

# FAMILY FAVORITE DINNER RECIPES

Recipes the entire family will love! ❤️



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# HEY FRIEND I'M JENNIE

I'm a busy mom of three and I love cooking and sharing easy recipes.



MY FAMILY



## MORE ABOUT ME:

In 2011 I became a stay at home mom to my first sweet baby boy. Not only was I a mom for the first time but we also learned that our son has special needs. Learning to be a mom and a special needs parent all at the same time. I started my The Diary of a Real Housewife during this time as an outlet to share what I love, cooking.

As I continued to blog purpose and heart became to share easy recipes that your family will enjoy (yes, even the kids!) so you can create special memories and family time together around the table.

In here I wanted to share with you a few of my favorite dinner recipes that brings family together around the table.

All these recipes are simple to make and they all taste

Happy Cooking! delicious!

*Jennie*

## ALFREDO

### Ingredients:

- ½ cup unsalted butter
- 1 ½ cup heavy whipping cream
- 1 teaspoon minced garlic
- 2 cups parmesan cheese (shredded)
- ½ teaspoon salt (or to taste)
- ⅛ teaspoon pepper (or to taste)
- 12 oz fettuccine (optional for serving)

### Directions:

1. Prepare pasta according to the package directions. Drain and set aside.
2. Melt butter in a saucepan over low/medium heat. Slowly mix in heavy cream once butter is about melted.
3. Add in garlic. Slowly add in shredded parmesan cheese whisking until cheese is melted and sauce is creamy.
4. Season with salt and pepper.
5. Optional: serve with pasta and grilled chicken



**Preparation Time : 15 min**



**Total Time : 40 min**



**Servings : 6**

### Note :

To store sauce, place in a mason jar with a lid or any airtight container. Keep in the fridge 3-4 days. Stir consistently when reheating on low heat.

# SLOW COOKER TACO SOUP

## Ingredients:

- 1 pound Ground beef
- 15 oz Corn
- 2 cups Salsa
- 2 cans Green chilies (small cans or to taste)
- 15 oz Black beans
- 2 tablespoons Taco seasoning
- 1 ½ tablespoons Ranch seasoning
- 2 cups Beef broth

## Directions:

1. Cook and crumble ground beef. Drain fat and place in a slow cooker.
2. Add all remaining ingredients to the slow cooker and mix well. Cook on low for 4-5 hours to on high for 2-3 hours. Serve warm topped with your favorite taco toppings.



**Preparation Time : 5 min**



**Total Time : 5 hr 5 min**



**Servings : 6**

## Note :

Topping Ideas: We love serving our taco soup with anything we would put in tacos. Here are a few ideas. Shredded cheese, Sour cream, Tortilla strips, Salsa, Cilantro, Jalapeños.

# SLOPPY JOES

## Ingredients:

- 1 pound ground beef
- ½ cup onion (diced)
- 15 oz tomato sauce
- 1 tablespoon brown sugar
- 2 teaspoons worcestershire sauce
- 1 teaspoon seasoning salt
- 4 buns Hamburger buns

## Directions:

1. Cook and crumble ground beef along with diced onions. Once cooked drain fat.
2. Add the remaining ingredients to your cooked beef and onions and mix well. Allow to simmer on low for 25-30 minutes. Serve on hamburger buns and enjoy.



**Preparation Time : 15 min**



**Total Time : 45 min**



**Servings : 4**

## Note :

If you want your Sloppy Joes to be thicker, mix some corn starch and water together and add while simmering.

## MINI MEATLOAF


### Ingredients:


- 2 pounds Ground beef (lean)
- 1 small White onion (finely minced)
- 2 Eggs
- 1 cup Bread crumbs
- 1 tablespoon Worcestershire sauce
- ¼ teaspoon Pepper
- ½ teaspoon Seasoning salt
- 1 teaspoon Garlic powder
- ½ +¼ cup Ketchup (divided)
- ¼ cup Brown sugar
- 2 teaspoons Mustard


### Directions:

1. Preheat your oven to 350 degrees. Prepare a muffin tin with nonstick cooking spray and set aside.
2. In a large mixing bowl add ground beef, finely minced onion, eggs, breadcrumbs, Worcestershire sauce, pepper, seasoning salt, garlic powder, and ½ cup of ketchup. Gently mix with hands and then add to your prepared muffin tin.
3. Mix remaining ¼ cup of ketchup with brown sugar and mustard. Add this to the top of your meatloaf.
4. Place in the oven to bake for 30 minutes or until your meatloaf is cooked through. Allow to cool and settle for several minutes then serve.



 **Preparation Time : 10 min**

 **Total Time : 40 min**

 **Servings : 14**

### Note :

Save some of the ketchup, brown sugar, and mustard mix if you want to add more to the tops of your meatloaf after they have cooked or make more!

# TUNA CASSEROLE

## Ingredients:

- 3 cups egg noodles (uncooked)
- 10 oz tuna (in water and drained)
- 10.5 oz cream of chicken soup
- ½ cup mayonnaise
- ½ teaspoon onion powder
- ¼ teaspoon garlic powder
- ¼ teaspoon salt (or to taste)
- ⅛ teaspoon pepper (or to taste)
- ¾ cup cheddar cheese (shredded)

## Directions:

1. Preheat oven to 375 degrees and prepare a casserole dish with non-stick cooking spray.
2. Cook egg noodles according to package directions. Drain and place in your prepared casserole dish. Drain your tuna and place it in your dish with noodles and mix.
3. In a small mixing bowl mix together cream of chicken soup, mayonnaise, and seasonings. Add to tuna and noodles and mix until all noodles are coated. Top with shredded cheese.
4. Bake in the oven for 35-40 minutes. Serve warm and enjoy.



**Preparation Time : 10 min**



**Total Time : 50 min**



**Servings : 6**

## Note :

Use a fork to cut up the tuna into smaller pieces before adding to the dish, as this will make it easier to get the tuna evenly distributed throughout the casserole.

# SLOW COOKER TOMATO SOUP

## Ingredients:

- 28 oz Crushed tomatoes (canned)
- 30 oz Diced tomatoes (canned)
- ½ cup White onion (diced)
- 1 teaspoon Thyme (dried)
- 1 teaspoon Oregano (dried)
- ½ teaspoon Basil (dried)
- ½ tablespoon Sugar
- ½ teaspoon Salt
- ¼ teaspoon Pepper
- 2 cups Vegetable broth
- 4 tablespoons Butter
- 1 cup Half & half



## Directions:

1. Add all ingredients to the slow cooker. Give it a mix then cover with the lid. Allow to cook for 4-5 hours on high or 6-7 hours on low.
2. Use an immersion blender to blend soup until smooth and creamy. Serve warm and enjoy!



**Preparation Time : 5 min**



**Total Time : 4 hr 5 min**



**Servings : 5**

## Note :

If you are nervous your tomatoes may be too acidic, start by adding a teaspoon of baking soda to the soup. That will cut some of the acidity of the tomatoes. Add more if needed, as you want the soup to taste balanced.

# GROUND BEEF TACOS

## Ingredients:

- 2 teaspoons oil
- 1 pound ground beef
- 1 oz taco seasoning
- ¾ cup salsa
- 8 taco shells (hard or soft)
- Optional toppings such as lettuce, tomatoes, cheese, or sour cream



## Directions:

1. Warm oil in a skillet over medium heat. Add ground beef and cook and crumble. Drain off fat as needed.
2. Once ground beef is browned add in taco seasoning and salsa. Stir to coat the meat in seasoning.
3. Spoon taco meat into shells and top with your favorite toppings.



**Preparation Time : 10 min**



**Total Time : 25 min**



**Servings : 8**

## Note :

I like to use an 80/20 or 90/10 ground beef for this recipe. Keep it lean and keep it clean! If your meat is too dry, one thing I will do is add 2 tablespoons of water to the meat to help it simmer in the salsa and seasoning.

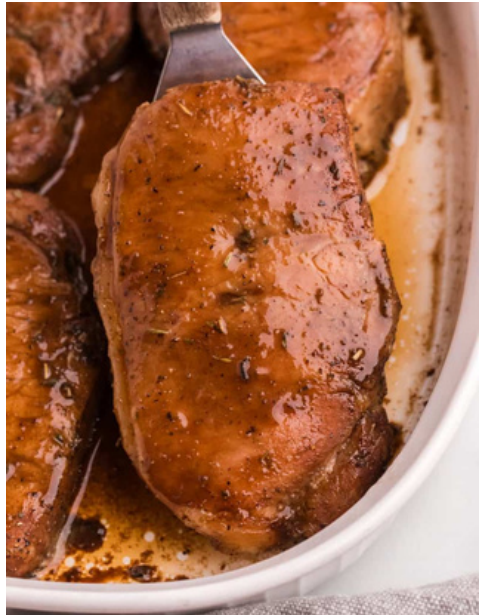
# PORK MARINADE

## Ingredients:

- ⅓ cup soy sauce
- 2 tablespoons brown sugar
- 2 teaspoons worcestershire sauce
- 1 teaspoon dijon mustard
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- salt and pepper to taste
- 4 medium pork chops

## Directions:

1. Pour all marinade ingredients into a bowl and mix to combine.
2. Place pork chops in a large baggy or into a casserole dish. Pour marinade over pork chops.
3. Seal bag or cover dish with foil. Place in the fridge to marinate 1-2 hours or overnight.
4. Preheat oven to 325 degrees
5. Bake in a casserole dish uncovered for 20-25 minutes until pork reached an internal temperature of 140 degrees.
6. Let rest for 5 minutes and then serve.



**Preparation Time : 10 min**



**Total Time : 35 min**



**Servings : 4**

## Note :

### **Grilling Directions:**

1. Preheat grill to 400 degrees. Place pork chops directly into the grill and cover and cook for 6-8 minutes on each side. Until pork reached an internal temperature of 140 degrees. Let rest for 5 minutes and then serve.

# MISSISSIPPI POT ROAST

## Ingredients:

- 1 (3-4 pound) chuck roast
- 1 oz au jus gravy mix (1 packet)
- 1 oz ranch seasoning (1 packet)
- ½ cup unsalted butter (1 stick)
- 8 whole pepperoncini peppers

## Directions:

1. Place chuck roast into the slow cooker. Season with au jus gravy mix and ranch seasoning.
2. Place butter then pepperoncini peppers onto your seasoned roast.
3. Cook on low 8-10 hours until cooked through and tender.
4. Optional: Serve shredded over mashed potatoes or rice.



**Preparation Time : 10 min**



**Total Time : 8 hr 10 min**



**Servings : 8**

## Note :

Add a little water or beef broth or pepperoncini juice to the bottom of this. About ⅓ a cup is all you need.

# TURKEY POT PIE

## Ingredients:

### Pie Recipe:

- Pie Crust

### Pot Pie Filling:

- ⅓ cup unsalted butter
- ⅓ cup onions (diced)
- ⅓ cup all-purpose flour
- 14 oz chicken broth
- ½ cup milk
- 3 cups cooked diced turkey
- 3 cups frozen vegetables
- 1 teaspoon dried thyme
- ½ teaspoon salt (to taste)
- ¼ teaspoon pepper (to taste)
- ¼ teaspoon garlic powder (to taste)
- ½ teaspoon onion powder (to taste)

## Directions:

1. Preheat oven to 425 degrees. Prepare the pie crust and set aside.
2. In a saucepan over medium heat melt butter then add diced onions to sauté for 2-3 minutes.
3. Then add in flour to your melted butter. Next slowly pour in broth and milk stirring constantly until bubbly and your sauce has thickened.
4. Add cooked turkey and vegetables. Stir until well combined. Next season with thyme, garlic powder, onion powder, salt, and pepper. This is a great time to taste the filling and season more to taste. At this time you can taste and season more to taste.
5. Line a pie pan with ½ of rolled out crust. Fill crust with pot pie filling. Roll out the 2nd half of your crust and place it on top. Make several slits in the top of the crust.
6. Bake for 35-35 minutes until the crust is golden brown.



**Preparation Time : 15 min**



**Total Time : 50 min**



**Servings : 8**

## Note :

To ensure your crust edges do not burn, place foil around the outside 15 minutes before your pot pie is finished.

# CHILI MAC

## Ingredients:

- 1 cup elbow macaroni (uncooked)
- 2 pounds ground beef
- 1 small onion (diced)
- 1 tablespoon minced garlic
- 28 oz diced tomatoes (canned)
- 6 oz tomato paste
- 1 teaspoon chili powder
- 1 teaspoon salt
- ½ teaspoon cumin
- ¼ teaspoon pepper
- 2 cups Colby jack cheese (shredded)

## Directions:

1. Preheat the oven to 350 degrees and prepare a casserole dish with nonstick cooking spray.
2. Cook pasta according to package directions. Then drain and set aside.
3. In a large pot cook and crumble ground beef. Add onion and garlic and allow to cook for 1-2 minutes on medium low heat.
4. Add in diced tomatoes and tomato paste then season with chili powder, salt, cumin, and pepper.
5. Add cooked and drained elbow macaroni to your beef and tomatoes and mix well. Mix in 1 cup of shredded cheese and mix until melted.
6. Add your ingredients to your prepared casserole dish and top with remaining cheese. Bake for 30 minutes until cheese is melted.



**Preparation Time : 20 min**



**Total Time : 50 min**



**Servings : 8**

## Note :

For this recipe, I used a 9x13 casserole dish.

# CHICKEN FAJITA PASTA

## Ingredients:

- 3 cups Penne pasta
- 2 tablespoons Olive oil
- 1 medium Onion (diced)
- 3 large Bell pepper
- 1 tablespoons Minced garlic
- 2 pounds Chicken breast (boneless and skinless)
- 1 oz Fajita seasoning
- ½ cup Heavy cream
- 20 oz Ro-tel diced tomatoes and green chilies
- 1 cup Monterey jack cheese (shredded)

## Directions:

1. Cook pasta according to package directions and set aside.
2. Heat 1 tbsp olive oil in a large pan. Add diced veggies and cook for 1-2 minutes.
3. Cut chicken into small cubes and place in the pan with veggies. Season with fajita seasoning.
4. Add cream, Ro-tel, and pasta into pan with chicken and veggies and mix well. Add in shredded cheese and mix until melted and well combined.



**Preparation Time : 20 min**



**Total Time : 30 min**



**Servings : 8**

## Note :

Top with some cilantro or diced green onions. Add some jalapeno slices for some spice, or for added creaminess add some cubed avocado.



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