



SLOW COOK AND SAVE

— 250+ BUDGET-FRIENDLY —
RECIPES FOR YOUR CROCKPOT

BY AMY MARYON



Thank You for Your Purchase!

I want to express my gratitude for purchasing this cookbook. I hope it becomes a valuable tool in helping you find more time in your busy days. This book is all about slow cooker meals designed to make your days smoother and your evenings more enjoyable.

Inside, you'll find a variety of recipes, organized by different types of ingredients: chicken, beef, pork, chorizo, hotdogs (yes, hotdogs—they're a budget-friendly way to feed your family!), pasta, vegetarian options, and rice dishes. There's also a special section dedicated to meals with five ingredients or less, perfect for those looking to create "dump-and-go" freezer meals.

These are all basic, straightforward recipes intended to be easy to use and versatile. Feel free to customize them with your favorite spices to add a personal touch and make each dish uniquely yours.

By using this cookbook, you'll not only have dinner ready when you get home, but you'll also save money by planning ahead and avoiding the temptation to eat out. With over 250 recipes, this book offers a wide range of options, ensuring you'll always find something delicious to make for dinner.

Happy cooking, and here's to more flavorful, stress-free meals!

Blessings,

Amy Maryon

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Barbecued Beef Sandwiches

Ingredients

- 3 lbs beef chuck roast
- 1 ½ cups ketchup
- ¼ cup brown sugar
- ¼ cup bbq sauce
- 2 T Worcestershire sauce
- 2 T mustard
- ½ tsp salt
- ½ tsp garlic powder
- ½ tsp pepper

Directions

1. Cut roast in half and place in slow cooker.
2. In small bowl combine the rest of the ingredients. Pour over beef.
3. Cover. Cook on low 8-10 hours until meat is tender.
4. Remove meat; cool slightly. Skim fat from cooking liquid.
5. Shred beef with 2 forks and return to slow cooker. Cover and cook 15 minutes.
6. Serve on buns and favorite toppings.

Beef and Broccoli

Ingredients

- 1 ½ lbs beef chuck roast, thinly sliced
- ¾ cup beef broth
- ½ cup soy sauce
- ¼ cup brown sugar
- 2 T sesame oil
- 3 cloves garlic, minced
- 1 T fresh ginger, grated
- ¼ cup water
- 2 T cornstarch
- 3 cups broccoli florets
- 2 tablespoons green onions, sliced (for garnish)

Directions

1. Place beef in the slow cooker.
 2. In a bowl, mix beef broth, soy sauce, brown sugar, sesame oil, garlic, and ginger. Pour over beef.
 3. Cover. Cook on low for 4-5 hours or high for 2-3 hours, until beef is tender.
 4. In a small bowl, mix water and cornstarch until smooth. Stir into the slow cooker.
 5. Add broccoli florets and cook on High for an additional 30 minutes, until sauce is thickened and broccoli is tender.
 6. Garnish with green onions before serving. Serve over rice.
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Beef Bourguignon

Ingredients

- 2 lbs beef chuck roast, cut into 1-inch cubes
- ½ cup all-purpose flour
- ½ tsp salt
- ½ tsp black pepper
- 4 slices bacon, chopped
- 1 onion, chopped
- 2 carrots, sliced
- 3 cloves garlic, minced
- 3 cups beef broth (traditional dish is 2 cups red wine/1 cup beef broth)
- 2 T tomato paste
- 1 tsp dried thyme
- 1 bay leaf
- 8 ounces mushrooms, sliced

Directions

1. In a large plastic bag, combine flour, salt, and pepper. Add beef cubes and shake to coat.
2. In a skillet, cook bacon over medium heat until crisp. Remove bacon and place in the slow cooker, leaving the drippings in the skillet.
3. Brown beef in batches in the bacon drippings. Transfer browned beef to the slow cooker.
4. Add onion, carrots, and garlic to the skillet and cook until softened, about 5 minutes. Transfer to the slow cooker.
5. Add beef broth, tomato paste, thyme, and bay leaf to the slow cooker. Stir to combine.
6. Cover. Cook on low for 8-10 hours or high for 4-5 hours, until the beef is tender.
7. Add mushrooms and cook on high for an additional 30 minutes.
8. Remove bay leaf before serving. Serve hot with mashed potatoes or crusty bread.

Beef Stew

Ingredients

2 lbs beef -stew meat- roast cut up

½ cup flour

1 ½ tsp salt

½ tsp pepper

1 tsp paprika

1 tsp Worcestershire sauce

½ tsp garlic powder

4 tsp beef bouillon powder

2 cups water

3 potatoes cut up

3 carrots sliced

1 onion diced

1 rib of celery sliced

Directions

1. Place meat in slow cooker.
 2. Mix all seasonings together and stir until meat is coated thoroughly.
 3. Add remain ingredients. Mix well.
 4. Cover. Cook on low 10-12 hours or high 4-6 hours. Stir before serving.
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Beef Stew Ole

Ingredients

- 4 carrots, cubed
- 4 potatoes, peeled and cubed
- 1 onion, quartered
- 1 ½ lbs beef stewing meat, cubed
- 8 oz can tomato sauce
- 1 pkg dry taco seasoning mix
- 2 cups water
- 1 ½ T cornstarch
- 2 tsp salt
- ½ tsp pepper

Directions

1. Place in slow cooker the carrots, potatoes, onions, and beef.
2. Pour tomato sauce over top.
3. Combine taco seasoning with 1 ½ cups water. Stir cornstarch into ½ cup water until smooth. Stir into rest of water with taco seasoning. Pour over ingredients in slow cooker.
4. Sprinkle with salt and pepper.
5. Cover. Cook on low 7-8 hours or high 3-4 hours.
6. Serve over rice.

Beef Stroganoff

Ingredients

2 lb boneless beef round steak cut into bites

2 T flour

½ tsp garlic powder

½ tsp pepper

½ tsp paprika

½ tsp salt

1-10.5 oz can cream of mushroom soup

½ cup water

1 envelope onion soup mix

3 tsp beef bouillon

*optional 1- 9 oz jar sliced mushrooms, drained

½ cup sour cream

Directions

1. Combine flour through salt. Toss to coat with beef pieces.
2. Place in slow cooker.
3. Stir soup, water, bouillon, and soup mix. Pour over meat.
4. Cover. Cook on high 3-4 hours or low 6-7 hours.
5. Stir in mushrooms and sour cream. Cook on high 10-15 minutes.

Serve with curly noodles or rice

Chili

Ingredients

1 lb ground beef
1 onion, chopped
2 cloves garlic, minced
1 bell pepper, chopped
1-15 oz can kidney beans, drained and rinsed
1-15 oz can black beans, drained and rinsed
2-15 oz can chili beans
1-15 oz can diced tomatoes
1-6 oz can tomato paste
2 tablespoons chili powder
1 teaspoon ground cumin
1 teaspoon paprika
½ teaspoon cayenne pepper
Salt and pepper, to taste

Directions

1. In a skillet, cook ground beef, onion, and garlic over medium heat until browned; drain excess fat.
2. Transfer to the slow cooker. Add bell pepper, kidney beans, black beans, chili beans, diced tomatoes, tomato paste, chili powder, cumin, paprika, cayenne pepper, salt, and pepper.
3. Stir to combine.
4. Cover. Cook on low for 6-8 hours or on high for 3-4 hours.

Chili and Cheese

Ingredients

1 lb ground beef, cooked

1 onion diced

2 tsp Italian seasoning

1-16 oz can kidney beans, drained

1-15.5 oz can chili beans

1-15.5oz can diced tomatoes

Directions

1. Combine all ingredients into slow cooker.
 2. Cover. Cook on low 2-4 hours.
 3. Serve on rice and top with shredded cheddar cheese.
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Cola Roast

Ingredients

4 lb pot roast

1-10.5 oz can cream of mushroom soup

1 envelope dry onion soup mix

1-16 oz bottle of cola

Directions

1. Place meat in slow cooker
2. Top with mushroom soup, and onion soup mix.
3. Pour soda over all.
4. Cover. Cook on high 6 hours.

Italian Meatloaf

Ingredients

- 1 ½ lbs ground beef
- 1 cup bread crumbs
- 1-8oz can tomato sauce
- 1 large egg
- 2 T dried onion
- ½ tsp pepper and salt
- 1 tsp garlic powder
- 1 tsp Italian seasoning

Directions

1. Combine all ingredients and mix well.
 2. Shape into loaf and place in bottom of slow cooker. Make sure it doesn't touch the sides of slow cooker.
 3. Cover. Cook on high 4 hours or low 6-8 hours
 4. Serve with pasta and sauce.
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Korean Beef

Ingredients

- 2 lbs beef chuck roast, cut into 1-inch cubes
- ½ cup soy sauce
- ¼ cup brown sugar
- 2 T sesame oil
- 3 cloves garlic, minced
- 1 T fresh ginger, grated or ½ tsp ground
- ½ tsp crushed red pepper flakes (optional)
- ¼ cup water
- 2 T cornstarch
- 2 green onions, sliced (for garnish)
- 1 T sesame seeds (for garnish)

Directions

1. Place beef in the slow cooker.
2. In a bowl, mix soy sauce, brown sugar, sesame oil, garlic, ginger, and red pepper flakes. Pour over beef.
3. Cover. Cook on low for 6-8 hours or high for 3-4 hours, until beef is tender.
4. In a small bowl, mix water and cornstarch until smooth. Stir into the slow cooker and cook on high for 20-30 minutes, until sauce thickens.
5. Garnish with green onions and sesame seeds before serving. Serve over rice

Meatball Grinders

Ingredients

½ cup breadcrumbs
½ cup grated parmesan cheese
½ tsp garlic powder
½ tsp onion powder
½ tsp Italian seasoning
¼ tsp salt
¼ tsp pepper
2 eggs, lightly whisked
¼ cup milk
1 lb ground pork
1 lb ground beef
1-24 oz jar marina sauce
Buns and cheese to serve.

Directions

1. Combine all dry ingredients to a bowl and mix well.
 2. Add pork, beef, eggs, and milk. Mix together with hands.
 3. Divide and shape into 24 meatballs. About 3 T each.
 4. Place ½ meatballs in slow cooker in single layer. Cover with ½ marinara sauce. Add rest of meatballs and top with remaining sauce.
 5. Cook on high for 3 hours or low for 6.
 6. To serve, place buns on a baking sheet. Pile meatballs onto bun. Spoon some of extra sauce on top. Top with shredded cheese.
 7. Bake for about 5 minutes in air fryer or oven at 350 until melted and toasty.
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Meatloaf

Ingredients

- 1 ½ lbs ground beef
- 2 eggs slightly beaten
- 1 cup bread crumbs
- ¼ cup ketchup
- ½ cup onions finely chopped
- ½ tsp salt and pepper
- 4 potatoes sliced

Directions

1. Combine ground beef and all ingredients except potatoes.
2. Mix well and shape into a loaf. Place into slow cooker. Make sure it doesn't touch sides of slow cooker.
3. Place potatoes around meatloaf. Sprinkle with salt and pepper to season.
4. Cover. Cook on low 8-10 hours.

Mexican Cornbread Casserole

Ingredients

- 1 lb ground beef
- 1-15 oz can black beans, drained and rinsed
- 1 cup corn kernels (frozen or canned)
- 1 cup salsa
- 1 cup shredded cheddar cheese
- 1-8.5 oz package cornbread mix
- 1 egg
- 1/3 cup milk
- 1 teaspoon ground cumin
- Salt and pepper, to taste

Directions

1. Brown the ground beef in a skillet and drain excess fat. Place in the slow cooker.
 2. Add black beans, corn, salsa, and ground cumin. Stir to combine.
 3. In a bowl, mix cornbread mix, egg, and milk. Pour over the beef mixture.
 4. Cover. Cook on low for 6-7 hours or high for 3-4 hours.
 5. Stir in shredded cheddar cheese and cook on high for an additional 30 minutes, until cheese is melted.
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Mexican Style Shredded Beef

Ingredients

- 1 T cumin
- 1 T coriander
- 1 T chili powder
- 1 tsp salt
- ½ tsp red pepper flakes
- 3 lbs beef chuck shoulder roast, cut in half
- 1 cup salsa
- 2 T water
- 1 T cornstarch

Directions

1. Combine spices and rub over beef.
2. Place ½ cup salsa in bottom of slow cooker. Top with beef.
3. Pour remaining salsa on top of beef.
4. Cover. Cook on low 8-10 hours.
5. Remove beef from liquid. Trim and discard excess fat. Using 2 forks shred meat.
6. Let cooking liquid stand 5 minutes to allow fat to rise. Skim off fat.
7. To thicken liquid, blend water and cornstarch. Whisk into liquid.
8. Cook uncovered on high until thickened.
9. Return beef to slow cooker.
10. Cook 15 minutes. Adjust seasonings as needed.
11. Serve in taco shells and top with favorite toppings.

Pepper Steak

Ingredients

2 lbs beef round steak, cut in strips

2 T oil

¼ cup soy sauce

1 clove garlic minced

1 cup onions, chopped.

1 tsp sugar

1 tsp salt and pepper

¼ tsp ginger

2 green peppers cut into strips

½ cup cold water

1 T cornstarch

Directions

1. Brown beef in oil in saucepan. Transfer to slow cooker.
 2. Combine soy through ginger. Pour over meat.
 3. Cover and cook on low 5-6 hours.
 4. Add green peppers and cook 1 hour longer
 5. Combine water and cornstarch to make a paste. Stir into slow cooker. Cook on high until thickened, about 10 minutes.
 6. Serve over rice.
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Pot Roast

Ingredients

- 4 medium potatoes, cubed
- 4 carrots sliced
- 3-4 lb rump roast
- 1 onion soup mix packet
- 4 tsp beef bouillon
- 1 tsp pepper
- 1 cup water

Directions

1. Place meat in slow cooker.
2. Layer potatoes and carrots on top.
3. Mix the remaining ingredients and pour over top.
4. Cover. Cook on low 10-12 hours.

Pot Roast with gravy

Ingredients

6 potatoes, cubed

5 carrots, sliced

3-4 lb chuck roast

1 envelope onion soup mix

3 tsp beef bouillon

½ cup water

1-10.5 oz can cream of mushroom soup

3 T flour

¼ cup water

Directions

1. Place meat on bottom of slow cooker.
 2. Top with vegetables.
 3. Mix cream soup, onion soup mix, and beef bouillon together and pour over roast.
 4. Cover and cook on low 8-9 hours.
 5. To make gravy, remove meat and vegetables to serving platter. Pour juices into saucepan and bring to boil. Mix in 2-3 T flour with ¼ cup water until smooth. Stir into juices until thickened. Serve on side as gravy.
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Reuben Sandwiches

Ingredients

2 lbs refrigerated sauerkraut

2-3 lbs corned beef brisket

*if brisket comes with spices use that, otherwise you need to get the following: 1 clove garlic, minced, ¼ tsp caraway seeds, 4 peppercorns.

½ cup onion sliced

1 cup thousand island dressing

16 slices pumpernickel or rye bread

8 slices swiss cheese

Directions

1. Place sauerkraut in slow cooker.
2. Place beef brisket on sauerkraut.
3. Place onions on top.
4. If brisket includes packet of spices, sprinkle spices on brisket. If it does not then include spices in ingredients.
5. Cover. Cook on low 7-9 hours.
6. Remove beef from slow cooker; place on cutting board. Cut into slices.
7. To serve, spread 1 T dressing on each toast slice. Using slotted spoon add ½ cup sauerkraut to top 8 slices of toast.
8. Top sauerkraut with beef slices and cheese slice.
9. Top with remaining toast.

Sloppy Joes

Ingredients

2.5 lbs ground beef, cooked.

½ onion diced

½ green pepper diced

1 tsp garlic powder

1 ½ cups ketchup

2 T brown sugar

2 tsp chili powder

1 T mustard

¼ tsp red pepper flakes

1 cup water

½ tsp salt and pepper

2 T tomato paste

1 T Worcestershire sauce

Directions

1. Combine all ingredients into slow cooker.
Stir to combine.
 2. Cover. Cook on low 4-6 hours.
 3. Serve on buns.
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Steak Fajitas

Ingredients

- 1 lb beef flank steak cut into thin strips
- 1 medium onion, cut into strips
- ½ cup salsa
- 2 T lime juice
- 2 cloves garlic, minced
- 1 T chili powder
- 1 tsp cumin
- ½ tsp salt
- 1 green bell pepper cut into strips
- 1 red bell pepper cut into strips

Directions

1. Combine all ingredients except the bell peppers into the slow cooker.
2. Cover. Cook on low 5-6 hours or high 3 hours.
3. Add bell pepper. Cover and cook on low 1 hour more.
4. Serve with tortilla and favorite toppings.

Sweet and Sour Meatballs

Ingredients

1 lb ground beef
½ cup breadcrumbs
¼ cup grated parmesan cheese
1 egg
2 cloves garlic, minced
¼ cup onion, finely chopped
½ tsp salt
¼ tsp black pepper
½ cup ketchup
½ cup brown sugar
¼ cup rice vinegar
1 T soy sauce
1 T cornstarch
¼ cup water
1 bell pepper, chopped
1-20 oz can pineapple chunks, drained

Directions

1. In a bowl, mix ground beef, breadcrumbs, parmesan cheese, egg, garlic, onion, salt, and pepper. Form into meatballs and place in the slow cooker.
 2. In a separate bowl, mix ketchup, brown sugar, rice vinegar, and soy sauce. Pour over meatballs.
 3. Cover. Cook on low for 4-5 hours or high for 2-3 hours, until meatballs are cooked through.
 4. In a small bowl, mix cornstarch with water until smooth. Stir into the slow cooker.
 5. Add bell pepper and pineapple chunks and cook on high for an additional 30 minutes, until sauce thickens.
 6. Serve hot with rice or noodles.
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Tater Tot Casserole

Ingredients

32 oz frozen tater tots
1 lb ground beef
1 onion, diced
1 tsp salt and pepper
1 cup milk
1-10.5oz can cream of mushroom soup
1 T Worcestershire sauce
1 tsp garlic powder
2 cups cheddar cheese

Directions

1. Spray bottom of crockpot with nonstick cooking spray. Arrange half of the frozen tater tots in crockpot.
2. In skillet, cook beef with onion. Season with salt and pepper. Pour over tater tots in slow cooker.
3. In bowl combine milk, soup, Worcestershire sauce, garlic, and half of cheese.
4. Pour over meat mixture.
5. Sprinkle with remaining cheese.
6. Top with remaining tater tots.
7. Cover. Cook on high 3-4 hours or low 6-8 hours.

Tostadas

Ingredients

1 lb ground beef, cooked

2 cans refried beans

1 pkt taco seasoning mix

1-8oz can tomato sauce

½ cup water

Tostada shells

Suggested toppings: shredded cheese, shredded lettuce, diced tomatoes, sour cream, guacamole, salsa, and sour cream.

Directions

1. Combine ground beef, refried beans, taco seasoning, tomato sauce and water in slow cooker.
 2. Cover. Cook on low 3-4 hours.
 3. Crisp tostadas in oven before serving. Spread on hot mixture and top with suggested toppings.
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Chicken Ideas

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Barbecued Chicken Drumsticks

Ingredients

3 lbs chicken drumsticks

1 T paprika

1 tsp cumin

1 tsp garlic salt

1 ½ cups bbq sauce

Directions

1. In small bowl combine spices.
2. Rub over chicken skin.
3. Place in slow cooker.
4. Pour 1 cup bbq sauce over drumsticks.
5. Cover. Cook on low 4-6 hours.
6. When finished place the chicken on a cookie sheet lined with foil and cooking spray.
7. Brush half of the bbq sauce on drumsticks and broil for 1-5 minutes until deep brown.
8. Flip drumsticks and do the other side the same.
9. Serve.

Chicken and Dumplings

Ingredients

4 skinless, boneless chicken breast halves
1/4 cup butter
2-10.5 ounce cans of cream of chicken soup
1 onion, finely diced
2 cups chicken broth
2 cups frozen mixed vegetables
1 can (8 ounces) refrigerated biscuit dough, torn into pieces

Directions

1. Place chicken, butter, soup, and onion in a slow cooker, and pour chicken broth over it.
 2. Cover. Cook for 5 to 6 hours on high.
 3. About 1 hour before serving, add frozen mixed vegetables and biscuit dough pieces.
 4. Cook until the dough is no longer raw in the center, about 30 minutes.
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Chicken and Stuffing

Ingredients

4 boneless skinless chicken breast halves

1-10.5oz can cream of chicken or mushroom soup

½ can of milk

Salt and pepper

1 pkg chicken stuffing mix

1 ½ cups water

Directions

1. Place chicken in slow cooker. Sprinkle with salt and pepper
2. Combine soup and milk. Pour over chicken.
3. Combine stuffing mix, seasoning pack, and water.
4. Spoon over chicken.
5. Cover. Cook on low 6-8 hours or high 3-4 hours.

Chicken Cacciatore

Ingredients

- 4 boneless, skinless chicken thighs
- 1 onion, chopped
- 1 bell pepper, chopped
- 3 cloves garlic, minced
- 1-14.5 oz can diced tomatoes
- ½ cup tomato sauce
- ¼ cup chicken broth
- 1 tsp dried basil
- 1 tsp dried oregano
- ½ tsp salt
- ½ tsp black pepper
- ¼ tsp red pepper flakes (optional)
- ½ cup sliced mushrooms

Directions

1. Place the chicken thighs in the slow cooker.
 2. Add onion, bell pepper, garlic, diced tomatoes, tomato sauce, chicken broth, basil, oregano, salt, pepper, and red pepper flakes. Stir to combine.
 3. Cover. Cook on low for 6-7 hours or high for 3-4 hours.
 4. Add mushrooms in the last 30 minutes of cooking.
 5. Serve over pasta or rice
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Chicken Enchilada

Ingredients

- 1 ½ lbs boneless skinless chicken breasts
- 2 cups red enchilada sauce
- 1 cup chicken broth
- 1-15 oz can black beans drained and rinsed
- 1 cup frozen corn kernels
- ½ cup diced red pepper
- ½ cup red bell pepper
- ½ cup diced onion
- 1 jalapeno pepper diced and ribs and seeds removed
- 8 oz corn tortillas
- 8 oz shredded cheese

Directions

1. Add all ingredients, except tortillas and cheese, to slow cooker and stir to combine.
2. Cover. Cook on high for 2-3 hours or low for 4-6 hours until chicken is cooked through.
3. Remove and shred chicken breasts, then return the shredded chicken to slow cooker.
4. Roughly chop tortillas and stir them into slow cooker mixture along with 4 ounces of shredded cheese
5. Top casserole with the remaining cheese, cover, and let it continue to cook for about 30 minutes on high.

Chicken Parmigiana

Ingredients

1 egg

1 tsp salt

½ tsp pepper

4 boneless skinless chicken breast halves

1 cup Italian bread crumbs

3 T butter

14-oz jar pizza sauce

6 slices Mozzarella cheese

Parmesan cheese

Directions

1. Beat egg, salt, and pepper together.
 2. Dip chicken into egg and coat with bread crumbs.
 3. Sauté chicken in butter in skillet.
 4. Arrange chicken in slow cooker.
 5. Pour pizza sauce over chicken.
 6. Cover. Cook on low 6-8 hours.
 7. Layer mozzarella cheese over top and sprinkle with parmesan cheese. Cook on high for additional 15 minutes until melted.
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Chicken Tikka Masala

Ingredients

2 lbs boneless, skinless chicken thighs, cut into 1-inch pieces
1 onion, finely chopped
3 cloves garlic, minced
1 T freshly grated ginger
1 T garam masala
1 T ground cumin
1 T paprika
1 tsp turmeric
1 tsp ground coriander
½ tsp cayenne pepper
1-14.5 oz can tomato sauce
1 cup plain yogurt
1 cup heavy cream
Salt and pepper, to taste
2 tablespoons fresh cilantro, chopped (for garnish)

Directions

1. Combine all ingredients (except cream, salt, pepper, and cilantro) in a slow cooker.
2. Cover. Cook on low for 6-8 hours or high for 3-4 hours.
3. Stir in heavy cream, season with salt and pepper, and cook for an additional 15-20 minutes on Low.
4. Garnish with cilantro before serving. Serve with rice or naan.

Creamy Tuscan Chicken

Ingredients

4 boneless, skinless chicken breasts

1 cup heavy cream

½ cup chicken broth

½ cup sun-dried tomatoes, chopped

1 cup fresh spinach leaves

½ cup grated Parmesan cheese

1 tsp dried basil

1 tsp dried oregano

½ tsp garlic powder

Salt and pepper, to taste

Cooked pasta or rice, for serving

Directions

1. Place chicken breasts in the slow cooker.
 2. In a bowl, mix heavy cream, chicken broth, sun-dried tomatoes, Parmesan cheese, basil, oregano, garlic powder, salt, and pepper. Pour over the chicken.
 3. Cover. Cook on low for 6-7 hours or high for 3-4 hours, until chicken is cooked through.
 4. In the last 30 minutes of cooking, stir in spinach leaves.
 5. Serve over cooked pasta or rice.
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Hawaiian Chicken

Ingredients

- 1 ½ pounds boneless skinless chicken thighs or breast
- ½ cup pineapple juice
- ¼ cup soy sauce
- ¼ cup ketchup
- ¼ cup brown sugar
- 2 T white vinegar
- 1 T garlic minced
- 1 T ginger paste or 1 tsp ground ginger
- 1 T cornstarch

Directions

1. Cut chicken into large bite-sized pieces and place in slow cooker.
2. Mix remaining ingredients together (except cornstarch) until smooth.
3. Mix cornstarch with 1 T water into a slurry until smooth, then whisk into sauce.
4. Pour sauce over chicken and cook on high for 2-3 hours or low for 4-6 hours until chicken is cooked through.
5. If sauce is too thin, whisk additional cornstarch slurry (1 tablespoon at a time) and let heat through
6. Serve over rice topped with sesame seeds and chopped green onions.

Honey Mustard Chicken Wings/Thighs/Breasts

Ingredients

3 lbs chicken wings or thighs, or breasts

1 tsp salt and pepper

½ cup honey

½ cup bbq sauce

2 T mustard

1 garlic clove minced

Directions

1. Mix together all ingredients except chicken.
 2. Add chicken and coat.
 3. Place in slow cooker.
 4. Cover. Cook on low 4-5 hours or high 2.5-3 hours.
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Hot Chicken Baguettes

Ingredients

- 1 carrot, sliced
- ½ cup sliced celery
- 1 onion, chopped
- 1 clove garlic, minced
- ½ tsp oregano
- ½ tsp red pepper flakes
- ¼ cup flour
- 1 tsp salt
- 1 tsp pepper
- 6 boneless chicken breast or thighs-trimmed of fat
- 14 oz chicken broth
- 6 small baguettes or 2 french bread
- 6 slices swiss cheese

Directions

1. Place carrots, celery, onion, garlic, oregano, and red pepper flakes in slow cooker.
2. Combine flour, salt, and pepper in bowl. Add chicken and toss to coat.
3. Heat oil in skillet and cook over medium heat for about 2 minutes each side to brown.
4. Place chicken over vegetables in slow cooker. Add broth.
5. Cover. Cook 5-6 hours on low.
6. Place 1 piece of chicken on baguette. Spoon 1-2 T broth mixture over chicken. Top with cheese slice.

Italian Chicken

Ingredients

4 boneless skinless chicken breasts
2 lbs red potatoes diced
½ onion, chopped
1-16 oz package of frozen green beans
1 cup Italian salad dressing
1 T Italian seasoning

Directions

1. Spray slow cooker with nonstick cooking spray.
 2. Place chicken breast in the pot. Season with the Italian seasoning.
 3. Top with potatoes, green beans, and onions.
 4. Pour the Italian dressing over top.
 5. Cook on low 6-8 hours or high 3-4 hours.
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Lemon Garlic Chicken

Ingredients

- 1 tsp oregano
- 1 tsp salt and pepper
- 2 lbs chicken breast halves
- 2 T butter
- ¼ cup water
- 3 T lemon juice
- 2 cloves of garlic minced
- 2 tsp chicken bouillon

Directions

1. Combine oregano, salt, and pepper. Rub all of mixture onto chicken.
2. Brown chicken in butter in skillet.
3. Transfer to slow cooker.
4. Place water, lemon, garlic, and bouillon in skillet. Bring to a boil, loosening browned bits from skillet. Pour over chicken.
5. Cover. Cook on high 3-4 hours or low 5-6 hours.

Pizza Chicken

Ingredients

4 boneless, skinless chicken breasts

1 cup pizza sauce

1 cup shredded mozzarella cheese

½ cup sliced black olives (optional)

½ cup chopped green bell pepper

½ cup sliced mushrooms

¼ cup grated Parmesan cheese

1 tsp dried oregano

½ tsp garlic powder

Salt and pepper, to taste

Directions

1. Place chicken breasts in the slow cooker.
 2. Top with pizza sauce, mozzarella cheese, black olives, green bell pepper, mushrooms, parmesan cheese, oregano, garlic powder, salt, and pepper.
 3. Cover. Cook on low for 6-7 hours or high for 3-4 hours.
-

Roast Chicken

Ingredients

3-4 lb whole frying chicken

½ onion, chopped

1 rib of celery, chopped

Salt and pepper to taste

1 tsp chicken bouillon

1 tsp paprika

½ tsp basil

Directions

1. Sprinkle chicken cavity with salt and pepper.
2. Place onion and celery inside cavity.
3. Put chicken in slow cooker.
4. Sprinkle with chicken bouillon, paprika, pepper, and basil.
5. Cover. Cook on low 8-10 hours or high 4-6

Tex-Mex Chicken

Ingredients

- 1 lb boneless skinless chicken breast, cut into strips
- 2 T dry taco seasoning mix
- 2 T flour
- 1 green pepper cut into strips
- 1 red pepper cut into strips
- 1 cup frozen corn
- 1 ½ cups chunky salsa

Directions

1. Toss chicken with seasoning and flour in slow cooker.
 2. Gently stir in vegetables and salsa.
 3. Cover. Cook on low 6-8 hours or high 3-4 hours.
 4. Serve with Mexican style cheese.
-

Spinach and Artichoke Chicken

Ingredients:

4 boneless, skinless chicken breasts

1-14 oz can artichoke hearts, drained and chopped

1-10 oz package frozen chopped spinach, thawed and squeezed dry

½ cup mayo or salad dressing

½ cup sour cream

1 cup shredded mozzarella cheese

¼ cup grated parmesan cheese

2 cloves garlic, minced

1 tsp Italian seasoning

Salt and pepper, to taste

Directions

1. Place chicken breasts in the slow cooker.
2. In a bowl, combine artichoke hearts, spinach, mayonnaise, sour cream, mozzarella cheese, Parmesan cheese, garlic, Italian seasoning, salt, and pepper. Spread the mixture over the chicken.
3. Cover. Cook on low for 4-5 hours or high for 2-3 hours, until chicken is cooked through.
4. Serve hot with a side of rice or pasta.

Teriyaki Chicken

Ingredients

- 4 boneless, skinless chicken breasts
- ½ cup soy sauce
- ½ cup honey
- ¼ cup rice vinegar
- 1 T sesame oil
- 3 cloves garlic, minced
- 1 tsp fresh ginger, grated
- ¼ tsp red pepper flakes (optional)
- 2 T cornstarch
- 2 T water
- 2 T green onions, sliced (for garnish)

Directions

1. Place the chicken breasts in the slow cooker.
 2. In a bowl, whisk together soy sauce, honey, rice vinegar, sesame oil, garlic, ginger, and red pepper flakes. Pour the mixture over the chicken.
 3. Cover. Cook on low for 4-5 hours or high for 2-3 hours.
 4. Remove chicken from the slow cooker and shred with two forks.
 5. In a small bowl, mix cornstarch with water until smooth. Stir into the sauce in the slow cooker and cook on High for 15-20 minutes, until the sauce has thickened.
 6. Return shredded chicken to the slow cooker and stir to coat with sauce.
 7. Garnish with green onions before serving. Serve over rice or noodles
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White Chicken Chili

Ingredients

- 1 lb boneless, skinless chicken breasts
- 1 onion, chopped
- 2 cloves garlic, minced
- 2-15 oz cans white beans, drained and rinsed
- 1-4 oz can diced green chilies
- 1-14.5 oz can chicken broth
- 1 tsp ground cumin
- 1 tsp dried oregano
- ½ tsp chili powder
- ½ tsp paprika
- Salt and pepper, to taste
- ½ cup sour cream
- ¼ cup heavy cream
- 2 T fresh cilantro, chopped (for garnish)

Directions

1. Place chicken, onion, garlic, white beans, green chilies, chicken broth, cumin, oregano, chili powder, paprika, salt, and pepper in the slow cooker.
2. Cover. Cook on low for 6-8 hours or high for 3-4 hours, until chicken is cooked through and tender.
3. Remove chicken from the slow cooker and shred with two forks.
4. Return shredded chicken to the slow cooker and stir in sour cream and heavy cream. Cook on high for an additional 15-20 minutes, until heated through.
5. Garnish with fresh cilantro before serving. Serve with tortilla chips or cornbread.

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Asian Pork Filling

Ingredients

3 lbs pork sirloin roast cut into 3 inch chunks
½ cup soy sauce
1 T sweet chili sauce
1 T minced garlic
2 tsp fresh ginger or ½ tsp powdered ginger
2 T water
1 T cornstarch
2 tsp sesame oil

Directions

1. Combine pork, soy sauce, sweet chili sauce, garlic, and ginger in slow cooker. Mix well.
2. Cover. Cook on low 8-10 hours or high 4-5 hours.
3. Remove roast from liquid. Trim and discard fat. Shred pork using 2 forks.
4. Let liquid stand 5 minutes to allow fat to rise. Skim off fat.
5. Blend water, cornstarch, and sesame oil. Whisk into liquid. Cook on high until thickened.
6. Add shredded meat to slow cooker, mix well. Cook 15 minutes.
7. Serve on lettuce leaves or flour tortillas.

Balsamic Glazed Pork Chops

Ingredients

- 4 pork chops
- ½ cup balsamic vinegar
- ¼ cup honey
- ¼ cup soy sauce
- 2 cloves garlic, minced
- ½ tsp dried thyme
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. Place pork chops in the slow cooker.
 2. Combine balsamic vinegar, honey, soy sauce, garlic, thyme, salt, and pepper; pour over pork chops.
 3. Cover and cook on low for 6-7 hours or high for 3-4 hours.
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Barbecued Pulled Pork

Ingredients

- 4 lbs boneless pork shoulder
- 1 tsp salt
- 1 tsp cumin
- 1 tsp paprika
- 1 tsp pepper
- ½ tsp red pepper flakes
- 1 onion thinly sliced
- 1 green bell pepper cut into strips
- 18 oz bottle bbq sauce
- ½ cup brown sugar

Directions

1. Combine dry ingredients and rub onto roast.
2. Place onion and bell pepper into slow cooker. Add pork.
3. Combine bbq sauce and brown sugar and pour over meat.
4. Cover. Cook on low 8-10 hours.
5. Transfer roast to cutting board. Trim and discard fat. Using 2 forks pull pork into coarse shreds.
6. Serve pork with sauce on sandwich rolls.

Barbecued Ribs

Ingredients

3 lbs pork baby back ribs
Salt and pepper, to taste
2 cups bbq sauce
½ cup apple cider vinegar
½ cup brown sugar
1 T Worcestershire sauce
1 T chili powder
1 tsp garlic powder
1 tsp onion powder

Directions

1. Season ribs with salt and pepper and place them in the slow cooker.
 2. In a bowl, mix bbq sauce, apple cider vinegar, brown sugar, Worcestershire sauce, chili powder, garlic powder, and onion powder. Pour over the ribs.
 3. Cover. Cook on low for 8 hours or on high for 4 hours, until ribs are tender.
 4. Optional: Preheat the broiler. Place ribs on a baking sheet and brush with additional barbecue sauce. Broil for 5 minutes or until caramelized.
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BBQ Pork Ribs

Ingredients

2-3 lbs pork ribs
1 cup barbecue sauce
¼ cup apple cider vinegar
2 T honey
1 tsp smoked paprika
½ tsp garlic powder
½ tsp onion powder
Salt and pepper to taste

Directions

1. Season ribs with salt and pepper.
2. Place ribs in the slow cooker and pour barbecue sauce, apple cider vinegar, and honey over them.
3. Cover and cook on low for 7-8 hours or high for 4-5 hours.

Creamy Ranch Pork Chops

Ingredients

4 boneless pork chops

1-10.5 oz can cream of mushroom soup

1 pkt ranch dressing mix

½ cup milk

½ cup chicken broth

Directions

1. Place pork chops in the slow cooker.
 2. In a bowl, mix cream of mushroom soup, ranch dressing mix, milk, and chicken broth. Pour over pork chops.
 3. Cover. Cook on low for 6-7 hours or high for 3-4 hours.
 4. Serve with mashed potatoes or rice.
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Ham and Scalloped Potatoes

Ingredients

6-8 slices of ham cut into pieces

8-10 medium potatoes thinly sliced.

1 onion, diced

Salt and pepper to taste

1 cup cheddar cheese

1-10.5 oz can cream of mushroom soup

$\frac{3}{4}$ cup milk

Paprika

Directions

1. Put half of the ham, potatoes, and onions in slow cooker.
2. Sprinkle with salt, pepper, and half of the cheese.
3. Repeat layers.
4. Mix soup with milk and pour over top.
5. Sprinkle with paprika.
6. Cover. Cook on low 8-10 hours or high 4 hours.

Honey Garlic Pork Loin

Ingredients

- 2 lbs pork loin
- ½ cup honey
- ¼ cup soy sauce
- 3 cloves garlic, minced
- 2 T rice vinegar
- 1 tsp ground ginger
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. Place pork loin in the slow cooker.
 2. Combine honey, soy sauce, garlic, rice vinegar, ginger, salt, and pepper; pour over pork.
 3. Cover and cook on low for 6-7 hours or high for 3-4 hours.
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Italian Style Sausage with Rice

Ingredients

1 lb Italian style sausage links, cut in 1 inch pieces

1-15 oz can pinto beans, rinsed and drained

1 cup pasta sauce

1 green pepper, cut into strips

1 onion, halved and sliced

1 tsp salt and pepper

Directions

1. Brown sausage in skillet over medium heat.
2. Place all ingredients into the slow cooker.
3. Cover. Cook on low 4-6 hours.
4. Serve with rice.

Maple Glazed Pork Chops

Ingredients

4 pork chops (bone-in or boneless)

½ cup maple syrup

¼ cup soy sauce

2 tbsp Dijon mustard

2 cloves garlic, minced

½ tsp dried rosemary

½ tsp salt

¼ tsp black pepper

Directions

1. Place pork chops in the slow cooker.
 2. Combine maple syrup, soy sauce, Dijon mustard, garlic, rosemary, salt, and pepper; pour over pork.
 3. Cover and cook on low for 6-7 hours or high for 3-4 hours.
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Pineapple Teriyaki Pork

Ingredients

- 2 lbs pork shoulder, cubed
- 1 cup teriyaki sauce
- 1 cup pineapple chunks (fresh or canned)
- ½ cup soy sauce
- 2 T brown sugar
- 1 T rice vinegar
- 2 cloves garlic, minced
- ½ tsp ground ginger
- ¼ tsp red pepper flakes (optional)

Directions

1. Place pork in the slow cooker.
2. Combine teriyaki sauce, pineapple chunks, soy sauce, brown sugar, rice vinegar, garlic, ginger, and red pepper flakes; pour over pork.
3. Cover and cook on low for 6-7 hours or high for 3-4 hours.

Pork and Apples with Sage

Ingredients

3 lbs pork loin, cut into chunks

4 apples, peeled and sliced

½ cup apple cider

¼ cup brown sugar

2 T Dijon mustard

1 T fresh sage, chopped (or 1 tsp dried sage)

½ tsp salt

¼ tsp black pepper

Directions

1. Place pork in the slow cooker.
 2. Combine apple cider, brown sugar, Dijon mustard, sage, salt, and pepper; pour over pork.
 3. Arrange apple slices around the pork.
 4. Cover and cook on low for 7-8 hours or high for 4-5 hours.
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Pork and Bean Chili

Ingredients

- 2 lbs pork shoulder, cubed
- 1 can (15 oz) black beans, drained and rinsed
- 1 can (15 oz) kidney beans, drained and rinsed
- 1 can (14.5 oz) diced tomatoes
- 1 cup chicken broth
- 1 onion, diced
- 2 cloves garlic, minced
- 1 T chili powder
- 1 tsp ground cumin
- ½ tsp paprika
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. Place pork in the slow cooker.
2. Add beans, diced tomatoes, chicken broth, onion, garlic, chili powder, cumin, paprika, salt, and pepper.
3. Cover and cook on low for 8-9 hours or high for 4-5 hours.

Pork and Bean Stew

Ingredients

- 2 lbs pork shoulder, cubed
- 2 cans (15 oz each) navy beans, drained and rinsed
- 1 can (14.5 oz) diced tomatoes
- 1 cup beef broth
- 1 onion, diced
- 2 cloves garlic, minced
- 1 tsp dried thyme
- ½ tsp paprika
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. Place pork cubes in the slow cooker.
 2. Add beans, diced tomatoes, beef broth, onion, garlic, thyme, paprika, salt, and pepper.
 3. Cover and cook on low for 8-9 hours or high for 4-5 hours.
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Pork and Brussels Sprouts

Ingredients

- 2 lbs pork shoulder, cubed
- 1 lb Brussels sprouts, halved
- ½ cup chicken broth
- ¼ cup soy sauce
- 2 tbsp honey
- 2 cloves garlic, minced
- ½ tsp dried thyme
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. Place pork and Brussels sprouts in the slow cooker.
2. Combine chicken broth, soy sauce, honey, garlic, thyme, salt, and pepper; pour over pork and Brussels sprouts.
3. Cover and cook on low for 6-7 hours or high for 3-4 hours.

Pork and Mushroom Stroganoff

Ingredients

- 2 lbs pork tenderloin, cubed
- 1 cup beef broth
- 1 cup sour cream
- ½ cup white wine (or additional beef broth)
- 1 cup mushrooms, sliced
- 1 onion, diced
- 2 cloves garlic, minced
- 1 tbsp Worcestershire sauce
- 1 tsp dried thyme
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. Place pork, beef broth, sour cream, white wine, mushrooms, onion, garlic, Worcestershire sauce, thyme, salt, and pepper in the slow cooker.
 2. Stir to combine.
 3. Cover and cook on low for 6-7 hours or high for 3-4 hours.
 4. Serve over rice or egg noodles.
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Pork and Pasta Primavera

Directions

2 lbs pork shoulder, cubed
1 cup pasta (such as penne or rotini)
1 can (14.5 oz) diced tomatoes
1 cup vegetable broth
1 cup frozen mixed vegetables (zucchini, bell peppers, carrots)
1 onion, diced
2 cloves garlic, minced
1 tsp dried oregano
½ tsp salt
¼ tsp black pepper

Directions

1. Place pork, pasta, diced tomatoes, vegetable broth, mixed vegetables, onion, garlic, oregano, salt, and pepper in the slow cooker.
2. Stir to combine.
3. Cover and cook on low for 6-7 hours or high for 3-4 hours.

Pork and Pasta with Creamy Tomato Sauce

Ingredients

2 lbs pork tenderloin, cubed
1 cup pasta (penne or rotini)
1 can (14.5 oz) diced tomatoes
1 cup heavy cream
1 cup chicken broth
1 onion, diced
2 cloves garlic, minced
1 tsp dried basil
½ tsp salt
¼ tsp black pepper

Directions

1. Place pork, pasta, diced tomatoes, heavy cream, chicken broth, onion, garlic, basil, salt, and pepper in the slow cooker.
 2. Stir to combine.
 3. Cover and cook on low for 6-7 hours or high for 3-4 hours.
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Pork and Pineapple Fajitas

Ingredients

- 2 lbs pork shoulder, sliced
- 1 can (20 oz) pineapple chunks, drained
- 1 onion, sliced
- 3 bell peppers, sliced
- ¼ cup lime juice
- 2 tbsp fajita seasoning
- ½ tsp garlic powder
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. Place pork, pineapple, onion, and bell peppers in the slow cooker.
2. Combine lime juice, fajita seasoning, garlic powder, salt, and pepper; pour over pork.
3. Cover and cook on low for 6-7 hours or high for 3-4 hours.

Pork and Rice with Black Beans

Ingredients

2 lbs pork shoulder, cubed
1 cup long-grain rice
1 can (15 oz) black beans, drained and rinsed
1 can (14.5 oz) diced tomatoes
1 cup chicken broth
1 cup corn kernels (fresh or frozen)
1 onion, diced
2 cloves garlic, minced
1 tsp ground cumin
½ tsp chili powder
½ tsp salt

Directions

1. Place pork, rice, black beans, diced tomatoes, chicken broth, corn, onion, garlic, cumin, chili powder, and salt in the slow cooker.
 2. Stir to combine.
 3. Cover and cook on low for 6-7 hours or high for 3-4 hours.
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Pork and Rice with Pineapple

Directions

2 lbs pork loin, cubed
1 cup long-grain rice
1 can (20 oz) pineapple chunks, drained
½ cup soy sauce
¼ cup honey
1 cup chicken broth
½ cup bell pepper, diced
½ cup onion, diced
2 cloves garlic, minced

Directions

1. Place pork, rice, pineapple chunks, soy sauce, honey, chicken broth, bell pepper, onion, and garlic in the slow cooker.
2. Stir to combine.
3. Cover and cook on low for 6-7 hours or high for 3-4 hours.

Pork and Rice Casserole

Ingredients

2 lbs pork shoulder, cubed
1 cup long-grain rice
1 can (15 oz) diced tomatoes
1 cup chicken broth
1 cup frozen peas and carrots
1 onion, diced
2 cloves garlic, minced
1 tsp dried basil
½ tsp salt
¼ tsp black pepper

Directions

1. Place pork, rice, diced tomatoes, chicken broth, peas and carrots, onion, garlic, basil, salt, and pepper in the slow cooker.
 2. Stir to combine.
 3. Cover and cook on low for 6-7 hours or high for 3-4 hours.
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Pork and Rice with Sweet Potatoes

Ingredients

2 lbs pork shoulder, cubed
1 cup long-grain rice
2 large sweet potatoes, peeled and cubed
1 cup chicken broth
1 can (14.5 oz) diced tomatoes
1 onion, diced
2 cloves garlic, minced
1 tsp dried thyme
½ tsp salt
¼ tsp black pepper

Directions

1. Place pork, rice, sweet potatoes, chicken broth, diced tomatoes, onion, garlic, thyme, salt, and pepper in the slow cooker.
2. Stir to combine.
3. Cover and cook on low for 6-7 hours or high for 3-4 hours.

Pork and Spinach Pasta

Directions

2 lbs pork shoulder, cubed
1 cup pasta (penne or rotini)
1 cup spinach, chopped
1 can (14.5 oz) diced tomatoes
1 cup heavy cream
1 cup chicken broth
1 onion, diced
2 cloves garlic, minced
1 tsp dried basil
½ tsp salt
¼ tsp black pepper

Directions

1. Place pork, pasta, spinach, diced tomatoes, heavy cream, chicken broth, onion, garlic, basil, salt, and pepper in the slow cooker.
 2. Stir to combine.
 3. Cover and cook on low for 6-7 hours or high for 3-4 hours.
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Pork and Sweet Potato Stew

Ingredients

2 lbs pork shoulder, cubed
2 large sweet potatoes, peeled and cubed
1 cup chicken broth
1 can (14.5 oz) diced tomatoes
1 onion, diced
2 cloves garlic, minced
1 tsp dried thyme
½ tsp paprika
½ tsp salt
¼ tsp black pepper

Directions

1. Place pork cubes in the slow cooker.
2. Add sweet potatoes, chicken broth, diced tomatoes, onion, garlic, thyme, paprika, salt, and pepper.
3. Cover and cook on low for 7-8 hours or high for 4-5 hours.

Pork and Tomato Pasta

Ingredients

- 2 lbs pork shoulder, cubed
- 1 cup pasta (penne or rotini)
- 1 can (28 oz) crushed tomatoes
- 1 cup beef broth
- 1 onion, diced
- 2 cloves garlic, minced
- 1 tsp dried oregano
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. Place pork, pasta, crushed tomatoes, beef broth, onion, garlic, oregano, salt, and pepper in the slow cooker.
 2. Stir to combine.
 3. Cover and cook on low for 6-7 hours or high for 3-4 hours.
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Pork Carnitas

Ingredients

3 lbs pork shoulder, trimmed and cut into large chunks

1 onion, chopped

4 cloves garlic, minced

½ cup orange juice

¼ cup lime juice

1 T chili powder

1 tsp ground cumin

1 tsp dried oregano

½ tsp paprika

1 tsp salt

½ tsp black pepper

½ cup chicken broth

Corn tortillas, for serving

Fresh cilantro, chopped (for garnish)

Directions

1. Place pork in the slow cooker.
2. Add onion, garlic, orange juice, lime juice, chili powder, cumin, oregano, paprika, salt, pepper, and chicken broth. Stir to combine.
3. Cover. Cook on low for 8-10 hours or high for 4-5 hours, until pork is tender and easily shredded.
4. Shred pork with two forks and return to the slow cooker to mix with the juices.
5. Serve on corn tortillas with fresh cilantro and your favorite toppings.

Pork Chop Stuffing Casserole

Ingredients

2 lbs boneless pork chops

1-10.5 oz can cream of mushroom soup

Salt and pepper

1-6oz box chicken stuffing

1.5 cups chicken broth

Directions

1. In bowl mix stuffing and broth together. Set aside.
 2. Place pork chops in bottom of slow cooker.
 3. Season with salt and pepper.
 4. Pour soup over top. Spread evenly.
 5. Pour stuffing on top.
 6. Cover. Cook on high 4 hours or low 6 hours.
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Pork Fried Rice

Ingredients

- 2 cups cooked rice (preferably day-old)
- 1 lb pork chops, diced
- 1 cup frozen mixed vegetables (peas, carrots, corn)
- ¼ cup soy sauce
- 2 T hoisin sauce
- 2 cloves garlic, minced
- 1 tsp ginger, minced
- 2 eggs, beaten
- ½ tsp black pepper

Directions

1. Place pork, rice, mixed vegetables, soy sauce, hoisin sauce, garlic, ginger, and black pepper in the slow cooker.
2. Stir to combine.
3. Cover and cook on low for 4-5 hours or high for 2-3 hours.
4. Stir in beaten eggs just before serving.

Pork Roast with Apples

Ingredients

3-4 lbs pork roast
4 apples, peeled and sliced
½ cup apple cider
¼ cup brown sugar
2 T Dijon mustard
1 tsp cinnamon
½ tsp salt
¼ tsp black pepper

Directions

1. Place pork roast in the slow cooker.
 2. Combine apple cider, brown sugar, Dijon mustard, cinnamon, salt, and pepper; pour over the roast.
 3. Arrange apple slices around the pork.
 4. Cover and cook on low for 8-10 hours or high for 4-5 hours.
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Pork Stroganoff

Ingredients

- 2 lbs pork tenderloin, cubed
- 1 cup beef broth
- 1 cup sour cream
- 1 can cream of mushroom soup
- 1 cup mushrooms, sliced
- 1 onion, diced
- 2 cloves garlic, minced
- 1 tbsp Worcestershire sauce
- 1 tsp dried thyme
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. Place pork, beef broth, sour cream, cream of mushroom soup, mushrooms, onion, garlic, Worcestershire sauce, thyme, salt, and pepper in the slow cooker.
2. Stir to combine.
3. Cover and cook on low for 6-7 hours or high for 3-4 hours.
4. Serve over egg noodles or rice.

Pork Tenderloin with Mushrooms

Ingredients

2 lbs pork tenderloin
1 cup sliced mushrooms
½ cup onion, diced
1 cup beef broth
½ cup soy sauce
1 T Worcestershire sauce
2 cloves garlic, minced
½ tsp dried thyme
½ tsp salt
¼ tsp black pepper

Directions

1. Place pork tenderloin in the slow cooker.
 2. Combine mushrooms, onion, beef broth, soy sauce, Worcestershire sauce, garlic, thyme, salt, and pepper; pour over pork.
 3. Cover and cook on low for 6-7 hours or high for 3-4 hours.
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Pulled Pork

Ingredients

4-5 lbs pork shoulder
1 cup barbecue sauce
½ cup apple cider vinegar
¼ cup brown sugar
1 T smoked paprika
1 tsp garlic powder
1 tsp onion powder
½ tsp salt
¼ tsp black pepper

Directions

1. Rub the pork shoulder with spices and place it in the slow cooker.
2. Mix barbecue sauce, apple cider vinegar, and brown sugar, then pour over the pork.
3. Cover and cook on low for 8-10 hours or high for 4-5 hours.
4. Shred pork with forks and mix with sauce before serving.

Sauerkraut and Kielbasa

Ingredients

- 1-64 oz can sauerkraut
- 1 medium onion, chopped
- 1 tsp pepper
- 1 tsp chicken bouillon
- 1 lb kielbasa cut into slices

Directions

1. Combine all ingredients into slow cooker.
 2. Cover. Cook on high 3 hours or low 5 hours.
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Sausage and Cabbage

Ingredients

- 4 sausages (your choice)
- 1 small head cabbage, shredded
- 4 potatoes, peeled and cubed
- 1 onion, diced
- 1 cup chicken broth
- 1 tsp caraway seeds
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. Place sausages in the slow cooker.
2. Add cabbage, potatoes, onion, chicken broth, caraway seeds, salt, and pepper.
3. Cover and cook on low for 6-7 hours or high for 3-4 hours.

Sausage and Peppers

Ingredients

- 2 lbs Italian sausage (mild or spicy)
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 1 yellow bell pepper, sliced
- 1 onion, sliced
- 3 cloves garlic, minced
- 1-15 oz can tomato sauce
- 1 tsp dried oregano
- 1 tsp dried basil
- 1/2 tsp crushed red pepper flakes (optional)
- 1/2 tsp salt
- 1/4 tsp black pepper

Directions

1. Place sausages, peppers, onion, and garlic in the slow cooker.
 2. In a bowl, mix tomato sauce, oregano, basil, red pepper flakes, salt, and pepper. Pour over the sausages and vegetables.
 3. Cover. Cook on low for 6-8 hours or on high for 3-4 hours.
 4. Serve the sausages and peppers on hoagie rolls or with pasta.
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Sausage and Peppers

Ingredients

4-6 sausages (Italian or your choice)

3 bell peppers, sliced

1 onion, sliced

1 can (14.5 oz) diced tomatoes

¼ cup tomato paste

¼ cup water

1 tsp dried oregano

½ tsp garlic powder

½ tsp salt

¼ tsp black pepper

Directions

1. Place sausages in the slow cooker.
2. Combine bell peppers, onion, diced tomatoes, tomato paste, water, oregano, garlic powder, salt, and pepper; pour over sausages.
3. Cover and cook on low for 6-7 hours or high for 3-4 hours.

Spicy Sausage and Peppers

Ingredients

- 4 sausages (Italian or your choice)
- 3 bell peppers, sliced
- 1 onion, sliced
- 1 can (14.5 oz) diced tomatoes
- ¼ cup tomato paste
- ¼ cup water
- 1 tsp red pepper flakes
- ½ tsp dried oregano
- ½ tsp garlic powder
- ½ tsp salt

Directions

1. Place sausages in the slow cooker.
 2. Add bell peppers, onion, diced tomatoes, tomato paste, water, red pepper flakes, oregano, garlic powder, and salt.
 3. Cover and cook on low for 6-7 hours or high for 3-4 hours.
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Teriyaki Pork Tenderloin

Ingredients

- 2 lbs pork tenderloin
- ½ cup teriyaki sauce
- ¼ cup soy sauce
- 2 T brown sugar
- 2 cloves garlic, minced
- 1 T rice vinegar
- ½ tsp ground ginger
- ½ tsp sesame seeds (optional)

Directions

1. Place pork tenderloin in the slow cooker.
2. Combine teriyaki sauce, soy sauce, brown sugar, garlic, rice vinegar, and ginger; pour over pork.
3. Cover and cook on low for 6-7 hours or high for 3-4 hours.
4. Garnish with sesame seeds before serving, if desired.

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Chorizo and Broccoli Pasta

Ingredients

- 1 lb chorizo sausage, crumbled
- 3 cups uncooked rotini pasta
- 2 cups broccoli florets
- 2 cups chicken broth
- 1 cup heavy cream
- 1 cup shredded cheddar cheese
- ½ cup Parmesan cheese, grated
- ½ cup onion, diced
- 2 cloves garlic, minced
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. In a skillet, cook the crumbled chorizo over medium heat until browned. Drain excess fat.
2. In the slow cooker, combine cooked chorizo, rotini pasta, broccoli florets, chicken broth, heavy cream, onion, garlic, salt, and pepper. Stir to combine.
3. Cover and cook on low for 3-4 hours or high for 1.5-2 hours, until pasta and broccoli are tender.
4. About 15 minutes before serving, stir in cheddar cheese and Parmesan cheese. Cover and cook until cheese is melted.
5. Serve hot.

Chorizo and Chicken Paella

Ingredients

- 1 lb chorizo sausage, sliced
- 1 lb boneless, skinless chicken thighs, cut into bite-sized pieces
- 1 ½ cups long-grain white rice, uncooked
- 3 cups chicken broth
- 1 (14.5 oz) can diced tomatoes
- 1 red bell pepper, diced
- ½ cup frozen peas
- 1 medium onion, diced
- 2 cloves garlic, minced
- ½ tsp paprika
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. In a skillet, cook the chicken pieces over medium heat until browned on all sides. Remove and set aside.
 2. Add sliced chorizo to the same skillet and cook for 2-3 minutes. Drain excess fat.
 3. In the slow cooker, combine chicken, chorizo, rice, chicken broth, diced tomatoes, bell pepper, peas, onion, garlic, paprika, salt, and pepper.
 4. Stir to mix well.
 5. Cover and cook on low for 4-5 hours or high for 2-3 hours, until rice is tender and liquid is absorbed.
 6. Serve hot.
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Chorizo and Cornbread Casserole

Ingredients

- 1 lb chorizo sausage, crumbled
- 1 (8.5 oz) box cornbread mix
- ½ cup milk
- 1 large egg
- ½ cup shredded cheddar cheese
- ½ cup corn kernels (fresh or frozen)
- ½ cup onion, diced
- ½ cup bell pepper, diced

Directions

1. In a skillet, cook the crumbled chorizo over medium heat until browned. Drain excess fat.
2. In a bowl, prepare the cornbread mix according to the package instructions, using milk and egg.
3. In the slow cooker, layer cooked chorizo, corn, onion, bell pepper, and shredded cheddar cheese.
4. Pour the cornbread batter over the top and spread evenly.
5. Cover and cook on low for 4-5 hours or high for 2-3 hours, until cornbread is set and golden.
6. Serve hot.

Chorizo and Eggplant Parmesan

Ingredients

- 1 lb chorizo sausage, crumbled
- 2 large eggplants, sliced
- 1 cup marinara sauce
- 2 cups shredded mozzarella cheese
- ½ cup grated Parmesan cheese
- ½ cup bread crumbs
- ¼ cup fresh basil, chopped (optional, for garnish)

Directions

1. In a skillet, cook the crumbled chorizo over medium heat until browned. Drain excess fat.
 2. In the slow cooker, layer eggplant slices, marinara sauce, cooked chorizo, mozzarella cheese, and bread crumbs. Repeat layers, ending with mozzarella cheese and bread crumbs on top.
 3. Cover and cook on low for 5-6 hours or high for 3-4 hours, until eggplant is tender.
 4. Serve hot, garnished with fresh basil if desired.
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Chorizo and Quinoa Stuffed Peppers

Ingredients

- 1 lb chorizo sausage, crumbled
- 1 cup quinoa, rinsed and cooked
- 6 bell peppers, tops cut off and seeds removed
- 1 cup shredded cheddar cheese
- ½ cup onion, diced
- ½ cup tomato sauce
- 1 tsp Italian seasoning
- ½ tsp garlic powder
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. In a skillet, cook the crumbled chorizo over medium heat until browned. Drain excess fat.
2. In a bowl, combine cooked chorizo, cooked quinoa, cheddar cheese, onion, tomato sauce, Italian seasoning, garlic powder, salt, and pepper. Mix well.
3. Stuff each bell pepper with the chorizo mixture and place them in the slow cooker.
4. Cover and cook on low for 5-6 hours or high for 3-4 hours, until peppers are tender.
5. Serve hot.

Chorizo and Pasta Bake

Ingredients

- 1 lb chorizo sausage, crumbled
- 3 cups uncooked penne pasta
- 2 cups chicken broth
- 1 (14.5 oz) can diced tomatoes
- 1 cup heavy cream
- 1 cup shredded mozzarella cheese
- ½ cup Parmesan cheese, grated
- ½ cup onion, diced
- 2 cloves garlic, minced
- 1 tsp Italian seasoning
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. In a skillet, cook the crumbled chorizo over medium heat until browned. Drain excess fat.
 2. In the slow cooker, combine cooked chorizo, penne pasta, chicken broth, diced tomatoes, heavy cream, onion, garlic, Italian seasoning, salt, and pepper.
 3. Stir to mix well.
 4. Cover and cook on low for 3-4 hours or high for 1.5-2 hours, until pasta is tender.
 5. About 15 minutes before serving, sprinkle mozzarella and Parmesan cheese on top. Cover and cook until cheese is melted.
 6. Serve hot.
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Chorizo and Potato Casserole

Ingredients

- 1 lb chorizo sausage, crumbled
- 4 large potatoes, peeled and diced
- 1 cup onion, diced
- 2 cloves garlic, minced
- 1 cup shredded cheddar cheese
- ½ cup sour cream
- ½ cup chicken broth
- 1 tsp paprika
- ½ tsp salt
- ¼ tsp black pepper
- ¼ cup fresh parsley, chopped (optional, for garnish)

Directions

1. In a skillet, cook the crumbled chorizo over medium heat until browned. Drain excess fat.
2. Add the cooked chorizo, potatoes, onion, garlic, chicken broth, paprika, salt, and pepper to the slow cooker. Stir to combine.
3. Cover and cook on low for 6-7 hours or high for 3-4 hours, until potatoes are tender.
4. About 15 minutes before serving, stir in shredded cheddar cheese and sour cream.
5. Serve hot, garnished with fresh parsley if desired.

Chorizo and Rice Casserole

Ingredients

- 1 lb chorizo sausage, crumbled
- 1 ½ cups long-grain white rice, uncooked
- 2 cups chicken broth
- 1 (14.5 oz) can diced tomatoes with green chilies
- 1 cup frozen corn
- ½ cup onion, diced
- ½ tsp cumin
- ½ tsp paprika
- ½ tsp garlic powder
- ½ tsp salt
- ¼ tsp black pepper
- 1 cup shredded cheddar cheese

Directions

1. In a skillet, cook the crumbled chorizo over medium heat until browned. Drain excess fat.
 2. Add the cooked chorizo, uncooked rice, chicken broth, diced tomatoes with green chilies, corn, onion, cumin, paprika, garlic powder, salt, and pepper to the slow cooker. Stir to combine.
 3. Cover and cook on low for 4-5 hours or high for 2-3 hours, until rice is tender.
 4. About 15 minutes before serving, sprinkle shredded cheddar cheese on top. Cover and cook until cheese is melted.
 5. Serve hot.
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Chorizo and Sweet Potato Hash

Ingredients

- 1 lb chorizo sausage, crumbled
- 2 large sweet potatoes, peeled and diced
- 1 red bell pepper, diced
- 1 green bell pepper, diced
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 tsp paprika
- ½ tsp salt
- ¼ tsp black pepper
- ¼ cup chicken broth

Directions

1. In a skillet, cook the crumbled chorizo over medium heat until browned. Drain excess fat.
2. Add the cooked chorizo, sweet potatoes, bell peppers, onion, garlic, paprika, salt, pepper, and chicken broth to the slow cooker. Stir to combine.
3. Cover and cook on low for 6-7 hours or high for 3-4 hours, until sweet potatoes are tender.
4. Serve hot.

Chorizo and Vegetable Ratatouille

Ingredients

- 1 lb chorizo sausage, sliced
- 1 zucchini, diced
- 1 yellow squash, diced
- 1 eggplant, diced
- 1 red bell pepper, diced
- 1 onion, diced
- 2 cloves garlic, minced
- 1 (14.5 oz) can diced tomatoes
- 1 tsp Italian seasoning
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. In a skillet, cook the sliced chorizo over medium heat until browned. Drain excess fat.
 2. In the slow cooker, combine cooked chorizo, zucchini, yellow squash, eggplant, bell pepper, onion, garlic, diced tomatoes, Italian seasoning, salt, and pepper. Stir to mix well.
 3. Cover and cook on low for 6-7 hours or high for 3-4 hours, until vegetables are tender.
 4. Serve hot.
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Chorizo Enchilada Casserole

Ingredients

- 1 lb chorizo sausage, crumbled
- 8 small corn tortillas, cut into strips
- 1 (15 oz) can black beans, drained and rinsed
- 1 (10 oz) can enchilada sauce
- 1 ½ cups shredded cheddar cheese
- 1 cup onion, diced
- 1/2 cup diced tomatoes
- ¼ cup chopped cilantro (optional, for garnish)

Directions

1. In a skillet, cook the crumbled chorizo over medium heat until browned. Drain excess fat.
2. In the slow cooker, layer half of the tortilla strips, half of the cooked chorizo, half of the black beans, half of the diced tomatoes, half of the onion, and half of the cheese.
3. Pour half of the enchilada sauce over the top.
4. Repeat the layers with the remaining ingredients, ending with the cheese on top.
5. Cover and cook on low for 4-5 hours or high for 2-3 hours.
6. Serve hot, garnished with chopped cilantro if desired.

Chorizo Lasagna

Ingredients

- 1 lb chorizo sausage, crumbled
- 9 lasagna noodles, uncooked
- 2 cups ricotta cheese
- 1 ½ cups shredded mozzarella cheese
- ½ cup grated Parmesan cheese
- 1 (24 oz) jar marinara sauce
- ½ cup water
- ½ cup onion, diced
- 1 egg, beaten
- 1 tsp Italian seasoning

Directions

1. In a skillet, cook the crumbled chorizo over medium heat until browned. Drain excess fat.
 2. In a bowl, combine ricotta cheese, beaten egg, Italian seasoning, and half of the Parmesan cheese.
 3. Spread 1/2 cup of marinara sauce on the bottom of the slow cooker.
 4. Layer 3 lasagna noodles over the sauce (breaking to fit as needed), then spread half of the ricotta mixture over the noodles.
 5. Sprinkle half of the cooked chorizo, half of the onion, and 1/2 cup mozzarella cheese over the ricotta layer.
 6. Repeat layers, ending with a final layer of noodles topped with remaining marinara sauce and mozzarella cheese.
 7. Pour 1/2 cup of water around the edges.
 8. Cover and cook on low for 4-5 hours or high for 2-3 hours, until noodles are tender.
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Chorizo Mac and Cheese

Ingredients

- 1 lb chorizo sausage, crumbled
- 3 cups uncooked elbow macaroni
- 2 cups shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- ½ cup grated Parmesan cheese
- 1 (12 oz) can evaporated milk
- 1 cup milk
- ½ cup heavy cream
- ¼ cup butter, melted
- ½ tsp paprika
- ½ tsp garlic powder
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. In a skillet, cook the crumbled chorizo over medium heat until browned. Drain excess fat.
2. Add cooked chorizo, uncooked macaroni, cheddar cheese, mozzarella cheese, Parmesan cheese, evaporated milk, milk, heavy cream, butter, paprika, garlic powder, salt, and pepper to the slow cooker. Stir to combine.
3. Cover and cook on low for 2-3 hours, stirring occasionally, until pasta is tender and cheese is melted.
4. Serve hot.

Chorizo Stuffed Peppers

Ingredients

- 1 lb chorizo sausage, crumbled
- 6 bell peppers, tops cut off and seeds removed
- 1 cup cooked white rice
- 1 cup shredded mozzarella cheese
- ½ cup onion, diced
- ½ cup tomato sauce
- 1 tsp Italian seasoning
- ½ tsp garlic powder
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. In a skillet, cook the crumbled chorizo over medium heat until browned. Drain excess fat.
 2. In a bowl, combine cooked chorizo, cooked rice, mozzarella cheese, onion, tomato sauce, Italian seasoning, garlic powder, salt, and pepper. Mix well.
 3. Stuff each bell pepper with the chorizo mixture and place them in the slow cooker.
 4. Cover and cook on low for 5-6 hours or high for 3-4 hours, until peppers are tender.
 5. Serve hot.
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Hot Dogs

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BBQ Hot Dogs

Ingredients

- 8 hot dogs
- 1 cup barbecue sauce
- ¼ cup honey
- ¼ cup ketchup
- ¼ cup brown sugar
- 1 T yellow mustard
- 1 T Worcestershire sauce
- ¼ tsp onion powder
- ¼ tsp garlic powder

Directions

1. In a mixing bowl, combine barbecue sauce, honey, ketchup, brown sugar, mustard, Worcestershire sauce, onion powder, and garlic powder.
 2. Place the hot dogs in the slow cooker and pour the sauce mixture over them.
 3. Stir to coat the hot dogs in the sauce.
 4. Cover and cook on low for 4-5 hours or high for 2-3 hours, until the hot dogs are heated through and the sauce is bubbly.
 5. Serve hot, either on buns or as a finger food.
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Cajun Hot Dog and Rice Casserole

Ingredients

6 hot dogs, sliced into 1/2-inch pieces
1 ½ cups long-grain white rice, uncooked
3 cups chicken broth
½ cup onion, diced
½ cup green bell pepper, diced
½ cup celery, diced
1 cup diced tomatoes
1 cup frozen okra (optional)
1 T Cajun seasoning
1 tsp garlic powder
½ tsp paprika
½ tsp black pepper
¼ tsp cayenne pepper (optional for extra heat)

Directions

1. In the slow cooker, combine rice, chicken broth, onion, bell pepper, celery, diced tomatoes, okra (if using), Cajun seasoning, garlic powder, paprika, black pepper, and cayenne pepper (if using).
2. Stir to mix well, then add the sliced hot dogs.
3. Cover and cook on low for 4-5 hours or high for 2-3 hours, until the rice is tender and the flavors are well blended.
4. Serve hot, garnished with fresh parsley or green onions if desired.

Cheesy Hot Dog Dip

Ingredients

6 hot dogs, diced

1 (8 oz) package cream cheese, cubed

1 cup shredded cheddar cheese

1 (10 oz) can diced tomatoes with green chilies, undrained

½ cup sour cream

½ cup onion, finely diced

1 tsp garlic powder

¼ tsp black pepper

¼ cup green onions, sliced (optional, for garnish)

Directions

1. Add the cream cheese, shredded cheddar cheese, diced tomatoes with green chilies, sour cream, onion, garlic powder, and black pepper to the slow cooker. Stir to combine.
 2. Add the diced hot dogs and mix well.
 3. Cover and cook on low for 2-3 hours or high for 1-1.5 hours, until hot and bubbly, stirring occasionally.
 4. Serve warm with tortilla chips or crackers, garnished with green onions if desired.
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Cheesy Hot Dog Rice Casserole

Ingredients

- 8 hot dogs, sliced into 1-inch pieces
- 1 ½ cups long-grain white rice, uncooked
- 2 cups chicken broth
- 1 cup milk
- 1 cup shredded cheddar cheese
- ½ cup cream cheese, cubed
- ½ cup onion, finely chopped
- ½ cup green bell pepper, diced
- ½ cup frozen peas
- 1 tsp garlic powder
- ½ tsp paprika
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. In the slow cooker, combine rice, chicken broth, milk, cheddar cheese, cream cheese, onion, bell pepper, frozen peas, garlic powder, paprika, salt, and pepper.
2. Stir to combine, then add the sliced hot dogs.
3. Cover and cook on low for 4-5 hours or high for 2-3 hours, until the rice is tender and the cheese is melted.
4. Stir before serving to mix the ingredients well.
5. Serve hot, garnished with fresh parsley if desired.

Hot Dog Alfredo Pasta

Ingredients

- 6 hot dogs, sliced into 1/2-inch pieces
- 2 cups uncooked penne pasta
- 1 ½ cups heavy cream
- ½ cup chicken broth
- ½ cup Parmesan cheese, grated
- ½ cup mozzarella cheese, shredded
- ½ cup onion, finely chopped
- 2 cloves garlic, minced
- 1 T butter
- ½ tsp salt
- ¼ tsp black pepper
- 1/4 tsp red pepper flakes (optional)

Directions

1. In the slow cooker, combine heavy cream, chicken broth, Parmesan cheese, mozzarella cheese, onion, garlic, butter, salt, pepper, and red pepper flakes (if using). Stir to mix well.
 2. Add the uncooked penne pasta and sliced hot dogs, stirring to combine.
 3. Cover and cook on low for 3-4 hours or high for 1.5-2 hours, until the pasta is tender and the sauce is creamy.
 4. Stir before serving to mix the ingredients well.
 5. Serve hot, garnished with additional Parmesan cheese and parsley if desired.
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Hot Dog and Bean Casserole

Ingredients

- 1 (15 oz) can baked beans
- 1 (15 oz) can kidney beans, drained and rinsed
- 1 (15 oz) can black beans, drained and rinsed
- ½ cup ketchup
- ¼ cup brown sugar
- 1 T yellow mustard
- ½ tsp Worcestershire sauce
- ¼ tsp garlic powder
- ¼ tsp onion powder
- ¼ tsp black pepper
- ¼ tsp salt
- 8 hot dogs, sliced into 1-inch pieces

Directions

1. In a slow cooker, combine baked beans, kidney beans, black beans, ketchup, brown sugar, mustard, Worcestershire sauce, garlic powder, onion powder, black pepper, and salt.
2. Stir in the sliced hot dogs.
3. Cover and cook on low for 4-5 hours or high for 2-3 hours, until hot dogs are heated through and flavors are well combined.
4. Serve hot with bread or over rice.

Hot Dog and Broccoli Rice Casserole

Ingredients

- 8 hot dogs, sliced into 1-inch pieces
- 1 ½ cups long-grain white rice, uncooked
- 2 cups chicken broth
- 1 cup milk
- 1 cup broccoli florets, chopped
- 1 cup shredded cheddar cheese
- ½ cup cream cheese, cubed
- ½ cup onion, diced
- 1 tsp garlic powder
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. In the slow cooker, combine rice, chicken broth, milk, broccoli, cheddar cheese, cream cheese, onion, garlic powder, salt, and pepper.
 2. Stir to combine, then add the sliced hot dogs.
 3. Cover and cook on low for 4-5 hours or high for 2-3 hours, until the rice is tender and the cheese is melted.
 4. Stir before serving to mix the ingredients well.
 5. Serve hot, garnished with additional shredded cheese if desired.
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Hot Dog and Mushroom Risotto

Ingredients

- 8 hot dogs, sliced into 1-inch pieces
- 1 ½ cups Arborio rice
- 3 cups chicken broth
- 1 cup white wine (or additional chicken broth)
- 1 cup mushrooms, sliced
- ½ cup onion, diced
- 2 cloves garlic, minced
- ½ cup Parmesan cheese, grated
- ¼ cup heavy cream
- 1 T butter
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. In the slow cooker, combine Arborio rice, chicken broth, white wine (or additional broth), mushrooms, onion, garlic, butter, salt, and pepper.
2. Stir to combine, then add the sliced hot dogs.
3. Cover and cook on high for 2-3 hours, stirring occasionally.
4. Once the rice is creamy and tender, stir in the heavy cream and Parmesan cheese.
5. Cover and cook for an additional 10 minutes on high until heated through.
6. Serve hot, garnished with additional Parmesan cheese if desired.

Hot Dog and Pasta Bake

Ingredients

- 8 hot dogs, sliced into 1-inch pieces
- 2 cups uncooked pasta (penne, rotini, or similar)
- 1 (24 oz) jar marinara sauce
- 1 cup shredded mozzarella cheese
- ½ cup Parmesan cheese, grated
- ½ cup ricotta cheese
- ½ cup water
- 1 tsp Italian seasoning
- ½ tsp garlic powder
- ¼ tsp black pepper

Directions

1. In the slow cooker, combine marinara sauce, water, Italian seasoning, garlic powder, and black pepper. Stir to mix well.
 2. Stir in the uncooked pasta and sliced hot dogs.
 3. Dollop the ricotta cheese over the mixture and gently stir to distribute.
 4. Cover and cook on low for 3-4 hours or high for 1.5-2 hours, until the pasta is tender.
 5. Sprinkle shredded mozzarella and Parmesan cheese over the top. Cover and cook on high for an additional 15-20 minutes, until the cheese is melted and bubbly.
 6. Serve hot, garnished with fresh basil or parsley if desired.
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Hot Dog and Potato Bake

Ingredients

- 6 hot dogs, sliced into 1-inch pieces
- 4 medium potatoes, peeled and cubed
- ½ cup onion, diced
- 1 cup shredded cheddar cheese
- 1 cup heavy cream
- ½ cup milk
- ½ tsp garlic powder
- ½ tsp salt
- ¼ tsp black pepper
- 1 tbsp fresh parsley, chopped (optional)

Directions

1. Add the cubed potatoes and diced onion to the slow cooker.
2. Sprinkle garlic powder, salt, and pepper over the potatoes and onion.
3. Pour in the heavy cream and milk, and stir to combine.
4. Add the sliced hot dogs on top of the potato mixture.
5. Cover and cook on low for 5-6 hours or high for 2-3 hours, until potatoes are tender.
6. Sprinkle the shredded cheese over the top, cover, and cook for an additional 15-20 minutes, until the cheese is melted.
7. Serve hot, garnished with fresh parsley if desired.

Hot Dog and Rice Pilaf

Ingredients

- 8 hot dogs, sliced into 1-inch pieces
- 1 ½ cups long-grain white rice, uncooked
- 2 ½ cups chicken broth
- ½ cup onion, diced
- ½ cup carrots, diced
- ½ cup celery, diced
- ½ cup frozen peas
- 1 T butter, melted
- 1 tsp garlic powder
- 1 tsp dried parsley
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. In the slow cooker, combine rice, chicken broth, onion, carrots, celery, frozen peas, melted butter, garlic powder, dried parsley, salt, and pepper.
 2. Stir to mix well, then add the sliced hot dogs.
 3. Cover and cook on low for 3-4 hours or high for 1.5-2 hours, until the rice is tender.
 4. Fluff with a fork before serving.
 5. Serve hot, garnished with additional parsley if desired.
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Hot Dog and Sauerkraut

Ingredients

- 8 hot dogs
- 2 cups sauerkraut, drained
- ½ cup onion, thinly sliced
- ½ cup apple, peeled and diced
- ½ cup apple juice
- 2 T brown sugar
- 1 tsp caraway seeds (optional)
- ¼ tsp black pepper

Directions

1. In the slow cooker, combine sauerkraut, onion, apple, apple juice, brown sugar, caraway seeds (if using), and black pepper.
2. Stir to mix well.
3. Nestle the hot dogs into the sauerkraut mixture.
4. Cover and cook on low for 4-5 hours or high for 2-3 hours, until hot dogs are heated through.
5. Serve hot, either on buns or with a side of mashed potatoes or bread.

Hot Dog Casserole with Cheese

Ingredients

- 8 hot dogs, sliced into 1-inch pieces
- 2 cups shredded cheddar cheese
- 1 (10.5 oz) can cream of mushroom soup
- ½ cup milk
- ½ cup sour cream
- ½ cup onion, finely chopped
- ½ tsp garlic powder
- ½ tsp onion powder
- ¼ tsp black pepper
- 2 cups frozen hash brown potatoes, thawed

Directions

1. In a large bowl, combine cream of mushroom soup, milk, sour cream, onion, garlic powder, onion powder, and black pepper.
 2. Stir in shredded cheese and hash browns until well mixed.
 3. Add the sliced hot dogs and stir to combine.
 4. Transfer the mixture to the slow cooker.
 5. Cover and cook on low for 4-5 hours or high for 2-3 hours, until the casserole is hot and bubbly.
 6. Serve warm.
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Hot Dog Chili

Ingredients

1 lb ground beef
½ cup onion, finely chopped
½ cup green bell pepper, finely chopped
2 cloves garlic, minced
1 (15 oz) can tomato sauce
1 (15 oz) can diced tomatoes
1 (15 oz) can kidney beans, drained and rinsed
1 tbsp chili powder
1 tsp cumin
½ tsp paprika
½ tsp salt
¼ tsp black pepper
8 hot dogs
8 hot dog buns

Directions

1. In a skillet, brown the ground beef over medium heat until fully cooked. Drain excess fat.
2. Add the onion, bell pepper, and garlic to the skillet, and cook until softened.
3. Transfer the mixture to the slow cooker.
4. Add tomato sauce, diced tomatoes, kidney beans, chili powder, cumin, paprika, salt, and pepper. Stir to combine.
5. Cover and cook on low for 6-8 hours or high for 3-4 hours.
6. During the last 30 minutes of cooking, add the hot dogs to the slow cooker to heat through.
7. Serve the hot dogs in buns topped with the chili mixture.

Hot Dog Chili Mac

Ingredients

- 8 hot dogs, sliced into 1/2-inch pieces
- 2 cups uncooked elbow macaroni
- 1 (15 oz) can kidney beans, drained and rinsed
- 1 (15 oz) can diced tomatoes
- 1 (8 oz) can tomato sauce
- 1/2 cup onion, diced
- 2 cloves garlic, minced
- 1 T chili powder
- 1 tsp cumin
- 1/2 tsp paprika
- 1/2 tsp salt
- 1/4 tsp black pepper
- 2 cups chicken broth
- 1 cup shredded cheddar cheese

Directions

1. In the slow cooker, combine diced tomatoes, tomato sauce, onion, garlic, chili powder, cumin, paprika, salt, and pepper. Stir to mix.
 2. Add kidney beans, chicken broth, uncooked macaroni, and sliced hot dogs. Stir to combine.
 3. Cover and cook on low for 3-4 hours or high for 1.5-2 hours, until the pasta is tender.
 4. About 15 minutes before serving, stir in shredded cheddar cheese until melted.
 5. Serve hot, garnished with extra cheese or green onions if desired.
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Hot Dog Fried Rice

Ingredients

- 6 hot dogs, sliced into 1/2-inch pieces
- 2 cups long-grain white rice, uncooked
- 3 cups chicken broth
- 1 cup frozen peas and carrots
- ½ cup onion, finely chopped
- 2 cloves garlic, minced
- 2 T soy sauce
- 1 tsp sesame oil
- 2 eggs, beaten
- ¼ cup green onions, chopped (optional, for garnish)

Directions

1. In the slow cooker, combine rice, chicken broth, peas and carrots, onion, garlic, soy sauce, and sesame oil. Stir well to combine.
2. Add the sliced hot dogs and stir again.
3. Cover and cook on low for 3-4 hours or high for 1.5-2 hours, until the rice is tender and fully cooked.
4. About 30 minutes before serving, pour in the beaten eggs and stir well to combine with the rice.
5. Cover and cook for an additional 30 minutes on low.
6. Serve hot, garnished with green onions if desired.
- 7.

Hot Dog Goulash

Ingredients

8 hot dogs, sliced into 1-inch pieces
1 (15 oz) can diced tomatoes
1 (15 oz) can tomato sauce
½ cup green bell pepper, diced
½ cup onion, diced
2 cloves garlic, minced
1 tbsp paprika
1 tsp Italian seasoning
½ tsp salt
¼ tsp black pepper
¼ tsp red pepper flakes (optional)
2 cups egg noodles, uncooked

Directions

1. Add diced tomatoes, tomato sauce, bell pepper, onion, garlic, paprika, Italian seasoning, salt, black pepper, and red pepper flakes (if using) to the slow cooker. Stir to combine.
 2. Stir in the sliced hot dogs.
 3. Cover and cook on low for 5-6 hours or high for 2-3 hours.
 4. About 30 minutes before serving, add the uncooked egg noodles to the slow cooker and stir.
 5. Cover and cook on high until the noodles are tender, about 20-30 minutes.
 6. Serve hot, garnished with fresh parsley if desired.
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Hot Dog Jambalaya

Ingredients

- 8 hot dogs, sliced into 1-inch pieces
- 1 cup long-grain white rice, uncooked
- 1 (14.5 oz) can diced tomatoes, undrained
- 1 cup chicken broth
- ½ cup onion, diced
- ½ cup green bell pepper, diced
- ½ cup celery, diced
- 2 cloves garlic, minced
- 1 tsp Cajun seasoning
- ½ tsp paprika
- ¼ tsp salt
- ¼ tsp black pepper

Directions

1. In the slow cooker, combine rice, diced tomatoes, chicken broth, onion, bell pepper, celery, garlic, Cajun seasoning, paprika, salt, and black pepper.
2. Stir in the sliced hot dogs.
3. Cover and cook on low for 3-4 hours or high for 1.5-2 hours, until the rice is tender.
4. Stir occasionally to prevent the rice from sticking.
5. Serve hot, garnished with fresh parsley or green onions if desired.

Hot Dog Lasagna

Ingredients

8 hot dogs, sliced lengthwise and then into 1/2-inch pieces
1 (24 oz) jar marinara sauce
9 lasagna noodles, uncooked
1 ½ cups ricotta cheese
1 egg
2 cups shredded mozzarella cheese
½ cup grated Parmesan cheese
1/2 cup water
1 tsp Italian seasoning
½ tsp garlic powder

Directions

1. In a medium bowl, combine ricotta cheese, egg, 1 cup mozzarella cheese, Parmesan cheese, Italian seasoning, and garlic powder.
 2. Spread a thin layer of marinara sauce on the bottom of the slow cooker.
 3. Layer 3 lasagna noodles (break to fit) over the sauce, then spread 1/3 of the ricotta cheese mixture, followed by 1/3 of the hot dogs.
 4. Repeat layers twice more, ending with a layer of marinara sauce.
 5. Pour 1/2 cup of water around the edges of the slow cooker.
 6. Cover and cook on low for 4-5 hours or high for 2-3 hours, until the noodles are tender.
 7. Sprinkle the remaining mozzarella cheese on top during the last 15 minutes of cooking.
 8. Serve hot, garnished with fresh basil if desired.
-

Hot Dog Mac and Cheese

Ingredients

- 2 cups elbow macaroni, uncooked
- 2 cups shredded cheddar cheese
- ½ cup cream cheese, cubed
- 2 cups whole milk
- ½ cup heavy cream
- ¼ cup unsalted butter, melted
- ½ tsp salt
- ¼ tsp black pepper
- ¼ tsp garlic powder
- 8 hot dogs, sliced into 1-inch pieces

Directions

1. Add uncooked macaroni, shredded cheddar cheese, cream cheese, milk, heavy cream, melted butter, salt, pepper, and garlic powder to the slow cooker. Stir to combine.
2. Cover and cook on low for 1-2 hours, stirring occasionally to prevent sticking.
3. Once the pasta is tender and the cheese sauce is creamy, stir in the sliced hot dogs.
4. Cover and cook for an additional 30 minutes, until the hot dogs are heated through.
5. Serve warm.

Hot Dog Stew

Ingredients

8 hot dogs, sliced into 1-inch pieces
3 medium potatoes, peeled and cubed
2 medium carrots, sliced
1 cup frozen peas
1 cup corn kernels (fresh or frozen)
½ cup onion, finely chopped
2 cups chicken broth
1 (15 oz) can diced tomatoes, undrained
1 T Worcestershire sauce
1 tsp salt
½ tsp black pepper
½ tsp paprika
1 tsp dried parsley

Directions

1. Add the sliced hot dogs, potatoes, carrots, peas, corn, and onion to the slow cooker.
 2. Pour in chicken broth and diced tomatoes with their juice.
 3. Add Worcestershire sauce, salt, pepper, paprika, and parsley. Stir to combine.
 4. Cover and cook on low for 6-8 hours or high for 3-4 hours, until the vegetables are tender.
 5. Serve hot, garnished with fresh parsley if desired.
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Hot Dog Stroganoff

Ingredients

- 8 hot dogs, sliced into 1-inch pieces
- 1 (10.5 oz) can cream of mushroom soup
- ½ cup sour cream
- ½ cup onion, finely diced
- ½ cup beef broth
- 1 T Worcestershire sauce
- 1 tsp Dijon mustard
- ½ tsp garlic powder
- ¼ tsp black pepper
- 2 cups egg noodles, uncooked
- 2 T fresh parsley, chopped (optional, for garnish)

Directions

1. In the slow cooker, combine cream of mushroom soup, sour cream, onion, beef broth, Worcestershire sauce, Dijon mustard, garlic powder, and black pepper. Stir to mix well.
2. Stir in the sliced hot dogs.
3. Cover and cook on low for 4-5 hours or high for 2-3 hours.
4. About 30 minutes before serving, add the uncooked egg noodles to the slow cooker and stir.
5. Cover and cook on high until the noodles are tender, about 20-30 minutes.
6. Serve hot, garnished with fresh parsley if desired.

Hot Dog Taco Pasta

Ingredients

- 8 hot dogs, sliced into 1-inch pieces
- 2 cups uncooked elbow macaroni
- 1 (15 oz) can diced tomatoes with green chilies, undrained
- 1 (10 oz) can enchilada sauce
- ½ cup onion, diced
- ½ cup corn kernels (fresh or frozen)
- ½ cup black beans, drained and rinsed
- 1 cup chicken broth
- 1 T taco seasoning
- 1 cup shredded cheddar cheese
- ¼ cup cilantro, chopped (optional, for garnish)

Directions

1. In the slow cooker, combine diced tomatoes with green chilies, enchilada sauce, onion, corn, black beans, chicken broth, and taco seasoning. Stir to combine.
 2. Add the uncooked macaroni and sliced hot dogs, stirring to mix well.
 3. Cover and cook on low for 3-4 hours or high for 1.5-2 hours, until the pasta is tender.
 4. About 15 minutes before serving, sprinkle shredded cheddar cheese on top.
 5. Cover and cook on high until the cheese is melted.
 6. Serve hot, garnished with cilantro if desired.
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Italian Hot Dog Pasta

Ingredients

- 8 hot dogs, sliced into 1-inch pieces
- 2 cups uncooked penne or rotini pasta
- 1 (24 oz) jar marinara sauce
- 1 cup chicken broth
- ½ cup onion, diced
- ½ cup green bell pepper, diced
- ½ tsp Italian seasoning
- ½ tsp garlic powder
- ¼ tsp red pepper flakes (optional)
- 1 cup shredded mozzarella cheese
- ¼ cup Parmesan cheese, grated

Directions

1. In the slow cooker, combine marinara sauce, chicken broth, onion, bell pepper, Italian seasoning, garlic powder, and red pepper flakes (if using).
2. Add the uncooked pasta and sliced hot dogs, stirring to combine.
3. Cover and cook on low for 4-5 hours or high for 2-3 hours, until the pasta is tender.
4. About 15 minutes before serving, sprinkle mozzarella and Parmesan cheese on top.
5. Cover and cook on high until the cheese is melted and bubbly.
6. Serve hot, garnished with fresh basil if desired.

Sweet and Spicy Hot Dogs

Ingredients

- 8 hot dogs, sliced into 1-inch pieces
- 1 cup pineapple chunks (canned or fresh)
- ½ cup brown sugar
- ½ cup ketchup
- ¼ cup soy sauce
- ¼ cup apple cider vinegar
- ½ tsp red pepper flakes
- ¼ tsp garlic powder
- ¼ tsp black pepper

Directions

1. In the slow cooker, combine pineapple chunks, brown sugar, ketchup, soy sauce, apple cider vinegar, red pepper flakes, garlic powder, and black pepper. Stir to combine.
 2. Add the sliced hot dogs and mix well.
 3. Cover and cook on low for 4-5 hours or high for 2-3 hours, until the hot dogs are heated through and the sauce is thickened.
 4. Serve hot, either on buns or over rice.
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Vegetarian based

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Bean and Corn Enchilada Casserole

Ingredients

2 cans (15 oz each) beans (black or pinto), drained and rinsed
1 can (14.5 oz) diced tomatoes
1 cup corn kernels (fresh or frozen)
1 cup enchilada sauce
6 corn tortillas, torn into pieces
½ cup onion, diced
1 cup shredded cheese (optional)
1 tsp chili powder
½ tsp ground cumin
½ tsp salt

Directions

1. Layer half of the torn tortillas in the bottom of the slow cooker.
 2. Top with half of the beans, corn, diced tomatoes, onion, and enchilada sauce.
 3. Repeat layers with remaining ingredients.
 4. If using cheese, sprinkle on top.
 5. Cover and cook on low for 4-5 hours or high for 2-3 hours.
 6. Serve hot.
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Bean and Vegetable Burrito Filling

Ingredients

1 can (15 oz) black beans, drained and rinsed
1 can (15 oz) pinto beans, drained and rinsed
1 cup cooked brown rice
1 cup corn kernels (fresh or frozen)
1 red bell pepper, diced
½ cup onion, diced
½ cup salsa
1 tsp chili powder
½ tsp ground cumin
½ tsp garlic powder
½ tsp salt

Directions

1. Combine all ingredients in the slow cooker. Stir to mix well.
2. Cover and cook on low for 4-5 hours or high for 2-3 hours, until vegetables are tender.
3. Use as a filling for burritos or serve with tortilla chips.

Black Bean and Quinoa Enchiladas

Ingredients

- 1 cup quinoa, rinsed
- 2 cups vegetable broth
- 2 cans (15 oz each) black beans, drained and rinsed
- 1 can (14.5 oz) diced tomatoes
- 1 cup corn kernels (fresh or frozen)
- ½ cup enchilada sauce
- 1 tsp chili powder
- 1 tsp ground cumin
- ½ tsp garlic powder
- ½ tsp salt

Directions

1. Combine all ingredients in the slow cooker. Stir to mix well.
 2. Cover and cook on low for 4-5 hours or high for 2-3 hours, until quinoa is cooked.
 3. Use as a filling for enchiladas or serve as is with toppings.
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Chickpea and Spinach Casserole

Ingredients

- 2 cans (15 oz each) chickpeas, drained and rinsed
- 1 can (14.5 oz) diced tomatoes
- 1 cup vegetable broth
- 4 cups fresh spinach
- ½ cup onion, diced
- 2 cloves garlic, minced
- 1 tsp dried oregano
- ½ tsp smoked paprika
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. Combine all ingredients in the slow cooker. Stir to mix well.
2. Cover and cook on low for 6-7 hours or high for 3-4 hours, until spinach is wilted and chickpeas are tender.
3. Serve hot.

Lentil and Vegetable Casserole

Ingredients

- 1 ½ cups green or brown lentils, rinsed
- 2 cups vegetable broth
- 1 can (14.5 oz) diced tomatoes
- 1 zucchini, diced
- 1 yellow squash, diced
- 1 red bell pepper, diced
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 tsp dried thyme
- ½ tsp dried oregano
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. Combine all ingredients in the slow cooker. Stir to mix well.
 2. Cover and cook on low for 7-8 hours or high for 3-4 hours, until lentils and vegetables are tender.
 3. Serve hot.
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Lentil and Mushroom Stroganoff

Ingredients

- 1 ½ cups green or brown lentils, rinsed
- 2 cups vegetable broth
- 2 cups sliced mushrooms
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 cup Greek yogurt or sour cream
- 1 tbsp soy sauce
- 1 tsp paprika
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. Combine all ingredients except yogurt/sour cream in the slow cooker. Stir to mix well.
2. Cover and cook on low for 7-8 hours or high for 3-4 hours, until lentils are tender.
3. Stir in yogurt or sour cream before serving.
4. Serve hot over noodles or rice.

Lentil and Spinach Stuffed Peppers

Ingredients

- 1 cup green or brown lentils, rinsed
- 2 cups vegetable broth
- 1 cup cooked rice
- 2 cups fresh spinach, chopped
- 6 bell peppers, tops cut off and seeds removed
- ½ cup onion, diced
- 2 cloves garlic, minced
- 1 can (14.5 oz) diced tomatoes
- 1 tsp dried basil
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. Combine lentils, vegetable broth, rice, spinach, onion, garlic, diced tomatoes, basil, salt, and pepper in a bowl.
 2. Stuff each bell pepper with the lentil mixture and place them in the slow cooker.
 3. Cover and cook on low for 5-6 hours or high for 3-4 hours, until peppers are tender.
 4. Serve hot.
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Lentil and Tomato Curry

Ingredients

- 1 ½ cups red lentils, rinsed
- 1 can (14.5 oz) diced tomatoes
- 1 cup coconut milk
- 1 cup vegetable broth
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 tbsp curry powder
- 1 tsp ground turmeric
- ½ tsp ground cumin
- ½ tsp salt

Directions

1. Combine all ingredients in the slow cooker. Stir to mix well.
2. Cover and cook on low for 5-6 hours or high for 2-3 hours, until lentils are tender.
3. Serve hot over rice.

Lentil Bolognese

Ingredients

- 1 ½ cups green or brown lentils, rinsed
- 1 can (28 oz) crushed tomatoes
- 2 cups vegetable broth
- 1 medium onion, diced
- 2 cloves garlic, minced
- 2 carrots, diced
- 1 red bell pepper, diced
- 1 tsp dried basil
- 1 tsp dried oregano
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. Combine all ingredients in the slow cooker. Stir to mix well.
 2. Cover and cook on low for 7-8 hours or high for 3-4 hours, until lentils are tender.
 3. Serve hot over your favorite pasta.
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Moroccan Chickpea Stew

Ingredients

- 1 onion, chopped
- 2 carrots, chopped
- 2 cloves garlic, minced
- 1-15 oz can chickpeas, drained and rinsed
- 1-14.5 oz can diced tomatoes
- ½ cup vegetable broth
- ½ cup dried apricots, chopped
- 1 T tomato paste
- 1 tsp ground cumin
- 1 tsp ground cinnamon
- ½ tsp ground turmeric
- ¼ tsp cayenne pepper
- ¼ tsp salt
- ¼ tsp black pepper
- ¼ cup fresh cilantro, chopped (for garnish)

Directions

1. Place onion, carrots, garlic, chickpeas, diced tomatoes, vegetable broth, apricots, tomato paste, cumin, cinnamon, turmeric, cayenne pepper, salt, and pepper in the slow cooker.
2. Stir to combine.
3. Cover. Cook on low for 6-7 hours or high for 3-4 hours, until vegetables are tender.
4. Garnish with fresh cilantro before serving. Serve with couscous or rice.

Red Lentil and Butternut Squash Curry

Ingredients

- 1 ½ cups red lentils, rinsed
- 2 cups butternut squash, peeled and diced
- 1 can (14.5 oz) diced tomatoes
- 1 can (13.5 oz) coconut milk
- 1 cup vegetable broth
- 1 onion, diced
- 2 cloves garlic, minced
- 1 T curry powder
- 1 tsp ground turmeric
- ½ tsp ground cumin
- ½ tsp salt

Directions

1. Combine all ingredients in the slow cooker. Stir to mix well.
 2. Cover and cook on low for 5-6 hours or high for 2-3 hours, until lentils and squash are tender.
 3. Serve hot over rice or with naan bread.
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Spicy Black Bean and Sweet Potato Stew

Ingredients

- 2 large sweet potatoes, peeled and diced
- 2 cans (15 oz each) black beans, drained and rinsed
- 1 can (14.5 oz) diced tomatoes with green chilies
- 1 cup vegetable broth
- 1 red bell pepper, diced
- 1 onion, diced
- 2 cloves garlic, minced
- 1 tsp ground cumin
- ½ tsp chili powder
- ½ tsp paprika
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. Combine all ingredients in the slow cooker. Stir to mix well.
2. Cover and cook on low for 6-8 hours or high for 3-4 hours, until sweet potatoes are tender.
3. Serve hot, garnished with fresh cilantro if desired.

Vegetarian Chili

Ingredients

- 1 can (15 oz) black beans, drained and rinsed
- 1 can (15 oz) kidney beans, drained and rinsed
- 1 can (15 oz) pinto beans, drained and rinsed
- 1 can (14.5 oz) diced tomatoes
- 1 cup corn kernels (fresh or frozen)
- 1 red bell pepper, diced
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 cup vegetable broth
- 1 T chili powder
- 1 tsp ground cumin
- ½ tsp paprika
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. Combine all ingredients in the slow cooker. Stir to mix well.
 2. Cover and cook on low for 6-8 hours or high for 3-4 hours, until vegetables are tender.
 3. Serve hot with your favorite toppings like shredded cheese, sour cream, or avocado.
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Vegetarian Jambalaya

Ingredients

- 1 cup long-grain rice
- 1 can (15 oz) kidney beans, drained and rinsed
- 1 can (15 oz) black beans, drained and rinsed
- 1 can (14.5 oz) diced tomatoes
- 1 cup vegetable broth
- 1 red bell pepper, diced
- 1 green bell pepper, diced
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 T Cajun seasoning
- ½ tsp paprika
- ½ tsp salt

Directions

1. Combine all ingredients in the slow cooker. Stir to mix well.
2. Cover and cook on low for 6-7 hours or high for 3-4 hours, until rice is cooked and vegetables are tender.
3. Serve hot.

White Bean and Kale Ragout

Ingredients

2 cans (15 oz each) cannellini beans, drained and rinsed

1 can (14.5 oz) diced tomatoes

1 cup vegetable broth

4 cups chopped kale

1 medium onion, diced

2 cloves garlic, minced

1 tsp dried thyme

½ tsp red pepper flakes

½ tsp salt

¼ tsp black pepper

Directions

1. Combine all ingredients in the slow cooker. Stir to mix well.
 2. Cover and cook on low for 6-8 hours or high for 3-4 hours, until kale is wilted and tender.
 3. Serve hot, possibly with crusty bread.
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Baked Ziti

Ingredients

- 1 lb ziti pasta (uncooked)
- 1-24 oz jar marinara sauce
- 1 cup water
- 1 lb Italian sausage, cooked and crumbled
- 1 cup ricotta cheese
- 1 cup shredded mozzarella cheese
- ½ cup grated parmesan cheese
- 1 tsp dried basil
- ½ tsp garlic powder
- Salt and pepper, to taste

Directions

1. In the slow cooker, combine uncooked ziti pasta, marinara sauce, water, cooked sausage, ricotta cheese, mozzarella cheese, Parmesan cheese, basil, garlic powder, salt, and pepper.
 2. Stir to combine.
 3. Cover. Cook on low for 6-7 hours or high for 3-4 hours.
 4. Serve hot.
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Balsamic Chicken Pasta

Ingredients

2 boneless, skinless chicken breasts
½ cup balsamic vinegar
¼ cup honey
¼ cup chicken broth
1 tsp garlic powder
1 tsp dried basil
8 oz penne or rigatoni pasta, uncooked
½ cup grated Parmesan cheese
Fresh basil, chopped (for garnish)

Directions

1. Place chicken breasts in the crockpot.
2. Add balsamic vinegar, honey, chicken broth, garlic powder, and dried basil.
3. Cover and cook on low for 3-4 hours until chicken is tender.
4. Remove chicken, shred it, and return to the crockpot.
5. Add uncooked pasta and stir to combine.
6. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
7. Stir in Parmesan cheese and garnish with fresh basil before serving.

Beef and Broccoli Pasta

Ingredients

1 pound beef stew meat
2 cups fresh broccoli florets
½ cup soy sauce
¼ cup brown sugar
¼ cup beef broth
2 cloves garlic, minced
8 oz linguine or spaghetti, broken in half
¼ cup cornstarch mixed with ¼ cup water
Sesame seeds (optional)
Green onions, sliced (for garnish)

Directions

1. Place beef stew meat in the crockpot.
 2. Add soy sauce, brown sugar, beef broth, and garlic. Stir to combine.
 3. Cover and cook on low for 6-8 hours until the beef is tender.
 4. Add broccoli florets and stir to combine.
 5. Add cornstarch mixture and stir again.
 6. Cover and cook on low for an additional 30 minutes until the broccoli is tender and the sauce has thickened.
 7. Cook linguine or spaghetti separately according to package instructions, then stir into the crockpot.
 8. Garnish with sesame seeds and green onions before serving.
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Beef Stroganoff Pasta

Ingredients:

1 pound beef stew meat
1 onion, diced
2 cloves garlic, minced
1 cup beef broth
1 can (10.5 oz) cream of mushroom soup
½ cup sour cream
8 oz egg noodles, uncooked
Salt and pepper to taste
Fresh parsley, chopped (for garnish)

Directions

1. Place beef stew meat, onion, and garlic in the crockpot.
2. Add beef broth and cream of mushroom soup. Stir to combine.
3. Cover and cook on low for 6-8 hours until beef is tender.
4. Add uncooked egg noodles and stir to combine.
5. Cover and cook on low for 20-30 minutes, stirring occasionally, until noodles are tender.

Stir in sour cream and season with salt and pepper. Garnish with fresh parsley before serving.

Bolognese Pasta

Ingredients

1 pound ground beef
1 onion, diced
2 cloves garlic, minced
1 can (15 oz) diced tomatoes
1 can (8 oz) tomato sauce
1 ½ cup beef broth
1 tsp dried oregano
8 oz spaghetti, uncooked
½ cup grated Parmesan cheese
Fresh basil, chopped (for garnish)

Directions

1. Brown ground beef in a skillet, drain excess fat, and add to the crockpot.
 2. Add onion, garlic, diced tomatoes, tomato sauce, red wine, beef broth, and oregano. Stir to combine.
 3. Cover and cook on low for 6-8 hours.
 4. Add uncooked spaghetti and stir to combine.
 5. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
 6. Stir in Parmesan cheese and garnish with fresh basil before serving.
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Broccoli and Cheese Pasta

Ingredients:

2 cups fresh broccoli florets
1 cup shredded cheddar cheese
½ cup cream cheese, softened
¼ cup grated Parmesan cheese
1 cup chicken or vegetable broth
1 cup milk
8 oz elbow macaroni, uncooked
Salt and pepper to taste

Directions

1. Place broccoli florets in the bottom of the crockpot.
2. Add cheddar cheese, cream cheese, Parmesan cheese, broth, and milk. Stir to combine.
3. Add uncooked macaroni and stir again.
4. Cover and cook on low for 2-3 hours, stirring occasionally, until the pasta is tender and the cheese is melted.
5. Season with salt and pepper before serving.

Buffalo Chicken Pasta

Ingredients:

2 boneless, skinless chicken breasts
½ cup buffalo wing sauce
1 cup chicken broth
½ cup ranch or blue cheese dressing
8 oz rotini or penne pasta, uncooked
1 cup shredded cheddar cheese
½ cup shredded mozzarella cheese
Green onions, chopped (for garnish)

Directions

1. Place the chicken breasts in the crockpot.
 2. Add buffalo wing sauce and chicken broth. Cover and cook on low for 3-4 hours, or until the chicken is cooked through and tender.
 3. Remove the chicken from the crockpot and shred it with two forks.
 4. Return the shredded chicken to the crockpot and add ranch or blue cheese dressing and uncooked pasta. Stir to combine.
 5. Cover and cook on low for an additional 30-40 minutes, stirring occasionally, until the pasta is tender.
 6. Stir in shredded cheddar and mozzarella cheese, allowing them to melt.
 7. Garnish with chopped green.
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Cajun Chicken Pasta

Ingredients

2 boneless, skinless chicken breasts
1 bell pepper, sliced
1 onion, sliced
2 cups chicken broth
1 can (10 oz) diced tomatoes with green chilies
1 cup heavy cream
8 oz linguine pasta, uncooked
1 T Cajun seasoning
½ cup grated Parmesan cheese
Fresh parsley, chopped (for garnish)

Directions

1. Place chicken breasts, bell pepper, onion, chicken broth, diced tomatoes, and Cajun seasoning in the crockpot. Stir to combine.
2. Cover and cook on low for 4-5 hours until the chicken is cooked through.
3. Remove chicken, shred it, and return to the crockpot.
4. Add heavy cream and uncooked linguine pasta. Stir to combine.
5. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
6. Stir in Parmesan cheese and garnish with fresh parsley before serving.

Carbonara Pasta

Directions

4 slices bacon, diced
1 onion, diced
2 cups chicken broth
½ cup heavy cream
2 eggs, beaten
8 oz spaghetti, uncooked
½ cup grated Parmesan cheese
Fresh parsley, chopped (for garnish)
Black pepper to taste

Directions

1. Cook bacon in a skillet until crispy. Remove and drain on paper towels. Add to the crockpot.
 2. Add onion, chicken broth, and heavy cream to the crockpot. Stir to combine.
 3. Cover and cook on low for 3-4 hours.
 4. Add uncooked spaghetti and stir to combine.
 5. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
 6. Stir in beaten eggs and Parmesan cheese until creamy. Garnish with fresh parsley and black pepper before serving.
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Cheeseburger Macaroni

Ingredients

1 pound ground beef
1 onion, diced
1 can (15 oz) diced tomatoes
1 can (8 oz) tomato sauce
1 cup beef broth
8 oz elbow macaroni, uncooked
1 cup shredded cheddar cheese
½ cup shredded mozzarella cheese
1 T Worcestershire sauce
Salt and pepper to taste

Directions

1. Brown the ground beef in a skillet, drain excess fat, and add to the crockpot.
2. Add onion, diced tomatoes, tomato sauce, beef broth, and Worcestershire sauce. Stir to combine.
3. Cover and cook on low for 4-5 hours.
4. Add uncooked macaroni and stir to combine.
5. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
6. Stir in cheddar and mozzarella cheese until melted. Season with salt and pepper before serving.

Cheeseburger Pasta

Ingredients:

1 pound ground beef
½ cup diced onion
1 tsp garlic powder
1 tsp onion powder
1 can (14 oz) diced tomatoes
2 cups beef broth
1 cup milk
8 oz elbow macaroni, uncooked
2 cups shredded cheddar cheese
½ cup sour cream
Pickle slices (for garnish)
Ketchup and mustard (for garnish, optional)

Directions

1. In a skillet, cook the ground beef with diced onion until browned. Drain excess fat.
 2. Add the cooked beef and onions to the crockpot.
 3. Stir in garlic powder, onion powder, diced tomatoes, beef broth, and milk.
 4. Add the uncooked macaroni and stir to combine.
 5. Cover and cook on low for 2-3 hours, stirring occasionally, until the pasta is tender.
 6. Stir in shredded cheddar cheese and sour cream until well combined.
 7. Serve hot, garnished with pickle slices, and drizzled with ketchup and mustard, if desired
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Cheesy Buffalo Chicken Pasta

Ingredients

- 1 ½ pounds boneless skinless chicken
- 3 cups chicken broth
- ½ cup buffalo wing sauce (divided)
- 1 T dry ranch dressing mix
- ½ tsp garlic powder
- ¼ tsp celery salt
- ¼ tsp salt
- ¼ tsp pepper
- 8 ounces cream cheese
- 1 cup shredded sharp cheddar cheese
- 1 T cornstarch + 1 T water
- 16 ounces linguine noodles

Directions

1. Place chicken, broth, ¼ cup buffalo sauce, and seasonings in slow cooker.
2. Top with cream cheese and shredded cheese.
3. Cover and cook on high for 4 hours or low for 8 hours.
4. When chicken is fully cooked, remove it from slow cooker and shred with two forks in separate bowl.
5. Add remaining ¼ cup of buffalo sauce to chicken and toss to coat. Set chicken aside.
6. Whisk together cornstarch and water and add mixture to slow cooker.
7. In slow cooker, use a whisk to stir melted cheese and softened cream cheese (added in step 2) until all ingredients are combined and smooth with no lumps.
8. Break noodles in half and place in slow cooker.
9. Top noodles with shredded chicken and cover.
10. Turn slow cooker on high for an additional 30-60 minutes until noodles are fully cooked. Stir noodles 3-4 times during cooking with tongs or a large fork.
11. If noodles are not done after 30-60 minutes, add extra broth or water, ¼ cup at a time or as needed. Serve immediately

Cheesy Chicken Ranch Pasta

Ingredients

2 boneless, skinless chicken breasts
1 packet ranch seasoning mix
1 cup chicken broth
1 cup milk
8 oz penne pasta, uncooked
1 cup shredded cheddar cheese
½ cup shredded mozzarella cheese
½ cup cooked bacon, crumbled
Fresh parsley, chopped (for garnish)

Directions

1. Place chicken breasts in the crockpot.
 2. Sprinkle ranch seasoning over the chicken, then add chicken broth and milk.
 3. Cover and cook on low for 3-4 hours until the chicken is cooked through.
 4. Remove chicken, shred it, and return to the crockpot.
 5. Add uncooked pasta and stir to combine.
 6. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
 7. Stir in cheddar and mozzarella cheese until melted. Top with crumbled bacon and garnish with fresh parsley before serving.
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Chicken Alfredo Tortellini

Ingredients

2 boneless, skinless chicken breasts
1 jar (15 oz) Alfredo sauce
½ cup chicken broth
1 cup heavy cream
8 oz cheese tortellini, uncooked
½ cup grated Parmesan cheese
Fresh parsley, chopped (for garnish)

Directions

1. Place chicken breasts, Alfredo sauce, chicken broth, and heavy cream in the crockpot. Stir to combine.
2. Cover and cook on low for 3-4 hours until the chicken is cooked through.
3. Remove chicken, shred it, and return to the crockpot.
4. Add uncooked tortellini and stir to combine.
5. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
6. Stir in Parmesan cheese and garnish with fresh parsley before serving.

Chicken Alfredo Pasta

Ingredients

- 2 boneless, skinless chicken breasts
- 1 jar (15 oz) Alfredo sauce
- 1 cup heavy cream
- 1 cup chicken broth
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp Italian seasoning
- 8 oz fettuccine or linguine pasta, broken in half
- 1 cup grated Parmesan cheese

Directions

1. Place the chicken breasts in the crockpot.
 2. In a separate bowl, mix the Alfredo sauce, heavy cream, chicken broth, garlic powder, onion powder, and Italian seasoning. Pour over the chicken.
 3. Cover and cook on low for 3-4 hours, or until the chicken is fully cooked and tender.
 4. Remove the chicken from the crockpot and shred it with two forks.
 5. Return the shredded chicken to the crockpot and add the uncooked pasta.
 6. Stir to combine and make sure the pasta is submerged in the sauce.
 7. Cover and cook on low for an additional 30-45 minutes, stirring occasionally, until the pasta is cooked to your liking.
 8. Stir in the Parmesan cheese and let it melt.
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Chicken Alfredo

Ingredients

4 boneless, skinless chicken breasts
2 cups heavy cream
1 cup chicken broth
½ cup grated parmesan cheese
2 cloves garlic, minced
1 tsp Italian seasoning
Salt and pepper, to taste
8 ounces fettuccine pasta, cooked

Directions

1. Place chicken breasts in the slow cooker.
2. In a bowl, mix heavy cream, chicken broth, Parmesan cheese, garlic, Italian seasoning, salt, and pepper. Pour over chicken.
3. Cover. Cook on low for 4-5 hours or on high for 2-3 hours, until chicken is cooked through.
4. Remove chicken from the slow cooker and shred or slice.
5. Return chicken to the slow cooker and stir in cooked fettuccine pasta. Cook on low for an additional 30 minutes.

Chicken Fajita Pasta

Ingredients

2 boneless, skinless chicken breasts
1 bell pepper, sliced
1 onion, sliced
1 can (10 oz) diced tomatoes with green chilies
1 packet fajita seasoning
1 cup chicken broth
½ cup heavy cream
8 oz penne pasta, uncooked
1 cup shredded cheddar cheese
Fresh cilantro, chopped (for garnish)

Directions

1. Place chicken breasts, bell pepper, onion, diced tomatoes, fajita seasoning, and chicken broth in the crockpot. Stir to combine.
 2. Cover and cook on low for 4-5 hours until the chicken is cooked through.
 3. Remove chicken, shred it, and return to the crockpot.
 4. Add heavy cream and uncooked penne pasta. Stir to combine.
 5. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
 6. Stir in cheddar cheese and garnish with fresh cilantro before serving.
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Chicken Florentine Pasta

Ingredients

2 boneless, skinless chicken breasts
1 T olive oil
1 onion, diced
2 cups fresh spinach
1 cup chicken broth
½ cup heavy cream
8 oz penne or rigatoni pasta, uncooked
½ cup grated Parmesan cheese
½ cup shredded mozzarella cheese
Salt and pepper to taste
Fresh parsley, chopped (for garnish)

Directions

1. Place chicken breasts, olive oil, and onion in the crockpot.
2. Add spinach, chicken broth, and heavy cream. Stir to combine.
3. Cover and cook on low for 3-4 hours until the chicken is cooked through.
4. Remove chicken, shred it, and return to the crockpot.
5. Add uncooked pasta and stir to combine.
6. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
7. Stir in Parmesan and mozzarella cheese until melted. Season with salt and pepper. Garnish with fresh parsley before serving.

Chicken Marsala Pasta

Ingredients

2 boneless, skinless chicken breasts
1 cup Marsala wine
½ cup chicken broth
1 cup sliced mushrooms
½ cup heavy cream
8 oz fettuccine pasta, uncooked
½ cup grated Parmesan cheese
Fresh parsley, chopped (for garnish)

Directions

1. Place chicken breasts, Marsala wine, chicken broth, and mushrooms in the crockpot.
 2. Cover and cook on low for 4-5 hours until the chicken is cooked through.
 3. Remove chicken, shred it, and return to the crockpot.
 4. Add heavy cream and uncooked fettuccine pasta. Stir to combine.
 5. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
 6. Stir in Parmesan cheese until melted. Garnish with fresh parsley before serving.
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Chicken Parmesan Pasta

Ingredients

2 boneless, skinless chicken breasts
2 cups marinara sauce
1 cup chicken broth
½ cup shredded mozzarella cheese
½ cup grated Parmesan cheese
8 oz rotini pasta, uncooked
½ cup Italian-style bread crumbs
Fresh basil, chopped (for garnish)

Directions

1. Place chicken breasts, marinara sauce, and chicken broth in the crockpot. Stir to combine.
2. Cover and cook on low for 3-4 hours until the chicken is cooked through.
3. Remove chicken, shred it, and return to the crockpot.
4. Add uncooked rotini pasta and stir to combine.
5. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
6. Stir in mozzarella and Parmesan cheese until melted.
7. Sprinkle bread crumbs on top and garnish with fresh basil before serving.

Chicken Parmesan with Pasta

Ingredients

- 4 boneless, skinless chicken breasts
- 1 cup Italian-style breadcrumbs
- ½ cup grated Parmesan cheese
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 large egg, beaten
- 2 cups marinara sauce
- 1 ½ cups chicken broth
- 1 cup shredded mozzarella cheese
- ½ cup shredded Parmesan cheese
- 8 oz pasta (such as penne or rigatoni)
- 2 tablespoons olive oil (optional, for browning chicken)

Directions

1. Prepare Chicken: Coat chicken in beaten egg, then in breadcrumb mixture (breadcrumbs, Parmesan, garlic powder, Italian seasoning, salt, pepper).
 2. Brown Chicken (Optional): In a skillet, brown chicken in olive oil for 2-3 minutes per side.
 3. Cook in Crockpot: Place chicken in the slow cooker, top with marinara sauce, and cook on low for 3-4 hours or high for 1.5-2 hours.
 4. Add Pasta: Add pasta and chicken broth to the crockpot. Stir gently and cook on high for 30-45 minutes, until pasta is tender.
 5. Add Cheese: Sprinkle mozzarella and Parmesan over the top, cover, and cook for 10-15 minutes until cheese is melted.
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Chicken Pesto Pasta

Ingredients

2 boneless, skinless chicken breasts
½ cup basil pesto
½ cup chicken broth
½ cup heavy cream
8 oz rotini or fusilli pasta, uncooked
½ cup grated Parmesan cheese
Cherry tomatoes, halved (optional)
Fresh basil, chopped (for garnish)

Directions

1. Place chicken breasts in the crockpot.
2. Add pesto, chicken broth, and heavy cream. Stir to combine.
3. Cover and cook on low for 3-4 hours until the chicken is cooked through.
4. Remove chicken, shred it, and return to the crockpot.
5. Add uncooked pasta and stir to combine.
6. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
7. Stir in Parmesan cheese and add cherry tomatoes, if using. Garnish with fresh basil before serving.

Chili Mac

Ingredients

1 pound ground beef
1 onion, diced
1 can (15 oz) kidney beans, drained and rinsed
1 can (15 oz) diced tomatoes
1 can (8 oz) tomato sauce
2 cups beef broth
1 T chili powder
1 tsp cumin
8 oz elbow macaroni, uncooked
1 cup shredded cheddar cheese
Fresh cilantro, chopped (for garnish)

Directions

1. Brown the ground beef in a skillet, drain excess fat, and add to the crockpot.
 2. Add onion, kidney beans, diced tomatoes, tomato sauce, beef broth, chili powder, and cumin. Stir to combine.
 3. Cover and cook on low for 4-5 hours.
 4. Add uncooked macaroni and stir to combine.
 5. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
 6. Stir in cheddar cheese and garnish with fresh cilantro before serving.
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Creamy Cajun Chicken Pasta

Ingredients:

- 2 boneless, skinless chicken breasts
- 1 tablespoon Cajun seasoning
- 1 bell pepper (red or green), sliced
- 1 onion, sliced
- 3 cloves garlic, minced
- 1 can (14 oz) diced tomatoes, undrained
- 1 cup chicken broth
- 1 cup heavy cream
- 8 oz penne pasta, uncooked
- ½ cup grated Parmesan cheese

Directions

1. Season the chicken breasts with Cajun seasoning and place them in the crockpot.
2. Add bell pepper, onion, garlic, diced tomatoes, and chicken broth.
3. Cover and cook on low for 3-4 hours until the chicken is cooked through and tender.
4. Remove the chicken from the crockpot and shred it with two forks.
5. Return the shredded chicken to the crockpot, add the heavy cream, and uncooked pasta. Stir to combine.
6. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
7. Stir in Parmesan cheese and let it melt

Creamy Mushroom Pasta

Ingredients

2 cups sliced mushrooms (button or cremini)
1 onion, diced
3 cloves garlic, minced
1 cup vegetable broth
1 cup heavy cream
8 oz fettuccine, broken in half
½ cup grated Parmesan cheese
1 tablespoon fresh thyme leaves
Salt and pepper to taste

Directions

1. Place mushrooms, onion, and garlic in the crockpot.
 2. Add vegetable broth and heavy cream. Stir to combine.
 3. Add uncooked fettuccine and stir again.
 4. Cover and cook on low for 2-3 hours, stirring occasionally, until the pasta is tender.
 5. Stir in Parmesan cheese and fresh thyme leaves. Season with salt and pepper before serving.
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Creamy Pesto Chicken Pasta

Ingredients

2 boneless, skinless chicken breasts
1 jar (6-8 oz) pesto sauce
1 cup heavy cream
½ cup chicken broth
½ cup grated Parmesan cheese
½ teaspoon garlic powder
8 oz penne or bowtie pasta, uncooked
1 cup cherry tomatoes, halved
Fresh basil, chopped (for garnish)

Directions

1. Place the chicken breasts in the crockpot.
2. In a bowl, mix pesto sauce, heavy cream, chicken broth, Parmesan cheese, and garlic powder. Pour over the chicken.
3. Cover and cook on low for 3-4 hours, or until the chicken is fully cooked and tender.
4. Remove the chicken from the crockpot and shred it with two forks.
5. Return the shredded chicken to the crockpot and add the uncooked pasta and cherry tomatoes.
6. Stir to combine and ensure the pasta is covered with the sauce.
7. Cover and cook on low for an additional 30-40 minutes, stirring occasionally, until the pasta is cooked to your liking.
8. Garnish with fresh basil before serving

Creamy Sun-Dried Tomato Chicken Pasta

Ingredients

2 boneless, skinless chicken breasts
½ cup sun-dried tomatoes in oil, drained and
chopped
½ cup chicken broth
½ cup heavy cream
½ cup grated Parmesan cheese
8 oz bowtie or penne pasta, uncooked
2 cloves garlic, minced
Salt and pepper to taste
Fresh basil, chopped (for garnish)

Directions

1. Place chicken breasts, sun-dried tomatoes, and garlic in the crockpot.
 2. Add chicken broth and heavy cream. Stir to combine.
 3. Cover and cook on low for 3-4 hours until the chicken is cooked through.
 4. Remove chicken, shred it, and return to the crockpot.
 5. Add uncooked pasta and stir to combine.
 6. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
 7. Stir in Parmesan cheese and season with salt and pepper. Garnish with fresh basil before serving.
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Creamy Tomato Basil Pasta

Ingredients

- 1 can (28 oz) crushed tomatoes
- 2 cups vegetable broth
- 1 cup heavy cream
- ½ cup grated Parmesan cheese
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp dried basil
- 8 oz penne or rigatoni pasta, uncooked
- ½ cup fresh basil, chopped (for garnish)

Directions

1. In the crockpot, combine the crushed tomatoes, vegetable broth, heavy cream, Parmesan cheese, garlic powder, onion powder, and dried basil. Stir to combine.
2. Add the uncooked pasta and stir to coat the pasta in the sauce.
3. Cover and cook on low for 2-3 hours, stirring occasionally, until the pasta is tender.
4. Once cooked, stir the pasta to ensure it is well mixed with the sauce.
5. Garnish with fresh basil before serving.

Garlic Shrimp Pasta

Ingredients

1 pound large shrimp, peeled and deveined
2 cups chicken broth
½ cup white wine
½ cup heavy cream
2 T butter
1 T minced garlic
8 oz spaghetti, uncooked
½ cup grated Parmesan cheese
¼ cup chopped fresh parsley
Red pepper flakes (optional)

Directions

1. Place shrimp, chicken broth, white wine, heavy cream, butter, and garlic in the crockpot.
 2. Cover and cook on low for 1-2 hours until the shrimp is pink and cooked through.
 3. Remove shrimp and set aside. Add uncooked spaghetti to the crockpot and stir to combine.
 4. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
 5. Stir in Parmesan cheese and return shrimp to the crockpot to warm through.
 6. Garnish with fresh parsley and red pepper flakes before serving.
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Ham and Cheese Pasta

Ingredients

2 cups diced ham
1 onion, diced
1 cup frozen peas
1 can (10.5 oz) cream of mushroom soup
1 cup chicken broth
½ cup milk
8 oz shell pasta, uncooked
1 cup shredded cheddar cheese
½ cup grated Parmesan cheese
Salt and pepper to taste

Directions

1. Place diced ham, onion, and peas in the crockpot.
2. Add cream of mushroom soup, chicken broth, and milk. Stir to combine.
3. Add uncooked shell pasta and stir again.
4. Cover and cook on low for 2-3 hours, stirring occasionally, until the pasta is tender.
5. Stir in cheddar and Parmesan cheese. Season with salt and pepper before serving.

Hamburger Stroganoff Pasta

Ingredients

1 pound ground beef cooked
1 onion, diced
2 cloves garlic, minced
1 cup beef broth
1 can (10.5 oz) cream of mushroom soup
½ cup sour cream
8 oz egg noodles, uncooked
Salt and pepper to taste
Fresh parsley, chopped (for garnish)

Directions

1. Place cooked beef, onion, and garlic in the crockpot.
 2. Add beef broth and cream of mushroom soup. Stir to combine.
 3. Cover and cook on low for 6-8 hours until beef is tender.
 4. Add uncooked egg noodles and stir to combine.
 5. Cover and cook on low for 20-30 minutes, stirring occasionally, until noodles are tender.
 6. Stir in sour cream and season with salt and pepper. Garnish with fresh parsley before serving
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Lasagna

Ingredients

1 pound ground beef or Italian sausage
1 jar (24 oz) marinara sauce
1 can (15 oz) ricotta cheese
2 cups shredded mozzarella cheese
½ cup grated Parmesan cheese
1 box (9 oz) oven-ready lasagna noodles
1 egg
2 tsp Italian seasoning
Salt and pepper to taste

Directions

1. Brown the ground beef or sausage in a skillet, drain excess fat, and set aside.
2. In a bowl, mix the ricotta cheese, egg, Parmesan cheese, Italian seasoning, salt, and pepper.
3. Grease the inside of the crockpot with cooking spray.
4. Spread a thin layer of marinara sauce on the bottom of the crockpot.
5. Layer with lasagna noodles (break them to fit), ricotta mixture, meat, and mozzarella cheese. Repeat the layers until all ingredients are used, ending with a layer of sauce and mozzarella cheese on top.
6. Cover and cook on low for 4-5 hours, or until the noodles are tender.
7. Let the lasagna sit for 10 minutes before serving to allow it to set.

Lasagna

Ingredients

- 1 lb ground beef
- ½ lb ground pork
- 1 onion, chopped
- 2 cloves garlic, minced
- 1-15 oz can tomato sauce
- 1 -14.5 oz can diced tomatoes
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 3 cups ricotta cheese
- 1/2 cup grated Parmesan cheese
- 1 egg
- 12 lasagna noodles, uncooked
- 3 cups shredded mozzarella cheese

Directions

1. In a large skillet, cook beef, sausage, onion, and garlic over medium heat until meat is no longer pink; drain.
 2. Stir in tomato sauce, tomatoes, basil, oregano, salt, and pepper.
 3. In a bowl, combine ricotta, Parmesan, and egg.
 4. Spoon 1/3 of the meat sauce into a slow cooker; top with 4 noodles, broken to fit.
 5. Spread with half of the ricotta mixture and 1 cup mozzarella cheese.
 6. Repeat layers; top with remaining meat sauce and mozzarella.
 7. Cover. Cook on low for 4-5 hours or until noodles are tender.
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Lemon Garlic Chicken Pasta

Ingredients

2 boneless, skinless chicken breasts
2 tablespoons olive oil
1 lemon, juiced and zested
3 cloves garlic, minced
1 tsp Italian seasoning
½ cup chicken broth
½ cup heavy cream
8 oz spaghetti, broken in half
½ cup grated Parmesan cheese
Fresh parsley, chopped (for garnish)

Directions

1. Place chicken breasts in the crockpot.
2. Add olive oil, lemon juice, lemon zest, garlic, Italian seasoning, and chicken broth.
3. Cover and cook on low for 3-4 hours until chicken is cooked through.
4. Remove chicken, shred it, and return to the crockpot.
5. Add heavy cream and uncooked spaghetti. Stir to combine.
6. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
7. Stir in Parmesan cheese and serve.

Mac and Cheese

Ingredients

2 cups elbow macaroni, uncooked
1 can (12 oz) evaporated milk
1 ½ cups milk
¼ cup butter, melted
3 cups shredded cheddar cheese
½ cup grated Parmesan cheese
1 tsp mustard powder
Salt and pepper to taste
Paprika (optional)

Directions

1. Place uncooked macaroni in the crockpot.
 2. Add evaporated milk, milk, butter, cheddar cheese, Parmesan cheese, mustard powder, salt, and pepper. Stir to combine.
 3. Cover and cook on low for 2-3 hours, stirring occasionally, until the pasta is tender and cheese is melted.
 4. Garnish with paprika before serving, if desired.
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Macaroni and Cheese

Ingredients

16 oz elbow macaroni, uncooked
4 cups shredded sharp cheddar cheese
2 cups shredded mozzarella cheese
2 cups milk
1 can (12 oz) evaporated milk
½ cup unsalted butter, melted
2 large eggs, lightly beaten
½ tsp salt
¼ tsp black pepper
¼ tsp paprika

Directions

1. Grease the inside of the crockpot with cooking spray.
2. Add the uncooked macaroni, cheddar cheese, mozzarella cheese, milk, evaporated milk, melted butter, eggs, salt, and pepper to the crockpot. Stir to combine.
3. Cover and cook on low for 2-3 hours, stirring occasionally.
4. Once the pasta is tender and the cheese sauce is creamy, stir well.
5. Sprinkle with paprika before serving.

Meatball Marinara Pasta

Ingredients

1 pound frozen meatballs
2 cups marinara sauce
1 cup beef broth
8 oz penne pasta, uncooked
½ cup shredded mozzarella cheese
½ cup grated Parmesan cheese
Fresh basil, chopped (for garnish)

Directions

1. Place frozen meatballs, marinara sauce, and beef broth in the crockpot. Stir to combine.
 2. Cover and cook on low for 3-4 hours until the meatballs are heated through.
 3. Add uncooked penne pasta and stir to combine.
 4. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
 5. Stir in mozzarella and Parmesan cheese until melted. Garnish with fresh basil before serving.
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Mexican Chicken Pasta

Ingredients

2 boneless, skinless chicken breasts
1 packet taco seasoning
1 can (15 oz) black beans, drained and rinsed
1 can (15 oz) corn, drained
1 can (10 oz) diced tomatoes with green chilies
1 cup chicken broth
8 oz rotini or penne pasta, uncooked
1 cup shredded cheddar cheese
Fresh cilantro, chopped (for garnish)

Directions

1. Place chicken breasts in the crockpot.
2. Add taco seasoning, black beans, corn, diced tomatoes, and chicken broth. Stir to combine.
3. Cover and cook on low for 3-4 hours until chicken is cooked through.
4. Remove chicken, shred it, and return to the crockpot.
5. Add uncooked pasta and stir to combine.
6. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
7. Stir in cheddar cheese and garnish with fresh cilantro before serving.

Mushroom Stroganoff Pasta

Ingredients

2 cups sliced mushrooms
1 onion, diced
2 cloves garlic, minced
1 cup vegetable broth
½ cup sour cream
½ cup heavy cream
8 oz egg noodles, uncooked
½ cup grated Parmesan cheese
Fresh parsley, chopped (for garnish)
Salt and pepper to taste

Directions

1. Place mushrooms, onion, garlic, and vegetable broth in the crockpot. Stir to combine.
 2. Cover and cook on low for 4-5 hours.
 3. Add sour cream, heavy cream, and uncooked egg noodles. Stir to combine.
 4. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
 5. Stir in Parmesan cheese and season with salt and pepper. Garnish with fresh parsley before serving.
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Pesto Chicken Pasta

Directions

2 boneless, skinless chicken breasts

½ cup basil pesto

1 cup chicken broth

½ cup heavy cream

8 oz penne pasta, uncooked

½ cup grated Parmesan cheese

Cherry tomatoes, halved (optional)

Fresh basil, chopped (for garnish)

Directions

1. Place chicken breasts, pesto, chicken broth, and heavy cream in the crockpot. Stir to combine.
2. Cover and cook on low for 3-4 hours until the chicken is cooked through.
3. Remove chicken, shred it, and return to the crockpot.
4. Add uncooked penne pasta and stir to combine.
5. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
6. Stir in Parmesan cheese and add cherry tomatoes, if using. Garnish with fresh basil before serving.

Pizza Casserole

Ingredients

1 lb ground beef
1 cup sliced pepperoni
1-15 oz can pizza sauce
1-14.5 oz can diced tomatoes
1 cup sliced black olives (optional)
1 cup chopped green bell pepper
1 cup chopped onion
2 cups uncooked penne pasta
2 cups shredded mozzarella cheese
1 tsp dried oregano
1 tsp dried basil
½ tsp garlic powder
Salt and pepper, to taste

Directions

1. Brown the ground beef in a skillet over medium heat; drain excess fat. Place in the slow cooker.
 2. Add pepperoni, pizza sauce, diced tomatoes, black olives, green bell pepper, onion, uncooked penne pasta, oregano, basil, garlic powder, salt, and pepper. Stir to combine.
 3. Cover. Cook on low for 6-7 hours or high for 3-4 hours.
 4. Stir in shredded mozzarella cheese and cook on high for an additional 30 minutes, until cheese is melted.
 5. Serve hot.
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Ravioli Lasagna

Ingredients

25 oz bag frozen ravioli
1 lb ground beef, cooked
3-15 oz cans crushed tomatoes
1 T Italian seasoning
1 T garlic salt
4 cups mozzarella cheese
¼ cup parmesan cheese

Directions

1. Cook hamburger and add tomatoes and seasonings.
2. Cover the bottom of a slow cooker with some of the sauce.
3. Then place a layer of ravioli across the bottom.
4. Then layer some mozzarella cheese.
5. Continue layering sauce and ravioli until it is gone. End with meat sauce on top.
6. Cover with remaining mozzarella cheese and parmesan cheese.
7. Cover. Cook on low for 4 hours.
8. Let sit for about 15 minutes before you serve.

Sausage and Peppers Pasta

Ingredients

- 1 pound Italian sausage, sliced
- 1 bell pepper, sliced
- 1 onion, sliced
- 2 cups marinara sauce
- 1 cup chicken broth
- 8 oz rigatoni pasta, uncooked
- ½ cup shredded mozzarella cheese
- ½ cup grated Parmesan cheese
- Fresh basil, chopped (for garnish)

Directions

1. Place sliced sausage, bell pepper, and onion in the crockpot.
 2. Add marinara sauce and chicken broth. Stir to combine.
 3. Cover and cook on low for 4-5 hours.
 4. Add uncooked rigatoni pasta and stir to combine.
 5. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
 6. Stir in mozzarella and Parmesan cheese until melted. Garnish with fresh basil before serving.
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Spaghetti and Meatballs

Ingredients

- 1 pound ground beef or Italian sausage
- ½ cup breadcrumbs
- ¼ cup grated Parmesan cheese
- 1 large egg
- ¼ cup chopped fresh parsley
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt and pepper to taste
- 1 jar (24 oz) marinara sauce
- 3 cups beef broth or water
- 12 oz spaghetti, broken in half
- ½ cup shredded mozzarella cheese (optional)

Directions

1. In a bowl, mix ground beef or sausage, breadcrumbs, Parmesan cheese, egg, parsley, garlic powder, onion powder, salt, and pepper until well combined. Form into small meatballs.
2. Place the meatballs in the bottom of the crockpot.
3. Pour marinara sauce and beef broth (or water) over the meatballs.
4. Add the broken spaghetti to the crockpot, stirring gently to submerge the pasta in the sauce.
5. Cover and cook on low for 4-5 hours or until the meatballs are cooked through and the spaghetti is tender.
6. Stir the pasta to combine with the sauce and meatballs. Top with shredded mozzarella cheese, if desired, and let it melt.

Spinach Artichoke Pasta

Ingredients

2 cups fresh spinach, chopped
1 can (14 oz) artichoke hearts, drained and chopped
1 can (10.5 oz) cream of mushroom soup
½ cup sour cream
½ cup milk
8 oz penne pasta, uncooked
1 cup shredded mozzarella cheese
½ cup grated Parmesan cheese
1 tsp garlic powder
Salt and pepper to taste

Directions

1. Place spinach, artichoke hearts, cream of mushroom soup, sour cream, and milk in the crockpot. Stir to combine.
 2. Add uncooked penne pasta and stir again.
 3. Cover and cook on low for 2-3 hours, stirring occasionally, until the pasta is tender.
 4. Stir in mozzarella and Parmesan cheese until melted. Season with garlic powder, salt, and pepper before serving.
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Spinach and Artichoke Pasta

Ingredients

8 oz baby spinach
1 can (14 oz) artichoke hearts, drained and chopped
1 jar (15 oz) Alfredo sauce
1 cup chicken or vegetable broth
1 cup shredded mozzarella cheese
8 oz penne or rigatoni pasta, uncooked
½ cup grated Parmesan cheese
Salt and pepper to taste
Crushed red pepper flakes (optional)

Directions

1. Place the spinach and artichoke hearts in the bottom of the crockpot.
2. Add the Alfredo sauce, chicken or vegetable broth, mozzarella cheese, and Parmesan cheese. Stir to combine.
3. Add the uncooked pasta and stir again, ensuring the pasta is coated with the sauce.
4. Cover and cook on low for 2-3 hours, stirring occasionally, until the pasta is tender and the cheese is melted.
5. Season with salt, pepper, and crushed red pepper flakes, if desired.

Sausage and Spinach Tortellini

Ingredients:

- 1 pound Italian sausage, sliced
- 1 jar (24 oz) marinara sauce
- 1 cup chicken broth
- 1 package (9 oz) refrigerated cheese tortellini
- 2 cups fresh spinach
- ½ cup heavy cream
- 1 cup shredded mozzarella cheese

Directions

1. Place sliced sausage in the crockpot.
 2. Add marinara sauce and chicken broth. Stir to combine.
 3. Cover and cook on low for 2 hours.
 4. Add tortellini and spinach, stir to combine.
 5. Cover and cook on low for 30 minutes, or until tortellini is tender.
 6. Stir in heavy cream and top with mozzarella cheese. Let it melt before serving.
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Seafood Pasta

Ingredients

1 pound mixed seafood (shrimp, scallops, and crab)

1 ½ cup chicken broth

½ cup heavy cream

1 T butter

8 oz linguine, uncooked

½ cup grated Parmesan cheese

Fresh parsley, chopped (for garnish)

Salt and pepper to taste

Directions

1. Place mixed seafood, chicken broth, white wine, heavy cream, and butter in the crockpot. Stir to combine.
2. Cover and cook on low for 1-2 hours until the seafood is cooked through.
3. Remove seafood and set aside. Add uncooked linguine to the crockpot and stir to combine.
4. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
5. Stir in Parmesan cheese and return seafood to the crockpot to warm through. Season with salt and pepper. Garnish with fresh parsley before serving.

Simple Chicken Spaghetti

Ingredients

- 8 T butter
- 3 tsp jarred minced garlic
- 1 tsp dried rubbed sage
- ¼ tsp salt
- 1 lb boneless skinless chicken thighs or breast
- 1-15 oz can diced tomatoes with green chilies
- 2 ½ cups chicken broth
- 1 cup heavy cream
- 12 oz spaghetti noodles
- ½ cup shredded parmesan cheese

Directions

1. Heat skillet to medium-high heat
 2. Place butter in skillet and melt.
 3. Add garlic, sage, and salt to butter; continue whisking until the bubbles dissipate and the butter starts to develop brown specks and takes on a nutty aroma.
 4. Remove skillet from heat and continue to whisk for 1-2 more minutes while it cools.
 5. Add butter to slow cooker along with chicken breasts, broth, and can of diced tomatoes and chilies.
 6. Cover. Cook on low for 6-8 hours or high for 3-4 hours until chicken is fully cooked.
 7. Remove chicken from the slow cooker and shred with two forks.
 8. Add heavy cream, spaghetti noodles, and parmesan cheese to slow cooker and press the noodles into the liquid until fully covered and they start to soften.
 9. Return chicken to the slow cooker and give everything a stir to combine.
 10. Turn slow cooker to high and continue to cook for 30-40 minutes (stirring 2-3 times throughout) until pasta is cooked.
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Stuffed Pepper Pasta

Ingredients

1 pound ground beef
2 bell peppers, diced
1 onion, diced
2 cups marinara sauce
1 cup beef broth
8 oz shell pasta, uncooked
1 cup shredded mozzarella cheese
½ cup grated Parmesan cheese
Salt and pepper to taste
Fresh parsley, chopped (for garnish)

Directions

1. Brown ground beef in a skillet, drain excess fat, and add to the crockpot.
2. Add bell peppers, onion, marinara sauce, and beef broth. Stir to combine.
3. Cover and cook on low for 4-5 hours.
4. Add uncooked shell pasta and stir to combine.
5. Cover and cook on low for 30-40 minutes, stirring occasionally, until the pasta is tender.
6. Stir in mozzarella and Parmesan cheese. Season with salt and pepper. Garnish with fresh parsley before serving.

Stuffed Shells

Ingredients:

1 box (12 oz) jumbo pasta shells
1 container (15 oz) ricotta cheese
1 cup shredded mozzarella cheese
½ cup grated Parmesan cheese
1 egg
1 teaspoon Italian seasoning
1 jar (24 oz) marinara sauce
Fresh basil, chopped (for garnish)

Directions

1. Cook pasta shells according to package instructions until al dente. Drain and set aside.
 2. In a mixing bowl, combine ricotta cheese, mozzarella cheese, Parmesan cheese, egg, and Italian seasoning.
 3. Fill each pasta shell with the cheese mixture.
 4. Spread a thin layer of marinara sauce on the bottom of the crockpot.
 5. Place stuffed shells in the crockpot in a single layer, then cover with more marinara sauce. Repeat until all shells are used.
 6. Cover and cook on low for 2-3 hours until heated through.
 7. Garnish with fresh basil before serving.
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Taco Bake

Ingredients

1 lb ground beef, cooked with ½ cup chopped onion

1 pkt taco seasoning mix

2 ½ cups uncooked elbow macaroni pasta

1-14.5 oz can diced tomatoes

1 ½ cups water

8 oz shredded cheddar cheese

Directions:

1. Add all ingredients to the slow cooker except the cheddar cheese. Stir to combine.
2. Cover and cook on low for 4-5 hours until the pasta is cooked.
3. Add cheddar cheese and stir to combine. Turn on warm and allow to melt about 10 minutes.

Taco Pasta

Ingredients

- 1 pound ground beef or ground turkey
- 1 packet taco seasoning
- 1 can (15 oz) black beans, drained and rinsed
- 1 can (15 oz) corn, drained
- 1 can (10 oz) diced tomatoes with green chilies
- 2 cups chicken or beef broth
- 8 oz rotini or fusilli pasta, uncooked
- 1 cup shredded cheddar cheese

Directions

1. Brown the ground beef or turkey in a skillet, drain excess fat, and set aside.
 2. Add the browned meat, taco seasoning, black beans, corn, diced tomatoes, and chicken or beef broth to the crockpot. Stir to combine.
 3. Add the uncooked pasta to the crockpot and stir again.
 4. Cover and cook on low for 2-3 hours, stirring occasionally, until the pasta is tender.
 5. Stir in the shredded cheddar cheese and let it melt.
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Tuna Noodle Casserole

Ingredients

2 cans (5 oz each) tuna, drained
1 can (10.5 oz) cream of mushroom soup
1 cup milk
1 cup frozen peas
1 cup shredded cheddar cheese
8 oz egg noodles, uncooked
½ cup bread crumbs
2 T butter, melted

Directions

1. Place tuna, cream of mushroom soup, milk, frozen peas, and cheddar cheese in the crockpot. Stir to combine.
2. Add uncooked egg noodles and stir again.
3. Cover and cook on low for 2-3 hours, stirring occasionally, until the pasta is tender.
4. In a small bowl, mix bread crumbs and melted butter. Sprinkle over the top of the casserole.
5. Cover and cook for an additional 10-15 minutes, until the bread crumbs are golden.

Turkey Tetrazzini

Ingredients

2 cups cooked turkey, shredded
1 can (10.5 oz) cream of chicken soup
½ cup chicken broth
½ cup milk
1 cup frozen peas
8 oz egg noodles, uncooked
1 cup shredded cheddar cheese
½ cup grated Parmesan cheese
Fresh parsley, chopped (for garnish)

Directions

1. Place shredded turkey, cream of chicken soup, chicken broth, milk, and peas in the crockpot. Stir to combine.
 2. Add uncooked egg noodles and stir again.
 3. Cover and cook on low for 2-3 hours, stirring occasionally, until the pasta is tender.
 4. Stir in cheddar and Parmesan cheese until melted. Garnish with fresh parsley before serving
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Vegetable Lasagna

Ingredients

1 zucchini, thinly sliced
1 yellow squash, thinly sliced
1 bell pepper, diced
1 onion, diced
2 cups spinach leaves
1 jar (24 oz) marinara sauce
1 cup ricotta cheese
1 egg
1 cup shredded mozzarella cheese
½ cup grated Parmesan cheese
8 oz lasagna noodles, broken into pieces
Fresh basil, chopped (for garnish)

Directions

1. In a bowl, mix ricotta cheese, egg, and half of the mozzarella cheese.
2. Spread a thin layer of marinara sauce on the bottom of the crockpot.
3. Layer zucchini, squash, bell pepper, onion, spinach, ricotta mixture, broken lasagna noodles, and marinara sauce. Repeat until all ingredients are used.
4. Cover and cook on low for 3-4 hours, or until the vegetables and noodles are tender.
5. Top with remaining mozzarella and Parmesan cheese. Cover and cook for an additional 10-15 minutes, until cheese is melted.

White Chicken Lasagna

Ingredients

2 boneless, skinless chicken breasts
1 jar (15 oz) Alfredo sauce
1 cup chicken broth
½ cup ricotta cheese
8 oz lasagna noodles, broken into pieces
1 cup shredded mozzarella cheese
½ cup grated Parmesan cheese
Fresh parsley, chopped (for garnish)

Directions

1. Place chicken breasts in the crockpot.
 2. Add Alfredo sauce, chicken broth, and ricotta cheese. Stir to combine.
 3. Add broken lasagna noodles and stir again.
 4. Cover and cook on low for 3-4 hours until chicken is cooked through and pasta is tender.
 5. Remove chicken, shred it, and return to the crockpot.
 6. Stir in mozzarella and Parmesan cheese. Let it melt before serving.
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Rice Ideas

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Beef and Rice Casserole

Ingredients

- 1 lb ground beef
- 1 cup long-grain rice, uncooked
- 2 cups beef broth
- 1-14.5 oz can diced tomatoes, undrained
- 1 medium onion, diced
- 1 green bell pepper, diced
- 3 cloves garlic, minced
- 1-8 oz can tomato sauce
- 1 T Worcestershire sauce
- 1 tsp salt
- ½ tsp black pepper
- 1 cup shredded cheddar cheese

Directions

1. In a skillet, cook the ground beef over medium heat until browned.
 2. Transfer the cooked beef to the crockpot.
 3. Add the uncooked rice, beef broth, diced tomatoes (with juice), onion, bell pepper, garlic, tomato sauce, Worcestershire sauce, salt, and pepper. Stir to combine.
 4. Cover and cook on low for 4-5 hours, or until the rice is tender.
 5. In the last 30 minutes of cooking, stir in the shredded cheddar cheese.
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Beef Stroganoff with Rice

Ingredients

- 1 lb beef stew meat
- 1 cup long-grain rice, uncooked
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 -10.5 oz can cream of mushroom soup
- 1 cup beef broth
- 1 T Worcestershire sauce
- 1 tsp paprika
- ½ tsp salt
- ½ tsp black pepper
- ½ cup sour cream

Directions

1. Place the beef stew meat in the crockpot.
2. Add the uncooked rice, onion, garlic, cream of mushroom soup, beef broth, Worcestershire sauce, paprika, salt, and black pepper. Stir to combine.
3. Cover. Cook on low for 6-7 hours, or until the beef is tender and the rice is cooked through.
4. Stir in the sour cream until well combined. Cook for an additional 10 minutes on low to heat through.

Cajun Chicken and Rice

Ingredients:

- 2-3 boneless, skinless chicken breasts
- 1 cup long-grain rice, uncooked
- 1-14.5 oz diced tomatoes with green chilies, undrained
- 1 medium onion, diced
- 1 green bell pepper, diced
- 1 cup chicken broth
- 1 T Cajun seasoning
- ½ tsp paprika
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp salt
- ½ tsp black pepper
- ½ cup shredded cheddar cheese

Directions

1. Place chicken breasts in the bottom of the crockpot.
 2. Add the uncooked rice, diced tomatoes (with juice), onion, bell pepper, and chicken broth.
 3. Sprinkle with Cajun seasoning, paprika, garlic powder, onion powder, salt, and black pepper. Stir to combine.
 4. Cover. Cook on low for 5-6 hours, or until the chicken is fully cooked and the rice is tender.
 5. Shred the chicken with two forks and stir in the shredded cheese.
 6. Cook for an additional 10 minutes on low until the cheese is melted.
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Cheesy Broccoli and Rice

Ingredients

- 1 cup long-grain rice, uncooked
- 2 cups broccoli florets (fresh or frozen)
- 1 can (10.5 oz) cream of mushroom soup
- 2 cups chicken broth
- 1 medium onion, diced
- 1 cup shredded cheddar cheese
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp salt
- ¼ tsp black pepper

Directions

1. In the crockpot, combine the uncooked rice, broccoli, cream of mushroom soup, chicken broth, and diced onion.
2. Add garlic powder, onion powder, salt, and black pepper. Stir well to combine.
3. Cover. Cook on low for 4-5 hours, or until the rice is tender and the broccoli is cooked through.
4. Stir in the shredded cheddar cheese and let it melt, about 10 minutes.

Cheesy Chicken and Rice Casserole

Ingredients

- 1 ½ lbs boneless, skinless chicken breasts, cubed
- 1 cup uncooked long-grain white rice
- 1-10.5 oz can cream of chicken soup
- 1 cup chicken broth
- 1 cup shredded cheddar cheese
- 1 cup frozen broccoli or peas
- ½ tsp garlic powder
- ½ tsp onion powder
- Salt and pepper, to taste

Directions

1. Place chicken cubes in the slow cooker.
 2. Add uncooked rice, cream of chicken soup, chicken broth, garlic powder, onion powder, salt, and pepper. Stir to combine.
 3. Cover. Cook on low for 6-7 hours or high for 3-4 hours.
 4. Stir in shredded cheddar cheese and frozen vegetables. Cook on high for an additional 30 minutes, until cheese is melted and casserole is hot.
 5. Serve hot.
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Chicken Enchilada Rice

Ingredients

2-3 boneless, skinless chicken breasts
1 cup long-grain rice, uncooked
1-10 oz can red enchilada sauce
1-15 oz can black beans, drained and rinsed
1 -14.5 oz diced tomatoes, undrained
1 cup corn kernels (fresh, frozen, or canned)
1 medium onion, diced
2 cloves garlic, minced
1 cup chicken broth
1 tsp chili powder
1 tsp cumin
½ tsp paprika
½ tsp salt and pepper
1 cup shredded Mexican blend cheese
Sour cream and avocado slices (optional, for serving)

Directions

1. Place chicken breasts in the bottom of the crockpot.
2. Add the uncooked rice, enchilada sauce, black beans, diced tomatoes (with juice), corn, onion, garlic, chicken broth, chili powder, cumin, smoked paprika, salt, and black pepper. Stir to combine.
3. Cover. Cook on low for 6-7 hours, or until the chicken is fully cooked and the rice is tender.
4. Remove the chicken, shred it with two forks, and return it to the crockpot.
5. Stir in the shredded cheese and cover for an additional 10 minutes, or until the cheese is melted.
6. Serve warm, top with sour cream and avocado slices if desired.

Chicken and Rice

Ingredients

- 2-3 boneless, skinless chicken breasts
- 1 cup long-grain rice, uncooked
- 2 cups chicken broth
- 1 medium onion, diced
- 3 cloves garlic, minced
- 2 medium carrots, diced
- 1 cup frozen peas
- 1-10.5 oz can cream of chicken soup
- 1 tsp salt
- ½ tsp black pepper
- ½ tsp paprika

Directions

1. Place the chicken breasts in the bottom of the crockpot.
 2. Add the uncooked rice, diced onion, minced garlic, carrots, and peas around the chicken.
 3. Pour the chicken broth over the ingredients and sprinkle with salt, pepper, and paprika.
 4. Cover. Cook on low for 6-7 hours, or until the chicken is fully cooked and the rice is tender.
 5. Remove the chicken and shred it with two forks. Return the shredded chicken to the crockpot.
 6. Stir in the cream of chicken soup until well combined.
 7. Cook for an additional 15-20 minutes on low to heat the soup through.
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Curry Chicken and Rice

Ingredients

2-3 boneless, skinless chicken breasts

1 cup basmati rice, uncooked

1-13.5 oz can coconut milk

1 cup chicken broth

1 medium onion, diced

2 cloves garlic, minced

1 T curry powder

1 tsp turmeric

½ tsp ground ginger

½ tsp salt

½ tsp black pepper

1 cup frozen peas

½ cup shredded carrots

Directions

1. Place chicken breasts in the bottom of the crockpot.
2. Add the uncooked rice, coconut milk, chicken broth, onion, garlic, curry powder, turmeric, ginger, salt, and black pepper. Stir to combine.
3. Cover. Cook on low for 5-6 hours, or until the chicken is fully cooked and the rice is tender.
4. Remove the chicken, shred it with two forks, and return it to the crockpot.
5. Stir in the frozen peas and shredded carrots. Cover and cook for an additional 15-20 minutes, or until the peas are heated through.

Greek Lemon Chicken and Rice

Ingredients

- 2-3 boneless, skinless chicken thighs or breasts
- 1 cup long-grain rice, uncooked
- 2 cups chicken broth
- ¼ cup lemon juice
- 1 T olive oil
- 1 tsp dried oregano
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp salt
- ½ tsp black pepper
- ¼ cup feta cheese, crumbled (optional)
- Fresh lemon slices (optional)

Directions

1. Place chicken thighs or breasts in the crockpot.
 2. Add the uncooked rice, chicken broth, lemon juice, olive oil, oregano, garlic powder, onion powder, salt, and black pepper. Stir to combine.
 3. Cover. Cook on low for 4-5 hours, or until the chicken is fully cooked and the rice is tender.
 4. Remove the chicken and shred or slice as desired. Return to the crockpot and stir to combine.
 5. Serve warm, garnished with feta cheese and lemon slices.
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Hawaiian Chicken and Rice

Ingredients

- 2-3 boneless, skinless chicken breasts
- 1 cup jasmine rice, uncooked
- 1-20 oz can pineapple chunks, drained (reserve juice)
- ½ cup pineapple juice (from the can)
- ¼ cup soy sauce
- ¼ cup brown sugar
- 2 cloves garlic, minced
- ½ tsp ginger, minced
- ½ tsp red pepper flakes (optional)
- 1 red bell pepper, diced
- 1 green bell pepper, diced
- 1 medium onion, diced
- 2 T green onions, chopped (for garnish)

Directions

1. Place chicken breasts in the bottom of the crockpot.
2. In a bowl, whisk together pineapple juice, soy sauce, brown sugar, garlic, ginger, and red pepper flakes (if using). Pour over the chicken.
3. Add the uncooked rice, pineapple chunks, bell peppers, and onion to the crockpot.
4. Cover. Cook on low for 4-5 hours, or until the chicken is fully cooked and the rice is tender.
5. Remove the chicken, shred with two forks, and return to the crockpot. Stir to combine.
6. Serve warm, garnished with green onions.

Jambalaya

Ingredients

1 lb boneless, skinless chicken thighs, cut into 1-inch pieces or boneless skinless chicken breast
½ lb smoked sausage, sliced
1 onion, chopped
1 bell pepper, chopped
2 stalks celery, chopped
3 cloves garlic, minced
1-14.5 oz can diced tomatoes
1 cup chicken broth
2 tsp Cajun seasoning
½ tsp dried thyme
½ tsp oregano
¼ tsp cayenne pepper
1 cup uncooked long-grain white rice
½ lb shrimp, peeled and deveined--optional

Directions

1. Place chicken, sausage, onion, bell pepper, celery, garlic, diced tomatoes, chicken broth, Cajun seasoning, thyme, oregano, and cayenne pepper in the slow cooker. Stir to combine.
 2. Cover. Cook on low for 4-5 hours or high for 2-3 hours.
 3. Stir in rice and shrimp. Cover and cook on high for an additional 30 minutes, or until rice is tender and shrimp are pink.
 4. Serve hot with a sprinkle of parsley or green onions if desired.
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Mexican Chicken and Rice

Ingredients

2-3 boneless, skinless chicken breasts
1 cup long-grain rice, uncooked
1 -15 oz can black beans, drained and rinsed
1-14.5 oz can diced tomatoes with green chilies, undrained
1 cup corn kernels (fresh, frozen, or canned)
1 medium onion, diced
1 bell pepper, diced
2 cloves garlic, minced
1 cup chicken broth
1 tsp chili powder
1 tsp cumin
½ tsp paprika
½ tsp salt
¼ tsp black pepper
1 cup shredded cheddar or Mexican blend cheese

Directions

1. Place the chicken breasts in the bottom of the crockpot.
2. Add the uncooked rice, black beans, diced tomatoes (with juice), corn, onion, bell pepper, and garlic around the chicken.
3. Pour the chicken broth over the ingredients and sprinkle with chili powder, cumin, paprika, salt, and black pepper.
4. Cover. Cook on low for 6-7 hours, or until the chicken is fully cooked and the rice is tender.
5. Shred the chicken with two forks and stir to combine.
6. Sprinkle with shredded cheese, cover, and cook for an additional 10 minutes, or until the cheese is melted.

Sausage and Rice

Ingredients

- 1 lb smoked sausage or kielbasa, sliced
- 1 cup long-grain rice, uncooked
- 1-14.5 oz can diced tomatoes, undrained
- 1 medium onion, diced
- 1 green bell pepper, diced
- 2 cloves garlic, minced
- 2 cups chicken broth
- 1 tsp Italian seasoning
- ½ tsp paprika
- ½ tsp salt
- ½ tsp black pepper
- 1 cup shredded cheddar cheese

Directions

1. In the crockpot, combine the sausage, uncooked rice, diced tomatoes (with juice), onion, bell pepper, and garlic.
 2. Pour in the chicken broth and add the Italian seasoning, paprika, salt, and black pepper. Stir well to combine.
 3. Cover and cook on low for 4-5 hours, or until the rice is tender.
 4. Stir in the shredded cheddar cheese and let it melt, about 10 minutes.
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Spanish Rice

Ingredients

- 1 cup long-grain rice, uncooked
- 1-14.5 oz can diced tomatoes, undrained
- 1-8oz can tomato sauce
- 1 medium green bell pepper, diced
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 cup chicken broth
- 1 tsp chili powder
- ½ tsp cumin
- ½ tsp paprika
- ½ tsp salt
- ½ tsp black pepper
- 1 cup frozen corn

Directions

1. In the crockpot, combine the uncooked rice, diced tomatoes (with juice), tomato sauce, bell pepper, onion, garlic, and chicken broth.
2. Add the chili powder, cumin, paprika, salt, and black pepper. Stir well to combine.
3. Cover and cook on low for 4-5 hours, or until the rice is tender and the liquid is absorbed.
4. If using frozen corn, stir it in during the last 30 minutes of cooking.

Stuffed Peppers

Ingredients

- 4 bell peppers, tops cut off and seeds removed
- 1 lb ground beef
- ½ cup uncooked long-grain white rice
- 1-15 oz can diced tomatoes, drained
- ½ cup shredded mozzarella cheese
- ¼ cup grated Parmesan cheese
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 1 tsp dried oregano
- ½ tsp salt
- ½ tsp black pepper
- 1 cup marinara sauce

Directions

1. In a large bowl, combine ground beef, rice, diced tomatoes, mozzarella cheese, parmesan cheese, onion, garlic, oregano, salt, and pepper.
 2. Stuff each bell pepper with the beef mixture and place in the slow cooker.
 3. Pour marinara sauce over the peppers.
 4. Cover. Cook on low for 6-7 hours or high for 3-4 hours, until the peppers are tender and the filling is cooked through.
 5. Serve hot with additional marinara sauce if desired.
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Teriyaki Chicken and Rice

Ingredients

- 2-3 boneless, skinless chicken breasts
- 1 cup jasmine or basmati rice, uncooked
- ½ cup soy sauce
- 1/3 cup honey
- ¼ cup rice vinegar
- ¼ cup water
- 1 T sesame oil
- 3 cloves garlic, minced
- 1 tsp fresh ginger, minced
- 1 cup broccoli florets
- 1 red bell pepper, sliced
- ½ cup shredded carrots
- 1 T cornstarch mixed with 2 T water (for thickening)
- ¼ cup green onions, sliced (for garnish)

Directions

1. Place chicken breasts in the bottom of the crockpot.
2. In a bowl, whisk together soy sauce, honey, rice vinegar, water, sesame oil, garlic, and ginger. Pour over the chicken.
3. Add the uncooked rice, broccoli, bell pepper, and carrots to the crockpot.
4. Cover. Cook on low for 4-5 hours, or until the chicken is fully cooked and the rice is tender.
5. Remove the chicken and shred with two forks. Return the chicken to the crockpot.
6. Stir in the cornstarch mixture to thicken the sauce. Cook on high for 15 minutes until the sauce thickens.
7. Serve warm, garnished with green onions.

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Apple Cinnamon Pork Chops

Ingredients

4 boneless pork chops

1 can (21 oz) apple pie filling

1 T cinnamon

¼ cup brown sugar

¼ cup apple cider or apple juice

Directions

1. Place the pork chops in the slow cooker.
2. In a bowl, mix together apple pie filling, cinnamon, brown sugar, and apple cider.
3. Pour the mixture over the pork chops.
4. Cover and cook on low for 5-6 hours or on high for 3-4 hours until the pork chops are tender.
5. Serve with mashed potatoes or a side salad.

Apricot Chicken

Ingredients

- 4 boneless, skinless chicken breasts
- 1 cup apricot preserves
- 1 packet (1 oz) dry onion soup mix
- ½ cup Russian or Catalina salad dressing
- ¼ cup chicken broth

Directions

1. Place the chicken breasts in the slow cooker.
 2. In a small bowl, mix together the apricot preserves, onion soup mix, salad dressing, and chicken broth.
 3. Pour the mixture over the chicken.
 4. Cover and cook on low for 4-5 hours or on high for 2-3 hours until the chicken is tender.
 5. Serve with rice and steamed vegetables.
-

Apricot Chicken

Ingredients

4 boneless, skinless chicken thighs
1 cup apricot preserves
¼ cup soy sauce
1 T Dijon mustard
2 cloves garlic, minced

Directions

1. Place the chicken thighs in the slow cooker.
2. In a bowl, mix apricot preserves, soy sauce, Dijon mustard, and garlic.
3. Pour the mixture over the chicken.
4. Cover and cook on low for 5-6 hours or on high for 3-4 hours until the chicken is tender.
5. Serve with rice or noodles.

Balsamic Chicken

Ingredients

4 boneless, skinless chicken breasts

¼ cup balsamic vinegar

¼ cup honey

2 T Dijon mustard

1 tsp dried rosemary

Directions

1. Place the chicken breasts in the slow cooker.
 2. In a bowl, mix balsamic vinegar, honey, Dijon mustard, and dried rosemary.
 3. Pour the mixture over the chicken.
 4. Cover and cook on low for 5-6 hours or on high for 3-4 hours until the chicken is tender.
 5. Serve with a side of vegetables or over rice.
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Balsamic Glazed Pork

Ingredients

2 lbs pork loin
¼ cup balsamic vinegar
¼ cup honey
¼ cup soy sauce
2 cloves garlic, minced

Directions

1. Place the pork loin in the slow cooker.
2. In a bowl, mix balsamic vinegar, honey, soy sauce, and garlic.
3. Pour the mixture over the pork.
4. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the pork is tender.
5. Slice and serve with vegetables or over rice.

BBQ Beef Ribs

Ingredients

2 lbs beef ribs
1 cup BBQ sauce
¼ cup apple cider vinegar
2 T brown sugar
1 tsp paprika

Directions

1. Place the beef ribs in the slow cooker.
 2. In a bowl, mix BBQ sauce, apple cider vinegar, brown sugar, and paprika.
 3. Pour the sauce over the ribs.
 4. Cover and cook on low for 8 hours or on high for 4 hours until the ribs are tender.
 5. Serve with extra BBQ sauce on the side.
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BBQ Chicken

Ingredients

4 boneless, skinless chicken breasts

1 cup BBQ sauce

¼ cup apple cider vinegar

1 T brown sugar

1 tsp paprika (optional)

Directions

1. Place the chicken breasts in the slow cooker.
2. In a bowl, mix together BBQ sauce, apple cider vinegar, brown sugar, and smoked paprika (if using).
3. Pour the sauce mixture over the chicken.
4. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the chicken is tender.
5. Shred the chicken and serve on buns or over rice.

BBQ Chicken

Ingredients

4 boneless, skinless chicken breasts
1 bottle (18 oz) BBQ sauce
½ cup Italian salad dressing
¼ cup brown sugar
1 T Worcestershire sauce

Directions

1. Place the chicken breasts in the slow cooker.
 2. In a bowl, mix together BBQ sauce, Italian dressing, brown sugar, and Worcestershire sauce.
 3. Pour the sauce over the chicken.
 4. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the chicken is tender.
 5. Shred the chicken with two forks and stir to coat with the sauce. Serve on buns, over rice, or with a side of vegetables.
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BBQ Chicken Drumsticks

Ingredients

8 chicken drumsticks
1 cup BBQ sauce
¼ cup apple cider vinegar
2 T honey
1 tsp paprika (optional)

Directions

1. Place the chicken drumsticks in the slow cooker.
2. In a bowl, mix BBQ sauce, apple cider vinegar, honey, and smoked paprika (if using).
3. Pour the mixture over the drumsticks.
4. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the chicken is tender.
5. Serve with your favorite side dishes.

BBQ Meatballs

Ingredients

- 1 bag (16 oz) frozen meatballs
- 1 cup BBQ sauce
- ¼ cup honey
- ¼ cup soy sauce
- 1 T Worcestershire sauce

Directions

1. Place the frozen meatballs in the slow cooker.
 2. In a bowl, mix together BBQ sauce, honey, soy sauce, and Worcestershire sauce.
 3. Pour the sauce over the meatballs.
 4. Cover and cook on low for 3-4 hours or on high for 2 hours until the meatballs are heated through.
 5. Serve as an appetizer or main dish.
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BBQ Pork Tenderloin

Ingredients

2 lbs pork tenderloin
1 cup BBQ sauce
¼ cup apple cider vinegar
2 T honey
1 tsp paprika (optional)

Directions

1. Place the pork tenderloin in the slow cooker.
2. In a bowl, mix BBQ sauce, apple cider vinegar, honey, and paprika (if using).
3. Pour the sauce mixture over the pork.
4. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the pork is tender.
5. Shred the pork and serve with additional BBQ sauce on buns or with sides.

Beef and Broccoli

Ingredients

1.5 lbs beef stew meat or flank steak, thinly sliced

½ cup soy sauce

¼ cup brown sugar

2 cups broccoli florets

1 T cornstarch mixed with 2 T water (optional for thickening)

Instructions:

1. Place the beef in the slow cooker.
 2. In a bowl, mix together the soy sauce and brown sugar, then pour over the beef.
 3. Cover and cook on low for 5-6 hours or on high for 3-4 hours until the beef is tender.
 4. About 30 minutes before serving, add the broccoli florets to the slow cooker.
 5. If you want a thicker sauce, stir in the cornstarch mixture and cook on high for an additional 10-15 minutes. Serve over rice.
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Beef Fajitas

Ingredients

- 1.5 lbs beef strips (for fajitas)
- 1 onion, sliced
- 2 bell peppers, sliced
- 1 packet (1 oz) fajita seasoning mix
- ½ cup beef broth

Directions

1. Place the beef strips, onion, and bell peppers in the slow cooker.
2. Sprinkle the fajita seasoning mix over the top.
3. Pour the beef broth over the mixture.
4. Cover and cook on low for 6-8 hours or on high for 3-4 hours until the beef is tender.
5. Serve in tortillas with your favorite fajita toppings.

Beef Stroganoff

Ingredients

1 lb beef stew meat
1 can (10.5 oz) cream of mushroom soup
1 cup beef broth
1 packet (1 oz) dry onion soup mix
1 cup sour cream

Directions

1. Place the beef stew meat in the slow cooker.
 2. In a bowl, mix together cream of mushroom soup, beef broth, and onion soup mix. Pour over the beef.
 3. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the beef is tender.
 4. Stir in the sour cream before serving. Serve over noodles or rice.
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Beef Tacos

Ingredients

1.5 lbs beef chuck roast

1 packet (1 oz) taco seasoning

1 can (10 oz) diced tomatoes with green chilies

1 cup beef broth

Taco shells and toppings (lettuce, cheese, salsa, etc.)

Instructions

1. Place the beef chuck roast in the slow cooker.
2. Sprinkle the taco seasoning over the beef.
3. Pour the diced tomatoes with green chilies and beef broth over the beef.
4. Cover and cook on low for 7-8 hours or on high for 4-5 hours until the beef is tender.
5. Shred the beef with two forks and mix with the juices. Serve in taco shells with your favorite toppings.

Black Bean Chili

Ingredients

2 cans (15 oz each) black beans, drained and rinsed
1 can (14.5 oz) diced tomatoes
1 cup corn kernels (fresh, frozen, or canned)
1 packet (1 oz) chili seasoning mix
1 cup chicken or vegetable broth

Directions

1. Place the black beans, diced tomatoes, and corn in the slow cooker.
 2. Stir in the chili seasoning mix and broth.
 3. Cover and cook on low for 6-7 hours or on high for 3-4 hours.
 4. Serve hot, optionally garnished with shredded cheese, sour cream, or chopped cilantro.
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Buffalo Chicken

Ingredients

4 boneless, skinless chicken breasts
½ cup buffalo wing sauce
¼ cup ranch or blue cheese dressing
¼ cup chicken broth
1 T butter

Directions

1. Place the chicken breasts in the slow cooker.
2. Pour buffalo wing sauce, ranch or blue cheese dressing, and chicken broth over the chicken.
3. Add the butter on top.
4. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the chicken is tender.
5. Shred the chicken and mix with the sauce. Serve on buns, over rice, or with vegetables.

Creamy Tomato Basil Chicken

Ingredients

4 boneless, skinless chicken breasts
1 can (14.5 oz) crushed tomatoes
½ cup heavy cream
¼ cup grated Parmesan cheese
1 T dried basil

Directions

1. Place the chicken breasts in the slow cooker.
 2. Pour crushed tomatoes over the chicken.
 3. Add heavy cream, Parmesan cheese, and dried basil.
 4. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the chicken is tender.
 5. Serve with pasta or rice.
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Chicken and Gravy

Ingredients

4 boneless, skinless chicken breasts
2 cans (10.5 oz each) cream of chicken soup
1 packet (1 oz) dry ranch dressing mix
1 cup chicken broth
Mashed potatoes or rice (for serving)

Directions

1. Place the chicken breasts in the slow cooker.
2. In a bowl, mix together the cream of chicken soup, dry ranch dressing mix, and chicken broth.
3. Pour the mixture over the chicken.
4. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the chicken is tender.
5. Shred the chicken with two forks and stir to combine with the gravy. Serve over mashed potatoes or rice.

Chicken and Green Beans

Ingredients

- 4 boneless, skinless chicken thighs
- 1 can (14.5 oz) green beans, drained
- 1 can (10.5 oz) cream of mushroom soup
- ½ cup chicken broth
- ¼ cup soy sauce

Directions

1. Place the chicken thighs in the slow cooker.
 2. Add the green beans.
 3. In a bowl, mix cream of mushroom soup, chicken broth, and soy sauce. Pour over the chicken and green beans.
 4. Cover and cook on low for 5-6 hours or on high for 3-4 hours until the chicken is cooked through.
 5. Serve with mashed potatoes or rice.
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Chicken Marsala

Ingredients

4 boneless, skinless chicken breasts

1 cup white grape juice

½ cup chicken broth

¼ cup soy sauce

1 cup sliced mushrooms

Directions

1. Place the chicken breasts in the slow cooker.
2. Add white grape juice, chicken broth, soy sauce, and sliced mushrooms.
3. Cover and cook on low for 5-6 hours or on high for 3-4 hours until the chicken is cooked through.
4. Serve with pasta or mashed potatoes.

Chili Mac and Cheese

Ingredients

1 lb ground beef or turkey
1 can (15 oz) diced tomatoes with green chilies
1 can (15 oz) kidney beans, drained and rinsed
2 cups beef broth
8 oz elbow macaroni

Directions

1. In a skillet, cook the ground beef or turkey over medium heat until browned. Drain excess fat.
 2. Transfer the cooked meat to the slow cooker.
 3. Add the diced tomatoes, kidney beans, and beef broth. Stir to combine.
 4. Cover and cook on low for 4-5 hours.
 5. About 30 minutes before serving, add the elbow macaroni and stir to combine. Cover and cook on high for 20-30 minutes or until the pasta is tender.
 6. Serve warm, topped with cheese if desired.
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Garlic Butter Shrimp

Ingredients

1 lb large shrimp, peeled and deveined
¼ cup melted butter
4 cloves garlic, minced
1 T lemon juice
1 T chopped parsley (optional)

Directions

1. Place the shrimp in the slow cooker.
2. In a bowl, mix melted butter, garlic, and lemon juice.
3. Pour the mixture over the shrimp.
4. Cover and cook on low for 1-2 hours or on high for 30-60 minutes until the shrimp are cooked through.
5. Garnish with chopped parsley if desired and serve with rice or pasta.

Garlic Parmesan Chicken

Ingredients

- 4 boneless, skinless chicken thighs
- ¼ cup grated Parmesan cheese
- 4 cloves garlic, minced
- ¼ cup olive oil
- ½ teaspoon dried thyme

Directions

1. Place the chicken thighs in the slow cooker.
 2. In a small bowl, mix together Parmesan cheese, garlic, olive oil, and dried thyme.
 3. Sprinkle the mixture over the chicken.
 4. Cover and cook on low for 5-6 hours or on high for 3-4 hours until the chicken is tender.
 5. Serve with a side of vegetables or over pasta.
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Greek Chicken

Ingredients

4 boneless, skinless chicken breasts

½ cup Greek salad dressing

½ cup chicken broth

1 cup Kalamata olives, pitted and halved

1 lemon, sliced

Directions

1. Place the chicken breasts in the slow cooker.
2. Pour the Greek salad dressing and chicken broth over the chicken.
3. Add the olives and top with lemon slices.
4. Cover and cook on low for 5-6 hours or on high for 3-4 hours until the chicken is tender.
5. Serve with rice or a side salad.

Honey Balsamic Chicken

Ingredients

4 boneless, skinless chicken breasts

¼ cup honey

¼ cup balsamic vinegar

2 T soy sauce

2 cloves garlic, minced

Directions

1. Place the chicken breasts in the slow cooker.
 2. In a bowl, mix honey, balsamic vinegar, soy sauce, and garlic.
 3. Pour the mixture over the chicken.
 4. Cover and cook on low for 5-6 hours or on high for 3-4 hours until the chicken is tender.
 5. Serve with vegetables or over rice.
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Honey Garlic Chicken Wings

Ingredients

2 lbs chicken wings
½ cup honey
¼ cup soy sauce
4 cloves garlic, minced
1 T rice vinegar

Directions

1. Place the chicken wings in the slow cooker.
2. In a bowl, mix together honey, soy sauce, garlic, and rice vinegar.
3. Pour the mixture over the chicken wings.
4. Cover and cook on low for 4-5 hours or on high for 2-3 hours until the wings are tender.
5. Serve as an appetizer or main dish.

Honey Garlic Pork Chops

Ingredients

- 4 boneless pork chops
- ½ cup honey
- ¼ cup soy sauce
- 4 cloves garlic, minced
- 1 T rice vinegar (optional)

Directions

1. Place the pork chops in the slow cooker.
 2. In a bowl, mix honey, soy sauce, garlic, and rice vinegar (if using).
 3. Pour the mixture over the pork chops.
 4. Cover and cook on low for 5-6 hours or on high for 3-4 hours until the pork chops are tender.
 5. Serve with rice or steamed vegetables.
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Honey Garlic Pork Tenderloin

Ingredients

1 pork tenderloin (about 1.5 lbs)

¼ cup honey

¼ cup soy sauce

4 cloves garlic, minced

1 T apple cider vinegar

Directions

1. Place the pork tenderloin in the slow cooker.
2. In a bowl, whisk together the honey, soy sauce, garlic, and apple cider vinegar.
3. Pour the mixture over the pork tenderloin.
4. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the pork is tender.
5. Slice and serve with the sauce drizzled over the top.

Italian Beef Sandwiches

Ingredients

2-3 lbs beef chuck roast

1 packet (1 oz) Italian dressing mix

1 cup beef broth

1 jar (16 oz) pepperoncini peppers, drained

1 tablespoon soy sauce

Directions

1. Place the beef chuck roast in the slow cooker.
 2. Sprinkle the Italian dressing mix over the roast.
 3. Pour beef broth, pepperoncini peppers, and soy sauce over the roast.
 4. Cover and cook on low for 8-10 hours or on high for 4-5 hours until the beef is tender and shreds easily.
 5. Shred the beef and serve on rolls with some of the peppers and juices.
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Italian Chicken

Ingredients

4 boneless, skinless chicken breasts

1 packet (1 oz) dry Italian dressing mix

½ cup butter, melted

1 can (10.5 oz) cream of mushroom soup

½ chicken broth

Directions

1. Place the chicken breasts in the slow cooker.
2. Sprinkle the dry Italian dressing mix over the chicken.
3. In a bowl, mix together the melted butter, cream of mushroom soup, and chicken broth. Pour over the chicken.
4. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the chicken is tender.
5. Serve over pasta or with a side of vegetables.

Italian Chicken

Ingredients

4 boneless, skinless chicken thighs
1 packet (1 oz) Italian seasoning mix
½ cup grated Parmesan cheese
¼ cup olive oil
1 can (14.5 oz) diced tomatoes

Directions

1. Place the chicken thighs in the slow cooker.
 2. Sprinkle the Italian seasoning mix over the chicken.
 3. Add the grated Parmesan cheese and pour the diced tomatoes on top.
 4. Drizzle with olive oil.
 5. Cover and cook on low for 5-6 hours or on high for 3-4 hours until the chicken is tender.
 6. Serve with pasta or rice.
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Italian Sausage and Peppers

Ingredients

- 1 lb Italian sausage links
- 2 bell peppers, sliced (any color)
- 1 large onion, sliced
- 1 can (15 oz) tomato sauce
- 1 teaspoon Italian seasoning

Directions

1. Place the sliced bell peppers and onion in the slow cooker.
2. Add the sausage links on top.
3. Pour the tomato sauce over the sausage and vegetables, then sprinkle with Italian seasoning.
4. Cover and cook on low for 5-6 hours or on high for 2-3 hours until the sausage is cooked through.
5. Serve on hoagie rolls, over pasta, or with rice.

Italian Sausage and Potatoes

Ingredients

1 lb Italian sausage links
4 cups baby potatoes, halved
1 can (14.5 oz) diced tomatoes
1 packet (1 oz) Italian seasoning mix
¼ cup olive oil

Directions

1. Place the baby potatoes in the bottom of the slow cooker.
 2. Add the Italian sausage links on top.
 3. Pour the diced tomatoes over the sausage.
 4. Sprinkle with Italian seasoning mix and drizzle with olive oil.
 5. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the sausage is cooked and potatoes are tender.
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Lemon Garlic Chicken

Ingredients

4 boneless, skinless chicken breasts

¼ cup fresh lemon juice

4 cloves garlic, minced

1 tsp dried thyme

½ tsp salt

Directions

1. Place the chicken breasts in the slow cooker.
2. In a small bowl, mix together the lemon juice, garlic, thyme, and salt.
3. Pour the lemon garlic mixture over the chicken.
4. Cover and cook on low for 4-5 hours or on high for 2-3 hours until the chicken is fully cooked.
5. Serve with a side of rice or steamed vegetables.

Lemon Herb Chicken

Ingredients

4 boneless, skinless chicken thighs

¼ cup lemon juice

2 T olive oil

1 T dried oregano

1 tsp garlic powder

Directions

1. Place the chicken thighs in the slow cooker.
 2. In a small bowl, mix lemon juice, olive oil, oregano, and garlic powder.
 3. Pour the mixture over the chicken.
 4. Cover and cook on low for 5-6 hours or on high for 3-4 hours until the chicken is cooked through.
 5. Serve with a side of vegetables or rice.
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Maple Dijon Chicken

Ingredients

4 boneless, skinless chicken breasts

¼ cup maple syrup

¼ cup Dijon mustard

2 tablespoons soy sauce

2 cloves garlic, minced

Directions

1. Place the chicken breasts in the slow cooker.
2. In a bowl, mix maple syrup, Dijon mustard, soy sauce, and garlic.
3. Pour the mixture over the chicken.
4. Cover and cook on low for 5-6 hours or on high for 3-4 hours until the chicken is cooked through.
5. Serve with a side of vegetables or over rice.

Maple Dijon Chicken Thighs

Ingredients

4-6 bone-in, skin-on chicken thighs

½ cup maple syrup

¼ cup Dijon mustard

1 T apple cider vinegar

½ tsp salt

Directions

1. Place the chicken thighs in the slow cooker.
 2. In a small bowl, whisk together the maple syrup, Dijon mustard, apple cider vinegar, and salt.
 3. Pour the sauce over the chicken thighs.
 4. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the chicken is tender and cooked through.
 5. Serve with the sauce drizzled over the top and a side of vegetables or mashed potatoes.
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Maple Garlic Pork Chops

Ingredients

4 boneless pork chops
¼ cup maple syrup
¼ cup soy sauce
4 cloves garlic, minced
1 T Dijon mustard

Directions

1. Place the pork chops in the slow cooker.
2. In a bowl, mix maple syrup, soy sauce, garlic, and Dijon mustard.
3. Pour the mixture over the pork chops.
4. Cover and cook on low for 5-6 hours or on high for 3-4 hours until the pork chops are tender.
5. Serve with vegetables or over rice.

Pineapple Teriyaki Meatballs

Ingredients

- 1 bag (16 oz) frozen meatballs
- 1 can (20 oz) pineapple chunks, drained
- 1 cup teriyaki sauce
- ½ cup soy sauce
- 1 T cornstarch mixed with 2 T water (optional for thickening)

Directions

1. Place the meatballs and pineapple chunks in the slow cooker.
 2. In a bowl, mix together teriyaki sauce and soy sauce, then pour over the meatballs and pineapple.
 3. Cover and cook on low for 4-5 hours or on high for 2-3 hours until the meatballs are heated through.
 4. If a thicker sauce is desired, stir in the cornstarch mixture and cook on high for an additional 10-15 minutes. Serve over rice.
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Pork Chops and Potatoes

Ingredients

4 bone-in or boneless pork chops
1 packet (1 oz) dry ranch dressing mix
1 can (10.5 oz) cream of mushroom soup
½ cup chicken broth
4 medium potatoes, sliced

Directions

1. Place the sliced potatoes at the bottom of the slow cooker.
2. Lay the pork chops on top of the potatoes.
3. In a bowl, mix together the dry ranch dressing mix, cream of mushroom soup, and chicken broth. Pour over the pork chops and potatoes.
4. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the pork chops are tender and the potatoes are cooked through.
5. Serve warm with a side of green beans or a salad.

Pulled Pork

Ingredients

2-3 lbs pork shoulder or butt
1 can (12 oz) root beer
1 bottle (18 oz) BBQ sauce
1 onion, sliced
Salt and pepper to taste

Directions

1. Place the sliced onion at the bottom of the slow cooker.
 2. Season the pork with salt and pepper and place it on top of the onions.
 3. Pour the root beer over the pork.
 4. Cover and cook on low for 8-10 hours or until the pork is tender and easily shredded.
 5. Drain the liquid, shred the pork with two forks, and stir in the BBQ sauce. Serve on buns or as desired.
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Ranch Pork Chops

Ingredients

4 boneless pork chops
1 packet (1 oz) dry ranch seasoning mix
1 can (10.5 oz) cream of mushroom soup
½ cup chicken broth
4 medium potatoes, sliced

Directions

1. Place the sliced potatoes at the bottom of the slow cooker.
2. Lay the pork chops on top of the potatoes.
3. In a bowl, mix the dry ranch seasoning, cream of mushroom soup, and chicken broth. Pour over the pork chops and potatoes.
4. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the pork chops are tender.
5. Serve warm with a side of steamed vegetables or a salad.

Pineapple Chicken

Ingredients

4 boneless, skinless chicken thighs
1 can (20 oz) pineapple chunks, undrained
¼ cup soy sauce
2 T brown sugar
1 T cornstarch mixed with 2 T water (optional for thickening)

Directions

1. Place the chicken thighs in the slow cooker.
 2. Add pineapple chunks with juice.
 3. In a bowl, mix soy sauce and brown sugar. Pour over the chicken.
 4. Cover and cook on low for 5-6 hours or on high for 3-4 hours until the chicken is cooked through.
 5. If desired, stir in the cornstarch mixture and cook on high for an additional 10-15 minutes to thicken the sauce. Serve with rice.
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Pork and Apples

Ingredients

2 lbs pork loin

2 apples, peeled, cored, and sliced

½ cup apple cider

¼ cup brown sugar

1 teaspoon cinnamon

Directions

1. Place the sliced apples in the bottom of the slow cooker.
2. Place the pork loin on top of the apples.
3. In a bowl, mix apple cider, brown sugar, and cinnamon. Pour over the pork.
4. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the pork is tender.
5. Slice and serve with the apples and cooking juices.

Ranch Chicken Tacos

Ingredients

- 4 boneless, skinless chicken breasts
- 1 packet (1 oz) ranch seasoning mix
- 1 packet (1 oz) taco seasoning mix
- ½ cup chicken broth
- 1 can (4 oz) diced green chilies (optional)

Directions

1. Place the chicken breasts in the slow cooker.
 2. Sprinkle ranch seasoning mix and taco seasoning mix over the chicken.
 3. Pour chicken broth and diced green chilies (if using) over the top.
 4. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the chicken is tender.
 5. Shred the chicken and serve in tortillas with your favorite taco toppings.
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Salsa Chicken

Ingredients

4 boneless, skinless chicken breasts
1 jar (16 oz) salsa
1 packet taco seasoning
1 can (15 oz) black beans, drained and rinsed
1 cup frozen corn

Directions

1. Place the chicken breasts in the slow cooker.
2. Sprinkle the taco seasoning over the chicken.
3. Pour the salsa over the chicken, then add the black beans and corn.
4. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the chicken is tender.
5. Shred the chicken with two forks and mix everything together. Serve in tacos, burritos, or over rice.

Sausage and Peppers

Ingredients

- 1 lb Italian sausage links
- 2 bell peppers (red, yellow, or green), sliced
- 1 large onion, sliced
- 1 jar (24 oz) marinara sauce
- 1 tsp Italian seasoning

Directions

1. Place the sliced peppers and onions in the slow cooker.
 2. Lay the sausage links on top of the vegetables.
 3. Pour the marinara sauce over the sausage and vegetables, then sprinkle with Italian seasoning.
 4. Cover and cook on low for 5-6 hours or on high for 2-3 hours until the sausage is cooked through.
 5. Serve over hoagie rolls, pasta, or rice.
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Sausage and Cabbage

Ingredients

1 lb smoked sausage or kielbasa, sliced
1 small head of cabbage, chopped
1 large onion, sliced
½ cup chicken broth
1 T apple cider vinegar

Directions

1. Place the chopped cabbage and sliced onion in the slow cooker.
2. Top with the sliced sausage.
3. Pour the chicken broth and apple cider vinegar over the ingredients.
4. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the cabbage is tender.
5. Serve hot, with crusty bread or over rice.

Spaghetti and Meatballs

Ingredients

- 1 bag (16 oz) frozen meatballs
- 1 jar (24 oz) marinara sauce
- 1 cup water
- 8 oz spaghetti, broken in half
- ½ cup shredded mozzarella cheese (optional)

Directions

1. Place the frozen meatballs in the slow cooker.
 2. Pour the marinara sauce and water over the meatballs.
 3. Cover and cook on low for 4-5 hours.
 4. About 30 minutes before serving, add the spaghetti to the slow cooker and stir to combine.
 5. Cover and cook on high for 20-30 minutes or until the spaghetti is tender. Optionally, sprinkle with shredded mozzarella cheese before serving.
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Spicy Sausage and Peppers

Ingredients

1 lb Italian sausage links
2 bell peppers, sliced (any color)
1 large onion, sliced
1 can (14.5 oz) diced tomatoes
1 T Italian seasoning

Directions

1. Place the sliced bell peppers and onion in the slow cooker.
2. Add the sausage links on top.
3. Pour the diced tomatoes and sprinkle with Italian seasoning.
4. Cover and cook on low for 6-7 hours or on high for 3-4 hours until the sausage is cooked through.
5. Serve with crusty bread or over rice.

Sweet and Sour Meatballs

Ingredients

1 bag (16 oz) frozen meatballs

1 cup sweet and sour sauce

¼ cup soy sauce

¼ cup honey

½ cup pineapple chunks, drained (optional)

Directions

1. Place the meatballs in the slow cooker.
 2. In a bowl, mix sweet and sour sauce, soy sauce, and honey.
 3. Pour the sauce over the meatballs. Add pineapple chunks if desired.
 4. Cover and cook on low for 4-5 hours or on high for 2-3 hours until the meatballs are heated through.
 5. Serve over rice or as an appetizer.
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Sweet and Spicy Chicken

Ingredients

4 boneless, skinless chicken breasts

1 cup sweet and sour sauce

¼ cup soy sauce

2 T Sriracha or hot sauce

2 T honey

Directions

1. Place the chicken breasts in the slow cooker.
2. In a bowl, mix sweet and sour sauce, soy sauce, Sriracha, and honey.
3. Pour the mixture over the chicken.
4. Cover and cook on low for 4-5 hours or on high for 2-3 hours until the chicken is cooked through.
5. Serve over rice or with steamed vegetables.

Sweet and Spicy Kielbasa

Ingredients

- 1 lb kielbasa, sliced
- ½ cup brown sugar
- ¼ cup ketchup
- ¼ cup Dijon mustard
- ½ tsp red pepper flakes (optional for spice)

Directions

1. Place the sliced kielbasa in the slow cooker.
 2. In a bowl, mix together the brown sugar, ketchup, Dijon mustard, and red pepper flakes (if using).
 3. Pour the mixture over the kielbasa and stir to coat.
 4. Cover and cook on low for 3-4 hours or on high for 1-2 hours, stirring occasionally.
 5. Serve as an appetizer or over rice for a meal.
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Sweet Chili Chicken

Ingredients

4 boneless, skinless chicken breasts

1 cup sweet chili sauce

¼ cup soy sauce

¼ cup honey

2 cloves garlic, minced

Directions

1. Place the chicken breasts in the slow cooker.
2. In a bowl, mix sweet chili sauce, soy sauce, honey, and garlic.
3. Pour the mixture over the chicken.
4. Cover and cook on low for 4-5 hours or on high for 2-3 hours until the chicken is cooked through.
5. Serve with rice or noodles.

Taco Stuffed Peppers

Ingredients

4 bell peppers, tops cut off and seeds removed
1 lb ground beef or turkey
1 packet (1 oz) taco seasoning mix
1 cup salsa
1 cup shredded cheese (optional)

Directions

1. In a skillet, cook the ground beef or turkey until browned. Drain excess fat.
 2. Stir in the taco seasoning mix and salsa.
 3. Stuff the bell peppers with the meat mixture.
 4. Place the stuffed peppers in the slow cooker.
 5. Cover and cook on low for 4-5 hours or on high for 2-3 hours until the peppers are tender.
 6. If using, sprinkle shredded cheese on top during the last 30 minutes of cooking.
-

Teriyaki Beef

Ingredients

1.5 lbs beef stew meat
1 cup teriyaki sauce
¼ cup soy sauce
¼ cup brown sugar
2 cloves garlic, minced

Directions

1. Place the beef stew meat in the slow cooker.
2. In a bowl, mix teriyaki sauce, soy sauce, brown sugar, and garlic.
3. Pour the sauce mixture over the beef.
4. Cover and cook on low for 6-8 hours or on high for 3-4 hours until the beef is tender.
5. Serve over rice or noodles.

Teriyaki Chicken

Ingredients

4 boneless, skinless chicken breasts

½ cup teriyaki sauce

¼ cup honey

2 T soy sauce

2 cups broccoli florets

Directions

1. Place the chicken breasts in the slow cooker.
 2. In a small bowl, mix together the teriyaki sauce, honey, and soy sauce.
 3. Pour the sauce over the chicken.
 4. Cover and cook on low for 4-5 hours or on high for 2-3 hours until the chicken is cooked through.
 5. About 30 minutes before serving, add the broccoli florets to the slow cooker. Serve over rice or noodles.
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Zesty Italian Sausage

Ingredients

1 lb Italian sausage links
1 jar (16 oz) marinara sauce
1 can (14.5 oz) diced tomatoes
½ cup sliced black olives (optional)
1 T Italian seasoning

Directions

1. Place the sausage links in the slow cooker.
2. Pour marinara sauce and diced tomatoes over the sausage.
3. Add sliced black olives and Italian seasoning if using.
4. Cover and cook on low for 6-7 hours or on high for 3-4 hours.
5. Serve with pasta or in hoagie rolls.

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