



**COOKING WITH JAN**  
**SEPTEMBER 12, 2018 ~ Recipes at Coborns & kokk.com**  
**TIME FOR BUSY FAMILIES, EASY MEALS**

**PORK CHOP SKILLET DINNER**

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| 8 PORK CHOPS, 1" THICK               | 1/2 CUP BEEF BROTH               |
| 8 MEDIUM POTATOES, CUT INTO QUARTERS | 8 CARROTS, CUT INTO 1" PIECES    |
| 8 MEDIUM ONIONS, CUT INTO QUARTERS   | 1 1/2 TSPS SALT                  |
| 1/2 TSP BLACK PEPPER                 | CHOPPED FRESH PARSLEY (OPTIONAL) |

REMOVE FAT FROM THE PORK CHOPS; SPRAY NON-STICK SKILLET WITH COOKING SPRAY. HEAT THE SKILLET TO MEDIUM-HIGH HEAT; COOK CHOPS FOR ABOUT 6-8 MINUTES, TURNING ONCE, UNTIL BROWNED. ADD BROTH, POTATOES, CARROTS & ONIONS; SPRINKLE WITH THE SALT & PEPPER. BRING LIQUID TO A BOIL; REDUCE HEAT, COVER & SIMMER FOR 30 MINUTES OR UNTIL VEGETABLES ARE TENDER AND PORK IS SLIGHTLY PINK WHEN CUT NEAR BONE. SPRINKLE WITH PARSLEY IF DESIRED. MAKES 8 SERVINGS!

**EASY CHICKEN & BROCCOLI PIE**

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| 2 CUPS FROZEN BROCCOLI, THAWED & DRAINED | 1 1/2 CUPS SHREDDED CHEDDAR |
| 1 CUP CUT UP COOKED CHICKEN              | 1/2 CUP CHOPPED ONIONS      |
| 1/2 CUP BISQUICK MIX                     | 1 CUP MILK                  |
| 1/2 TSP SALT                             | 1/4 TSP BLACK PEPPER        |
| 2 EGGS                                   |                             |

PREHEAT OVEN TO 400 DEGREES; SPRAY 9" GLASS PIE PLATE WITH COOKING SPRAY. SPRINKLE BROCCOLI, 1 CUP CHEESE, THE CHICKEN & ONIONS INTO THE PIE PLATE. IN BOWL, MIX THE BISQUICK, MILK, EGGS, SALT AND PEPPER WITH WHISK UNTIL WELL BLENDED; POUR OVER CHICKEN MIXTURE. BAKE 35-38 MINUTES OR UNTIL KNIFE INSERTED INTO CENTER COMES OUT CLEAN. SPRINKLE WITH REMAINING 1/2 CUP CHEESE; BAKE 1-2 MINUTES LONGER OR UNTIL CHEESE HAS MELTED. LET STAND 5 MINUTES BEFORE SERVING.

**SKILLET CHEDDAR BISCUITS & SAUSAGE GRAVY**

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| <b><u>BISCUITS</u></b> | 1 1/2 CUPS BISQUICK           | 1/2 CUP MILK                |
|                        | 1 CUP SHREDDED CHEDDAR CHEESE |                             |
| <b><u>GRAVY</u></b>    | 2 TBLS BUTTER                 | 1 LB BULK BREAKFAST SAUSAGE |
|                        | 1/4 CUP FLOUR                 | 2 CUPS MILK                 |

PREHEAT OVEN TO 400 DEGREES. IN MEDIUM BOWL, MIX TOGETHER BISQUICK & 1/2 CUP MILK; STIR UNTIL WELL MIXED. ADD IN THE CHEESE; SET ASIDE. IN OVENPROOF SKILLET, MELT BUTTER; ADD SAUSAGE & COOK 5-8 MINUTES, STIRRING FREQUENTLY, UNTIL NO LONGER PINK. ADD FLOUR; COOK 1-2 MINUTES, STIRRING FREQUENTLY, UNTIL THICKENED. STIR IN 2 CUPS MILK; HEAT TO BOILING & BOIL FOR 1 MINUTE. REMOVE FROM HEAT! DROP THE BISCUIT DOUGH IN 8 LARGE SPOONFULS ONTO THE SAUSAGE GRAVY. BAKE 14-16 MINUTES OR UNTIL THE BISCUITS ARE GOLDEN BROWN. CAN BE SERVED AS BREAKFAST OR AT DINNER TIME!

**SHEET PAN BEEF FAJITAS**

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| 4 CUPS SLICED ONIONS           | 2 RED OR YELLOW PEPPERS, SLICED |
| 4 TBLS VEGETABLE OIL           | 2 PKGS TACO SEASONING MIX       |
| 2 LBS BONELESS SIRLOIN STEAK   | 16—6" SOFT FLOUR TORTILLAS      |
| SOUR CREAM, SALSA, LIME WEDGES |                                 |

PREHEAT OVEN TO 400 DEGREES; SPRAY 18X13" RIMMED SHEET PAN WITH COOKING SPRAY. ADD ONIONS AND PEPPER STRIPS TO SHEET PAN; DRIZZLE 1 TBLS OF THE OIL & 2 TBLS OF THE TACO SEASONING ONTO THE VEGETABLES, STIR TO COAT. SPREAD MIXTURE EVENLY INTO THE PAN; BAKE 15 MINUTES, THEN STIR. CUT STEAK INTO 1/4" STRIPS; PLACE IN SMALL BOWL. STIR IN THE REMAINING OIL & SEASONING MIX; COAT STEAK PIECES. PLACE STEAK STRIPS ONTO PAN WITH THE VEGETABLES; BAKE 10-12 MINUTES LONGER OR UNTIL BEEF IS NO LONGER PINK & VEGETABLES ARE TENDER. HEAT TORTILLAS AS DIRECTED ON PACKAGE. USING TONGS, TRANSFER STEAK TO SERVING PLATTER. SPOON STEAK & VEGGIES ONTO EACH TORTILLA; SERVE WITH SOUR CREAM, SALSA & LIME WEDGES. MAKES APPROXIMATELY 8-10 SERVINGS!

**CHEESY MASHED POTATO CHICKEN CHOWDER**

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| 2 CUPS CHICKEN BROTH                   | 1 CAN WHOLE KERNEL CORN       |
| 2 CUPS CHOPPED DELI ROTISSERIE CHICKEN | 1 RED PEPPER, CHOPPED         |
| 1/4 CUP GREEN ONIONS, SLICED WITH TOPS | 2 TBLS BUTTER                 |
| 2 CUPS MILK                            | 1 BOX CHEDDAR MASHED POTATOES |

IN SAUCEPAN, HEAT CHICKEN BROTH, CORN (WITH JUICE), CHICKEN, PEPPERS, ONIONS & BUTTER TO BOILING. COVER; REDUCE HEAT, SIMMER 5 MINUTES, STIRRING OCCASIONALLY, UNTIL PEPPERS ARE CRISP TENDER. ADD IN MILK & 1 POUCH CHEESE SAUCE UNTIL SAUCE IS MELTED AND HEATED THROUGH. REMOVE FROM HEAT; STIR IN 1 POTATO POUCH & MIX UNTIL WELL BLENDED. SERVE IMMEDIATELY WITH HARD ROLLS AND FRUIT. MAKES 6 SERVINGS!