

Nolan's Microwave Meat Loaf

1-1/2 to 2 lbs. ground turkey
1 egg
1 cup oatmeal
1 cup cubes cheddar cheese
1 to 2 stalks celery, chopped
1/2 onion, chopped
1/2 bell pepper, chopped
Garlic salt and ground oregano to taste
1/2 can 8 oz. tomato sauce (reserve 1/2 for after meat loaf is cooked)

Mix all ingredients together in a large bowl. Place evenly around a microwavable Bundt pan sprayed with non-stick cooking spray. (If you don't have one, use a glass bowl with a small glass jar in the middle.) Cover with waxed paper (do not seal with plastic wrap). Microwave on high for 18 minutes. Let sit 5 minutes and then turn onto a platter. Drain off liquid and cover with remaining tomato sauce before serving.

Beth's Cheesy Bacon Ranch Potatoes

2 cans sliced potatoes (Drained)
8 oz Shredded Sharp cheddar cheese
1/3-1/4 cup ranch seasoning
6 strips of bacon, cooked & chopped up (or you can use precooked bacon pieces)
Drain potatoes and place in 9X13 casserole dish
Add the ranch and stir to evenly coat the potatoes.
Cover with cheese and bacon pieces
Bake at 350 for about 20 minutes, or until the cheese is nice and melty.

Magan's Black Bean Soup

4 cans black beans
2 cans chicken broth, or vegetable broth
1 can mild diced tomatoes with green chilies
2 TBSP of Chili powder
1 TBSP Cumin powder

*I get 2 pots, a medium sauce pan and a 5 quart soup pot. In the medium pan, I combine 2 cans of bean and the diced tomatoes and heat until warm. While that is cooking, I combine 2 cans of bean, 2 cans of broth and seasoning in the soup pot and turn heat to medium. When the medium pot is done cooking, I use an immersion blender to blend the beans and tomatoes. Then I pour that into the 5 quart soup pot and stir together. Simmer for 15 minutes, and boom, ready to serve! You can add some tortilla chips or eat my itself!

Jerry's Instant Pot Beef with Broccoli

Missing your favorite Chinese restaurant during quarantine? This Instant Pot recipe provides you with one of your old favorites, Beef with Broccoli, and it takes minutes to prepare. Just remember to use the IP to make a batch of rice before you make this so you're all ready to serve!

INGREDIENTS:

1-2 lbs. of stew beef or chuck roast, cut into thin strips
About 1-2 tsp of canola or vegetable oil
4 cloves of minced garlic
¾ cup of beef broth
½ cup of soy sauce (tamari or low sodium soy is also fine)
1/3 cup of brown sugar
2 tablespoons of sesame oil
1½ 12-ounce bags of frozen broccoli florets
3 tablespoons of water
3 tablespoons of corn starch

Set your Instant Pot to Sauté mode and when it is hot, brown the beef in the oil. Work in batches so that each piece is nicely browned. Remove and set aside.

Stir in minced garlic, sauté about one minute.

Pour in beef broth and soy sauce. Using a wooden spoon or spatula, scrape the bottom of the Instant Pot insert to scrape off any browned bits from browning the meat.

Add the brown sugar and sesame oil. Stir to dissolve the sugar.

Place the lid and lock the Instant Pot and set to cook at high pressure for 9 minutes.

When cooking time ends, do a quick release. Carefully remove the lid.

Stir in frozen broccoli.

Replace the lid and set to cook at high pressure for 2 minutes.

When cooking time ends, do a quick release. Carefully remove lid.

Combine cornstarch and water. Stir in to thicken. Serve immediately over rice.

Amber's Italian Grilled Cheese

- 2 slices bread (per sandwich)
- 1 slice Mozzarella cheese (per sandwich)
- butter/margarine
- Italian seasoning
- garlic powder
- marinara/spaghetti sauce

Butter one side of each slice of bread, then sprinkle Italian seasoning and garlic powder on the buttered sides.

Put the buttered side of one slice down in a skillet over hot stove. Put a slice of Mozzarella on, and top with the other slice of bread, buttered side up. Let cook for few minutes, then flip and cook other side for few minutes. Then remove from heat.

Cut sandwich into 3 strips, and serve with a small serving of marinara/spaghetti sauce for dipping (heat sauce if desired).

Mel's Crockpot Meal

Ingredients

- 2-3 lbs of chicken breast
- 32 oz of chicken broth
- 1 can of cream of chicken
- 2 boxes of stovetop dressing of your choice (we use chicken or turkey)

Pour the chicken broth and cream of chicken in bottom of crock-pot then add the chicken. Cook on high for 4 hours. After that take a fork and shred the chicken in the crock-pot. Once that is done you will pour the 2 boxes of stovetop dry mix to the crock-pot and stir until well blended and fluffy. Once that is done enjoy!

Rhonda's Lazy Day Lasagna

Ingredients

1-2 bags of fresh or frozen ravioli (lots of options - cheese, spinach, etc)
1 lb ground beef (browned) *
(4) 15 oz. cans of crushed tomatoes
1 tablespoon Italian Seasoning
1 tablespoon Garlic Salt
4 cups mozzarella cheese (I like mozzarella/parmesan cheese blend)

Instructions

Preheat oven to 350 degrees. In a large skillet brown the beef completely and drain off any remaining fat.
Stir in all the cans of tomatoes and seasonings.
In a 9x9 baking dish, spray with nonstick spray.
Place a layer of ravioli across the bottom.
Spoon half the sauce over the ravioli...
...then layer half of the mozzarella cheese.
Add another layer of ravioli, sauce, then cheese.
Bake at 350 degrees for 45 minutes or until bubbly.
Remove from the oven and let it sit for about 5-10 minutes before you serve.
Cut and serve.
*for a veggie version, sauté fresh zucchini, squash, onions and mushrooms in place of the ground beef

Melody's Shrimp Scampi

INGREDIENTS

1-2 pounds of shrimp (depending on your family size)
Pasta of your choice (I like thin spaghetti or fettuccine)
1 stick of Butter
3 tablespoons of Olive Oil
½ Green Onions or White Onions (diced)
1 large garlic glove (minced)
2 tablespoons of Lemon Juice (or use more if you like more lemon)
Chopped Parsley
¼ cup cooking wine (or regular white wine if you prefer)
Salt
Pepper
Parmesan Cheese

DIRECTIONS

Add the olive oil and butter to your pan and melt butter.
Cook pasta as directed on the package as you cook the shrimp sauce.
Add the onion and garlic and saute until onions are translucent.
Add the shrimp and cook until shrimp are pink (or you can use already cooked shrimp and heat them through).
Remove the shrimp and place in a bowl and set aside.
Add the lemon juice, chopped parsley, wine, salt, and pepper and cook for 2-3 minutes.
Add shrimp back in and heat through.
Add noodles to a large bowl, pour in shrimp sauce and stir together.
Add Parmesan Cheese and stir through the pasta sauce while it melts.

*You can substitute chicken for the shrimp or just enjoy the gooey butter sauce over the pasta.

*Serve with salad and garlic bread and you will be a rock star!

Melody's Creamy Potato Soup

Ingredients

6 cups peeled and diced Russet potatoes (about 5 medium potatoes. Dice into small cubes about 3/4-inch)
1 1/2 cups chopped yellow onion (1 medium
2 (14.5 oz) cans low-sodium chicken broth
Salt and freshly ground black pepper
1/3 cup butter
1/3 cup all-purpose flour
2 cups milk
1/2 cup half and half
1/3 cup of heavy cream
1/2 cup sour cream

Directions

Combine diced potatoes and onions with chicken broth in a large stockpot and season with salt and pepper to taste.

Cover pot and bring to a boil over medium-high heat (it will take about 10 minutes to reach a boil). Once it reaches a boil, reduce heat to medium and continue to cook about 15 - 20 minutes longer until potatoes are very soft when pierced with a fork.

Meanwhile, in a medium saucepan melt butter over medium heat, add flour and cook for 1 minute while whisking constantly. While whisking, slowly add milk, half and half and heavy cream and cook, stirring constantly until mixture begins to lightly bubble and thicken.

Once potatoes are soft, add thickened milk mixture to potato soup mixture and stir (potatoes should start breaking down into soup, if not cook a few minutes longer). Add sour cream and mix well.

Ladle soup into serving bowls, top each serving with bacon or ham, cheddar cheese and green onions (Note that the soup will thicken as it rests so if you happen to have left overs you can thin with a little water or milk).

*If you want to leave out the half and half and heavy cream, add another 1/2 cup of whole milk instead.

MELODY'S EASY SAUSAGE GRAVY

Ingredients:

1 (16 ounce) can refrigerated jumbo buttermilk biscuits
1 package sausage of your choice
1/4 cup flour
2 1/2 cups milk
Salt and ground black pepper to taste

Directions:

Bake biscuits according to package directions.

Meanwhile, cook sausage in large skillet over medium heat 5-6 minutes or until thoroughly heated, stirring frequently. Stir in flour. Gradually add milk; cook until mixture comes to a boil and thickens, stirring constantly. Reduce heat to medium-low; simmer 2 minutes, stirring constantly. Season to taste with salt and pepper.

Split biscuits in half. Place 2 halves on each of 8 plates; top with about 1/3 cup gravy.

Melody's Easy Salmon Cakes

Ingredients:

1 (16-ounce) can salmon (undrained)
1 small onion (finely grated)
2 tablespoons fresh parsley (minced)
Ground black pepper (to taste)
2 large eggs (well beaten)
1 to 1 1/2 cups fine dry breadcrumbs (divided)
3 tablespoons butter

Directions:

1. Put the salmon and liquid into a medium-size bowl. Flake the salmon with a fork, removing any skin and bones. Smaller bones are edible and may be mashed. Add the grated onion, parsley, and pepper; blend thoroughly.

2. Add the beaten eggs and blend well. Add enough breadcrumbs, about 1/2 to 3/4 cup, to make the mixture thick enough to shape into about 6-8 medium size patties.

3. Roll the patties in the remaining breadcrumbs to coat thoroughly.

4. In a large heavy skillet or sauté pan over low heat, melt 1 tablespoon of butter and 1 tablespoon of olive oil. When the butter and oil are hot, add the salmon patties. Fry patties slowly on one side until browned. Turn the patties, and fry them until browned on the other side.