

Supper Nachos

Prep: 0:45

Level: easy

Feeds: 6-8 large portions

Ingredients

- 1 lb ground beef
- 1 large chopped onion
- 1 tsp Lawry's Seasoned Salt
- ½ tsp ground cumin
- 2 cans refried beans
- 1 package taco seasoning
- 2 cups grated Monterey Jack Cheese
- 1 can chopped green chilies
- 1 cup grated cheddar cheese
- ¾ cup chunky salsa



Method

Brown meat and onion; add Seasoned Salt and cumin. In a separate bowl: combine beans, taco seasoning and Monterey Jack Cheese. Spread bean mixture in a square baking dish. Cover with meat mixture. Sprinkle chilis over meat; top with Cheddar cheese. Pour chunky salsa on top. Bake, uncovered, 400 degrees for 20-25 minutes. Serve with tortilla chips, cheese, sour cream, etc.

Taco Soup

Prep: 0:30

Level: easy

Feeds: 6-8 large portions

“You will hear your children fighting over the last bit of soup.” - Kara

Ingredients

1 lb ground beef, browned

1 chopped onion

3 16-oz cans chili beans

16-oz can chopped tomatoes

16-oz can corn, undrained

15-oz can tomato sauce

1.5 cups water

1 can chopped green chilies

1 package taco seasoning

1 package powdered ranch dressing mix



Method

Combine and mix all ingredients. Bring to a boil; reduce heat and simmer for 20 minutes.

Serve with tortilla chips, cheese, sour cream, etc.



Thinking of you

**What's for
Dinner**

Made with love by:

May you find
strength in loving
memories as you go
through this
difficult time.



PLEASE ACCEPT OUR CONDOLENCES.

*Sorry for
Your Loss*

You are in our thoughts and heartfelt
prayers.

With love,

Layered, Baked Lasagna

“This lasagna alternative is more exciting than plain old spaghetti, and can be substituted with gluten free noodles. Deliver it to friends with pre-bagged salad, dressings, and a box of Texas Toast. Very satisfying.” - David

1 lb ground beef
1 chopped onion
1 chopped green pepper
1 chopped red pepper
5 garlic cloves, crushed
1 box spaghetti noodles
1 jar spaghetti sauce
Large bag of Mozzarella cheese
1 cup Parmesan cheese
Italian seasoning
1 Tbsp honey

Cook the spaghetti. Saute the onion and peppers in light oil for 3 minutes; add the garlic and saute for 1 more minute. Add the ground beef and cook through; drain. Add the sauce, honey and a large pinch of italian seasoning and cook on low until heated through. Mix the mozzarella with half of the Parmesan cheese. Layer the sauce, noodles and mozzarella two times, leaving $\frac{1}{4}$ of the sauce and mozzarella to layer on top. Finish it with $\frac{1}{2}$ cup parmesan.

Bake at 350 for 20 minutes.

WHAT'S FOR DINNER:



You are in our thoughts and
heartfelt prayers.

With love,

HOW TO PREPARE:



SHABBAT CHICKEN

INGREDIENTS

Whole chicken
3 chopped carrots
4 large chopped potatoes
2 large chopped onions
1 garlic bulb, minced
1-2 Tbsp turmeric
1 Tbsp paprika
6 Tbsp ketchup
2 Tbsp worcestershire sauce
2 Tbsp soy sauce
1 cup water

TO MAKE

Put chicken in a roasting pan. Place the chopped veggies around the chicken. Sprinkle the garlic, turmeric and paprika all over the chicken. Mix ketchup, worcestershire, soy and water and pour over the dish. Cover and cook 375 for 2.5-3 hours or until chicken is done.



WHAT'S FOR DINNER:



HOW TO PREPARE:



Thinking
of you



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THERE ARE NO WORDS
FOR HOW SORRY I AM.
HOLDING YOU CLOSE
IN MY THOUGHTS

CHEEZ-IT CHICKEN

INGREDIENTS:

1 LB CHICKEN CUTLETS
1 SMALL BOX CHEEZ-ITS
1 TBSP GARLIC SALT
1/2 CUP BREAD CRUMBS
2 CUPS RANCH DRESSING

*SERVE WITH RANCH
DRESSING OR BBQ SAUCE

TO MAKE:

MIX CRUSHED CHEEZ-ITS
WITH GARLIC SALT AND
BREAD CRUMBS

COAT DRY CHICKEN
PIECES WITH RANCH
DRESSING, THEN
DREDGE WITH
CHEEZ-IT MIXTURE

BAKE AT 375 FOR
20 MINUTES

TO EAT:

RE-HEAT IN OVEN OR
TOASTER OVEN AT 400°
UNTIL WARM AND
CRISPY (10-15 MINUTES)

SERVE WITH RANCH
DRESSING OR BBQ
SAUCE

CHEEZ-IT CHICKEN

ALLERGIES?

THIS MEAL
CONTAINS
GLUTEN & DAIRY

MADE WITH LOVE BY:

"Day 3" Tea Room Pasta Salad

INGREDIENTS

1 lb Fusilli pasta
1 c sour cream
1 tsp garlic salt
1 c finely chopped celery
½ c finely chopped green onion
⅓ c Parmesan cheese
2 12.5 oz cans chicken breast
2.25 oz can sliced black olives
1 package ranch dressing
1 c buttermilk
3 tsp Salad Supreme seasoning

TO MAKE

Mix 1 cup buttermilk with 1 package of ranch dressing and set in the fridge. Prepare pasta and let cool. Mix in the sour cream and coat well. Sprinkle garlic salt and Salad Supreme. Add onion, celery, Parmesan cheese, and drained chicken and olives. Mix well. Stir in ranch dressing; chill the salad in the fridge. Salad is good right away, but best on day 3.

Thinking of you

WHAT'S FOR DINNER:

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HOW TO PREPARE:

made with love by: