



The Diary of a Real Housewife's Favorite

DINNER RECIPES

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TACO SOUP

Ingredients:

Ground beef, 1 lb

Corn, 1 can (15 oz)

Salsa, 2 cups

Green chilies, 2 small cans (9 oz)

Black beans, 1 can (15 oz)

Taco seasoning, 2 tbsp

Dry Ranch mix, 1 1/2 tbsp

Beef broth, 2 1/2 cups

Optional for topping: Sour cream, shredded cheese, tortilla chips, cilantro.

Instructions:

In a large pot cook ground beef, crumbling and stir occasionally until browned. Drain fat and return to stove top.

Add corn, salsa, chilies, black beans, taco seasoning, dry ranch mix and mix together well.

Pour in beef broth and allow to simmer on medium/low for 30-40 minutes.

Serve and top with optional toppings.



CHEESY HAM AND POTATO CASSEROLE

Ingredients:

Frozen Shredded Hash Brown Potatoes, 2 (12 oz each) bags

Frozen Minced Onions, 2 tsbp

Sour Cream, 2 cups

Cream of Chicken Soup, 1 can

Butter, melted, 1/2 cup

Salt, 1tsp

Shredded Cheddar Cheese, 2 1/2 cups divided (2 and 1/2)

Ham, diced or sliced, 3 cups

Instructions

Preheat your oven to 350 degrees F.

In a large mixing bowl place frozen hash browns and minced onions and mix.

Add sour cream, cream of chicken soup, melted butter, salt, ham and 2 cups shredded cheese. Mix well

Place your mixed ingredients into a 9X13 casserole dish and top with 1/2 cup remaining shredded cheese.

Bake at 350 for 40-45 minutes.



ITALIAN STUFFED SHELLS

Ingredients:

Jumbo shells, 1/2 box (This will depend on how full you stuff them)

Ground sausage, 1/2 lb

Ground beef, 1/2 lb

Cream cheese, 4 oz

Italian seasoning, 1 tsp

Garlic powder, 1 tsp

Marinara sauce, 1 1/2 cup (divided)

Mozzarella cheese, shredded, 1/2 cup

Instructions

Start by cooking the jumbo shells according to the package instructions. Drain and set aside.

Meanwhile in a skillet cook sausage and ground beef. Drain fat and add cream cheese to the skillet. Cook and mix until cream cheese is melted and well combined. Season with Italian seasoning then add 1 cup of marinara sauce.

Preheat oven to 375 degrees. Spoon in filling to shells and place in a casserole dish. Top with remaining marinara sauce and shredded mozzarella cheese. Bake for 10-15 minutes until cheese is melted.



SLOW COOKER ORANGE CHICKEN

Ingredients:

Chicken tenderloins, 1 lb

BBQ sauce, 1 cup

Sweet orange marmalade, 1 cup

Soy sauce, 2 tbsp

Optional: Serve over cooked white rice

Instructions

Place all ingredients into the slow cooker.

Allow to cook on high for 3-4 hours or in low for 5-6 hours until chicken is cooked through and tender. Use a fork to lightly shred chicken into small bite size pieces. Top onto cooked rice and serve.



BAKED MEATBALLS

Ingredients:

Ground beef, 1 pound

Onion, finely diced, 1/2 cup

Bread crumbs, 1/4 cup

Garlic powder, 1 tsp

Egg, 1

Grated parmesan cheese, 1/4 cup

Marinara sauce, 2 tbsp

Salt, 1/4 tsp

Italian seasoning, 1 tbsp

Instructions:

Preheat oven to 400 degrees F. Prepare a baking sheet with non stick cooking spray and set aside.

Place all ingredients into a large mixing bowl. Mix together until well combined, but do not over mix.

Form balls and place it on prepared baking sheet. Bake for 15-20 minutes or until meatballs are cooked through. Cooking time will vary depending on the size of you form your meatballs.



SLOW COOKER FRENCH DIP

Ingredients:

Beef chuck roast, 2 pounds

Beef broth, 14.5 oz (1 can)

Worcestershire sauce, 1/4 cup

Onion powder, 1/2 tsp

Garlic powder, 1 tsp

Salt, 1/2 tsp (or to taste)

Pepper, 1/4 tsp (or to taste)

Oregano, 1/4 tsp

Bun, 4-5

Provolone cheese, 4-5 slices

Instructions

Place beef chuck roast into slow cooker. In a separate bowl whisk together remaining ingredients then pour over roast.

Cook on high 4-5 hours and on low 5-6 hours or until beef is cooked through and very tender. Remove meat from the slow cooker and thinly slice then return to the slow cooker. Allow to cook in the juice for 30 more minutes.

Place cooked beef on a roll and top with provolone cheese.

Broil sandwiches on low until cheese is melted (optional: top cheese with additional dry oregano).

Strain all remaining beef juice in the slow cooker and use as your au jus to dip your sandwich.