

The Best Classic Meatloaf recipe

★★★★★

4.97 from 1279 votes

This traditional meatloaf recipe is just like mom used to make, made with ground beef and a sweet and tangy glaze topping.

Prep Time	Cook Time	Total Time
10 mins	55 mins	1 hr 5 mins

Course: Dinner, Entree, Main Course, Main Dish Cuisine: American

Keyword: best meatloaf recipe, classic meatloaf, meatloaf with ground beef Servings: 10

Calories: 164kcal Author: Amanda Finks

Ingredients

- 1 lb. 90% lean ground beef
- 1 cup dried bread crumbs
- 1/2 cup diced yellow onion
- 1/2 cup milk
- 1 large egg beaten
- 2 tbsp. ketchup
- 1 tbsp. Worcestershire sauce
- 1 tsp. dried parsley leaves
- 3/4 tsp. salt
- 1/2 tsp. garlic powder
- 1/4 tsp. ground black pepper
- For the Topping:
- 1/4 cup ketchup
- 2 tbsp. packed light brown sugar
- 1 tbsp. red wine vinegar

Instructions

1. Preheat oven to 350 degrees Fahrenheit.
2. In a large bowl, add the beef, bread crumbs, onion, milk, egg, 2 tablespoons ketchup, worcestershire sauce, parsley, salt, garlic powder, and pepper. Use your hands to mush and mix these ingredients together until well combined.*
3. Add the meat mixture to a loaf pan. Pat the meat down into an even layer.
4. In a small bowl, add 1/4 cup ketchup, the brown sugar, and vinegar. Stir to combine. Pour the sauce on top of the meatloaf and spread it into an even layer.
5. Bake uncovered for 55 minutes.
6. Let the meatloaf rest for 8-10 minutes before serving (or it may fall apart).**

Notes

*Be sure to mix the meat really well. This is a very moist meatloaf recipe so under mixing can cause the meatloaf to be too soft/mushy.

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Italian Peas

★★★★☆

This is my mom's recipe. Let's just say, you'll never look at peas the same way again...they are sooo good.

By WORSHIPWARRIORMT

Prep: 5 mins

Cook: 10 mins

Total: 15 mins

Servings: 6

Yield: 6 servings



Ingredients

2 tablespoons olive oil

1 onion, chopped

2 cloves garlic, minced

16 ounces frozen green peas

1 tablespoon chicken stock

salt and ground black pepper to taste

Directions

Step 1

Heat olive oil in a skillet over medium heat. Stir in onion; cook until softened, about 5 minutes. Stir in garlic and cook for 1 minute. Add frozen peas, and stir in stock. Season with salt and pepper. Cover, and cook until the peas are tender, about 5 minutes.

Nutrition Facts

Per Serving: 106 calories; protein 4.2g; carbohydrates 12.3g; fat 4.8g; cholesterol 0.1mg; sodium 120.5mg.

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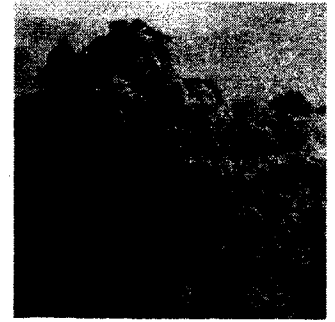
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The Best Mashed Potatoes

★★★★☆

This recipe is often requested during Thanksgiving. It's totally tasty and everyone will rave! For a variation, serve in a casserole dish, and refrigerate overnight. Sprinkle extra Parmesan cheese and butter over potatoes and reheat in the oven.

By Christina C

Prep: 5 mins**Cook:** 15 mins**Total:** 20 mins**Servings:** 12**Yield:** 12 servings

Ingredients

5 pounds Yukon Gold potatoes

½ cup butter

2 cups Parmesan cheese

1 cup chopped fresh chives

1 ½ cups cream cheese

½ medium head garlic, peeled and minced

1 pinch salt and pepper to taste

Directions

Step 1

Bring a pot of salted water to a boil. Add potatoes; cook until tender but still firm. Drain and return to stove over low heat to dry for 1 to 2 minutes.

Step 2

Add butter, Parmesan cheese, chives, cream cheese, garlic, salt, and pepper. Use a potato masher to mash until smooth, and serve.

Nutrition Facts

Per Serving: 381 calories; protein 11.6g; carbohydrates 36.3g; fat 21.8g; cholesterol 64mg; sodium 356.1mg.

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October

Pineapple Angel Food Cake

1 box Angel Food Cake Mix

1 - 20 ounce can crushed pineapple with juice

Prepare cake mix as directed on package but using pineapple (do not drain) instead of other ingredients.

Cheeseburger Tater Tot Casserole

Prep time

10 mins

Cook time

1 hour

Total time

1 hour 10 mins

Author: Annie (adapted from Great Recipes)

Recipe type: Supper, Dinner

Cuisine: American

Serves: 12 servings

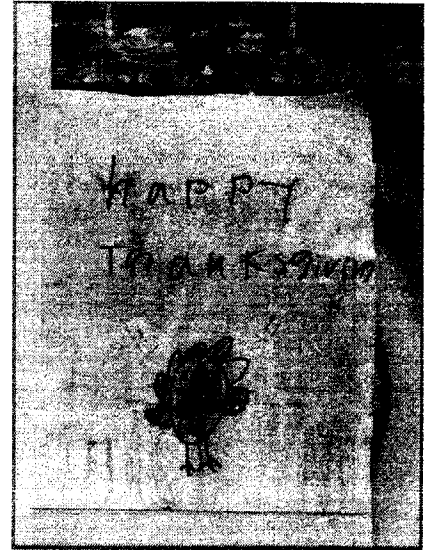
Ingredients

- 2 pounds extra lean ground beef, browned
- 1 can reduced fat cream of mushroom soup
- 1 8 oz tub of reduced fat sour cream
- 1 cup grated cheddar cheese
- 1 package of frozen tater tots

Instructions

1. Preheat oven to 350 degrees.
2. Spray 9 x 13 inch pan with cooking spray.
3. Layer the beef of the bottom of the pan.
4. In a small bowl, mix the sour cream and cream of mushroom soup. Then spread on top of the beef.
5. Layer the cheese on top of the sour cream mixture.
6. Layer the tater tots on top of the cheddar.
7. Bake covered for 45 minutes. Uncover and bake for 15 more minutes.
8. Serve with ketchup and mustard for that cheeseburger taste!

Recipe by The Gingham Apron at <https://www.theginghamapron.com/cheeseburger-tater-tot-casserole/>



Taste of Home



Taste of Home

Pretzel Gelatin Dessert

★★★★☆

This is one of my mother's absolute favorite desserts. The salty pretzel crust is the perfect complement to the sweet cream cheese filling. —Erin Frakes, Moline, Illinois

TOTAL TIME: Prep: 30 min. + chilling

YIELD: 12 servings.

Ingredients

2 cups crushed pretzels

3/4 cup butter, melted

2 tablespoons sugar

FILLING:

1 package (8 ounces) cream cheese, softened

1 cup sugar

1 carton (8 ounces) frozen whipped topping, thawed

TOPPING:

2 packages (3 ounces each) strawberry gelatin

2 cups boiling water

1/2 cup cold water

Optional: Fresh strawberries and additional whipped topping

Directions

1. Preheat oven to 350°. Mix crushed pretzels, melted butter and sugar; press onto bottom of an ungreased 13x9-in. baking dish. Bake 10 minutes. Cool completely.
2. For filling, beat cream cheese and sugar until smooth. Stir in whipped topping; spread over crust. Refrigerate, covered, until cold.
3. In a small bowl, dissolve gelatin in boiling water. Stir in cold water; refrigerate until partial. Pour carefully over filling. Refrigerate, covered, until firm, 4-6 hours.



Creamy Broccoli Chicken Penne

Recipe by Add Recipes / Recipe rating: 3.7 from 33 votes

Servings
6 servings

Prep time
15 minutes

Cooking time
30 minutes

Ingredients

- 2 Chicken breasts; boneless, skinless
- 1 package Broccoli florets, frozen (12-16oz)
- 1 lb Penne
- 1 1/2 cup Chicken stock
- 4 oz Cream cheese
- 1/2 cup Parmesan cheese, freshly grated
- 2 tablespoons Olive oil
- 2 cloves Garlic, minced or microplaned
- 1 tablespoon Lemon juice, fresh
- 1 1/2 tablespoon Italian seasoning, divided
- 1 teaspoon Salt
- Salt & pepper to taste

Directions

- 1 Dice chicken breasts into bite sized cubes, season chicken with 1/2 tablespoon Italian seasoning, and salt & pepper to taste.
- 2 Place pot of pasta water on to boil, according to penne package directions.
- 3 Heat oil in large skillet over medium to medium-high heat. Add diced chicken breasts to skillet. Cook until golden brown and just cooked through, or internal temperature of 180° F (82° C). Remove cooked chicken from skillet and set aside on separate plate.

- 4 Reduce heat to medium-low to medium. Add garlic, chicken stock, and remaining 1 tablespoon Italian seasoning to skillet. Stir briefly to pick up bits of cooked chicken from bottom of skillet. Add frozen broccoli and cover. Cook covered 4-6 minutes, or until broccoli is cooked to desired doneness. Remove broccoli from pan to plate where chicken is set aside.
- 5 Add penne to pot of boiling water. Cook according to package directions, but cook 1-2 minutes less than package directions.
- 6 Meanwhile, in the large skillet over medium-low heat, add cream cheese and stir into chicken stock mixture. Once cream cheese has melted into sauce, add Parmesan cheese and salt. (If chicken stock reduced too much while cooking broccoli for sauce to form, add a bit of pasta water, about 1/4 cup at a time, to loosen sauce). Let sauce simmer on medium-low while pasta finishes cooking.
- 7 Once penne is cooked to al dente, drain and add to skillet. Stir into sauce and let pasta finish cooking 1-2 minutes in sauce.
- 8 Add lemon juice and fresh black pepper to taste. Stir. Return broccoli and chicken to skillet with penne. Stir to combine; allow chicken and broccoli to reheat in skillet (about 1 minute). Serve.

Notes

- Block style cream cheese is recommended for this recipe. "Whipped" style cream cheese will yield unreliable results.
- Penne can be substituted with any type of dry pasta, although bite-sized pasta like bowtie, elbow, rotini, or rigatoni is recommended.
- Garlic can be substituted with garlic powder, probably 1 1/2 teaspoons, or to your preferred taste.
- Extra virgin olive oil is not recommended for this recipe because of its low smoke point. If regular olive oil or light olive oil are unavailable, simply use vegetable oil, canola oil, or grapeseed oil.
- Pecorino, Asiago, or any flavorful aged Italian cheese can be used as substitutes for Parmesan cheese.
- 1 1/2 - 2 heads of fresh broccoli could be substituted for frozen. Cooking time may vary, cook to your desired doneness.



The One Bowl Chocolate Cake

Recipe rating: 3.8 from 203 votes

Ingredients

- 2 cups sugar, white
- 1 3/4 cups all-purpose flour
- 1 cup unsweetened cocoa powder
- 1 cup whole milk
- 1 cup boiling water
- 2 eggs
- 1/2 cup vegetable or canola oil
- 2 teaspoons vanilla extract
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt

Directions

- 1 Preheat oven to 350° F (175° C). Grease and flour 9x13 cake pan, or two 9 in round pans.
- 2 Combine sugar, flour, cocoa, baking powder, baking soda, and salt in single bowl, or stand-up mixer bowl. Add the milk, eggs, oil, and vanilla, mix until well-combined, or for 2 minutes on medium if using mixer.
- 3 Add boiling water last, incorporating carefully to avoid splashing. Batter should be thin. Pour into pre-greased and floured pan (or pans).
- 4 Bake in preheated 350° F (175° C) oven for 30 to 35 minutes. Cake is done when toothpick inserted in middle comes out clean. Remove to cooling racks, let cool completely before frosting.

SLOW COOKER MISSISSIPPI POT ROAST

prep time
10 MINS

cook time
8 HRS

total time
8 HRS 10 MINS

Easy slow cooker Mississippi roast recipe made with 5 simple ingredients. This crockpot Mississippi pot roast is best served over mashed potatoes or can be used as roast sandwiches.

SERVINGS: 8 SERVINGS

course: **MAIN COURSE**

cuisine: **AMERICAN**

keyword: **SLOW COOKER RECIPES**

calories: **368 KCAL**

author: **ABEER**

INGREDIENTS

- 3-4 pound Chuck roast
- 1 packet Ranch dressing mix
- 1 packet Au jus gravy mix
- 1/4 cup Butter *Unsalted*
- 6-7 Pepperoncini peppers *1 whole jar*

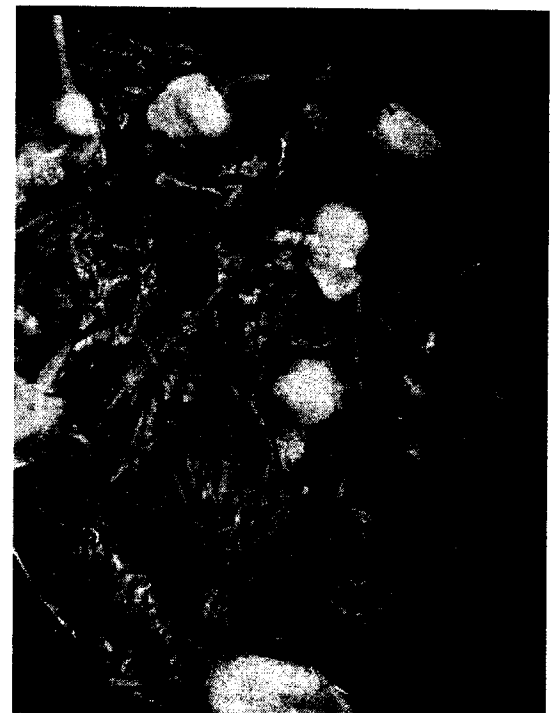
INSTRUCTIONS

1. Place the roast in a slow cooker.
2. Sprinkle the top with the ranch dressing mix and Aus jus dressing mix.
3. Place peppers and the butter on top.
4. Cover and cook on low heat for 8 hours.
5. Shred with 2 forks and enjoy!

RECIPE VIDEO

RECIPE NOTES

- Read all my tips above.
- Leftovers can be stored in a sealed container in the fridge for up to 3 days.



★★★★★

4.89 from 18 votes

January

Easy Peach Cobbler Recipe

Lil' Luna

Our FAVORITE peach dessert! This homemade Peach Cobbler recipe takes just a few minutes to prep and is beyond easy! Add some ice cream and cool whip to this delicious cobbler and you're set!

★★★★★ 4.91 from 116 votes

PREP TIME

5 mins



COOK TIME

30 mins

TOTAL TIME

35 mins



COURSE

Dessert

CUISINE

American



SERVINGS

8

CALORIES

394 kcal

INGREDIENTS

- 20 oz. can of peaches
- 1.33 c flour
- 1.33 c sugar
- 1.33 c milk
- 2.67 tsp baking powder
- 0.67 c butter
- pinch of salt

INSTRUCTIONS

1. Preheat oven to 350.
2. Melt cube of butter in 9x9 pan in oven.
3. In a medium bowl, mix flour, sugar, milk, baking powder and salt. Mix well.
4. Take out the pan with the melted butter and pour batter mixture over it. Also pour can of peaches (with the juice) over it. Do not mix.
5. Bake for 35-45 minutes.

Sausage & Chicken Cajun Jambalaya

★★★★★
4.16 from 85 votes



Cajun Jambalaya is full of andouille sausage, chicken, the holy trinity, and has all of the flavors of an authentic Louisiana recipe! This easy one-pot meal is gluten-free and makes a healthier Cajun dinner or Mardi Gras recipe.

Course	Main Course
Cuisine	Cajun
Prep Time	30 minutes
Cook Time	30 minutes
Total Time	1 hour
Servings	8 servings
Calories	520 kcal

Ingredients

- 2 Tbsp. olive oil divided
- 1 lb. chicken cut into ½-inch pieces
- 12 oz. andouille link sausage cut into ½-inch slices
- 1 ½ tsp. salt divided
- ¾ tsp. pepper divided
- 2 cups sweet onion finely chopped
- 1 cup celery finely chopped
- 1 cup green bell pepper finely chopped
- 2 cloves garlic crushed
- 1 tsp. thyme dried
- 1 tsp. basil dried
- ¼ tsp. cayenne pepper
- 1 Tbsp. Worcestershire sauce gluten free
- 6 oz. can tomato paste
- 15 oz. can diced tomatoes with juice
- 2 ½ cups long grain white rice rinsed and drained
- 4 ½ - 5 cups chicken broth
- Fresh parsley finely chopped
- See this recipe in Meal Plan #7

Instructions

1. In a large pot, or Dutch oven, add 1 tablespoon oil and sausage. Cook for 2 minutes.
2. Add chicken and continue cooking over medium heat for 8-10 minutes, or until it is cooked through.
3. Remove meat from the pot and set aside.
4. Drizzle another tablespoon of olive oil into the Dutch oven and then add onion, celery and bell pepper. Cook for 6-8 minutes, or until vegetables are almost tender. Add garlic and saute for an additional 2 minutes.
5. Place chicken and sausage back into the pot.
6. In a small bowl combine salt, pepper, thyme, basil and cayenne pepper. Toss to combine.

February

7. Add seasoning mix, Worcestershire, tomato paste, and diced tomatoes to the meat and veggies. Stir to combine.
8. Next, place rice and 4 ½ cup broth in the pot. Stir to completely combine.
9. Bring contents to a boil and then reduce heat to low. Cover the pot with a lid and let simmer for 30-40 minutes.
10. Check on the jambalaya at 25 minutes and see if it needs additional liquid. If you have a pot that burns, this would be a good time to give the bottom of your pot a stir to loosen up any potentially dried rice.
11. Once rice is completely cooked, serve immediately with fresh parsley and enjoy! See this recipe in Meal Plan #7

Taste of Home



Taste of Home

Quick Ambrosia Fruit Salad

★★★★☆

I start this with plenty of fruit, add the yogurt for dressing, then mix in just enough marshmallows and coconut so it tastes like the fresh and creamy version I grew up with. It's a well-loved recipe in my home now. —Trisha Kruse, Eagle, Idaho

TOTAL TIME: Prep/Total Time: 10 min.**YIELD:** 6 servings.

Ingredients

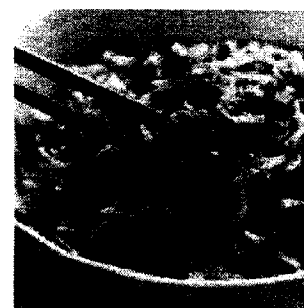
- 1 can (8-1/4 ounces) fruit cocktail, drained
- 1 can (8 ounces) unsweetened pineapple chunks, drained
- 1 cup green grapes
- 1 cup seedless red grapes
- 1 cup miniature marshmallows
- 1 medium banana, sliced
- 3/4 cup vanilla yogurt
- 1/2 cup sweetened shredded coconut

Directions

1. In a large bowl, combine all ingredients. Chill until serving.

Beef and Cabbage Stir Fry

This fast and easy Beef and Cabbage Stir Fry is a filling low carb dinner with big flavor and endless possibilities for customization.



Prep Time	Cook Time	Total Time
15 mins	15 mins	30 mins

Total Cost: \$7.14 recipe / \$1.79 serving Servings: 8 (1.5 cups each)

Author: [Adapted from Tasteaholics](#)



4.85 from 303 votes

Ingredients

STIR FRY SAUCE

- 4 Tbsp soy sauce \$0.18
- 2 Tbsp toasted sesame oil \$0.33
- 2 Tbsp [sriracha](#)* \$0.05
- 1 Tbsp brown sugar \$0.02

STIR FRY

- 1 head green cabbage \$1.78
- 4 carrots \$0.22
- 6 green onions \$0.17
- 1 Tbsp neutral cooking oil \$0.02
- 1 lb. lean ground beef \$3.90
- 4 cloves garlic \$0.16
- 2 Tbsp fresh grated ginger \$0.13
- Pinch of salt and pepper \$0.05

GARNISHES (optional)

- 2 Tbsp sesame seeds \$0.08
- 2 Tbsp [sriracha](#) \$0.05

Instructions

1. Prepare the stir fry sauce first. In a small bowl stir together the soy sauce, toasted sesame oil, sriracha, and brown sugar. Set the sauce aside.
2. Shred the vegetables so they are ready to go when you need them. Cut one small cabbage in half, remove the core, and then finely shred the leaves of one half the cabbage (4-6 cups once shredded, save the other half for another recipe). Peel two carrots, then use a cheese grater to shred them (1 cup shredded). Slice three green onions. Mince two cloves of garlic. Peel a knob of ginger using either a vegetable peeler or by scraping with the side of a spoon, then grate it using a small-holed cheese grater.
3. Heat a large skillet over medium heat. Once hot add the cooking oil, ground beef, garlic, ginger, and a pinch of salt and pepper. Cook the beef until browned (about five minutes).
4. Add the cabbage and carrots to the skillet and continue to stir and cook until the cabbage is slightly wilted (or fully wilted, if you prefer). Stir in the prepared sauce and the green onions.

March

Top with a sprinkle of sesame seeds and a drizzle of sriracha, then serve.

Notes

* 1 Tbsp sriracha makes a medium-spicy stir fry. If you don't like spicy, I'd start with 1 tsp. The sriracha adds flavor as well as heat, so I don't suggest skipping it all together.

Nutrition

Serving: 1 Serving | Calories: 219.68kcal | Carbohydrates: 17.63g | Protein: 15.88g | Fat: 10.6g | Sodium: 947.65mg | Fiber: 6.3g

Beef and Cabbage Stir Fry <https://www.budgetbytes.com/beef-cabbage-stir-fry/>

raspberry jelly pudding

Author: Alicia Prep Time: 5 mins Cook Time: 5 mins + 3 hours cooling time
 Total Time: 3 hours 10 mins Yield: 8



DESCRIPTION

If you love berries and happen to love pudding as well, try this amazing combination. This pudding is creamy, smooth, and has a rich texture. It is a perfect dessert for hot summers. Whether it is a summer party or a family gathering, you can make this dessert in large batches effortlessly. I bet they will love it.

INGREDIENTS

SCALE

2 package raspberry flavored Jelly

2 cup boiling water

1 cup heavy whipping cream

1 cup full-fat yogurt

For Garnish:

Berries

Whipped cream

Mint leaves

INSTRUCTIONS

- 1 In a medium bowl, add the jelly powder and pour hot boiling water on top.
- 2 Whisk so that the jelly powder is completely dissolved. Let this mixture sit for about 30 minutes at room temperature so that it starts to set.
- 3 Once the jelly mixture reaching room temperature, add heavy cream to the jelly mixture and mix well.
- 4 Next, pour in the yogurt and mix well so that it is completely unified.
- 5 Once the ingredients are well combined, pour this mixture into ramekins or serving glasses or a single bowl and place them in the refrigerator for about 3 hours or overnight.
- 6 Once the jelly pudding is set, garnish it with whipped cream, mint leaves, and fresh raspberries.
- 7 Enjoy!

NOTES

Make sure all the ingredients are at room temperature.

Don't place the jelly into the refrigerator to speed up the cooling process.

Add the heavy cream and yogurt one step at a time.

If you don't want to use raspberries, you can use strawberries as well. You can also combine different berries for this dessert.

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April

allrecipes®

Easy Kielbasa Skillet Dinner

★★★★☆

The house always smells awesome while this very tasty, filling meal is cooking. It makes kielbasa worth stocking up on when it goes on sale and uses basic/cheap ingredients overall. Vary the vegetables depending on what you have on hand. For example add/replace broccoli with a can of corn and/or peas, etc. If you like a little heat, sprinkle a little hot sauce on top after it's cooked. This should make about 4 servings, but it almost always turns out to be split into 2 large servings between the me and the boyfriend. We like to crisp up/brown the kielbasa slightly before adding the vegetables.

Prep: 20 mins

Cook: 35 mins

Total: 55 mins

Servings: 4

Yield: 4 servings



Ingredients

cooking spray

½ onion, chopped

1 (16 ounce) package kielbasa sausage, sliced

½ head broccoli, cut into florets

3 potatoes, peeled and sliced

salt and ground black pepper to taste

Directions

Step 1

Spray a large skillet with cooking spray and heat over medium-low heat. Cook and stir onion in the hot skillet until translucent, about 5 minutes. Add kielbasa; fry until sausage is lightly browned, stirring occasionally, about 5 minutes more.

Step 2

Stir broccoli and potatoes into sausage mixture; season with salt and pepper. Cook, without stirring, until broccoli begins to soften, about 15 minutes. Stir mixture and continue to cook until vegetables are completely tender, 10 to 15 minutes more.

Cook's Note:

Skin can be left on potatoes, if preferred that way. Scrub skin well first.

Tips

Add a clove or two of garlic along with onion for taste. Onion can also be omitted altogether.

Nutrition Facts









Per Serving: 492 calories; protein 18.3g; carbohydrates 34.9g; fat 31.3g; cholesterol 74.9mg; sodium 1049.5mg.

No Bake Chocolate Pudding Cream Pie



No Bake Chocolate Pudding Cream Pie is easy to make using premade Oreo crust, Cool Whip, chocolate pudding and half-n-half. This double chocolate layer pie is topped with delicious chocolate shavings made out of Hershey's milk chocolate and grated dark chocolate!

★★★★★
4.8 from 15 votes

 Course	Dessert
 Cuisine	American
 Keyword	no bake chocolate cream pie with oreo crust, no bake chocolate pie, no bake chocolate pudding pie
 Prep Time	20 minutes
 Total Time	20 minutes
 Servings	8
 Calories	281kcal
 Author	Olya

Ingredients

- 1 Oreo pie crust
- 2 boxes instant chocolate pudding 3.4 oz each (such as Jell-O)
- 2 cups half and half (or half cream/half milk)
- 8 oz. Cool Whip (1 package) thawed
- 1 milk chocolate bar (such as Hershey's)
- dark chocolate (for garnish)

Instructions

1. Take pie crust out of package and keep it inside the foil. Do not turn it upside down or attempt to take it out - it will get crumbled and destroyed

Prepare Chocolate Pudding

1. Combine dry pudding mixes and half & half in a mixing bowl. Using a whisk, mix for 2 minutes, until the instant pudding mix is dissolved. Allow the pudding to sit in the fridge or freezer for 5 more minutes so that it thickens.

First Layer

1. Take about half of the chocolate pudding mixture and add it into the bottom of the pie crust. Using a spatula, spread it evenly.

Second Layer

1. Add 1/2 of the Cool Whip package to the remaining half of the chocolate pudding in the bowl and mix together with a spatula to form a uniform mixture.

Add this *chocolate pudding/Cool Whip mixture* on top of the first layer. Use a spatula to even it out.

Cool Whip Layer

April

1. Add remaining Cool Whip on top. Spread the Cool Whip on top of the second layer with a spatula. I used circular motions with my spatula to create the spikes
2. Using a vegetable peeler, shave decorative chocolate shavings out of Hershey's milk chocolate right over the Cool Whip. And then using same peeler, grate some dark chocolate over the top as well.

Refrigerate before slicing

1. Refrigerate the cake for at least 4 hours or preferably overnight before attempting to slice it! You can also freeze it for at least 1 hour. This step is necessary for the layers to set and become firm.

Nutrition

Calories: 281kcal | Carbohydrates: 36g | Protein: 4g | Fat: 13g | Saturated Fat: 8g | Cholesterol: 38mg | Sodium: 412mg | Potassium: 213mg | Fiber: 1g | Sugar: 24g | Vitamin A: 380IU | Vitamin C: 0.8mg | Calcium: 136mg | Iron: 0.4mg

Four-Ingredient Baked Russian Chicken

★★★★★

5 from 10 votes

Easy chicken dinner with only 4 ingredients!

Prep Time
10 mins

Cook Time
1 hr

Total Time
1 hr 10 mins

Course: Main Servings: 8-6 Author: Jenn

Ingredients

- 2 bottle Russian dressing
- 2 packet dry onion soup mix
- 2 jar apricot jam/preserves
- 8-12 boneless skinless chicken breasts

Instructions

1. Preheat oven to 350 degrees F. Trim chicken of any fat. Rinse and pat dry and place in a 9x13 pan.
2. Mix dressing, soup mix and jam together in a bowl. Pour over chicken. Bake, uncovered, in preheated oven for 45 minutes to 1 hour. Serve over rice. Enjoy!!
3. NOTE: There's no wrong or right to the amount of jam and Russian dressing. The last time I made it, I used the entire bottle of dressing but used about 3/4 of the bottle of jam. Do whatever you think tastes good. Either way, you will have plenty of sauce left over to drizzle over rice!



May

3-Ingredient Apple Dump Cake



★★★★★

Prep
10 MIN

Total
60 MIN

Servings
12

Ingredients

- 4 cups chopped apples
- 1 box Betty Crocker™ Super Moist™ yellow cake mix
- 3/4 cup butter, melted

Steps

- 1 Heat oven to 350°F. Spray 13x9-inch pan with cooking spray.
- 2 Spread apples evenly in bottom of pan. Top with dry cake mix; gently shake pan to distribute evenly. Pour melted butter over top, tilting pan to cover as much of the top with butter as possible.
- 3 Bake 45 to 50 minutes or until light golden brown, mostly dry on top and bubbly around edges.