



Great Dinners for Much Less Than You Think!

Buffalo Chicken Mac & Cheese

Ingredients:

- 2 boxes of Annie's Shells & Real Aged Cheddar
- 1/3 cup milk
- 1/4 cup unsalted butter
- 1 cup chopped cooked chicken
- 3 to 4 tablespoons buffalo wing sauce
- 2 tablespoons chopped celery

Preparation:

In 3-quart saucepan, make Shells & Real Aged Cheddar as directed on box, except use 1/3 cup milk and 1/4 cup unsalted butter.

Stir in chicken and buffalo wing sauce until well blended.

Cook over medium-low heat 2 to 3 minutes, stirring occasionally, until thoroughly heated.

Sprinkle with celery.

Slow-Cooker Smothered Pork Chops

As seen on ABC 27 on 9/13/2017

Ingredients:

- 4 bone-in pork chops, about ¾" thick
- ¼ tsp. salt
- ½ tsp. pepper
- 4 slices bacon, cut into 1/2-inch pieces
- 1 large yellow onion, cut into 1/2" slices
- 2 cloves garlic, finely chopped
- 1 ½ cups chicken broth
- 2 tsp. Worcestershire sauce
- 2 bay leaves
- 2 Tbsp. water
- 2 Tbsp. cornstarch
- 1 Tbsp. cider vinegar

Preparation:

Place a cooking liner in your slow cooker. Season pork chops with salt and pepper. Heat skillet over medium heat. Add bacon; cook and stir until browned. Transfer bacon to slow cooker. Increase heat of skillet to medium-high; add pork chops to bacon drippings in skillet. Cook about 4 minutes on each side or until browned. Transfer to slow cooker. Add onions to skillet. Cook and stir about 4 minutes or until softened. Add garlic; cook and stir 1 minute. Transfer to slow cooker. Add broth, Worcestershire sauce and bay leaves. Cover; cook on Low heat setting 2 hours or until pork chops are just done, but still moist. Remove chops to serving tray; cover with foil. Increase slow cooker to High heat setting. In small bowl, beat water, cornstarch and vinegar. Stir into liquid in slow cooker. Cover; cook 20 to 25 minutes or until slightly thickened. Ladle sauce over chops; serve immediately.

Chicken Pasta Salad with Grapes & Poppy Seed Dressing

Ingredients:

- 1 box Betty Crocker™ Suddenly Salad® classic pasta salad mix
- ½ cup refrigerated poppy seed dressing
- 1 ½ cups cut-up cooked chicken
- ¾ cup halved red grapes
- ½ cup thinly sliced celery
- ¼ cup slivered almonds, toasted

Preparation:

Empty Pasta mix into 3-quart saucepan 2/3 full of boiling water. Gently boil uncovered 12 minutes, stirring occasionally.

Drain pasta; rinse with cold water. Shake to drain well.

In large bowl, stir together seasoning mix and dressing. Add pasta and remaining ingredients; toss to combine.

Serve immediately, or refrigerate.

Steak-umm® Taco Casserole

Ingredients:

- 12 Steak-umm® Sliced Steaks
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 tsp. (or more) chili powder
- 11 oz. can tomato soup
- 14 oz. can chili beans
- 1/3 cup sliced ripe olives
- 1/2 cup chopped onion
- 1 cup grated cheddar cheese
- 10-1/2 oz. pkg. corn chips

Preparation:

Preheat oven to 375°F. Break frozen steaks into a skillet. Cook as directed on package. Do not overcook. Season with salt, pepper and chili powder. Add tomato soup and chili beans, cook slowly for a few minutes to heat and blend flavors.

Spread corn chips in a baking dish. Pour steak mixture over chips. Top with olives, onion and cheese. Bake in oven until cheese melts.

Tip: This steak mixture is also very good as taco filling. Fill tacos with steak mixture and top with shredded lettuce, chopped onions, chopped tomatoes, sliced ripe olives and grated cheddar cheese.