

COOKING WITH JAN

MAY 2, 2018 ~ Recipes at Coborns & kokk.com

TIME FOR OUTDOOR ACTIVITIES & EASY MEALS

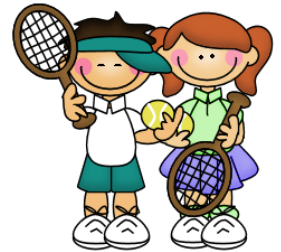
SLOPPY JOE SQUARES

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| 1 LB LEAN GROUND BEEF | 15 OZ CAN SLOPPY JOE MIX |
| 2 CUPS SHREDDED CHEDDAR CHEESE | 1 TBLS SESAME SEEDS |
| 2—12 OZ CANS REFRIGERATED BIG & BUTTERY CRESCENT DINNER ROLLS | |

PREHEAT OVEN TO 350 DEGREES. IN SKILLET, COOK BEEF OVER MEDIUM HIGH HEAT 8-10 MINUTES, STIRRING OCCASIONALLY, UNTIL THOROUGHLY COOKED; DRAIN. ADD IN SLOPPY JOE SAUCE; HEAT TO BOILING, STIRRING OCCASIONALLY. UNROLL 1 CAN OF THE ROLLS; PLACE IN UNGREASED 9X13" BAKING PAN. SPREAD THE BEEF MIXTURE OVER THE DOUGH; SPRINKLE WITH THE CHEESE. UNROLL SECOND CAN OF DOUGH; PLACE OVER TOP OF CHEESE & SPRINKLE WITH SESAME SEEDS. BAKE 30-35 MINUTES OR UNTIL MIXTURE IS BUBBLY & DOUGH IS GOLDEN BROWN. CUT INTO SQUARES TO SERVE. A DICED JALEPENO MAY BE ADDED; SPAGHETTI MEAT SAUCE MAY BE SUBSTITUTED IS DESIRED. SERVE WITH A GREEN SALAD; MAKES 8-10 SERVINGS.

SLOW COOKER BACON-RANCH CHICKEN & PASTA

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| 1 LB CHICKEN BREASTS | 6 SLICES BACON, COOKED & DICED |
| 2-3 CLOVES GARLIC, FINELY CHOPPED | 1 CUP SOUR CREAM |
| 1 OZ PKG RANCH DRESSING & SEASONING MIX | 1/2 TSP BLACK PEPPER |
| 10 OZ CAN LOW SODIUM CREAM OF CHICKEN SOUP | |
| 8 OZS SPAGHETTI, COOKED | 1/2 CUP WATER |



SPRAY A 4-QUART SLOW COOKER WITH COOKING SPRAY; PLACE CHICKEN INTO THE COOKER. IN A BOWL, MIX THE REMAINING INGREDIENTS **EXCEPT** THE SPAGHETTI; POUR OVER TOP OF CHICKEN. COVER; COOK ON LOW HEAT SETTING FOR 6 HOURS OR ON HIGH SETTING FOR 3-4 HOURS. WHEN ABOUT 15 MINUTES ARE LEFT, COOK & DRAIN THE SPAGHETTI AS DIRECTED ON PACKAGE. JUST BEFORE SERVING, SHRED THE CHICKEN WITH 2 FORKS; TOSS WITH THE COOKED SPAGHETTI. CHICKEN BROTH MAY BE SUBSTITUTED FOR THE WATER. MAKES 6 SERVINGS!

BEEF TACO PASTA SALAD

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| 1 BOX SUDDENLY SOUTHWEST PASTA SALAD | MAYONNAISE & MILK AS INDICATED ON PKG |
| 1 LB LEAN GROUND BEEF | 1 OZ PKG TACO SEASONING MIX |
| 4 CUPS CHOPPED ROMAINE OR LETTUCE | 1 CUP PICO DE GALLO |
| 1/4 CUP SLICED OLIVES | 1/4 CUP CHOPPED FRESH CILANTRO LEAVES |
| 1/4 CUP SLICED SCALLIONS | 2 CUPS CORN CHIPS |



MAKE PASTA SALAD AS DIRECTED ON PKG; PLACE IN LARGE SALAD BOWL & SET ASIDE. IN SKILLET, COOK GROUND BEEF UNTIL BROWNEED, STIRRING OCCASIONALLY; DRAIN. STIR IN THE TACO SEASONING MIX AND 1/4 CUP WATER; SIMMER UNTIL THICKENED, STIRRING OCCASIONALLY. SET ASIDE TO COOL SLIGHTLY. TO THE BOWL OF PASTA SALAD, ADD THE ROMAINE/LETTUCE, PICO DE GALLO, OLIVES, CILANTRO AND SCALLIONS; TOSS, THEN FOLD IN THE WARM GROUND BEEF. TOP WITH THE CORN CHIPS AND SERVE WITH YOUR FAVORITE TACO TOPPINGS SUCH AS SOUR CREAM, GUACAMOLE, CHOPPED TOMATOES. MAKES 8 SERVINGS

CHUNKY GUACAMOLE

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| 2 LARGE AVOCADOS, PITTED, PEELED & CUBED | 1 TBLS FRESH LIME JUICE |
| 1/2 TSP SALT | DASH OF CAYENNE PEPPER |
| 1 MEDIUM TOMATO, SEEDED & CHOPPED | 1 CLOVE GARLIC, FINELY CHOPPED |
| 2 TBLS CHOPPED WHITE ONIONS | 1 TSP CHOPPED FRESH CILANTRO |
| TORTILLA CHIPS OF CHOICE | |

IN LARGE BOWL, COARSELY MASH AVOCADOS, LIME JUICE, SALT & CAYENNE PEPPER USING A PASTRY BLENDER OR FORK. RESERVE 2 TBLS CHOPPED TOMATOES FOR GARNISH; STIR REMAINING TOMATOES, GARLIC & ONIONS INTO AVOCADO MIXTURE. SPOON INTO SERVING BOWL; SPRINKLE TOP WITH RESERVED 2 TBLS TOMATOES & THE CILANTRO. SERVE WITH YOUR CHIPS OF CHOICE; MAKES 16 SERVINGS!

