet.
- 3.** Bring the mixture to a boil. Cover and simmer for 15 minutes.
- 4.** Remove from heat, sprinkle with cheese, then cover until the cheese is melted.
- 5.** Top with cilantro and green onions.

Quick Tip: For the very best outcome, be sure to grate your own cheese. Pre-bagged, shredded cheese just doesn't melt the same way!



3-ingredient Orange Chicken

PREP TIME:
10 minutes

COOK TIME:
30 minutes

YIELD:
4

Make your favorite Chinese takeout dish at home with this quick and easy recipe for orange chicken. The signature sauce is what really makes this chicken stand out. It's sweet, tangy, savory, and smoky, and has every delicious flavor you can think of. Are you ready for a hearty Asian feast? This 3-ingredient orange chicken will give Panda Express a run for its money.

You'll need:

Chicken:

- 1 package chicken breast tenders
- 2 eggs, beaten
- 1 cup of milk
- 1 1/2 cups flour
- 1 tablespoon all-seasoning mix
- 1 cup vegetable oil for frying

Orange Sauce:

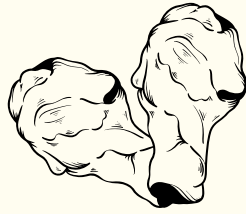
- 1 package chicken breast tenders
- 2 eggs, beaten
- 1 cup of milk
- 1 1/2 cups flour
- 1 tablespoon all-seasoning mix
- 1 cup vegetable oil for frying

Directions:

- 1.** Heat olive oil in a large skillet over medium heat. Add the chicken and cook both sides until lightly browned. Remove and set aside.
- 2.** To the same skillet, add the garlic, ginger, red pepper flakes, apple juice, brown sugar, ketchup, apple cider vinegar, water, and soy sauce. Cook over medium heat, stirring constantly, until dissolved.
- 3.** Add the chicken and bring the mixture to a boil. Reduce the heat to low and let the dish simmer for 20 minutes, or until the chicken is cooked and the sauce has thickened. Serve over rice. Enjoy!

Quick Tip: Add a little orange juice and orange zest to the sauce to kick up the citrus flavor a notch!

Frank's Redhot Buffalo Wings



PREP TIME:
10 minutes

COOK TIME:
20 minutes

YIELD:
6

Once you try Frank's Redhot buffalo wings, they'll instantly become a game-day staple! Nothing beats the classic goodness of a crisp chicken wing dripping with sticky, hot, and tangy buffalo sauce. This restaurant-quality recipe is guaranteed to impress everyone who tries it!

You'll need:

- 2 1/2 pounds chicken wings
- 1/2 cup Frank's® RedHot® Original Cayenne Pepper Sauce
- 1/3 cup melted butter or margarine

Directions:

- 1.** Preheat the oven to 500 degrees Fahrenheit. Line a baking sheet with aluminum foil and top it with a rack.
- 2.** Separate the wing sections at the joints and discard the tips. Place wings on the rack.
- 3.** Bake for 20 to 25 minutes, until cooked and crisp. Flip them over halfway through.
- 4.** Meanwhile, prepare the sauce by combining Frank's® RedHot® sauce and butter in a large bowl.
- 5.** Transfer the wings into the bowl and coat evenly.

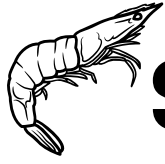
Quick Tip: Be sure your wings are nice and dry before cooking so they'll cook up extra-crispy!



PREP TIME:
15 minutes

COOK TIME:
20 minutes

YIELD:
2



Shrimp Newburg

Shrimp Newburg might sound like a fancy dish, but it couldn't be easier to make! It's a simple recipe made with shrimp, butter, flour, seasonings, dairy, and sherry wine. When those ingredients get combined, be prepared for a velvety, creamy, rich treat that on one can resist!

You'll need:

- 12 large shrimp, peeled and cooked
- 4 tablespoons unsalted butter, divided
- 2 tablespoons all-purpose flour
- 1 teaspoon paprika
- 1/2 teaspoon salt
- 1/2 teaspoon white pepper
- 1/2 cup whole milk
- 1/2 cup heavy cream
- 1/4 cup sherry wine

Directions:

1. Rinse shrimp and pat dry with a paper towel. If your shrimp still has tails or the vein, remove them. Set aside.
2. In a frying pan or skillet, melt 2 tablespoons of butter over medium heat.
3. Add in the flour, paprika, salt, and pepper.
4. Gradually pour in the milk and cream. Whisk continuously until the flour paste (roux) is fully incorporated.
5. Next, add in the sherry and whisk until incorporated.
6. Continue whisking over medium heat until the sauce is thickened and bubbly. Make sure to scrape the bottom and sides as well, so nothing burns to the pan.
7. Turn the heat to the lowest setting and let the sauce simmer gently. Check on it every few minutes and give it a stir.
8. Add the shrimp (and extra butter) to the sauce. Stir until there are no more buttery streaks.
9. Continue to cook, stirring gently, for 2-3 minutes. This should finish cooking the shrimp.
10. Serve over pasta or rice and enjoy!



PREP TIME:
20 minutes

COOK TIME:
1 hour and 5 minutes

YIELD:
8

Million-Dollar Spaghetti

Anyone who tries this million-dollar spaghetti is guaranteed to feel like a million bucks! It's chock full of ground beef and Italian sausage, making it hearty and satisfying. The meat gets combined with pasta and cheese and layered in a casserole for a dish that's so good, it rivals your grandma's lasagna recipe!

You'll need:

- 8 ounces dry spaghetti
- 1 pound ground beef
- 1 small onion, diced
- 2 cloves of garlic, minced
- 14 ounces spaghetti sauce
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 3 ounces reduced-fat cream cheese, softened
- 1 cup reduced-fat ricotta cheese
- 1 cup reduced-fat sour cream
- 3 green onions, sliced (reserve some for garnish)
- 1 1/2 cups shredded cheddar-Monterey jack cheese blend

Directions:

- 1.** Cook spaghetti according to package instructions until al dente, then drain and set aside.
- 2.** In a large skillet over medium-high heat, cook ground beef, diced onion, and minced garlic until beef is no longer pink and onion is translucent, about 6-8 minutes. Drain excess grease.
- 3.** Stir in spaghetti sauce, salt, and pepper, and bring to a boil. Reduce heat and simmer for 20 minutes.
- 4.** Preheat oven to 350 degrees Fahrenheit and lightly spray an 11x7 inch baking dish. In a small bowl, mash together cream cheese, ricotta, and sour cream. Fold in sliced green onions, reserving some for garnish.
- 5.** Spread cooked spaghetti evenly in the bottom of the prepared baking dish. Top with the ricotta mixture, spreading it evenly. Pour the beef mixture over the cheese layer. Sprinkle shredded cheese on top.
- 6.** Cover with foil and bake for 25 minutes. Remove foil and bake for an additional 5-10 minutes until cheese is bubbling and beginning to brown.
- 7.** Sprinkle reserved green onions on top and serve while hot. Enjoy!

Quick Tip: To make this recipe vegetarian-friendly, simply omit the ground beef and Italian sausage!





Buffalo Chicken Soup

If you're a fan of buffalo chicken dip, then you won't be able to get enough of buffalo chicken soup! This luscious, creamy soup is honestly like having a hug in a bowl. Made with loads of chicken, celery, carrots, cream cheese, and seasonings, it's the definition of comfort food. It'll quickly become a weekend regular in your house!

PREP TIME:

15 minutes

COOK TIME:

20 minutes

YIELD:

8

You'll need:

- 1/4 cup butter
- 3 celery stalks, diced
- 1 small onion, diced
- 1/4 cup all-purpose flour
- 3/4 cup half-and-half
- 3 cups water
- 1 chicken bouillon cube
- 2 cups cooked chicken, cubed
- 1/4 cup buffalo wing sauce, or to taste
- 1-1/2 cups cheddar cheese, shredded
- salt, to taste
- ground black pepper, to taste

Directions:

- 1.** Add butter to a large pot. Melt it over medium-high heat.
- 2.** Transfer the celery and onions to the buttered pot. Cook for about 5 minutes or until the veggies are tender.
- 3.** Add the flour. Cook it for approximately 2 minutes until it's fully absorbed. Add the half-and-half and water slowly, stirring gently and continuously.
- 4.** Add the chicken bouillon cube. Continue to stir, and allow it to dissolve fully.
- 5.** Add the chicken, buffalo wing sauce, and cheddar cheese. Stir until everything is well mixed. Then, add the salt and pepper to suit your tastes.
- 6.** Stirring occasionally, reduce the heat to medium-low. Let the soup simmer for approximately 10 minutes or until the cheddar is completely melted. Transfer to serving bowls, and enjoy!

Quick Tip: Add in some extra Frank's Redhot sauce to kick the spice level up a notch or two !





Princess Chicken

This Asian-inspired princess chicken is yet another way to recreate your favorite takeout recipes at home. The chicken is marinated in soy sauce, sherry, and five-spice powder. Then, it's stir-fried with a medley of mushrooms, cashews, and red bell pepper. Served over hot rice, it's a tempting dish you'll make again and again.

PREP TIME:
10 minutes

COOK TIME:
35 minutes

YIELD:
4

You'll need:

- 1 pound boneless chicken
- 2 and 1/3 tablespoons cornstarch, divided
- 3 tablespoons soy sauce, divided
- 10 hot red peppers
- 1 tablespoon sake
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 teaspoon sesame oil
- 1 cup oil
- 1 teaspoon szechuan peppercorns
- 1 teaspoon minced fresh ginger
- 1/2 cup chopped peanuts
- 4 cups rice

Directions:

- 1.** Cut the chicken into 1-inch pieces. Remove any skin, bones, and tendon from the chicken.
- 2.** In a medium size bowl, combine 2 tablespoons cornstarch and 1 tablespoon soy sauce. Stir the chicken to the soy sauce slurry, and let it sit for 30 minutes. (If serving with rice, start the rice while the chicken is resting).
- 3.** In a small bowl, combine the remaining 2 tablespoons of soy sauce, sake, sugar, salt, sesame oil, and remaining 1/3 teaspoon cornstarch. Stir until well combined and set aside.
- 4.** Preheat the wok on medium-high heat until a water droplet dissolves. Then, add oil and heat the oil until small bubbles form.
- 5.** Add the chicken to the oil, and stir fry until lightly browned, or about 2-3 minutes. Remove the chicken and set aside.
- 6.** Remove all but about 2 tablespoons of oil from the wok. Add the dry red peppers and Szechuan peppercorns. Stir fry spices until fragrant, or about 2-3 minutes. Be careful to not let them burn.
- 7.** Return the cooked chicken to the wok with minced garlic. Stir fry the combination for another minute or until the sauce has thickened.
- 8.** Serve chicken over steamed rice, and enjoy!

Quick Tip: Serve it with chopsticks for a restaurant-worthy experience.



easy

Ritz Cracker Chicken

PREP TIME:
15 minutes

COOK TIME:
10 minutes

YIELD:
4

Looking for an easy weeknight meal that's guaranteed to impress? This Ritz cracker chicken is just the ticket. The chicken is coated in salty Ritz cracker crumbs and is topped with chunks of butter, then baked to perfection. It's flavorful, crispy, and pretty much as close to perfect of a chicken dish as you can get.

You'll need:

- 2 eggs, beaten
- 1 cup crushed Ritz Cracker crumbs
- 1/2 teaspoon garlic salt
- Ground black pepper to taste
- 4 skinless, boneless chicken breast halves
- 1/2 cup butter (cut into chunks)

Directions:

- 1.** Preheat oven to 375 degrees Fahrenheit. Place the beaten eggs and Ritz cracker crumbs in two separate shallow bowls.
- 2.** Add the garlic salt and pepper to the Ritz crumbs and stir until well-combined.
- 3.** Dip the chicken in the eggs until all sides are completely covered. Dredge the chicken in the crumbs to coat.
- 4.** Arrange the chicken in a single layer on a 9×13-inch baking dish. Place chunks of butter around the chicken.
- 5.** Cover the dish with aluminum foil and bake for 30 minutes. Remove the foil and bake for 10 minutes, or until the chicken is cooked all the way through. Use a meat thermometer to check for doneness. It should read at least 165 degrees Fahrenheit.

Quick Tip: To make this recipe even easier, try cooking it in your air fryer for about 15 minutes!



Yakisoba Chicken



PREP TIME:
15 minutes

COOK TIME:
15 minutes

YIELD:
6

This Japanese-style stir-fry dish is always a hit at the dinner table. Packed with savory chicken, cabbage, carrots, onions, and seasonings, it's such a treat for your palate. If you've never had soba noodles before, you'll be instantly addicted once you try this dish. It's guaranteed to become a hit in your household!

You'll need:

- 1/2 teaspoon sesame oil
- 1 tablespoon canola oil
- 2 tablespoons chili paste
- cloves garlic, chopped
- 4 skinless, boneless chicken breast halves, sliced into 1-inch cubes
- 1/2 cup soy sauce, divided
- 1 onion, sliced lengthwise into eights
- 1/2 medium head cabbage, chopped
- 2 carrots, chopped
- 8 ounces soba noodles, cooked and drained

Directions:

- 1.** In a large skillet, pour the sesame oil, canola oil, and chili paste. Stir for 30 seconds on medium heat.
- 2.** Add the garlic and stir for 30 seconds. Cook the chicken with 1/4 cup of soy sauce for 5 minutes, or until no longer pink. Remove from the pan and set aside.
- 3.** Add the onion, cabbage, and carrots to the same skillet. Fry for 2 to 3 minutes, or until the cabbage starts to wilt.
- 4.** Increase the heat to high and mix in the remaining soy sauce, cooked noodles, and chicken mixture for 1 minute or until combined. Serve and enjoy!

Quick Tip: If you can't find soba noodles, you can try ramen, lo mein, or spaghetti!



PREP TIME:
5 minutes

COOK TIME:
40 minutes

YIELD:
4

Tiktok Feta Pasta

Plenty of recipes have gone viral on TikTok, but this is the one that started the craze! The video has over a billion views! Honestly, watching the creamy feta cheese melt into the pasta to coat it is just as satisfying as digging into this incredible dish. One bite of this incredible pasta will make anyone understand why it took over the internet!

You'll need:

- 1 pound bowtie pasta
- 1/2 cup extra virgin olive oil, plus more for drizzling
- 2 (20 to 25-ounce) boxes cherry tomatoes
- 1 (8-ounce) block feta cheese
- 4 garlic cloves, finely chopped
- 2 pinches red pepper flakes
- 1 handful fresh basil leaves
- Salt and pepper, to taste

Directions:

- 1.** Preheat the oven to 400 degrees Fahrenheit. To a baking dish, add tomatoes, olive oil, and salt; toss to coat.
- 2.** Place the feta in the center of the dish and drizzle with more olive oil. Sprinkle red pepper flakes on top.
- 3.** Bake for 30 minutes. Increase the heat to 450 degrees Fahrenheit and bake for 5-10 more minutes, or until the feta has browned and the tomatoes have blistered.
- 4.** While baking, cook the pasta according to package instructions. Drain the noodles but save some pasta water for the sauce (about 1 cup).
- 5.** Once cooked, take the baking dish out of the oven and stir in the garlic and basil. The residual heat will warm the garlic and take out its raw edge.
- 6.** Toss in the pasta. Add pasta water if the sauce is too dry. Season with salt and pepper. Serve and enjoy!

Quick Tip: Be sure to cook your noodles al dente so your recipe doesn't turn into mush!