



COOKING WITH JAN ~ JANUARY 2, 2019

Recipes at Coborns and kokk.com

TIME FOR EASY ONE-POT MEALS

ONE-POT LEMON PEPPER CHICKEN PASTA

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| 1 TBLS OLIVE OIL | 1 TSP LEMON PEPPER |
| 1 LB BONELESS, SKINLESS CHICKEN BREASTS | 1/2 TSP EACH SALT & BLACK PEPPER |
| 1 TBLS FINELY CHOPPED GARLIC | 32 OZ CARTON CHICKEN BROTH |
| 8 OZS SPAGHETTI PASTA | 1/2 CUP SHREDDED PARMESAN |
| 2 TBLS BUTTER | 2 (5 OZ BAGS) BABY SPINACH |
| 1 TBLS LEMON JUICE & 2 TSPS GRATED LEMON PEEL FROM 1 LG LEMON | |

CUT CHICKEN BREASTS INTO BITE-SIZE PIECES & SEASON WITH LEMON PEPPER, SALT & BLACK PEPPER.; BREAK PASTA PIECES IN HALF. IN DUTCH OVEN, HEAT OLIVE OIL TO MEDIUM HEAT; ADD CHICKEN AND COOK FOR 5-7 MINUTES, STIRRING OCCASIONALLY. WHEN CHICKEN IS NO LONGER PINK, REMOVE FROM PAN TO PLATE; COVER TO KEEP WARM. ADD GARLIC TO DUTCH OVEN; COOK 30-60 SECONDS, STIRRING CONSTANTLY, UNTIL FRAGRANT & LIGHTLY BROWNED. ADD CHICKEN BROTH & SPAGHETTI; HEAT TO BOILING THEN REDUCE HEAT TO MEDIUM. SIMMER, UNCOVERED, 13-15 MINUTES, STIRRING OCCASIONALLY, UNTIL MOST OF THE LIQUID IS ABSORBED & PASTA IS AL DENTE. STIR IN 1/4 CUP OF THE PARMESAN, THE BUTTER, LEMON JUICE, LEMON PEEL & THE CHICKEN; REMOVE FROM HEAT. GRADUALLY ADD THE SPINACH; STIR JUST UNTIL STARTING TO WILT. LET STAND 5 MINUTES BEFORE SERVING. SERVE WARM WITH REMAINING 1/4 CUP SHREDDED PARMESAN CHEESE. MAKE 6 SERVINGS.

EASY BEEF BURRITO SKILLET

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| 1 LB HAMBURGER | 1 OZ PKG TACO SEASONING MIX |
| 1 CUP WATER | 1 CUP CHUNKY SALSA |
| 15 OZ CAN BLACK BEANS | 4—6" FLOUR TORTILLAS, SLICED INTO 1" STRIPS |
| 1 CUP SHREDDED MEXICAN CHEESE | 1/2 CUP SOUR CREAM |
| 1/4 CUP SLICED GREEN ONIONS | |

IN LG SKILLET, BROWN HAMBURGER UNTIL NO LONGER PINK; DRAIN! DRAIN & RINSE THE BLACK BEANS, THEN ADD TO THE SKILLET WITH THE TACO SEASONING, WATER & SALSA. COOK OVER MEDIUM HEAT FOR 3-5 MINUTES OR UNTIL THE SAUCE THICKENS; REDUCE HEAT TO LOW. STIR IN THE TORTILLA STRIPS AND TOP WITH THE MEXICAN CHEESE. REMOVE FROM HEAT; ALLOW CHEESE TO MELT. TOP WITH THE SOUR CREAM AND SPRINKLE WITH THE SLICED ONIONS. SERVE IMMEDIATELY. MAKES 6 SERVINGS.

BEER & BACON BURGER SKILLET

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| 1 1/2 LBS HAMBURGER | 1 1/2 CUPS MILK |
| 1/2 CUP HOT WATER | 1/2 CUP BEER |
| 1 BOX DOUBLE CHEESEBURGER HAMBURGER HELPER | 4 OZS SHREDDED CHEDDAR CHEESE |
| 4 SLICES BACON, COOKED TO CRISP & CRUMBLY | 1 CAN FRENCH FRIED ONIONS |
| HOT PEPPER SAUCE (OPTIONAL) | |

IN SKILLET, COOK BEEF OVER MEDIUM HIGH HEAT 5-7 MINUTES, STIRRING FREQUENTLY, UNTIL BROWN. DRAIN MEAT; STIR IN MILK, HOT WATER, BEER, UNCOOKED PASTA & SAUCE MIX FROM THE HAMBURGER HELPER. HEAT TO BOILING, SITRRING OCCASIONALLY. REDUCE HEAT; COVER & SIMMER 10 MINUTES, STIRRING OCCASIONALLY, UNTIL PASTA IS TENDER. REMOVE FROM HEAT; UNCOVER. TOP WITH 1/2 CUP OF THE CHEESE, THE BACON & THE FRENCH FRIED ONIONS. SPRINKLE REMAINING 1/2 CUP OF CHEESE OVER TOP; COVER, LET STAND 5 MINUTES SO SAUCE WILL THICKEN. SPRINKLE WITH THE HOT PEPPER SAUCE. MAKES 6 SERVINGS!

ONE-POT CREAMY CHICKEN POT PIE PASTA

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| 32 OZS CHICKEN BROTH | 4 1/4 CUPS UNCOOKED EGG NOODLES |
| 2 CUPS SHREDDED COOKED CHICKEN | 2 CUPS FROZEN MIXED VEGETABLES |
| 1 TSP DRIED THYME LEAVES | 1/2 TSP EACH SALT & BLACK PEPPER |
| 1/2 CUP HALF & HALF | 2 TBLS CHOPPED PARSLEY |

IN DUTCH OVEN, ADD CHICKEN BROTH, EGG NOODLES, CHICKEN, MIXED VEGETABLES, THYME, SALT & PEPPER. HEAT TO BOILING; REDUCE HEAT TO MEDIUM, SIMMER, UNCOVERED 8-10 MINUTES, UNTIL MOST OF LIQUID IS ABSORBED & PASTA IS TENDER. STIR IN HALF & HALF, CONTINUE COOKING 1-2 MINUTES OR UNTIL HEATED THROUGH. TOP WITH PARSLEY, MAKE 8 SERVINGS