

# DIRECTIVE CELEBRATES 100



## CROCK-POT THURSDAY POSTS!

The Official Directive Company Recipe Book!



THANK YOU

*Charlotte!*

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# *100 Posts, and Still Going!*

Today, we have something that's worth celebrating: the 100th Crock-Pot Thursday blog post! In reality, this tradition has been going for far longer than 100 Thursdays.

Crock-Pot Thursday started in the early 2000s when we were a much smaller company of less than 10 people. It was a sporadic thing: sometimes, I would cook up a pot of stew or chili for lunch. Other times, I would just cook breakfast for the team. Over the years we grew as a company, and Crock-Pot Thursday grew as well... but only through the hard work and dedication of Charlotte, who took over managing these lunches. She turned Crock-Pot Thursday into a weekly tradition in which a large lunch is cooked for the entire team, and we began posting the recipes we cooked along with (sometimes) a video to go along with it.

In regard to our consistency with Crock-Pot Thursday, we'll admit... we aren't perfect. Some Thursdays, we'll cook up something quick and easy. Sometimes, we'll repeat a recipe. We also don't cook every week; when we're too busy to catch our breath, we go out to eat as a team or order food from a local restaurant to save time.

No matter what the situation, we make sure that we provide a delicious meal that each and every employee can enjoy EVERY Thursday, regardless of our schedules. We might not post about it on our website and social media every week, but just know that Directive is dedicated to making this tradition last.

## **The Queen of Crock-Pot Thursday**

Crock-Pot Thursdays would be nothing without the hard work and dedication of Charlotte Chase. She spends time each and every week searching for delicious recipes to cook up for the Directive team, getting ingredients together, prepping ingredients, cooking recipes, and getting the kitchen set up for our employees to come eat. Often, this includes multiple recipes so that there is a main dish, at least one side dish, and a dessert. Everything is selected by her to ensure that it meets the dietary restrictions of each employee; if a recipe doesn't, an alternative or modified recipe will be provided by her. That's a LOT, and it's all on top of her already busy work schedule.

To thank her for all of the hard work that she's done, we've purchased her a custom apron that she can use while cooking and a gift basket full of some of her favorite things. We also put together a Crock-Pot Thursday Cookbook, which includes all of the recipes that we've posted, so that she can flip through and find her favorites while reminiscing on the fun times we've had over the years.



# WHITE *Cheese* SAUCE

From: Personal Recipe  
Serves: 6-8

Prep Time: 5 min  
Cook Time: 30 min



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## SHOPPING LIST

- 24 oz cheddar
- 1/2 Cup Parmesan
- 2 Cups of half n half
- 8 oz butter
- 1 Tablespoon each of  
Pepper, Salt, Garlic
- 3-4 Heaping Tablespoons  
of Flour



## DIRECTIONS

1. Pre-cube / grate the cheese so it melts easier
2. Take 2 cups of half and half and microwave it until hot, set aside for later.
3. Set stove to medium heat with a sauce pan, Melt the butter in the pan.
4. Once the butter is melted and at a simmer, add the flour and mix it together.
5. Once it has reached a thicker consistency, start to add the heated half n half, slowly at first. It will thicken greatly. Once half a cup has been added and mixed in, the rest can be dumped in, mix thoroughly.
6. Add salt, pepper, garlic now.
7. Add all the cheese and let it melt. Once it is a smooth consistency it is done.



# Garden Bow Tie

## SALAD

From: Taste of Home  
Serves: 24

Prep Time: 30 Min  
Cook Time: 10 Min



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### SHOPPING LIST

- 1 medium cucumber
- 1 medium yellow summer squash
- 1 medium zucchini
- 1 medium sweet redpepper
- 1 medium green pepper
- 4 cups fresh broccoli florets
- 3 cups fresh cauliflowererets
- 1 small red onion, finely chopped
- 2 packages Italian salad dressing mix
- 4-1/2 cups uncooked bow tie pasta
- 1/4 cup olive oil
- 1/4 cup red wine vinegar
- 3/4 teaspoon salt
- 1/2 teaspoon pepper



### DIRECTIONS

1. Wash the first five ingredients but do not dry; chop and transfer to a large bowl. Add remaining vegetables. Sprinkle with dry dressing mix; toss to coat. Refrigerate, covered, 4-6 hours or overnight.
2. Cook pasta according to package directions. Drain; rinse with cold water. Add to vegetable mixture. In a small bowl, whisk remaining ingredients. Add to salad; toss to coat.





## DIRECTIONS

1. In a large skillet over medium high heat add diced onions and cook for 3 minutes. Add ground beef and salt and continue to cook until meat is cooked through and onions are translucent. Drain grease from beef.
2. Preheat oven to 350 degrees F.
3. Cut slider buns in half setting the tops of the buns to the side. Place bottom buns on a baking sheet. Spread beef and onion mixture over the cheese. Using 7 slices of cheese create a layer of American cheese over the beef. Place the pickle slices over the cheese. Drizzle with ketchup, mustard, and secret sauce. Place top buns on top of everything.
4. Cover the sliders with aluminum foil and bake for 15 minutes.
5. Remove foil and brush buns with melted butter and sprinkle with sesame seeds. Bake for another 5 minutes or until cheese is completely melted.

# Copycat Big Mac

## SLIDERS

From: Home. Made. Interest  
Serves: 12

Prep Time: 20 Min  
Cook Time: 35 Min

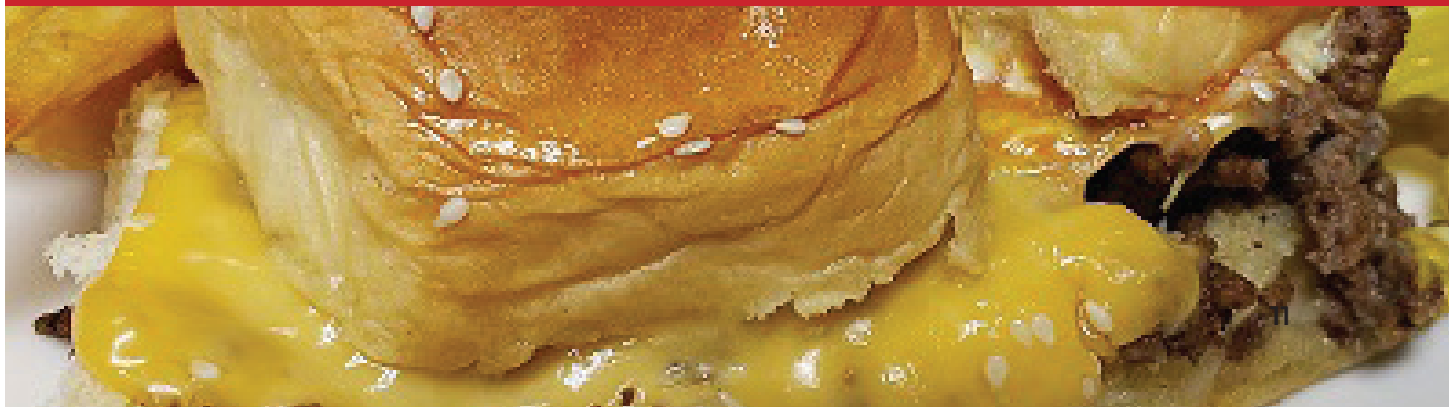


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## SHOPPING LIST

- 12 Slider buns
- 1 pound Ground Beef
- 1 Onion, medium
- 1/4 teaspoon Salt
- 7 slices American Cheese
- 24 slices Pickle
- Ketchup & Mustard
- 2 teaspoon Sesame seeds
- 1 tablespoon Butter, melted





## SHOPPING LIST

- 1 (16-ounce) bag frozen broccoli florets (do not thaw)
- 2 tablespoons olive oil
- 1/2 teaspoon kosher salt
- Freshly ground black pepper
- 1/4 cup grated Parmesan cheese
- 1 medium lemon, halved



## DIRECTIONS

1. Arrange one rack in the middle of the oven and one rack in the highest position, then heat to 450°F. Place a rimmed baking sheet in the oven while it's heating.
2. Combine the broccoli, olive oil, salt, and a few grinds of pepper in a large bowl and toss to coat. Carefully remove the hot baking sheet from the oven, add the broccoli, and spread it into an even layer. Roast on the middle rack until the broccoli is tender and beginning to brown at the edges, 15 to 18 minutes.
3. Remove from the oven. Switch the oven to broil. Scatter the Parmesan

# Oven-Roasted

## FROZEN BROCCOLI

From: The Kitchen  
Serves: 4

Prep Time: 5 Min  
Cook Time: 15 Min



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evenly over the broccoli. Return to the oven and broil on the upper rack until the cheese melts, 1 to 2 minutes. Squeeze the juice from one lemon half over the broccoli and toss to combine. Cut the other lemon half into wedges and serve alongside the broccoli.





## DIRECTIONS

1. In a large skillet over medium high heat add diced onions and cook for 3 minutes. Add ground beef and salt and continue to cook until meat is cooked through and onions are translucent. Drain grease from beef.
2. Preheat oven to 350 degrees F.
3. Cut slider buns in half setting the tops of the buns to the side. Place bottom buns on a baking sheet. Spread beef and onion mixture over the cheese. Using 7 slices of cheese create a layer of American cheese over the beef. Place the pickle slices over the cheese. Drizzle with ketchup, mustard, and secret sauce. Place top buns on top of everything.
4. Cover the sliders with aluminum foil and bake for 15 minutes.
5. Remove foil and brush buns with melted butter and sprinkle with sesame seeds. Bake for another 5 minutes or until cheese is completely melted.

# Slow Cooker

## CHEESEBURGER SOUP

From: The Recipe Critic  
Serves: 8

Prep Time: 25 Min  
Cook Time: 6 Hr



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## SHOPPING LIST

- 1 pound ground beef
- 3/4 cup chopped onion
- 3/4 cup shredded carrots
- 3/4 cup diced celery
- 1 teaspoon dried basil
- 1 teaspoon dried parsley flakes
- 4 Tbls butter, divided
- 3 cups chicken broth
- 4 cups diced potatoes
- 1/4 cup all purpose flour
- 2 cups shredded cheddar
- 1 1/2 cups milk
- 3/4 teaspoon salt
- 1/4 to 1/2 teaspoon pepper
- 1/4 cup sour cream





# Kimber's

## FAVORITE CORNBREAD

From: The Chunky Chef  
Serves: 4

Prep Time: 5 Min  
Cook Time: 30 Min



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### SHOPPING LIST

- 2 Boxes Jiffy Cornbread
- 2 Eggs
- 1 Can Creamed Corn
- 2 Tbsp Sugar



### DIRECTIONS

1. Preheat the oven to 350 degrees
2. Mix all ingredients until combined in a medium bowl
3. Scrape mixture into an 8x8 glass baking dish that has been sprayed well with cooking spray.
4. Bake for 30-40 minutes or until center is just done

# CHEESY *Mashed* POTATO PUFFS

From: Kitchen  
Serves: 12

Prep Time: 30 Min  
Cook Time: 20 Min



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## DIRECTIONS

1. Arrange a rack in the middle of oven and heat to 400°F. Lightly coat the cups of a mini-muffin tin with cooking spray or butter.
2. Place the mashed potatoes, eggs, 3/4 cup of the cheese, chives, and bacon or ham in a large bowl and stir to combine. Season, if necessary, with salt and pepper. The seasoning will depend on how seasoned your mashed potatoes were to begin with.
3. Fill each muffin cup with the mashed potatoes. Sprinkle the tops with the remaining 1/4 cup cheese.
4. Bake until the potato cups are set, browned on top, and heated through, about 20 minutes. Let cool for about 5 minutes in the pan, then use a spoon or knife to gently release them from the pan. Serve immediately with dollops of sour cream, if desired.



## SHOPPING LIST

- Cooking spray or butter
- 2 cups cooked mashed potatoes
- 3 large eggs, beaten
- 1 cup grated cheese, such as Parmesan or Gruyère, divided
- 1/4 cup minced fresh chives
- 1/4 cup diced cooked bacon or ham (optional)
- Kosher salt
- Freshly ground black pepper
- Sour cream, for serve (optional)





WATCH  
VIDEO!

# Cilantro

## COLESLAW

From: Daily Appetite  
Serves: 6

Prep Time: None  
Cook Time: N/A



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### DIRECTIONS

1. Mix together all ingredients into a large bowl and chill.
2. Serve cold



### SHOPPING LIST

- 14 oz. Bagged coleslaw mix
- 1/4 cup Freshly chopped cilantro
- 3/4 cup mayonnaise (add more if needed)
- 2 Tbs sugar
- 1 tsp white vinegar

# Best Macaroni

## SALAD

From: Frugal Family  
Serves: 8

Prep Time: 30 Min  
Cook Time: 30 Min



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### DIRECTIONS

1. Cook pasta according to directions, drain and set aside.
2. Chop the celery, onion and pickles. Mix with the cooked pasta.
3. In a medium bowl, mix together the mayonnaise, mustard, vinegar or dill pickle juice, salt, pepper, chives, parsley, and dill weed.
4. Mix the dressing with the pasta and vegetables until well combined.



WATCH  
VIDEO!



### SHOPPING LIST

- 1½ cups Macaroni, Salad Macaroni or Other Small Pasta
- ⅓ cup Celery, chopped
- ⅓ cup Onion, chopped or for picky eaters 1-2 teaspoon of onion powder
- ⅓ cup Dill Pickle, chopped
- ¾ cup Mayonnaise or Vegan Mayonnaise
- 1 tablespoon Vinegar or Dill Pickle Juice
- 2 tablespoons Mustard, we use yellow
- ¼ teaspoon Salt or to Taste
- ¼ teaspoon Pepper
- ¼ teaspoon Dried Chives
- ¼ teaspoon Dried Dill Weed
- ¼ teaspoon Dried Parsley

# Cucumber

## AND TOMATO SALAD

From: Cooking Light  
Serves: 8

Prep Time: 5 Min  
Cook Time: N/A



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SHOPPING LIST



- 1 1/2 cups chopped cucumber
- 1 1/2 cups chopped tomato
- 1 cup coarsely chopped fresh flat-leaf parsley
- 1/4 cup chopped fresh mint
- 1 tablespoon fresh lemon juice
- 1 teaspoon olive oil
- 1/4 teaspoon kosher salt
- 2 cups cooked brown rice



DIRECTIONS

1. combine cucumber and next 6 ingredients (through 1/4 teaspoon salt) in a bowl
2. Toss gently to combine.

# Lemon

## BUTTER ROASTED ASPARAGUS

From: Spicy Perspective  
Serves: 4

Prep Time: 3 Min  
Cook Time: 8 Min



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### SHOPPING LIST

- 1 pound asparagus
- 2 tablespoons panko bread crumbs
- 2 tablespoons melted butter
- 1 tablespoon lemon juice
- 1 garlic clove, minced
- 1 teaspoon honey
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper



### DIRECTIONS

1. Preheat the oven to 400 degrees F. Line a rimmed baking sheet with parchment paper.
2. Trim the tough woody ends off the bottoms of the asparagus, and lay them out on the baking sheet. In a small bowl mix the melted butter, lemon juice, garlic, honey, salt and pepper together and drizzle over the asparagus.
3. Shake the pan to roll the asparagus in the seasoning. Then sprinkle panko bread crumbs over the top.
4. Roast on the upper rack for 7-10 minutes. 7 minutes for baby asparagus, and longer for thick asparagus. Serve warm.





# Loaded

## CHICKEN SALAD

From: The Pinning Mama  
Serves: 6

Prep Time: 20 Min  
Cook Time: N/A



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### SHOPPING LIST

- 2 Cups chicken breast, shredded or cubed
- 1/4 Cup mayonnaise
- 1/2 Cup sour cream
- 1 Cup celery, finely chopped
- 1 Cup sharp cheddar cheese, shredded
- 1/4 Cup yellow onion, finely chopped
- 3 Green onions, sliced
- 1/2 Cup bacon crumbles
- Salt & Pepper



### DIRECTIONS

1. Place the chicken, celery, onions, bacon, and cheese in a large bowl and top with the mayonnaise and sour cream.
2. Mix well until everything is evenly coated and distributed throughout.
3. Season with salt and pepper to taste. I usually use between 1/2-1 tsp of each.
4. Serve on toast, in an avocado, tomato, in a lettuce wrap, with crackers or your favorite way to eat chicken salad.





# Corn

## AND CUCUMBER PICNIC SALAD

From: Lovefoodies  
Serves: 6

Prep Time: 15 Min  
Cook Time: N/A



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### SHOPPING LIST

- 6 ears fresh corn or 3 cups frozen corn
- 3 cucumbers chopped
- 1 red pepper chopped
- 1 green pepper chopped
- 1 red onion chopped
- 1-1/2 cups Italian dressing
- 2 Tbl vinegar
- 2 Tbl lemon juice
- 2 tsp sugar or sweetener
- 1 tsp salt
- 1 tsp pepper



### DIRECTIONS

1. Cook corn until tender. Rinse under cold running water or put in an ice bath; drain well.
2. Chop cucumber, red and green peppers, and onion. Add to corn in large bowl.
3. In a small bowl mix salad dressing with the remaining ingredients then pour over corn mixture and toss well.
4. Chill 2 hours before serving.





## SHOPPING LIST

- 1 pkg. (16 oz.) whole wheat farfalle (bow-tie pasta), uncooked
- 2 cups broccoli florets
- 1 each red onion and red pepper, chopped
- 2 cups halved cherry tomatoes
- 1 bottle (8 oz.) KRAFT Sun Dried Tomato Vinaigrette Dressing
- 1/2 cup KRAFT Grated



## DIRECTIONS

1. Cook pasta in large saucepan as directed on package, omitting salt and adding broccoli to the boiling water for the last 3 min. Drain.
2. Rinse pasta mixture with cold water; drain well. Place in large bowl. Add all remaining ingredients except cheese; mix lightly.
3. Refrigerate 1 hour. Stir gently before serving; top with cheese.

# Garden-Fresh

## PASTA SALAD

From: Kraft  
Serves: 14

Prep Time: 10 Min  
Cook Time: 1 Hr



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## DIRECTIONS

1. Preheat oven to 375 degrees
2. Using a large mixing bowl, add the corn muffin mix and all of the other ingredients and mix until the dough is moist
3. Grease a loaf pan and pour the mixture into the pan
4. Bake at 375 degrees for about 20 minutes - or until a toothpick inserted in the middle comes out clean
5. Bread will still be very moist when done, don't let that confuse you with it not being cooked



## SHOPPING LIST

- 1 box of Jiffy Corn Muffin Mix
- 2 T of melted butter
- 1/3 cup of milk
- 1/2 cup of shredded cheddar cheese
- 1 can of sweet corn - drained
- 1 medium Jalapeno diced
- 1 egg

# Shortcut Jalapeno

& CHEDDAR  
CORNBREAD USING  
JIFFY

From: Kid Friendly Things to Do  
Serves: 12

Prep Time: 10 Min  
Cook Time: 30 Min



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# Sautéed

## ASPARAGUS AND PEAS

From: Once Upon A Chef  
Serves: 4

Prep Time: 5 Min  
Cook Time: 10 Min



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### SHOPPING LIST

- 2 tablespoons unsalted butter
- 1/4 cup minced shallots
- 1 bunch thin asparagus spears, ends trimmed, cut into 1-1/2-inch pieces on a diagonal
- 1 cup thawed frozen peas
- Salt
- Freshly ground black pepper
- 1 teaspoon honey



### DIRECTIONS

1. Melt the butter in a medium saucepan over medium-low heat.
2. Add the shallots and cook, stirring frequently, until soft and translucent, 4-5 minutes.
3. Add the asparagus, 1/4 teaspoon salt and freshly ground black pepper to taste.
4. Continue cooking over medium-low heat, stirring frequently so the shallots don't burn, for about 5 minutes or until tender-crisp.
5. Add the peas and honey and cook about one minute more until the peas are warmed through.
6. Add more salt and pepper to taste and serve.



# HONEY *Glazed* BABY CARROTS

From: Damn Delicious  
Serves: 4

Prep Time: 5 Min  
Cook Time: 15 Min



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## SHOPPING LIST

- 2 tablespoons unsalted butter
- 1 (16-ounce) bag Grimmway Farms Baby Carrots
- 2 tablespoons honey
- 2 tablespoons brown sugar, packed
- 2 teaspoons fresh dill
- 2 teaspoons fresh thyme leaves



## DIRECTIONS

1. Melt butter in a large skillet over medium heat.
2. Add carrots, honey, brown sugar, dill and thyme and gently toss to combine.
3. Cook, stirring occasionally, until carrots are tender, about 15 minutes.\*
4. Serve immediately.







# GRILLED *Cheese* ROLL UPS

From: Damn Delicious  
Serves: 8

Prep Time: 10 Min  
Cook Time: 10 Min



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## SHOPPING LIST

- 8 slices white bread\*, crusts trimmed
- 8 slices Wisconsin cheddar cheese\*
- 1/4 cup unsalted butter
- Bacon



## DIRECTIONS

1. Using a rolling pin, flatten bread squares to 1/4-inch thickness.
2. Place cheese slice and bacon on top of each slice of bread, rolling up tightly.
3. Melt 2 tablespoons butter in a large skillet over medium high heat. Working in batches, add roll ups to the skillet, cooking until all sides are golden brown and the cheese has melted, about 3-4 minutes, adding more butter as needed.

# CREAMY Tomato BASIL BISQUE

From: Shared Appetite  
Serves: 8

Prep Time: 5 Min  
Cook Time: 45 Min



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## DIRECTIONS

1. Heat olive oil over medium-low heat in a dutch oven or large pot. Once hot, add onions and season generously with Kosher salt. Cook the onions, stirring occasionally, until soft and starting to turn golden brown, about 15 minutes. Add the garlic and cook for 1 more minute, stirring to avoid burning the garlic.
2. Stir in the tomatoes and chicken stock. Season generously with Kosher salt and freshly ground black pepper. I like to use about  $\frac{1}{2}$  tablespoon of black pepper, which gives a little kick to the soup. Bring the soup to a boil, then lower heat to maintain a simmer for at least 15 minutes. You can feel free to leave it longer if you forget about it. I have.
3. Purée mixture using an immersion blender or carefully transfer soup to a blender. If using a blender, return mixture to the pot.
4. Stir in the cream and basil and let simmer for at least 15 minutes, although I like to leave it for a bit longer so it can reduce down to a thicker consistency.
5. Serve immediately, topped with freshly grated Parmesan cheese (I highly recommend using Parmigiano-Reggiano for its superior quality), a little sprinkle of black pepper, and a chiffonade of basil.



## SHOPPING LIST

- 3 tablespoons olive oil
- 2 red onions, chopped
- 3 cloves garlic, minced
- 1 (28-ounce) can crushed tomatoes
- 4 cups good-quality chicken stock
- Kosher salt
- Freshly ground black pepper
- $\frac{3}{4}$  - 1 cup heavy cream
- 1 bunch basil, torn into small bite-size pieces
- Parmesan cheese, for garnish



## CLASSIC ITALIAN *Pasta Salad*

**From:** Wishes and Dishes  
**Serves:** 14

**Prep Time:** 30 Min  
**Cook Time:** 10 Min



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<https://dti.io/puppylove>



### SHOPPING LIST

- 1 (16 ounce) package fusilli or rotini pasta
- 3 cups cherry tomatoes, halved
- 1/2 pound provolone cheese, cubed
- 1/2 pound sliced pepperoni, cut in half
- 1 large green bell pepper, diced
- 1 (10 ounce) can black olives, drained
- 1/4 teaspoon white sugar
- 1 (8 ounce) bottle good quality Italian salad dressing



### DIRECTIONS

1. Bring a large pot of salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente. Drain, and rinse with cold water. Pat the noodles dry with a clean dish or paper towels to get some of the water off.
2. In a large bowl, combine pasta with tomatoes, cheese, pepperoni, green pepper, olives and sugar. Pour in salad dressing, and toss to coat.
3. Let sit in the refrigerator for at least a couple of hours for flavors to come together before serving. If letting sit overnight, you may need some more Italian dressing added before serving because the pasta will soak it up.



# Scrumptious

## ROASTED VEGETABLES

From: iFood Blogger  
Serves: 6

Prep Time: 20 Min  
Cook Time: 45 Min



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<https://dti.io/sslasagna>



### DIRECTIONS

1. Preheat oven to 450F. Line a large, 15x21-inch baking sheet with parchment paper and set aside. If you are using smaller baking sheets you will need to roast the vegetables in two batches or on two baking sheets.
2. Prepare the dressing by whisking the olive oil, vinegar, Dijon mustard, basil, thyme, garlic, pepper and salt in a small bowl, until well combined.
3. Place the vegetables in a large bowl, big enough to accommodate all the veggies and still having some head space left to allow tossing. Pour the dressing all over the vegetables and toss until the veggies are evenly covered by the dressing.
4. Transfer the vegetables onto the baking dish and spread evenly. Sprinkle additional salt and pepper on top. Bake on top rack for 45 minutes. Serve immediately.



### SHOPPING LIST

- 1 medium eggplant, quartered and sliced into 1/2-inch pieces
- 1 large carrot, sliced into 1/2-inch pieces on the diagonal
- 2 medium red onions, cut into 1/2-inch strips
- 1 red bell pepper, cut into 1/2-inch strips
- 1 yellow bell pepper, cut into 1/2-inch strips
- 2 medium / 1 large beet root(s), peeled, quartered and sliced into 1/2-inch pieces
- 1 butternut squash, peeled, quartered and sliced into 1-inch pieces
- 15 Brussels sprouts, cut in half or whole
- 1 zucchini, sliced into 1/2-inch rounds
- 
- Dressing
- 1/2cup good quality extra virgin olive oil
- 2 Tbsp good quality balsamic vinegar
- 1 Tbsp sherry vinegar
- 2 tsp Dijon mustard
- 2 tsp finely chopped fresh thyme
- 1 Tbsp finely chopped fresh Italian basil
- 5 garlic cloves, pressed
- 1 tsp freshly ground black pepper
- 1 tsp kosher salt



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# Corn

## PUDDING

From: Taste of Home  
Serves: 8

Prep Time: 20 Min  
Cook Time: 45 Min



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<https://dti.io/pulledpork>



### DIRECTIONS

1. Preheat oven to 325°. In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in sour cream. Gradually add muffin mix alternately with milk. Fold in corn.
2. Pour into a greased 3-qt. baking dish. Bake, uncovered, 45-50 minutes or until set and lightly browned. Yield: 8 servings.



### SHOPPING LIST

- 1/2 cup butter
- 1/2 cup sugar
- 2 eggs
- 1 cup sour cream
- 1 package (8oz) corn bread mix
- 1/2 cup 2% milk
- 1 can (15 oz) whole kernel corn, drained
- 1 can (14-3/4 ounces) cream-style corn

# EASY Baked Beans

From: Food Network  
Serves: 10

Prep Time: 35 Min  
Cook Time: 45 Min



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<https://dti.io/pulledpork>



## DIRECTIONS

1. Preheat the oven to 350 degrees F.
2. Fry the bacon in a large skillet over medium-high heat until crisp. Remove the bacon from the pan, leaving the drippings, and drain it on paper towels. Crumble and set aside.
3. Add the onion to the pan with the bacon drippings and saute until softened, a couple minutes. Stir in the beans, molasses, brown sugar, mustard and crumbled bacon, and mix well.
4. Pour the beans into a 3-quart casserole and bake, uncovered, for about 45 minutes.



## SHOPPING LIST

- 1 pound bacon
- 1 large sweet onion, such as Vidalia, finely chopped
- Four 14-ounce cans pork and beans
- 1/2 cup dark molasses
- 1/4 cup light brown sugar, packed
- 2 tablespoons prepared yellow mustard

# Seven

## LAYER DIP

From: Allrecipes  
Serves: 15

Prep Time: 10 Min  
Cook Time: 15 Min



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<https://dti.io/superbowl>



### DIRECTIONS

1. Using a rolling pin, flatten bread squares to 1/4-inch thickness.
2. Place cheese slice and bacon on top of each slice of bread, rolling up tightly.
3. Melt 2 tablespoons butter in a large skillet over medium high heat. Working in batches, add roll ups to the skillet, cooking until all sides are golden brown and the cheese has melted, about 3-4 minutes, adding more butter as needed.



### SHOPPING LIST

- 1 1/2 pounds ground beef
- 1 (16 ounce) can refried beans
- 4 cups shredded Cheddar-Monterey Jack cheese blend
- 1 (8 ounce) container sour cream
- 1 cup guacamole
- 1 cup salsa
- 1 (2.25 ounce) can black olives, chopped
- 1/2 cup chopped tomatoes
- 1/2 cup chopped green onions

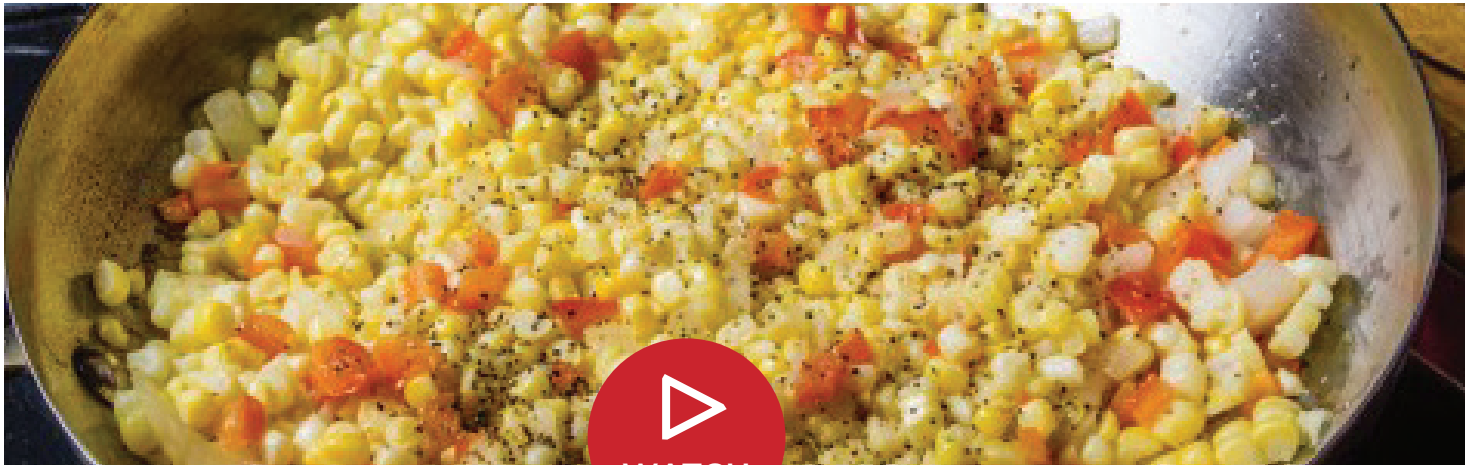
# RICH *Mexican* CORN

From: Allrecipes  
Serves: 8

Prep Time: 15 Min  
Cook Time: 45 Min



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<https://dti.io/grilledcheeseandsoup>



## DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a saucepan over medium-low heat, melt the cream cheese and butter, and mix with the milk until smooth and bubbly.
3. In a medium casserole dish, mix the frozen corn, red bell pepper, and jalapeno peppers. Pour in the cream cheese mixture, and toss to coat.
4. Bake 35 to 45 minutes in the preheated oven, until bubbly and lightly brown.



## SHOPPING LIST

- 1 (8 ounce) package cream cheese
- 1/2 cup butter
- 1/2 cup milk
- 1 (16 ounce) package frozen corn
- 1 red bell pepper, diced
- 8 fresh jalapeno peppers, diced





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# Tex-Mex

## COLESLAW

**From:** Homemade Interest  
**Serves:** 8

**Prep Time:** 15 Min  
**Cook Time:** None



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<https://dti.io/fourinone>



### DIRECTIONS

1. In a large bowl, combine the first six ingredients.
2. Pour Litehouse Homestyle Ranch, chili powder, and cumin over the coleslaw mixture.
3. Toss to coat. Sprinkle with fresh cilantro.
4. Refrigerate until serving.



### SHOPPING LIST

- 3 c Coleslaw mix
- 1/4 c Corn, fresh
- 1/2 c Black Beans, drained and rinsed
- 1/4 c Sweet Red Pepper, chopped
- 1/4 c Yellow Bell Pepper, chopped
- 1 Jalapeno pepper, seeded and chopped round
- 3/4 c Litehouse Homestyle Ranch salad dressing
- 1/2 tsp Cumin
- 1/2 tsp Chili powder
- 1 Tbsp Cilantro, minced

# HOMEMADE MEXICAN Guacamole

From: My Latina Table  
Serves: 10

Prep Time: 10 Min  
Cook Time: None



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<https://dti.io/fourinone>



## DIRECTIONS

1. Peel the avocado and remove the core.
2. Mash the avocado in a molcajete until it reaches your desired consistency
3. Add the onion, jalapeno, cilantro and tomato and mix well.
4. Add lime juice and salt to taste.



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## SHOPPING LIST

- 2 ripe avocados
- 1/4 onion, finely chopped
- 1 jalapeno, finely chopped (optional)
- Chopped Cilantro
- Lime Juice (to taste)
- Salt to taste
- 1/2 tomato, finely chopped

# Hawaiian

## SLIDER SANDWICHES

From: King's Hawaiian  
Serves: 12

Prep Time: 10 Min  
Cook Time: 20 Min



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<https://dti.io/aloha>



### DIRECTIONS

1. Cut rolls in half and spread mayo onto 1 side of the rolls. Place a slice or two of ham and slice of swiss cheese in roll. Replace the top of the rolls and bunch them closely together into a baking dish.
2. In a medium bowl, whisk together poppy seeds, dijon mustard, melted butter, onion powder and worcestershire sauce.
3. Pour sauce over the rolls, just covering the tops. Cover with foil and let sit for 10 minutes.
4. Bake at 350 degrees for 10 minutes or until cheese is melted. Uncover and cook for additional 2 minutes until tops are slightly browned and crisp. Serve warm.



### SHOPPING LIST

- 24 Slices of deli honey ham and/or turkey
- 6 Slices of swiss cheese, cut into fourths
- 1/3 cup Mayonnaise
- 1 tablespoon Poppy seeds
- 1 1/2 tablespoons Dijon mustard
- 1/2 cup Butter melted
- 1 tablespoon Onion Powder
- 1/2 teaspoon Worcestershire sauce
- 2 packages (12 count) KING'S HAWAIIAN Original Hawaiian Sweet Dinner Rolls



# OVEN BAKED *Garlic* PARM FRIES

From: Allrecipes  
Serves: 4

Prep Time: 20 Min  
Cook Time: 40 Min



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<https://dti.io/aloha>



## DIRECTIONS

1. Preheat an oven to 425 degrees F (220 degrees C).
2. Place the potatoes in a mixing bowl and drizzle with olive oil. Season with garlic, thyme, and 1/4 teaspoon seasoned salt. Toss until evenly coated. Lift the fries out of the bowl and spread onto a nonstick baking sheet in a single layer. Save the remaining oil in the bowl.
3. Bake in the preheated oven 30 minutes, flipping the fries halfway through baking. Return the fries to the bowl with the olive oil, sprinkle with 1/2 cup Parmesan cheese and parsley. Toss to coat, then spread again onto the baking sheet.
4. Return to the oven, and bake until the Parmesan cheese melts, about 10 minutes. Sprinkle the fries with the remaining 1/4 cup Parmesan cheese and 1/4 teaspoon seasoned salt to serve.



## SHOPPING LIST

- 4 large unpeeled russet potatoes, cut into 1/4-inch strips
- 1/4 cup olive oil
- 3 cloves garlic, minced
- 1/2 teaspoon ground dried thyme .
- 1/4 teaspoon seasoned salt
- 1/2 cup grated Parmesan cheese, divided
- 1/4 cup chopped fresh parsley
- 1/4 cup grated Parmesan cheese
- 1/4 teaspoon seasoned salt (optional)



# BBQ *Chicken* SLIDERS

From: Tasty  
Serves: 12

Prep Time: 5 Min  
Cook Time: 20 Min



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<https://dti.io/sliders>



## SHOPPING LIST

- 12-pack of dinner rolls or Hawaiian sweet rolls
- 3 cups cooked chicken
- 1/3 cup BBQ sauce
- 1/2 red onion, thinly sliced
- 6 slices pepper Jack cheese
- 1/4 cup parsley, finely chopped
- 2 tablespoons melted butter



## DIRECTIONS

1. Preheat oven to 350°F/175°C. Slice the rolls in half lengthwise. Place the bottom half on a 9×13 baking tray.
2. Spread the chicken evenly on the rolls, followed by the BBQ sauce, red onion, Jack cheese, and parsley. Place the remaining half of the rolls on top. Brush with melted butter.
3. Bake for 20 minutes. Slice, then serve!

# GRILLED *Pineapple* SALSA

From: Carlsbad Cravings  
Serves: 7

Prep Time: 5 Min  
Cook Time: 20 Min



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<https://dti.io/lime>



## DIRECTIONS

1. Grease grill and heat to medium high heat.
2. Drizzle red onions with olive oil and thread onto a skewer (if using a wooden skewer, soak skewer in water for at least 30 minutes beforehand). Drizzle red bell pepper quarters and jalapeno with olive oil to lightly coat.
3. Working in batches as needed depending on grill size, grill pineapple and vegetables at medium high heat until tender and lightly charred all over, about 12 minutes for the onions, turning occasionally, about 8-10 minutes for the pineapple, or until caramelized, flipping once, 6 minutes for the red bell peppers, flipping once, and jalapeno for 3-5 minutes, turning occasionally.
4. Once cool enough to handle, dab off any excess oil with paper towels from vegetables and chop pineapple (cutting around core), red bell peppers, and onions. Devein and deseed jalapeno and dice, reserving some of the seeds if desired.
5. Toss pineapple, red bell pepper, red onion, jalapeno, cilantro, lime juice, ginger, cumin and salt and pepper to taste in a large bowl. If you would like it spicier, add some of the jalapeno seeds to taste.
6. Can be served immediately or even better chilled.



## SHOPPING LIST

- 1/2 ripe pineapple, trimmed and sliced
- 1 large red bell pepper, seeded and quartered
- 1/2 small red onion, peeled and cut in half (so you have 2 quarters of whole onion)
- 1 jalapeno, whole
- 1/2 cup loosely packed cilantro, finely chopped
- 1 tablespoon lime juice
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground cumin
- salt and pepper to taste
- olive oil



# Tomato

## CORN & AVACADO SALAD

From: Martha Stewart

Prep Time: 10 Min

Serves: 4

Cook Time: None



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<https://dti.io/sloppyjose>



### DIRECTIONS

1. Stand ear in a large wide bowl; with a sharp knife, carefully slice downward to release the kernels. Discard cob.
2. Add tomatoes, avocado, scallions, lime juice, and oil to bowl.
3. Season with salt and pepper, and toss gently to combine.



### SHOPPING LIST

- 1 ear corn (husk and silk removed; tip cut off)
- 2 pints cherry, grape, or pear tomatoes, halved (or quartered if large)
- 1 avocado, halved, pitted, peeled, and diced 2 scallions, thinly sliced
- 2 tablespoons fresh lime juice
- 1 tablespoon vegetable oil, such as safflower
- Coarse salt and ground pepper



# CREAMY Coleslaw

From: Martha Stewart  
Serves: 6

Prep Time: 15 Min  
Cook Time: 15 Min



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<https://dti.io/sloppyjose>



## DIRECTIONS

1. In a medium bowl, combine mayonnaise, vinegar, and sugar; season with salt and pepper.
2. Add cabbage, carrots, and scallions; mix to combine.
3. Let stand at least 15 minutes at room temperature to soften cabbage, or cover and refrigerate up to 1 day.



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## SHOPPING LIST

- 1/2 cup light mayonnaise
- 2 tablespoons cider vinegar
- 2 teaspoons sugar
- Coarse salt and ground pepper
- 1/2 head green cabbage (1 1/2 pounds), cut lengthwise into thirds and thinly sliced crosswise
- 2 medium carrots, sliced with a julienne peeler or a vegetable peeler
- 2 medium scallions, minced





## RED PEPPER *Relish*

From: Martha Stewart  
Serves: 10

Prep Time: 10 Min  
Cook Time: 20 Min



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<https://dti.io/sloppyjose>



### DIRECTIONS

1. In a medium saucepan, heat olive oil over medium-high.
2. Add bell peppers and onion; season with salt and pepper. Cook, stirring occasionally, until vegetables begin to soften, about 6 minutes.
3. Add red-wine vinegar and sugar and simmer until liquid is evaporated and vegetables are tender, about 15 minutes. Remove from heat and stir in vinegar.



### SHOPPING LIST

- 2 teaspoons extra-virgin olive oil
- 4 medium red bell peppers, diced small
- 1 medium red onion, diced small
- Coarse salt and ground pepper
- 1/2 cup red-wine vinegar
- 1/4 cup sugar
- 1 1/2 teaspoons vinegar

# Salsa Fresca

From: Martha Stewart  
Serves: 4

Prep Time: 10 Min  
Cook Time: None



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<https://dti.io/cincomayo>



## DIRECTIONS

1. In a medium bowl, stir together tomatoes, white onion, jalapeno, garlic, and fresh lime juice.
2. Season with salt and pepper and stir to combine.
3. Let sit at least 15 minutes (or, covered, up to 4 hours).
4. Stir in cilantro leaves just before serving.



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## SHOPPING LIST

- 2 medium tomatoes, roughly chopped (1 1/2 cups)
- 1 small white onion, diced small (2/3 cup)
- 1 jalapeno, minced
- 1 garlic clove, minced
- 1 tablespoon fresh lime juice
- Coarse salt and ground pepper
- 1/2 cup loosely packed fresh cilantro leaves, roughly chopped



# Pineapple

## TERIYAKI CHICKEN

From: Spend with Pennies  
Serves: 6

Prep Time: 15 Min  
Cook Time: 15 Min



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<https://dti.io/pineapple>



### SHOPPING LIST

- 6 chicken thighs boneless, skinless
- 6 Pineapple Rings
- 3 green onions cut into 1/2" pieces
- 1 cup teriyaki sauce
- 2 tablespoons cornstarch
- 2 tablespoons melted butter



### DIRECTIONS

1. Remove chicken from marinade and discard marinade. Place chicken, pineapple rings and green onions in a 9x13 pan. Top with thickened teriyaki sauce.
2. Bake at 425° F oven for 25 minutes or until chicken reaches 165°F. Broil 3-5 minutes or until brown.



# PAULA DEEN'S *Macaroni* AND CHEESE

From: The Cozy Cook  
Serves: 8

Prep Time: 10 Min  
Cook Time: 45 Min



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<https://dti.io/macandcreamy>



## DIRECTIONS

1. Preheat oven to 350 degrees.
2. Cook the macaroni for 9 minutes.
3. While the macaroni cooks, add all ingredients except the 3 cheeses to a medium bowl and whisk to combine. Drain the macaroni and return it to the warm pot you boiled it in. Add the Cheddar, American, and Cream Cheese. Use a silicone spatula to gently combine.
4. Add the macaroni to a greased 13 x 9 baking dish. Pour the whisked ingredients on top.
5. Bake, uncovered, for 40-45 minutes, until hot and bubbling.
6. Let it stand for 10 minutes prior to serving.



## SHOPPING LIST

- 2 cups uncooked elbow macaroni
- 1/4 cup butter softened
- 1 cup half-and-half
- 4 large eggs beaten
- 1/2 cup sour cream
- 1/2 teaspoon salt
- 1/4 teaspoon cayenne pepper optional
- Freshly ground black pepper
- 8 oz. cheddar cheese
- 8 oz. American cheese
- 4 oz. cream cheese softened

# SKINNY *Chicken* PESTO BAKE

From: Skinny Taste  
Serves: 4

Prep Time: 10 Min  
Cook Time: 15 Min



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<https://dti.io/yumhealthy>

## DIRECTIONS

1. Wash chicken and dry with a paper towel. Slice chicken breast horizontally to create 4 thinner cutlets. Season lightly with salt and fresh pepper.
2. Preheat the oven to 400° F. Line baking sheet with foil or parchment if desired for easy clean-up.
3. Place the chicken on prepared baking sheet. Spread about 1 teaspoon of pesto over each piece of chicken.
4. Bake for 15 minutes or until chicken is no longer pink in center. Remove from oven; top with tomatoes, mozzarella and parmesan cheese. Bake for an additional 3 to 5 minutes or until cheese is melted.



## SHOPPING LIST

- 2 16 oz total boneless, skinless chicken breasts
- kosher salt and fresh pepper to taste
- 4 teaspoons Skinny Basil Pesto
- 1 medium tomatoes, sliced thin
- 6 tbsp 1.5 oz shredded mozzarella cheese
- 2 teaspoons grated parmesan cheese



# SKILLET CHICKEN WITH *Cilantro* LIME SAUCE

From: Sally's Baking Addiction    Prep Time: 30 Min  
Serves: 4    Cook Time: 40 Min



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<https://dti.io/limechicken>



## DIRECTIONS

1. Preheat oven to 375°F (190°C).
2. If the chicken breasts are uneven in thickness, pound them down so they're all even. This way all the breasts will cook through simultaneously. Sprinkle each with salt and pepper.
3. In a large ovenproof skillet, heat the oil over medium-high heat. Add the chicken and cook for 6-7 minutes, turning once. You want the chicken nice and browned on the outside. (It doesn't have to be cooked all the way through yet.) Set chicken on a plate and cover tightly with foil until step 5.
4. Remove skillet from heat and add the broth, lime juice, onion, cilantro, and red pepper. Return to heat. Cook and stir to scrape up the browned bits from the bottom of the skillet. Bring to a boil. Allow to boil gently, uncovered, for 10 minutes or until the liquid is reduced to around 1/4 cup. (During this time you can steam some veggies to have on the side, like asparagus.) Reduce heat to medium-low, then add the cream and butter. Stir until butter has melted.
5. Bake uncovered until the chicken is completely cooked through, about 5-10 minutes.



## SHOPPING LIST

- 4 skinless boneless chicken breasts
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 Tablespoon olive oil
- 1 cup chicken broth
- 1 Tablespoon fresh lime juice
- 1/4 cup finely chopped onion
- 1 Tablespoon chopped cilantro
- 1/2 teaspoon red pepper flakes
- 3 Tablespoons heavy cream
- 2 Tablespoons unsalted butter, cubed





SPINACH AND  
*Artichoke*  
BAKED CHICKEN

From: Closet Cooking  
Serves: 4

Prep Time: 10 Min  
Cook Time: 30 Min



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<https://dti.io/spinartichoke>



## DIRECTIONS

1. Place the chicken breasts into a baking dish and top with the mixture of the remaining ingredients and bake in a preheated 350F/180C oven until the chicken is cooked, about 30–35 minutes.



## SHOPPING LIST

- 1 pound boneless and skinless chicken breasts or thighs
- salt and pepper to taste
- 8oz cream cheese, warmed
- 1/4 cup mayonnaise (optional)
- 1 cup artichokes, coarsely chopped
- 1 cup spinach, coarsely chopped
- 1 clove garlic, grated (optional)
- cayenne to taste (optional)
- 1/4 cup parmigiano reggiano (parmesan cheese), grated
- 1 cup mozzarella, shredded

CRAZY GOOD CREAMY

# Baked

MAC AND CHEESE

From: The Cozy Cook  
Serves: 8

Prep Time: 10 Min  
Cook Time: 45 Min



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<https://dti.io/cheeseplease>



## DIRECTIONS

1. Heat the oven to 375 degrees Fahrenheit
2. Add milk to a large microwave-safe measuring jug and microwave 1 to 3 minutes until warm. Alternatively, add milk to a large saucepan over medium heat then heat milk until warm.
3. Melt the butter in a large, high-sided pan over medium heat. When the butter begins to bubble, add the flour. Cook, constantly whisking until the butter smells fragrant and nutty — the color of the butter-flour mixture will be light brown; 2 to 3 minutes. While whisking, slowly pour the warm milk into butter and flour mixture. Continue to cook, constantly whisking until the sauce thickens.
4. Remove pan from the heat. Stir in mustard, black pepper, cayenne, nutmeg, 4 cups of cheddar and all of the Romano cheese. Stir until the heat from the sauce melts the cheese.
5. If the drained and rinsed pasta will fit into the pan, add it to the cheese sauce. If the pasta will not fit, add both the pasta and sauce to a separate large bowl and stir well. Serve as stovetop macaroni and cheese or continue to the next step for the baked version.
6. Pour into the prepared baking dish. Top with about 1/2 cup of extra cheddar cheese. Bake, uncovered, until bubbling, about 30 minutes. Turn oven to broil then broil 3 to 5 minutes until the top has blistered and lightly browned. Let stand about 10 minutes before serving.



## SHOPPING LIST

- 1 pound dried pasta
- 5 cups wholemilk
- 5 tablespoons butter
- 5 tablespoons flour
- 1 teaspoon Dijon mustard
- 1/2 teaspoon black pepper
- 1/8 teaspoon cayenne pepper
- 1/8 teaspoon fresh ground nutmeg
- 1 pound sharp white cheddar cheese
- 5 ounces Pecorino-Romano cheese, shredded

# COPYCAT WENDY'S *Chili*

**From:** Wishes and Dishes    **Prep Time:** 30 Min  
**Serves:** 14                      **Cook Time:** 10 Min



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<https://dti.io/itscoldoutside>



## DIRECTIONS

1. In a large pot or Dutch oven over medium heat brown the Ground Beef, drain and reserve 1 Tbsp. of drippings in the pot.
2. Add the Onion, Celery and Chilies to the pot and cook over medium heat until the Onions start to turn translucent.
3. Add the Beef, Tomato sauce, Diced Tomatoes, Kidney and Pinto beans, Cumin, Chili Powder, Black Pepper, Salt and 1 Cup water. Bring to a simmer, cover and let cook 2 1/2 - 3 hours. Add water as necessary to maintain desired consistency.
4. Serve hot.



## SHOPPING LIST

- 1 lb. Ground Beef
- 1/2 Yellow Onion Medium, diced
- 1 Celery Stalk diced
- 1/4 Cup Poblano or Hatch Chilies roasted, skin removed and diced
- 15 oz Tomato Sauce
- 15 oz Tomatoes Can Diced
- 15 oz Kidney Beans canned, drained not rinsed
- 15 oz Pinto Beans canned, drained not rinsed
- 2 tsp Cumin
- 2 Tbsp. Chili Powder
- 1 teas. Black Pepper
- 1 teas. Salt
- Water



CREAMY CROCKPOT WHITE

# Chicken CHILI

From: Daily Appetite  
Serves: 6

Prep Time: 5 Min  
Cook Time: 8 Hr



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<https://dti.io/cornyvalentine>



## DIRECTIONS

1. Add chicken breasts to bottom of slow cooker, top with salt, pepper, cumin, oregano, chili powder, and cayenne pepper.
2. Top with diced onion, minced garlic, great Northern beans, green chiles, corn, chicken broth and cilantro. Stir.
3. Cover and cook on LOW for 8 hours or on HIGH for 3-4 hours.
4. Remove chicken to large mixing bowl, shred, then return to slow cooker.
5. Add cream cheese and half and half, stir, then cover and cook on HIGH for 15 minutes, or until chili is creamy and slightly thickened.
6. Stir well and serve with desired toppings.



## SHOPPING LIST

- 1 lb boneless skinless chicken breasts
- 1 yellow onion diced
- 2 cloves garlic minced
- 24 oz. chicken broth (low sodium)
- 2 15oz cans great Northern beans
- 2 4oz cans diced green chiles
- 1 15oz can whole kernel corn drained
- 1 tsp salt
- 1/2 tsp black pepper
- 1 tsp cumin
- 3/4 tsp oregano
- 1/2 tsp chili powder
- 1/4 tsp cayenne pepper
- small handful fresh cilantro chopped
- 4 oz reduced fat cream cheese softened
- 1/4 cup half and half
- sliced jalapenos
- sliced avocados
- dollop of sour cream
- minced fresh cilantro
- shredded Monterey jack or Mexican cheese





## THE BEST GRILLED *Cheese*

**From:** Mom Foodie  
**Serves:** 1

**Prep Time:** None  
**Cook Time:** 10 Min



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<https://dti.io/itscoldoutside>



### DIRECTIONS

1. Place bread on a cutting board and spread mayonnaise over top side of each; this is key to a golden, delectable crunch.
2. Heat a small skillet (nonstick, ideally) over medium. Slide in half of butter. When it melts, place 1 slice of bread, mayonnaise side down, in skillet; top with cheese; season with pepper. Top with second slice of bread, mayonnaise side up.
3. When underside is golden brown, about 4 minutes, turn sandwich and add remaining butter to skillet. Press down on sandwich to encourage even browning and to help melt cheese—be gentle, don't smash it.
4. Cook until second side is golden brown and cheese is melted.



### SHOPPING LIST

- 2 slices 1/2"-thick Pullman or other white bread
- 2 tablespoons mayonnaise
- 1 tablespoon unsalted butter
- 2 ounces thinly sliced American cheese or cheddar (about 4 slices)
- Freshly ground black pepper

# SLOW COOKER BURGANDY

## Stew

### WITH HERB DUMPLINGS

**From:** Betty Crocker  
**Serves:** 12-24

**Prep Time:** None  
**Cook Time:** 20 Min



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<https://dti.io/potatopuffs>



#### DIRECTIONS

1. In 4- to 5-quart slow cooker, mix all stew ingredients except water and flour.
2. Cover; cook on Low heat setting 8 to 10 hours (or High heat setting 4 to 5 hours).
3. In small bowl, mix water and flour; gradually stir into beef mixture.
4. In small bowl, mix Bisquick mix, 1/2 teaspoon thyme and the sage. Stir in milk just until Bisquick mix is moistened. Drop dough by spoonfuls onto hot beef mixture.
5. Increase heat setting to High. Cover; cook 25 to 35 minutes or until toothpick inserted in center of dumplings comes out clean. Serve immediately.



#### SHOPPING LIST

- 2 lb boneless beef bottom or top round, cut into 1-inch pieces
- 4 medium carrots, cut into 1/4-inch slices (2 cups)
- 2 medium stalks celery, sliced (1 cup)
- 2 medium onions, sliced
- 1 can (14.5 oz) diced tomatoes, undrained
- 2 jars (4.5 oz each) sliced mushrooms, drained
- 3/4 cup dry red wine or Progresso™ beef flavored broth (from 32-oz carton)
- 1 1/2 teaspoons salt
- 1 teaspoon dried thyme leaves
- 1 teaspoon ground mustard
- 1/4 teaspoon pepper
- 1/4 cup water
- 3 tablespoons Gold Medal™ all-purpose flour
- 1 1/2 cups Original Bisquick™ mix
- 1/2 teaspoon dried thyme leaves
- 1/4 teaspoon dried sage leaves, crushed
- 1/2 cup milk



# Chicken

## BACON RANCH LASAGNA

From: Betty Crocker  
Serves: 12

Prep Time: 30 Min  
Cook Time: 1 Hr 20 Min



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### DIRECTIONS

1. Heat oven to 375°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In 4-quart saucepan, melt butter over medium heat. With whisk, stir in flour until smooth. Cook and stir 1 to 2 minutes or until mixture is smooth and bubbly.
2. In 4-cup glass measuring cup, mix broth and whipping cream. Gradually stir broth mixture into saucepan. Increase heat to medium-high; heat to boiling, stirring constantly. Boil and stir 1 minute; reduce heat to medium. Stir in cream cheese. Cook until melted, stirring occasionally. Remove from heat. Stir in dressing mix.
3. Spread 1/2 cup of the sauce in bottom of baking dish; top with a layer of 3 noodles. On top of noodles, spoon half of the chicken, one-third of the bacon, 3 tablespoons of the green onions, 1 cup of the Cheddar-Monterey Jack cheese and 1 cup of the sauce. Repeat, starting with noodles. Top with remaining noodles, sauce, cheese and bacon.
4. Bake uncovered 30 to 40 minutes or until noodles are tender and edges are bubbly. Let stand uncovered 10 minutes, and top with remaining green onions.



### SHOPPING LIST

- 1/4 cup butter
- 1/4 cup all-purpose flour
- 2 cups Progresso™ reduced sodium chicken broth (from 32-oz carton)
- 1/2 cup heavy whipping cream
- 1 package (8 oz) cream cheese, cubed
- 1 package (1 oz) ranch salad dressing & seasoning mix
- 9 uncooked oven-ready lasagna noodles
- 3 cups chopped deli rotisserie chicken (from 2-lb chicken)
- 8 slices bacon, crisply cooked, crumbled (1/2 cup)
- 1/2 cup chopped green onions (about 6 green onions)
- 3 cups shredded Cheddar-Monterey Jack cheese (12 oz)

# CRACK CHICKEN *Enchiladas*

**From:** Lemon Tree & Gonna Want Seconds  
**Serves:** 30

**Prep Time:** 20 Min  
**Cook Time:** 1 Hr 35 Min



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<https://dti.io/perfectcombo>



## DIRECTIONS

1. Place chicken in 11x13 pan. Top evenly with cream cheese cubes then sprinkle the dry ranch evenly over the top. Bake at 350 degrees for 1 hour. Chicken is ready when it can easily be shredded with a fork, shred chicken
2. Melt 1 Stick butter in a large skillet over medium heat. Cook onion and sauté until tender.
3. Chop bacon into small pieces, fry until crisp, drain.
4. Combine chicken, chilies and bacon until mixture is thoroughly combined. Divide mixture evenly among the tortillas (approximately 1/2 cup per), roll and trim ends as needed. Place on greased sheet pan flap side down.
5. Mix half and half and enchilada sauce, pour evenly over enchiladas. Top with shredded cheese
6. Cover with a tent of foil (so the cheese doesn't stick) and bake at 350 degrees for 35 minutes or until cheese is melted and center is hot. Serve hot with sliced jalapeno, sour cream, salsa, guacamole, or all your favorite toppings!



## SHOPPING LIST

- 4 lbs chicken breast
- 4 - 8 oz blocks of cream cheese, cubed
- 4 1 oz. packets Dry Ranch Dressing Mix
- 3 lbs bacon
- 1 Stick Unsalted Butter
- 2 Red Onion, thinly sliced
- 4 4 oz. cans diced green chilies
- 48 oz. Shredded Mexican Cheese
- 1 cup half and half
- 4 8 oz. Frontera Red Chile Enchilada Sauce
- 40 9" Flour Tortillas
- 4 to 6 jalapenos, thinly sliced





# Creamy

## BAKED SPAGHETTI

From: Buns In My Oven  
Serves: 6

Prep Time: 10 Min  
Cook Time: 30 Min



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<https://dti.io/pastaday>



### DIRECTIONS

1. Preheat the oven to 350 degrees.
2. Butter the bottom and sides of a 9x13 baking dish.
3. In a medium bowl, mix together the cooked beef and spaghetti sauce.
4. In a medium bowl, beat together the cream cheese, sour cream, and cottage cheese until smooth, creamy, and well combined. Salt and pepper to taste.
5. Place half of the cooked spaghetti in the bottom of the baking dish. Dollop half of the cream cheese mixture over the spaghetti as evenly as possible. Spread with half of the meat mixture. Repeat the layers once and top with cheddar cheese.
6. Bake for 20-30 minutes or until hot and bubbly.



### SHOPPING LIST

- 1 pound spaghetti noodles cooked al dente and drained
- 1 pound ground beef browned and drained
- 24 ounces spaghetti sauce 1 jar
- 8 ounces cream cheese room temperature
- 1 cup sour cream
- 1 cup cottage cheese
- 1 cup grated cheddar cheese



# FRENCH ONION *Chicken*

From: Closet Cooking

Serves: 4

Prep Time: 15 Min

Cook Time: 1 Hr 35 Min



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## DIRECTIONS

1. Melt the butter in a pan over medium heat, add the onions and cook until a deep golden brown, about an hour, stirring occasionally, adding a bit of water or broth to deglaze the pan as needed.
2. Add the garlic, thyme and flour and cook for another minute while stirring.
3. Add half of the broth, deglaze the pan, bring to a boil, reduce the heat and simmer for 5 minutes.
4. Meanwhile, heat the oil in another pan over medium-high heat, season the chicken with salt and pepper, add the chicken and brown on both sides, about 2-4 minutes per side before setting aside.
5. Add the remaining cup of broth to the pan, deglaze it, mix in the balsamic vinegar and mustard, bring to a boil, reduce the heat and simmer to reduce by half, about 5 minutes.
6. Place the onions in an oven safe pan, top with the chicken and broth from the chicken pan, cover with a lid or foil and bake in a preheated 350F/180C oven for 20 minutes.
7. Sprinkle on the cheese and broil until it has melted, about 2-4 minutes.



## SHOPPING LIST

- 3 tablespoons butter
- 2 pounds onions, sliced
- 2 cloves garlic, chopped
- 1 teaspoon thyme, chopped
- 2 tablespoons flour
- 2 cups beef broth or chicken broth
- 1 tablespoon olive oil
- 1 pound chicken breasts or thighs (optionally boneless and skinless)
- salt and pepper to taste
- 1 tablespoon balsamic vinegar
- 2 tablespoons Dijon mustard
- 1 cup gruyere, grated



# BARBEQUED BEEF AND *Bow Ties*

From: Betty Crocker  
Serves: 4

Prep Time: 15 Min  
Cook Time: 30 Min



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## SHOPPING LIST

- 1 lb lean (at least 80%) ground beef (5 oz)
- 1 medium red bell pepper, chopped (1 cup)
- 1 1/2 cups uncooked mini bow-tie (mini farfalle) pasta
- 2 1/2 cups Progresso™ beef-flavored broth (from 32-oz carton)
- 1/2 cup barbecue sauce
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup frozen corn (from 12-oz bag), thawed
- 1 1/2 cups shredded Cheddar cheese (6 oz)



## DIRECTIONS

1. In 12-inch nonstick skillet, cook beef over medium-high heat 5 to 7 minutes, stirring occasionally, until thoroughly cooked; drain.
2. Add bell pepper; cook and stir 1 minute. Stir in pasta, broth, barbecue sauce, salt and pepper. Heat to boiling; reduce heat to medium-low. Cover; cook 15 minutes, stirring occasionally, until pasta is tender.
3. Stir in corn and 1 cup of the cheese. Top with remaining 1/2 cup cheese. Cover; cook 3 to 4 minutes longer, until corn is hot and cheese is melted.

# EASY CRACK *Chicken*

From: Gonna Want Seconds  
Serves: 16

Prep Time: 10 Min  
Cook Time: 4 Hr



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## SHOPPING LIST

- 2 Pounds Chicken Breasts Boneless and Skinless
- 2 8 Ounce Blocks Cream Cheese, Cut into Cubes
- 2 1 Ounce Packets Dry Ranch Dressing Mix
- 8 Ounces Bacon Cooked and Crumbled
- 6 High Quality Rolls
- 6 Slices Extra Sharp Cheddar Cheese
- 1 Red Onion Thinly Sliced
- Prepared Barbecue Sauce



## DIRECTIONS

1. Pat the chicken breasts dry with paper towel. Place them in the crockpot. Top evenly with cream cheese cubes then sprinkle the dry ranch evenly over the top. Cook on low for 6-8 hours or on high for 4 hours. Chicken is ready when it can easily be shredded with a fork.
2. When chicken is cooked, shred it. Add cooked bacon. Give the mixture a stir to evenly combine everything.
3. Spoon one portion of chicken mixture on half of a good quality rolls, top with cheese and set under the broiler just until cheese has melted.
4. Spread BBQ sauce on second half of the bun and top with a thin slice of red onion. Serve.



## SHOPPING LIST

- Oil, As Needed
- 2 teaspoons Paprika
- 1 teaspoon Chili Powder
- 1 teaspoon Ground Cumin
- 1 teaspoon Ground Thyme
- 3/4 teaspoons Salt
- 1/2 teaspoon Garlic Powder
- 1/2 teaspoon Ground Pepper
- 2 pounds Skinless, Boneless Chicken Thighs, Trimmed
- 2 Tablespoons Red Wine Vinegar
- 1 Tablespoon Honey



## DIRECTIONS

1. Preheat grill to medium high heat. Lightly brush grill with oil.
2. In a small bowl, stir together paprika, chili powder, cumin, thyme, salt, garlic powder and pepper.
3. Place the chicken thighs in a large bowl, sprinkle the spice mixture over the chicken and toss to coat.



## SPICE RUBBED GRILLED

# Chicken

From: The Pioneer Woman

Serves: 4

Prep Time: 10 Min

Cook Time: 10 Min



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4. Grill the chicken until it is just cooked through, 4 to 5 minutes per side.
5. In a small bowl, whisk together vinegar and honey. Brush mixture over grilled chicken. Serve.





## DIRECTIONS

1. Preheat oven to 375 degrees F.
2. In food processor mix together burger, onion, and celery until the veggies are VERY fine. (it will be almost a paste) Place in VERY large bowl and set aside. Now process the bacon and cheezits until almost a paste. Add to the burger and add the remaining ingredients.
3. Smoosh together until it is well combined and pack into a large loaf pan. Pack it tight as you can so that the loaf will be nice and tight when you grill it.
4. Bake for 55-60 minutes or until 165 degrees in the center. Let cool until room temp then cover and refrigerate overnight.
5. Slice into 1 inch slices while cold. Grill over medium coals until it is warmed through and has nice grill marks. Serve hot with smashed potatoes, gravy and onion strings.

## GRILLED

# Meatloaf

From: Huff Post  
Serves: 8

Prep Time: 10 Min  
Cook Time: 60 Min

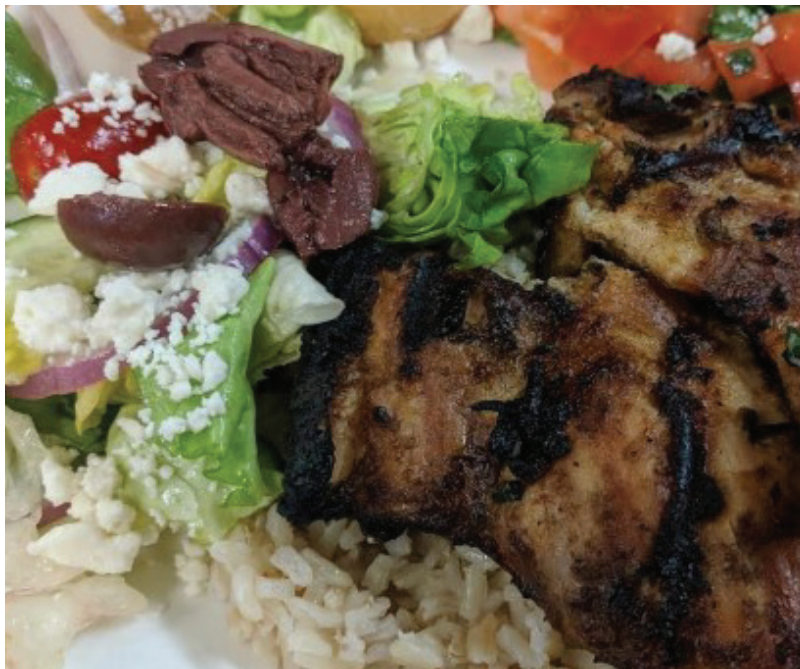


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## SHOPPING LIST

- 1 1/2 lb. lean hamburger 90%
- 1 small onion, diced
- 1 celery stick, diced
- 1/2 lb. bacon, uncooked and
- sliced into roughly 1/2 inch chunks
- 1 1/2 cups hot and spicy cheezits
- 10 dashes Tabasco
- 1 tsp. ground black pepper
- 1/2 tsp. smoked paprika
- 1 generous tsp. smoked sea salt (you can use regular and use 1/4 tsp liquid smoke along with)
- 2 eggs
- 3/4 cup whole milk



# Tahini-Marinated

## CHICKEN THIGHS

From: CookingLight  
Serves: 8

Prep Time: 10 Min  
Cook Time: 20 Min



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### DIRECTIONS

1. Combine first 10 ingredients in a bowl. Place 1/4 cup tahini mixture in a small bowl; reserve. Place remaining tahini mixture and chicken in a large ziplock plastic bag; seal, turning to coat chicken. Refrigerate 8 hours or overnight.
2. Preheat grill to medium (350°F to 450°F).



### SHOPPING LIST

- 1/4 cup tahini (sesame seed paste), well stirred
- 3 tablespoons finely chopped fresh flat-leaf parsley
- 3 tablespoons olive oil
- 3 tablespoons water
- 1 tablespoon finely chopped fresh rosemary
- 2 teaspoons grated lemon rind
- 2 tablespoons fresh lemon juice
- 1/2 teaspoon crushed red pepper
- 1 garlic clove, finely grated
- 1 small shallot, finely grated
- 8 skinless, boneless chicken thighs (about 1 1/2 lb.)
- Cooking spray
- 1/2 teaspoon kosher salt

- Coat grill grate with cooking spray. Remove chicken from marinade; discard marinade. Sprinkle chicken with salt. Arrange chicken on grill grate; cover and cook 4 minutes on each side or until done.
3. Arrange chicken on a platter; drizzle with reserved 1/4 cup tahini mixture.



## DIRECTIONS

1. Put the butter in a microwave safe bowl, melt it in the microwave and add 1 cup of brown sugar. Stir until combined. Pour the mixture evenly over the bottom of 9 x 13 baking pan.
2. Whisk eggs, milk, 1 tablespoon of powdered sugar and vanilla. Place toast bread in a single layer in the pan so that it covers the whole area. Pour half the egg-milk mixture over the entire layer of toast bread.
3. In a small bowl, combine the 3 tablespoons of brown sugar and 2 teaspoons of cinnamon. Sprinkle half the mixture on a layer of toast bread. Then arrange the second layer of toast bread and pour the rest of the mixture of eggs and milk. Repeat with the rest of the sugar and cinnamon. Cover with aluminum foil and leave to cool in the fridge overnight.
4. Preheat oven to 350 F. Leave chilled toast bread at room temperature for a few minutes. Put it in the oven and bake for 45 minutes, so that the first 30 minutes it is baked with aluminum foil. Bake it until the top is crispy and golden brown and the inside is soft. Sprinkle with powdered sugar. Serve with honey or maple syrup.

## EASY OVERNIGHT

# French Toast

## BAKE

From: CakesCottage  
Serves: 12-14

Prep Time: 20 Min  
Cook Time: 45 Min



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## SHOPPING LIST

- 1/2 cup melted butter (1 stick)
- 1 cup brown sugar + 3 tablespoons brown sugar
- 1 loaf Texas toast
- 4 eggs
- 1 1/2 cup milk
- 1 teaspoon vanilla
- 2 teaspoons of cinnamon
- 1 Tblsp of powdered sugar



# BACON *Brown Sugar* GARLIC CHICKEN

From: Dinner Than Dessert  
Serves: 6

Prep Time: 5 Min  
Cook Time: 25 Min



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<https://dti.io/sniffsniff>

## DIRECTIONS

1. In a large bowl add the brown sugar, garlic, salt and pepper and mix until combined. Coat the chicken in the brown sugar mixture.
2. Wrap each piece of chicken with two slices of bacon (aim for the end of the bacon pieces to stay under the chicken to prevent unwrapping while cooking).
3. Place into your baking pan (with at least 2 inch high sides). Top with the remaining brown sugar mixture.
4. Cook at 375 degrees for 25-30 minutes or until cooked through and browned. Careful to not let the brown sugar burn and blacken.



## SHOPPING LIST

- 2/3 cup brown sugar, packed
- 3 tablespoons garlic, minced
- 3/4 teaspoon Kosher salt
- 1/2 teaspoon black pepper
- 6 chicken breasts, boneless and skinless (4-5 ounces each)
- 12 slices bacon



# BAKED ORANGE *Chicken*

From: Just A Taste  
Serves: 4

Prep Time: 30 Min  
Cook Time: 25 Min



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## DIRECTIONS

1. Preheat the oven to 450°F. Line a baking sheet with foil and grease it with cooking spray. Cut the chicken breasts into 1-inch pieces. Add the flour to a sealable plastic bag then add the chicken and seal the bag. Shake the bag until the chicken is coated all over.
2. Add the eggs to a shallow dish and whisk them until combined. Add the breadcrumbs to a second shallow dish. Remove each piece of chicken from the bag, shake off any excess flour, then dip it in the eggs then breadcrumbs and place it on the prepared baking sheet. Repeat the coating process with all of the chicken pieces and arrange them in a single layer on the prepared baking sheet.
3. Bake the chicken pieces for 20 to 25 minutes, flipping them once halfway through, until they are golden brown and fully cooked. While chicken bakes, make the sauce.
4. Add the sesame oil and olive oil to a small saucepot set over medium-low heat. Add the garlic and ginger and cook, stirring, for about 3 minutes until golden brown. Add the hoisin sauce, orange marmalade, soy sauce and crushed red pepper flakes (optional), and cook, stirring occasionally, for 5 minutes.
5. Remove the chicken pieces from the oven and transfer them to a large bowl. Add the sauce to the bowl and toss until combined.



## SHOPPING LIST

- 4 medium boneless, skinless chicken breasts
- 1 cup all-purpose flour
- 3 large eggs
- 3 cups Panko breadcrumbs
- 1 teaspoon sesame oil
- 2 teaspoons olive oil
- 1 Tablespoon minced garlic
- 1 teaspoon grated fresh ginger
- 1/4 cup hoisin sauce
- 1 1/2 cups orange marmalade.
- 2 Tablespoons low sodium soy sauce
- 1 teaspoon crushed red pepper flakes (optional)



PEPPER JACK

# Chicken

AND STUFFING

From: Fancy Pants Mommy    Prep Time: 10 Min  
Serves: 6    Cook Time: 60 Min



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<https://dti.io/pepperjackchicken>



## DIRECTIONS

1. Place the chicken breasts into a baking dish and top with the mixture of the remaining ingredients and bake in a preheated 350F/180C oven until the chicken is cooked, about 30–35 minutes.



## SHOPPING LIST

- 1 pound boneless and skinless chicken breasts or thighs
- salt and pepper to taste
- 8oz cream cheese, warmed
- 1/4 cup mayonnaise (optional)
- 1 cup artichokes, coarsely chopped
- 1 cup spinach, coarsely chopped
- 1 clove garlic, grated (optional)
- cayenne to taste (optional)
- 1/4 cup parmigiano reggiano (parmesan cheese), grated
- 1 cup mozzarella, shredded

# PULLED CHICKEN Tacos WITH PINEAPPLE SALSA

From: Dinner at the Zoo    Prep Time: 30 Min  
Serves: 8                      Cook Time: 40 Min



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<https://dti.io/imsopretty>



## DIRECTIONS

1. In a bowl stir together the tomato sauce, chicken broth, garlic powder, chili powder, cumin, oregano, sugar, salt and pepper.
2. In a large pan heat the olive oil over medium high heat. Place the chicken and cook for 4-6 minutes or until golden brown.
3. Take the pan off the heat and pour the tomato sauce mixture over the chicken; the chicken should be at least 2/3 of the way covered. (Add more chicken broth if needed). Remove from heat. Add taco seasoning, salsa and corn. Stir to combine and spread into baking dish on top of Bisquick layer.
4. Bake at 400° about 30-35 minutes
5. Place the pan back on the heat and bring the sauce mixture to a boil. Cover the pan and reduce the heat to low. Simmer for 35 minutes or until chicken is cooked through. Remove the skin and bones and shred. Pour the remaining sauce from the pan over the shredded chicken and toss
6. For the pineapple salsa: Combine all the ingredients in a bowl; place in the refrigerator until ready to use.
7. For the cilantro sauce: Place all of the ingredients in the food processor and blend until smooth.
8. Place 2 mini corn tortillas on top of each other (for a total of 8 stacks of tortillas). Divide the cabbage evenly among the tortillas. Top with 1/4 cup chicken, a drizzle of cilantro sauce and a tablespoon of pineapple salsa. Serve with lime wedges and cilantro leaves if desired.



## SHOPPING LIST

- 2 teaspoons olive oil
- 4 small or 3 large bone- skin-on chicken breasts
- 16 ounce can of tomato sauce
- 2/3 cup chicken broth
- 1 teaspoon garlic powder
- 1 tablespoon chili powder
- 1 teaspoon cumin
- 1 teaspoon oregano
- 1/2 teaspoon sugar
- 1 cup of pineapple finely diced
- 1/2 cup red bell pepper finely diced
- juice of 1 lime
- 1/2 cup cilantro leaves chopped
- 1 cup sour cream can use light
- 1/2 cup fresh cilantro
- 2 teaspoons lime juice
- 1 teaspoons and 1/2 honey
- 1/4 cup prepared green salsa
- 1 cup finely shredded purple cabbage
- 16 Sol de Oro Taco Truck Style Mini Corn Tortillas



## CHEESY Taco Bake

**From:** Can't Stay out of the Kitchen  
**Serves:** 6

**Prep Time:** 5 Min  
**Cook Time:** 20 Min



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<https://dti.io/dogeatdog>



### DIRECTIONS

1. Preheat oven to 400°.
2. Combine Bisquick, cilantro and water and stir to combine until moistened. Spread into a 9x13" greased glass baking dish. Brown beef and drain. Remove from heat. Add taco seasoning, salsa and corn. Stir to combine and spread into baking dish on top of Bisquick layer.
3. Bake at 400° about 30-35 minutes or until a toothpick inserted in center shows the Bisquick layer is done. Remove from oven. Spread with cheese.
4. Bake an additional 5-10 minutes until cheese melts.
5. Serve with sour cream and any toppings of your choice.



### SHOPPING LIST

- 2 cups bisquick
- 2 tbsp. fresh cilantro minced
- 3/4 cup water
- 2 lbs. 90% lean ground beef
- 1 pkg. Homemade Taco Seasoning
- 16 oz. jar chunky salsa
- 11 oz. can Fiesta corn or Mexicorn drained
- 2 cups sharp Cheddar cheese or Monterey Jack-Colby Cheese blend
- sour cream
- Toppings of your choice  
sour cream, lettuce, tomatoes, olives, etc.







## DIRECTIONS

1. Preheat the oven to 400° F. Arrange the bacon on a baking rack set over a sheet pan in a single layer and roast for 20 to 30 minutes, until nicely browned. Drain on a plate lined with paper towels and cut in 1-inch pieces.
2. Meanwhile, combine the mayonnaise, mustard, Parmesan, salt, and pepper in a small bowl. Lay 12 slices of bread on a board and spread each one lightly with butter. Flip the slices and spread each one generously with the mayonnaise mixture. Don't neglect the corners!
3. Grate the cheeses in a food processor fitted with the largest grating disk and combine. Distribute the bacon evenly on half the slices of bread. Pile 1/3 cup grated cheese evenly on top of the bacon and top with the remaining bread slices, sauce side down.
4. Heat an electric panini press or griddle. When the press/griddle is hot, cook the sandwiches for 3 to 5 minutes in batches until the bread is toasted and the cheese

# INA GARTEN'S

# Ultimate

## GRILLED CHEESE

**From:** Smells Like Home  
**Serves:** 6

**Prep Time:** None  
**Cook Time:** 10 Min



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## SHOPPING LIST

- 12 slices thick-cut bacon
- 1 cup mayonnaise
- 1/4 cup dijon mustard
- 1/4 cup grated parmesan cheese
- 1 1/2 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 1 loaf sourdough bread, sliced 1/2-inch thick (12 slices)
- 6 tbsp salted butter, at room temperature
- 6 oz gruyere or swiss cheese
- 6 oz extra-sharp cheddar
- topping



## BRAISED CORN BEEF

# Brisket

From: Mom Foodie  
Serves: 6

Prep Time: 15 Min  
Cook Time: 6 Hr 15 Min



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### SHOPPING LIST

- 1 (5 pound) flat-cut corned beef brisket
- 1 tablespoon browning sauce
- 1 tablespoon vegetable oil
- 1 onion, sliced
- 6 cloves garlic, sliced
- 2 tablespoons water



### DIRECTIONS

1. Preheat oven to 275 degrees F (135 degrees C).
2. Discard any flavoring packet from corned beef. Brush brisket with browning sauce on both sides. Heat vegetable oil in a large skillet over medium-high heat and brown brisket on both sides in the hot oil, 5 to 8 minutes per side.
3. Place brisket on a rack set in a roasting pan. Scatter onion and garlic slices over brisket and add water to roasting pan. Cover pan tightly with aluminum foil.
4. Roast in the preheated oven until meat is tender, about 6 hours.

# SWEDISH Meatballs

From: Betty Crocker  
Serves: 4

Prep Time: 20 Min  
Cook Time: 30 Min



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## DIRECTIONS

1. In small bowl combine panko bread crumbs and milk. Let sit for 10 minutes until bread crumbs have soaked up milk.
2. In large skillet heat 1 tbsp. olive oil with 1 tbsp. butter, medium heat. Add onions and sauté until translucent, about 5 minutes, add garlic and oregano and sauté for another 1-2 minutes.
3. In large bowl, combine ground beef sautéed onion, garlic and oregano. Mix in salt, pepper and egg, combine until egg is mixed in. Add bread crumbs to meat mixture and combine well.
4. Use a tablespoon or scoop to make equal sized meatballs. Reheat skillet used to sauté onions and garlic, adding a bit more olive oil and butter if needed. On medium heat, brown meat balls on all sides, carefully turning so they don't break apart.
5. Transfer meatballs to baking sheet and keep warm in oven while making sauce. Add 4 tbsp. butter to skillet, when melted whisk in flour, cook until golden brown. Slowly stir in heated beef broth, cook at temperature that keeps sauce at slow bubble. Add in cream, Worcestershire sauce and Dijon mustard, simmer until sauce thickens a bit.
6. Add meatballs into sauce, cover and simmer about 10 minutes.



## SHOPPING LIST

- 1 lb ground beef
- 1/4 cup panko bread crumbs
- 1/4 cup milk
- 1/2 cup chopped onion
- 1 clove garlic minced
- 1 tbsp fresh oregano chopped or 1 tsp. dry oregano
- 1 egg
- 1 tbsp olive oil
- 5 tbsp butter
- 3 tbsp flour
- 2 cups beef broth warmed up
- 1 cup heavy cream
- 1/2 tbsp Worcestershire sauce
- 1 tsp Dijon mustard
- 1/2 tsp kosher salt
- 1/2 tsp pepper

# CHICKEN PENNE WITH *Bacon & Spinach* IN TOMATO SAUCE

From: What's in the Pan?  
Serves: 4

Prep Time: 20 Min  
Cook Time: 20 Min



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<https://dti.io/eatyourheartout>



## DIRECTIONS

1. Cook bacon and chop into 1 inch slices.
2. Rub chicken in seasoning mixture and set aside. Heat olive oil in a large deep skillet. Add chicken breasts and cook on each side on medium high heat for a total of 3-4 minutes. Add sliced garlic in the last minute of cooking chicken.
3. Remove chicken from the pan, slice it in thick strips and return it back to the skillet. Make sure that all liquid, if any, is removed after cooking the chicken.
4. Add chopped tomatoes to the remaining chicken and cook for 3 minutes on high until tomatoes release their juices. Add fresh spinach in 4 consecutive batches until it wilts.
5. Add half and half and bring the mixture to boil. Reduce to simmer and slowly add grated Parmesan cheese - until the cheese melts and makes the sauce creamy
6. Remove from heat. In the meantime bring a large pot of water to boil, add pasta and cook it according to instructions. Drain the pasta, but do not rinse.
7. Add pasta and bacon and stir until fully coated in sauce.



## SHOPPING LIST

- 2 tablespoons olive oil
- 1 pound boneless and skinless chicken 6 bacon strips
- 5 medium tomatoes (chopped in cubes)
- 10 oz. package of fresh spinach
- 1 cup half and half
- 1 cup Parmesan cheese shredded (more for garnish)
- 5 garlic cloves minced
- 8 oz. penne pasta
- 1 teaspoon paprika
- 1 teaspoon Italian seasoning (more, if desired)
- 1/4 teaspoon crushed red pepper flakes
- 1 teaspoon salt



# LEMON PEPPER *Chicken*

From: Delish  
Serves: 4

Prep Time: 15 Min  
Cook Time: 30 Min



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## DIRECTIONS

1. Preheat oven to 400°. In a medium bowl, combine flour, lemon pepper, salt, and zest of one lemon. Toss halved chicken breasts in the flour mixture until fully coated. Slice 1 lemon into thin rounds. In a large skillet over medium high heat, heat olive oil. Add the chicken in a single layer and cook until golden on the bottom, about 5 minutes. Flip chicken breasts.
2. To the same skillet, add the chicken broth, butter, garlic and lemon slices and transfer skillet to the oven. Bake until the chicken reaches an internal temperature of 170° F and the sauce has reduced slightly, 10 to 15 minutes. Spoon sauce on top of chicken. Garnish with parsley.



## SHOPPING LIST

- 1/2 c. all-purpose flour
- 1 tbsp. lemon pepper seasoning
- 1 tsp. kosher salt
- 2 lemons, divided
- 1 lb. Boneless Skinless Chicken Breast
- 2 tbsp. extra-virgin olive oil
- 1/2 c. low-sodium chicken broth
- 2 tbsp. butter
- 2 cloves garlic
- Chopped parsley, for garnish

# PHILLY Cheese STEAK SLOPPY JOES

From: Dinner Than Dessert  
Serves: 6

Prep Time: 15 Min  
Cook Time: 15 Min



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## SHOPPING LIST



- 1 pound lean ground beef
- 2 tablespoons butter
- 1 small yellow onion, diced
- 1 small green bell pepper, diced
- 8 ounces brown mushrooms minced
- 2 tablespoons ketchup
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon Kosher salt
- 1/2 teaspoon fresh ground black pepper
- 1 tablespoon cornstarch
- 1 cup beef broth
- 8 ounces Provolone Cheese Slices, chopped (use 6oz if you don't want it very cheesy)
- 6 brioche hamburger buns



## DIRECTIONS

1. Add the ground beef to a large cast iron skillet and brown
2. Remove the beef (you can leave the fat) and add the butter and the onions and bell peppers and mushrooms. Let brown for 1-2 minutes before stirring, then let brown for another 1-2 minutes before stirring again. Add the beef back into the pan.
3. In a small cup mix the beef broth and cornstarch together. Add the ketchup, Worcestershire sauce, salt, black pepper, beef broth/cornstarch mixture into the pan.
4. Cook until the mixture is only slightly liquidy (about 75% of the mixture is above liquid), 3-5 minutes. Turn off the heat, add in the provolone cheese. Served on toasted brioche buns

# Pasta

## BOLOGNESE

From: Food Network  
Serves: 4-6

Prep Time: 20 Min  
Cook Time: 1 Hr 20 Min



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### SHOPPING LIST



- 2 tablespoons unsalted butter
- 3 tablespoons extra-virgin olive oil
- 1 large carrot, finely chopped
- 1 onion, finely chopped
- 1 large celery stalk, finely chopped
- 2 dried chili peppers, crushed
- Sprig fresh rosemary
- 1/2 pound ground beef
- 1/2 pound ground pork
- 1 cup white wine
- 3 cups tomato sauce or La Salsa di 5 Minuti
- 3 basil leaves, torn
- Salt



### DIRECTIONS

1. In a hot saucepan, melt the unsalted butter in the olive oil, and add the carrots, onion, celery, and chili peppers. Cook the ingredients over medium heat, until they are soft.
2. Add a sprig of rosemary.
3. Add the ground beef and pork, and cook until golden brown.
4. Remove the rosemary sprig, and add the white wine. Let the wine reduce.
5. Add the tomato sauce or La Salsa di 5 Minuti, and let simmer on low heat for 1 hour.
6. Before serving, add basil leaves and salt to season.



## LASAGNA STUFFED *Meatloaf*

From: Twisted  
Serves: 6

Prep Time: 10 Min  
Cook Time: 40 Min



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<https://dti.io/blindtaste>



### DIRECTIONS

1. Preheat oven to 180°C (350°F).
2. In a large bowl mix together beef, bread crumbs, eggs, parsley, salt, pepper, garlic and tomato paste until combined. Press 3/4 of mix into a loaf tin along the bottom and press up the edges keeping a well in the middle. Mix together ricotta with 1 tsp salt and 1/2 tsp pepper.
3. In the well, layer lasagna followed by ricotta, slices of mozzarella. Repeat with 4 layers with the last layer being lasagna. Cover with remaining meat to seal.
4. Bake for 30-40 minutes covered with foil. Take out and flip over onto a tray. Top with tomato sauce and slices of mozzarella. Grill in the oven until golden brown and bubbly.



### SHOPPING LIST

- 1lb beef mince
- 2/3 cup breadcrumbs
- 2 eggs, whisked
- 1/4 cup finely chopped parsley
- 3 coves garlic, minced
- 1 tbsp tomato paste
- 1 tsp salt
- 1 tsp pepper
- 2 cups ricotta
- 1 tsp salt
- 1/2 tsp pepper
- 4 Fresh Lasagna noodles cut to bundt size
- 1 1/2 cups tomato sauce
- Mozzarella slices





# THREE MEAT *Chili*

From: Aunt Bees Recipes    Prep Time: 20 Min  
Serves: 6-8                      Cook Time: All Day



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## DIRECTIONS

1. In a large stock pot or dutch oven, cooked chopped bacon until crispy. Remove bacon with slotted spoon to drain on paper towels then drain off the grease. Brown the ground beef and crumbled Italian sausage, drain off excess grease.
2. Add in the chili beans, diced tomatoes with juice, tomato paste, onion, celery, green bell pepper, red bell pepper, chili peppers, bacon bits, beef broth, and all the seasonings. Stir to blend then let simmer on low, covered all day, stirring occasionally.
3. Before serving, test the seasonings and adjust the salt, pepper and chili powder as desired. Even better the next day!



## SHOPPING LIST

- 1 lb bacon cooked and crumbled
- 2 lbs ground beef
- 1 lb mild Italian sausage
- 1 (15 oz) can chili beans in mild sauce
- 1 (15 oz) can chili beans in spicy sauce
- 2 (15 oz) cans petite diced tomatoes with juice
- 1 (6 oz) can tomato paste
- 1 large yellow onion, chopped
- 3 stalks celery, finely diced
- 1 green bell pepper
- 1 red bell pepper
- 2 Anaheim chili peppers, f3 cups beef broth
- 1 TBSP chili powder
- 1 TBSP Worcestershire sauce
- 1 TBSP minced garlic
- 1 TBSP dried oregano
- 2 tsp ground cumin
- 1 tsp Tabasco sauce
- 1 tsp white sugar

## PHILLY CHEESE STEAK

# Biscuit BAKE

From: tbsp.  
Serves: 8

Prep Time: 40 Min  
Cook Time: 1 Hr 20 Min

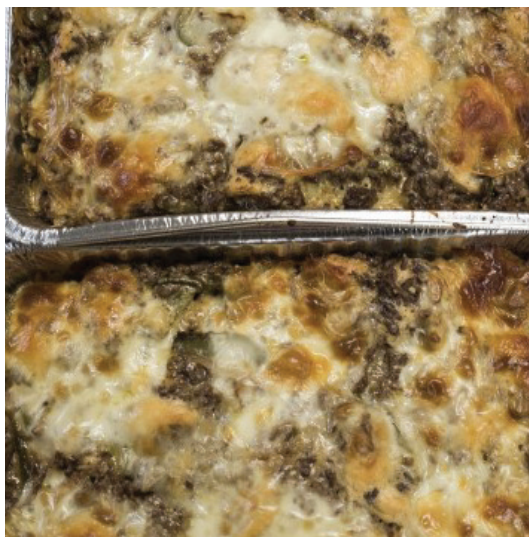


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### DIRECTIONS

1. Heat oven to 350°F. Spray 13x9-inch (3-quart) baking dish with cooking spray. In 12-inch nonstick skillet, cook beef and steak seasoning over medium-high heat 7 to 9 minutes, stirring frequently, until beef is thoroughly cooked; drain, and transfer to medium bowl.
2. Clean out skillet, and return to medium-high heat. Add vegetable oil, then add onions and bell peppers. Cook 8 to 10 minutes, stirring occasionally, until softened and browned. Add to bowl with beef.
3. In large microwavable bowl, mix cubed cheese, 1 cup of the shredded cheese and the milk. Microwave uncovered on High 3 minutes; stir, then microwave in 30-second increments until cheese melts and mixture is easily stirred smooth.
4. Separate dough into 8 biscuits; cut each into sixths. Gently stir biscuit pieces into cheese mixture; stir in beef mixture. Spoon into baking dish. Top with remaining 1 cup shredded cheese.
5. Bake 32 to 36 minutes or until biscuits are deep golden brown and baked through (at least 165°F in center).



### SHOPPING LIST

- 1lb lean (at least 80%) ground beef
- 1tablespoon Montreal steak seasoning
- 1tablespoon vegetable oil
- 2cups thinly sliced onions
- 2medium green bell peppers, cut in thin strips
- 8oz Kraft™ Velveeta™ original prepared cheese product, cut into 1/2-inch cubes (from 16-oz package)
- 2cups shredded provolone and mozzarella cheese blend (8 oz)
- 1cup milk
- 1can (16.3 oz) Pillsbury™ Grands!™ Flaky Layers refrigerated biscuits

# Chicken

## POT PIE

From: myrecipes  
Serves: 6

Prep Time: 10 Min  
Cook Time: 40 Min



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### DIRECTIONS

1. Preheat oven to 400°F. Melt butter in a large heavy saucepan over medium-high. Add celery and onion, and cook, stirring often, until softened, about 6 minutes. Add flour, and cook, stirring constantly, 1 minute. Slowly stir in broth. Reduce heat to medium, and cook, stirring constantly, until mixture is thickened and bubbly. Stir in chicken, vegetables, hard-cooked eggs, salt, and pepper. Transfer mixture to a lightly greased 11- x 7-inch (2-quart) baking dish..
2. Place the Pastry on a lightly floured surface, and roll out into a 1/8-inch-thick rectangle. Cut Pastry into 3/4-inch-wide strips, and arrange strips in a lattice design over the top of the chicken mixture. Lightly brush Pastry strips with beaten egg.
3. Bake in preheated oven until golden brown and bubbly, 35 to 40 minutes.



### SHOPPING LIST

- 1/3 cup unsalted butter
- 1/2 cup chopped celery
- 1/2 cup chopped yellow onion
- 1/3 cup (about 1 1/2 oz.) all-purpose flour
- 2 3/4 cups chicken broth
- 3 1/2 cups chopped cooked chicken
- 1 (10-oz.) pkg. frozen mixed vegetables, thawed
- 3 hard-cooked eggs, peeled and chopped
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- Pastry
- 1 large egg, lightly beaten



# HONEY GARLIC *Chicken* STIR FRY

From: Dinner at the Zoo    Prep Time: 10 Min  
Serves: 4                      Cook Time: 20 Min



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## DIRECTIONS

1. Heat 1 teaspoon of oil in a large pan over medium heat. Add the broccoli and carrots and cook until tender.
2. Remove the vegetables from the pan; place them on a plate and cover. Wipe the pan clean with a paper towel and turn the heat to high. Add the remaining tablespoon of oil.
3. Season the chicken pieces with salt and pepper and add them to the pan in a single layer.
4. Add the garlic to the pan and cook for 30 seconds. Add the vegetables back to the pan and cook for 2 more minutes or until the vegetables are warmed through.
5. In a bowl whisk together the chicken broth, honey and soy sauce. In a small bowl mix the cornstarch with a tablespoon of cold water.
6. Pour the soy sauce mixture over the chicken and vegetables; cook for 30 seconds. Add the cornstarch and bring to a boil; cook for 1 more minute or until sauce has just started to thicken.



## SHOPPING LIST

- 1 tablespoon + 1 teaspoon vegetable oil
- 1 cup thinly sliced peeled carrots
- 2 cups broccoli florets
- 1 lb boneless skinless chicken breasts, cut into 1 inch pieces
- 4 cloves garlic minced
- 1/4 cup low sodium chicken broth or water
- 1/4 cup soy sauce
- 3 tablespoons honey
- 2 teaspoons cornstarch
- salt and pepper to taste



# FAJITA CHICKEN *Kebabs*

From: Well Plated  
Serves: 4

Prep Time: 20 Min  
Cook Time: 10 Min



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## DIRECTIONS

1. Cut the chicken into bite-sized pieces. Place in a zip-top bag.
2. In a small bowl or measuring cup, whisk together the canola oil, lime juice and zest, chili powder, cumin, garlic, jalapeno, and salt. Pour over the chicken, seal the bag, the gently “squish” the bag so that the chicken is coated with the marinade. Refrigerate for 30 minutes or overnight.
3. When ready to cook, heat your grill to medium-high. Cut the bell peppers and onion into 3/4-inch chunks, then thread onto skewers with the marinated chicken pieces, alternating the chicken with the vegetables. Lightly oil the grill, then place the kabobs on the grill, cover, and let cook until the chicken is fully cooked and no longer pink, about 6 to 8 minutes, turning the chicken once or twice throughout so that it cooks evenly.
4. Remove the chicken kebabs to a serving plate and sprinkle with cilantro and a few squeezes of fresh lime juice. Serve warm, garnished with salsa, sour cream, or guacamole as desired.



## SHOPPING LIST

- 1 pound boneless, skinless chicken breasts
- 2 tablespoons canola oil
- Zest and juice of 1 large lime, plus additional for serving
- 1 tablespoon chili powder
- 1 1/2 teaspoons ground cumin
- 1 clove garlic, chopped
- 1 jalapeño, chopped (remove seeds and membrane if sensitive to spice)
- 1/2 teaspoon kosher salt
- 1 large red bell pepper
- 1 large green bell pepper
- 1 large red onion
- Fresh cilantro, for serving
- Salsa, sour cream and guacamole, optional for serving



# Chili

## DOGS FOR A CROWD

From: Valerie's Kitchen  
Serves: 8

Prep Time: 5 Min  
Cook Time: 30 Min



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SHOPPING LIST



- 1(8 count) package hot dog buns
- 1(8 count) package of hot dogs
- 1(15 ounce) can chili (with or without beans)
- 1 cup shredded sharp cheddar cheese
- 1/2 cup shredded Monterey jack cheese
- 1/4 cup diced red onion
- 1/4 cup diced jarred jalapeno pepper rings (mild or hot)



### DIRECTIONS

1. Preheat oven to 375 degrees. Line a 13" x 9" or slightly larger dish with foil.
2. Place hot dog buns in prepared pan and spread open slightly. Place a hot dog in each bun. Top each hot dog with some chili. Evenly distribute the cheese over the top and then top with the diced red onion and jalapeno rings.
3. Spray the back side of another large piece of foil with non-stick cooking spray. Cover the pan with the foil, coated side down. Bake in the preheated oven for 30 minutes.
4. Remove from oven, remove foil and allow to sit for a couple of minutes. Use a spatula to remove chili dogs from pan.

# MEXICAN STUFFED *Shells*

From: Food Network  
Serves: 10-12

Prep Time: 10 Min  
Cook Time: 45 Min



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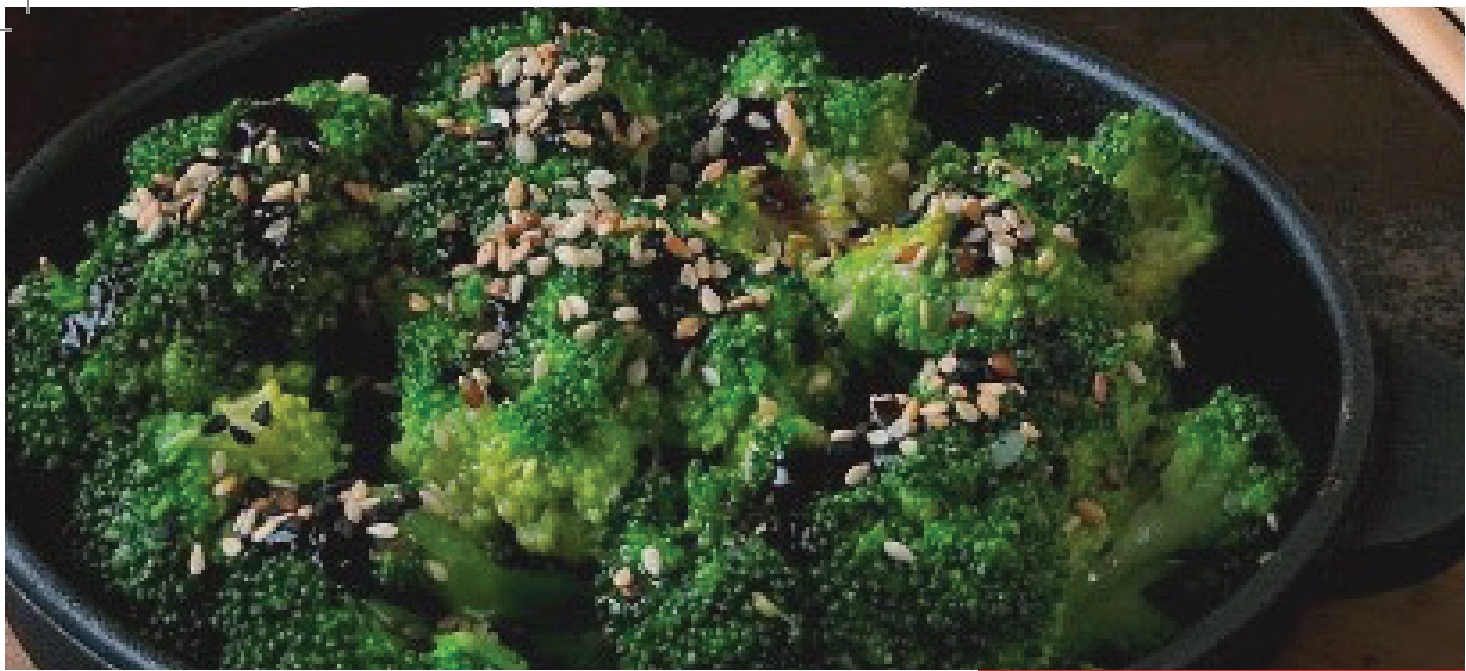
## SHOPPING LIST

- 1 pound ground beef
- 1 package low-sodium taco seasoning
- 4 ounces cream cheese
- 14 to 16 jumbo pasta shells
- 1 1/2 cup salsa
- 1 cup taco sauce
- 1 cup Cheddar cheese, shredded
- 1 cup Monterrey Jack cheese, shredded
- 3 green onions
- Sour cream



## DIRECTIONS

1. In a frying pan cook ground beef; add taco seasoning and prepare according to package directions. Add cream cheese, cover and simmer until cheese is melted. Blend well. Set aside and cool completely.
2. While ground beef is cooking, cook the pasta shells according to directions; drain.
3. Pour salsa on bottom of 9×13-inch baking dish. Stuff each shell with the meat mixture. Place shells in pan open side up. Cover shells with taco sauce. Cover with foil and bake for 30 minutes at 350°F.
4. After 30 minutes, add shredded cheese and bake for 10 to 15 more minutes, with the foil removed.



# Broccoli

## WITH SESAME

From: Taste of Home  
Serves: 4

Prep Time: None  
Cook Time: 20 Min



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### DIRECTIONS

1. Cook broccoli according to package directions.
2. Meanwhile, in a small saucepan, combine oil, soy sauce, sugar and vinegar; heat on medium until sugar is dissolved and mixture is hot.
3. Drain broccoli; place in a serving bowl.
4. Drizzle with soy sauce mixture and sprinkle with sesame seeds.



### SHOPPING LIST

- 1 package (10 ounces) frozen broccoli spears
- 1 tablespoon vegetable oil
- 1 tablespoon soy sauce
- 1 tablespoon sugar
- 2 teaspoons vinegar
- 2 teaspoons sesame seeds, toasted



# BAKED SWEET & SOUR *Chicken* PINEAPPLE & PEPPERS

From: Carlsbad Cravings    Prep Time: 30 Min  
Serves: 4-6                      Cook Time: 50 Min



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## DIRECTIONS

1. Add "Sweet and Sour Sauce" ingredients to a medium/large saucepan, stir and bring to a boil then reduce to a gentle simmer. Allow to simmer while you prepare the chicken and dice the vegetables, stirring occasionally.
2. Preheat oven to 350 degrees and lightly grease a 9x13 baking dish with non-stick cooking spray.
3. Whisk eggs together in a large bowl, set aside. Add 1/2 cup flour to a large freezer bag; set aside next to eggs. Whisk cornstarch, garlic powder, salt, pepper, ginger powder and onion powder in medium bowl; set aside next to flour.
4. Add chicken to eggs and coat, then remove, allowing excess to drip off, then add to freezer bag with flour. Toss until evenly coated then discard any extra flour. Add cornstarch/spices to the chicken in the freezer bag and shake until evenly coated.
5. Over high heat, heat enough oil (any kind) to generously cover the bottom of a large skillet until hot and rippling. Add chicken and cook 1-2 minutes per side, or until browned but not cooked through. (You may need to cook in 2 batches depending on size of your skillet). Transfer chicken to prepared 9x13 baking dish.
6. Add carrots pineapple and peppers to the sweet and sauce and mix until well combined. Pour sauce over chicken and stir until sauce/chicken/vegetables are evenly combined. Cook, uncovered for 50 minutes or until sauce, stirring occasionally.



## SHOPPING LIST

### Sweet and Sour Sauce

- 1/2 cup pineapple juice
- 1 cup red wine vinegar
- 1 1/2 cups sugar
- 1/4 cup + 2 tablespoons ketchup
- 1 small onion, diced
- 2 tablespoons soy sauce
- 4 garlic cloves, minced
- 1 teaspoon salt
- 1/2 teaspoon red pepper flakes
- 1/2 teaspoon ginger powder

### Vegetables/Pineapple

- 1 20 oz. can pineapple tidbits in juice
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 1 cup carrots sliced as THINLY as possible

# TORTILLA AND *Black* BEAN PIE



From: Martha Stewart  
Serves: 6

Prep Time: 25 Min  
Cook Time: 1 Hr



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## DIRECTIONS

1. Preheat oven to 400 degrees. With a paring knife, trim tortillas to fit a 9-inch springform pan. Use the bottom of the pan as a guide. Set aside.
2. Heat oil in a large skillet over medium heat. Add onion, jalapeno, garlic, and cumin; season with salt and pepper. Cook, stirring occasionally, until softened, 5 to 7 minutes.
3. Add beans and beer, and bring to a boil. Reduce heat to medium; simmer until liquid has almost evaporated, 8 to 10 minutes. Stir in corn and scallions, and remove from heat. Taste and adjust for seasoning.
4. Fit a trimmed tortilla in bottom of springform pan; layer with 1/4 of the beans and 1/2 cup of cheese. Repeat three times, using 1 cup cheese on top layer. Bake until cheese melts, 20 to 25 minutes. Remove side of pan; sprinkle pie with scallions. To serve, slice into wedges.



## SHOPPING LIST

- 1 tablespoon + 1 teaspoon vegetable oil
- 1 cup thinly sliced peeled carrots
- 2 cups broccoli florets
- 1 lb boneless skinless chicken breasts, cut into 1 inch pieces
- 4 cloves garlic minced
- 1/4 cup low sodium chicken broth or water
- 1/4 cup soy sauce
- 3 tablespoons honey
- 2 teaspoons cornstarch
- salt and pepper to taste

SLOW COOKER

# Ham

WITH MAPLE BROWN  
SUGAR GLAZE

From: No. 2 Pencil  
Serves: 8-12

Prep Time: 5 Min  
Cook Time: 6 Hr 27 Min



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## DIRECTIONS

1. Start by trimming excess fat and skin from the ham. Use a paring knife to slice a grid pattern into the ham. Add ham and 1 cup of water to slow cooker. Heat for 5-6 hours on low, until heated through.
2. Remove ham from slow cooker and let rest for 20 minutes. Prepare glaze. Bring pure maple syrup, dark brown sugar, mustard, pepper and cornstarch to a boil. Let boil 2-3 minutes, whisking constantly until mixture starts to thicken. Let glaze cool for about 5 minutes.
3. Pat ham dry and spoon glaze over ham. Heat ham under broiler 5-7 minutes until glaze has caramelized.



## SHOPPING LIST

- 7.5 pound unsliced, bone-in ham
- 1 cup of water

### For the Glaze

- 1/2 cup of dark brown sugar
- 1/2 cup of pure maple syrup
- 2 tablespoons of brown mustard
- 2 tablespoons of cornstarch
- freshly ground pepper to taste



# CHICKEN *Cordon Bleu* CASSEROLE

**From:** For the Love of Dessert  
**Serves:** 6-10

**Prep Time:** 25 Min  
**Cook Time:** 45 Min



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## DIRECTIONS

1. Cover the bottom of a casserole dish with a layer of ham slices (1/2 of the ham). Top the layer of ham with 1 package of Swiss cheese slices. Scatter the shredded chicken breasts over the cheese. Place a second layer of ham slices over chicken followed by a second layer of Swiss cheese slices.
2. Melt butter in a large pot over medium heat. Once melted, whisk in flour, constantly stirring to form a thick paste. Be careful not burn! Once the paste is thick and flour is dissolved, pour in milk while stirring constantly until smooth. Continue cooking until sauce has thickened. This can take some time, so be patient -- 10-15 minutes -- Add in lemon juice, mustard, paprika, salt and pepper. Bring sauce to a boil and then turn off heat. Let sit for about 5 minutes to slightly cool. Pour sauce evenly over the casserole, making sure to cover the edges with sauce.
3. Combine melted butter, panko crumbs, cilantro, salt and pepper in a medium bowl. Continue stirring until a grainy, sand-like texture is reached. Sprinkle crumble evenly over casserole. Bake, uncovered, for 45 minutes or until top has turned light, golden brown. Remove from oven and allow to cool before serving.



## SHOPPING LIST

### For the Casserole

- 2 chicken breasts shredded\*
- 1/2-1 pound of ham slices
- 2- 6oz packages of Swiss cheese slices

### For the Sauce

- 4 tbsp. butter
- 6 tbsp. of all purpose flour
- 3 1/4 c. milk (whole milk)
- 2 tbsp. lemon juice
- 1 tbsp. dijon mustard
- 1/2 tsp. paprika (optional)
- Salt and pepper to taste

### For the Topping

- 1 stick of butter, melted
- 2 c. of panko bread crumbs
- 2 tsp. dried cilantro
- salt and pepper to taste



# SLOW-COOKER *Pulled Pork* SANDWICHES

From: Food Network  
Serves: 4

Prep Time: 15 Min  
Cook Time: 8 Hr 15 Min



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## DIRECTIONS

1. Combine 1 tablespoon brown sugar, the paprika, mustard powder, cumin, 2 teaspoons salt and 1/2 teaspoon pepper in a small bowl. Rub the spice mixture all over the pork.
2. Heat the vegetable oil in a large skillet; add the pork and cook, turning, until browned on all sides, 5 minutes. Remove the pork and transfer to a plate; whisk 3/4 cup water into the drippings in the skillet. Transfer the liquid to a 5-to-6-quart slow cooker.
3. Add the vinegar, tomato paste, the remaining 2 tablespoons brown sugar and 2 cups water to the slow cooker and whisk to combine. Add the pork, cover and cook on low, 8 hours.
4. Remove the pork and transfer to a cutting board. Strain the liquid into a saucepan, bring to a boil and cook until reduced by half, about 10 minutes. Season with salt. Roughly chop the pork and mix in a bowl with 1 cup of the reduced cooking liquid, and salt and vinegar to taste. Serve on buns with barbecue sauce and coleslaw.



## SHOPPING LIST

- 3 tablespoons light brown sugar
- 2 teaspoons hot paprika
- 1 teaspoon mustard powder
- 1/2 teaspoon ground cumin
- Kosher salt and freshly ground pepper
- 1 3-to-4-pound boneless pork shoulder, trimmed of excess fat
- 2 teaspoons vegetable oil
- 1/2 cup apple cider vinegar, plus more to taste
- 3 tablespoons tomato paste
- 6 potato buns
- Barbecue sauce and prepared coleslaw, for serving

# Meatball

## SUB CASSEROLE

From: Allrecipes  
Serves: 12

Prep Time: 15 Min  
Cook Time: 45 Min



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<https://dti.io/puppylove>



### DIRECTIONS

1. Preheat oven to 400 degrees. With a paring knife, trim Preheat oven to 400 degrees F. Mix ground beef, green onion, bread crumbs, and Parmesan cheese together in a bowl; form into 1-inch meatballs. Arrange meatballs in a baking sheet and bake for 15-20 minutes or until done.
2. Reduce oven temperature to 350 degrees. Pour the croutons into the bottom of a 13x9 casserole dish. Combine cream cheese, mayonnaise, Italian seasoning, garlic powder and red pepper in a bowl; Spoon mixture over croutons.
3. Combine the Mozzarella and Parmesan cheese and sprinkle half over cream cheese mixture. Combine spaghetti sauce and water in a bowl. Add meatballs. Pour meatballs and sauce over the top of casserole and sprinkle with remaining cheese.
4. Bake uncovered in the preheated oven until cheese is melted and bubbling, about 30 minutes. Let stand for 10 minutes before serving and ENJOY!



### SHOPPING LIST

#### For The Meatballs

- 1 lb ground beef
- 1 egg
- 1/3 cup chopped green onion
- 1/4 cup Italian bread crumbs
- 3 tablespoons grated Parmesan cheese

#### For The Casserole

- 5 oz bag of Italian Style Croutons
- 1 (8 ounce) package cream cheese, softened
- 1/2 cup mayonnaise
- 1 teaspoon Italian seasoning
- 1/2 tsp garlic powder
- 1/4 teaspoon ground red pepper
- 2.5 cups shredded mozzarella cheese, divided
- 1/2 cup Parmesan Cheese, divided
- 1 (28 ounce) jar spaghetti sauce
- 1/4 cup water

# Bruschetta

## STUFFED BALSAMIC CHICKEN

From: Diethood  
Serves: 6

Prep Time: 10 Min  
Cook Time: 50 Min



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### DIRECTIONS



1. Preheat oven to 350F. In a mixing bowl, combine tomatoes, 1/2 cup cheese and basil; stir just until combined and set aside. Pound each chicken breast to 1/4-inch thickness, being careful not to tear or rip through. Season chicken with salt and pepper.
2. Spoon previously prepared tomato mixture over each chicken breast. You don't have to use all the stuffing - any leftovers can be spooned over chicken right before baking. Roll up the chicken breasts, wrapping them tightly, and secure ends with toothpicks.
3. Heat extra virgin olive oil in a stovetop and oven safe large skillet. Add prepared chicken breasts to hot oil and cook over medium-high heat for about 6 minutes, or until lightly browned on all sides.
4. In a medium bowl combine balsamic vinegar, chicken broth, garlic, and Italian seasoning; whisk until thoroughly combined.
5. Remove chicken from heat. If you have some extra tomato mixture, spoon it over the chicken. Pour prepared balsamic sauce over chicken. Transfer to oven and bake for 20 minutes; remove from oven, flip the chicken over, and return to oven for 15 more minutes. Sprinkle with remaining mozzarella cheese and continue to bake for 5 more minutes. Remove from heat and let stand for a few minutes.



### SHOPPING LIST

- 2 tomatoes, diced (about 2 cups)
- 1/3-cup packed fresh basil ribbons
- 1 cup shredded part skim mozzarella cheese, divided
- 6 (4-ounces each) skinless, boneless chicken breasts
- salt and fresh ground pepper, to taste
- 2 tablespoons extra virgin olive oil
- 1/4-cup balsamic vinegar
- 1/3-cup low sodium, fat free chicken broth
- 3 garlic cloves, minced
- 1 teaspoon Italian Seasoning



# LEMON *Chicken* & POTATOES IN FOIL

From: Damn Delicious  
Serves: 4

Prep Time: 10 Min  
Cook Time: 30 Min



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<https://dti.io/lemonslife>



## SHOPPING LIST

- 3 tablespoons olive oil
- 1 tablespoon Dijon mustard
- 1 tablespoon whole grain mustard
- 1/2 teaspoon dried thyme
- 1/4 teaspoon dried rosemary
- Zest of 1 lemon
- Kosher salt and freshly ground black pepper, to taste
- 16 ounces baby red potatoes, halved
- Kosher salt and freshly ground black pepper, to taste
- 4 boneless, skinless chicken breasts
- 1 lemon, thinly sliced
- 2 tablespoons chopped fresh parsley leaves



## DIRECTIONS

1. In a small bowl, combine 2 tablespoons olive oil, mustards, thyme, rosemary and lemon zest; season with salt and pepper, to taste. Set aside.
2. Cut four sheets of foil, about 12-inches long. Divide potatoes into 4 equal portions and add to the center of each foil in a single layer. Fold up all 4 sides of each foil packet. Drizzle with remaining 1 tablespoon olive oil and season with salt and pepper, to taste; gently toss to combine.
3. Top each packet with the chicken. Using your fingers or a brush, work the mustard mixture onto both sides of the chicken. Top with lemon slices.
4. Fold the sides of the foil over the chicken, covering completely and sealing the packets closed. Place into oven and bake until the chicken is cooked through and the potatoes are tender.





# CHICKEN PARM *Lasagna*

From: BuzzFeed  
Serves: 10

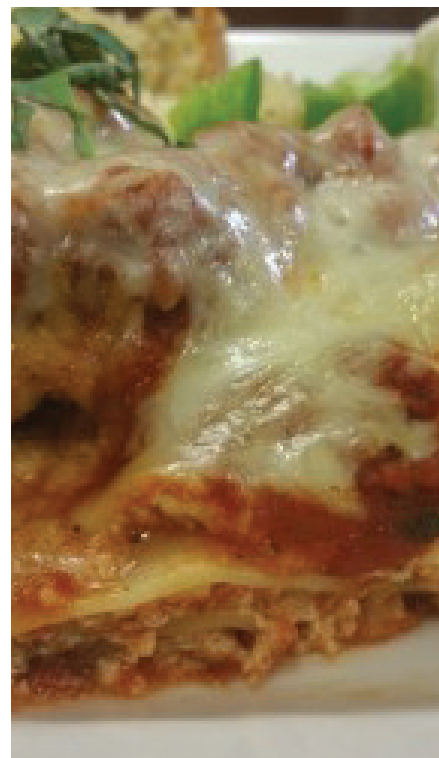
Prep Time: 5 Min  
Cook Time: 1 Hr 15 Min



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## SHOPPING LIST



- 3 chicken breasts
- 2 cups Italian bread crumbs
- 5 eggs
- 1 cup flour
- 24 ounces marinara sauce
- 15 ounces ricotta
- 8 lasagna noodles
- 2 cups mozzarella
- 2 cups parmesan
- Vegetable oil
- Basil



## DIRECTIONS

1. Cut chicken breasts in half widthwise. Coat the chicken in flour, egg, and finally in bread crumbs. Heat oil in a cast iron skillet and fry the chicken on both sides until brown.
2. In a bowl, whisk one egg into the ricotta, then set aside. In a casserole dish, spread some of the jar of marinara on the bottom, top with lasagna noodle overlapping with each noodle.
3. Spread half of the ricotta mixture on top of the noodles and layer with chicken. Top the chicken with 1/2 cup of mozzarella and a 1/2 cup of parmesan. Continue layering in the same order and top with remaining cheeses.
4. Cover with foil and bake for 45-60 minutes uncovering the lasagna for the last 10 minutes of baking. Sprinkle with fresh basil and enjoy!

# OVEN BAKED SPICY *Chicken* TACOS

From: The Cookier Cookie    Prep Time: 15 Min  
Serves: 10                      Cook Time: 10 Min



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<https://dti.io/chickentacos>



## DIRECTIONS

1. Preheat oven to 400F. Spray a 9x13 baking dish with nonstick spray and set aside.
2. Heat olive oil over medium heat in a medium skillet. Add onion to skillet and cook for 2-3 minutes, or until the onion is translucent and fragrant. Stir in the chicken, taco seasoning, tomatoes, and green chiles. Stir to combine fully. Reduce to simmer and allow to cook for 5-8 minutes.
3. Place the taco shells in the baking dish, standing up. I was able to fit 10 taco shells in the dish by adding 2 on each side. Spoon 1 tablespoon of beans into the bottom of each taco shell. Top with the chicken mixture, almost to the top of each shell. Sprinkle each shell generously with shredded cheese, the more the better!
4. Bake for 12-14 minutes or until cheese is fully melted and the edges of the shells are browned.
5. Remove from the oven and top with your favorite items such as jalapenos, sour cream, cilantro, and salsa.



## SHOPPING LIST

- 1 tablespoon olive oil
- 1/2 pound cooked chicken, shredded
- 1 (1 ounce) packet Old El Paso Hot & Spicy Taco Seasoning
- 1/2 cup onion, diced
- 1 (14.5 ounce) can diced tomato, drained
- 1 (4.5 ounce) can Old El Paso Chopped Green Chiles
- 10 Old El Paso Stand and Stuff Taco Shells
- 1/2 (16 ounce) can Old El Paso Refried Beans
- 2 cups Mexican Blend Cheese, shredded
- Toppings such as Old El Paso sliced Jalapenos, sour cream, salsa, chopped cilantro, shredded lettuce, or any of your favorite taco toppings!

# Tex-Mex

## BEEF ENCHILADAS

From: Martha Stewart  
Serves: 4

Prep Time: 1 Hr  
Cook Time: 20 Min



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<https://dti.io/pictionary>



### DIRECTIONS

1. Make sauce: In a medium saucepan, heat 1 1/2 tablespoons oil over medium. Add flour and cook, whisking occasionally, 1 minute. Add broth, chili powder, chipotle and adobo sauce, and 3/4 cup water; bring to a boil, whisking constantly. Reduce heat, and simmer until lightly thickened, about 10 minutes.
2. Make filling: In a 10-inch nonstick skillet, heat remaining 1/2 tablespoon oil over medium-high. Add onion, garlic, and beef; season with salt and pepper. Cook, stirring, until cooked through, about 8 minutes.
3. Preheat oven to 350 degrees. (If freezing, don't place any sauce in baking dish. See Cook's Notes below.) Spoon 1/4 cup sauce in bottom of an 8-inch square baking dish. Set aside. Make enchiladas: Stack tortillas; wrap in foil, and warm in oven, 10 minutes. Fill each with a heaping 1/4 cup beef mixture and 2 tablespoons cheese; tightly roll up.
4. Raise oven heat to 450 degrees. Arrange enchiladas, seam side down, in baking dish. Top with remaining sauce; sprinkle with cheese. Bake, uncovered, until hot and bubbly, 15 to 20 minutes.
5. Let cool 10 minutes before serving. Serve garnished with cilantro and, if desired, a green salad.



### SHOPPING LIST

- 2 tablespoons olive oil
- 1/4 cup all-purpose flour
- 1 can reduced sodium chicken broth
- 1 1/2 tablespoons chili powder
- 1 small canned chipotle chile in adobo, minced, plus 1 tablespoon sauce from can
- 1 small onion, finely chopped
- 2 garlic cloves, minced
- 3/4 pound lean ground beef
- Coarse salt and ground pepper
- 8 corn tortillas (6-inch)
- 1 1/2 cups shredded cheddar
- 1/4 cup chopped cilantro



# Taco Pizza

From: Pillsbury  
Serves: 6

Prep Time: 25 Min  
Cook Time: 35 Min



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<https://dti.io/tacopizza>



## DIRECTIONS

1. Heat oven to 400°F. Spray or grease 15x10-inch or larger dark or nonstick cookie sheet.
2. Unroll dough on cookie sheet; starting at center, press dough into 15x10-inch rectangle.
3. In 10-inch skillet, cook beef, taco seasoning mix and water as directed on package.
4. Spoon evenly on dough.
5. Top with chiles, olives and cheese.
6. Bake 13 to 16 minutes or until crust is golden brown and cheese is melted.
7. Top with remaining ingredients.



## SHOPPING LIST

- 1 can (11 oz) Pillsbury™ refrigerated thin pizza crust
- 1 lb lean (at least 80%) ground beef
- 1 package (1 oz) Old El Paso™ taco seasoning mix
- 1/4 cup water
- 1 can (4 oz) Old El Paso™ chopped green chilies, drained
- 1/4 cup sliced ripe olives, drained
- 2 cups shredded Mexican cheese blend (8 oz)
- 1 1/2 cups shredded lettuce
- 1 cup seeded chopped tomato (1 large)
- Crushed corn chips, if desired







## DIRECTIONS

1. Cook sausage in large skillet over MEDIUM-HIGH heat 8-10 minutes or until thoroughly cooked, stirring frequently. Drain, reserving drippings; place sausage in bowl. If necessary, add enough oil to reserved drippings to measure 1 tablespoon. Return drippings to skillet.
2. Add flour and pepper to skillet; stir with wire whisk until well blended. Cook over MEDIUM heat 6-8 minutes or until browned, stirring constantly. Gradually stir in milk; cook and stir 3-5 minutes or until mixture thickens and comes to a boil.
3. Add sausage; cook 1-2 minutes or until thoroughly heated, stirring frequently. Serve over biscuits.

# CREAMY Sausage GRAVY WITH BISCUITS

From: Jimmy Dean  
Serves: 6

Prep Time: 5 Min  
Cook Time: 25 Min



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WATCH  
VIDEO!



## SHOPPING LIST

- 1 pkg. Jimmy Dean® Premium Pork Regular Roll Sausage
- Vegetable oil (optional)
- 6 tablespoons flour
- $\frac{1}{8}$  teaspoon ground black pepper
- 3 cups milk
- 4 split warm biscuits for serving

# Meatloaf

WITH GARLIC  
MASHED POTATOES

From: Food Network  
Serves: 6

Prep Time: None  
Cook Time: 1 Hr 45 Min



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<https://dti.io/meatloaf>



## DIRECTIONS

1. Preheat the oven to 325 degrees F.
2. Heat the olive oil in a medium saute pan. Add the onions, thyme, salt, and pepper and cook over medium-low heat, stirring occasionally, for 8 to 10 minutes, until the onions are translucent but not brown. Off the heat, add the Worcestershire sauce, chicken stock, and tomato paste. Allow to cool slightly.
3. In a large bowl, combine the ground chuck, onion mixture, bread crumbs, and eggs, and mix lightly with a fork. Don't mash or the meat loaf will be dense.
4. Shape the mixture into a rectangular loaf on a sheet pan covered with parchment paper.
5. Spread the ketchup evenly on top. Bake for 1 to 1 1/4 hours, until the internal temperature is 160 degrees F and the meat loaf is cooked through. (Note: A pan of hot water in the oven, under the meat loaf, will keep the top from cracking.)



## SHOPPING LIST

- 1 tablespoon good olive oil
- 3 cups chopped yellow onions
- 1 teaspoon chopped fresh thyme leaves
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 3 tablespoons Worcestershire sauce
- 1/3 cup canned chicken stock or broth
- 1 tablespoon tomato paste
- 1/2 cup plain dry bread crumbs
- 2 extra-large eggs, beaten
- 1/2 cup ketchup
-

# MILLION DOLLAR *Manicotti*

From: tbsp.  
Serves: 7

Prep Time: 1 Hr 5 Min  
Cook Time: 1 Hr 55 Min



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<https://dti.io/manicotti>



## DIRECTIONS



1. Heat oven to 375°F. Cook manicotti as directed on box. Rinse with cool water; drain well.
2. In large bowl, stir together 2 cups of the mozzarella cheese, the ricotta cheese, spinach, cream cheese, Parmesan cheese, pepper flakes, garlic and egg.
3. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. Spread 1 cup of the pasta sauce in bottom of baking dish. Spoon ricotta mixture into manicotti; place in dish.
4. Heat 10-inch skillet over medium heat. Add beef, and cook 5 to 7 minutes or until browned; drain. Stir in remaining pasta sauce and whipping cream. Spoon mixture over filled manicotti. Sprinkle remaining 1 cup mozzarella cheese on top.
5. Cover tightly with foil; bake 28 to 33 minutes or until sauce is bubbling. Uncover; bake 12 to 15 minutes longer or until edges of pan are bubbling.



## SHOPPING LIST

- 1 box (8 oz) manicotti shells (14 shells)
- 3 cups shredded mozzarella cheese (12 oz)
- 1 container (15 oz) ricotta cheese
- 1 box (10 oz) Cascadian Farm™ frozen organic cut spinach, thawed, drained, squeezed dry
- 4 oz cream cheese, softened
- 1/4 cup shredded Parmesan cheese
- 1/4 teaspoon crushed red pepper flakes
- 2 cloves garlic, finely chopped
- 1 egg, slightly beaten
- 1 jar (25.5 oz) Muir Glen™ organic tomato basil pasta sauce
- 1 lb ground beef
- 1/4 cup heavy whipping cream





## CROCKPOT *Chicken* TACO CHILI

From: Skinnytaste  
Serves: 10

Prep Time: 5 Min  
Cook Time: 6 Hr



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### DIRECTIONS

1. Combine beans, onion, chili peppers, corn, tomato sauce, diced tomato, cumin, chili powder and taco seasoning in a slow cooker and mix well. Nestle the chicken in to completely cover and cook on LOW for 8 to 10 hours or on HIGH for 4 to 6 hours.
2. Half hour before serving, remove chicken and shred. Return chicken to slow cooker and stir in.
3. Top with fresh cilantro and your favorite toppings!



### SHOPPING LIST

- 1 small onion, chopped
- 1 (15.5 oz) can black beans
- 1 (15.5 oz) can kidney beans
- 1 (8 oz) can tomato sauce
- 10 oz package frozen corn kernels
- 2 (10 oz) cans diced tomatoes w/chilies
- 4 oz can chopped green chili peppers, chopped
- 1 packet reduced sodium taco seasoning
- 1 tbsp cumin
- 1 tbsp chili powder
- 24 oz (3-4) boneless skinless chicken breasts
- 1/4 cup chopped fresh cilantro



# CREAMY OVEN BAKED *Chicken* TAQUITOS

From: Carlsbad Cravings  
Serves: 16-18

Prep Time: 15 Min  
Cook Time: 40 Min



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<https://dti.io/fourinone>



## DIRECTIONS

1. Preheat oven to 375 degrees. Mix together the chili powder, garlic powder, cumin and salt. Drizzle olive oil on chicken breasts, then sprinkle a small amount of spice mix on both sides. Place chicken breasts on a parchment or baking mat lined baking sheet. Bake for 20 to 25 minutes, or until the chicken reaches an internal temperature of 165 degrees. Remove from the oven and use two forks to shred the chicken, set aside to cool.
2. Turn oven up to 425 degrees. Again, line a baking sheet with parchment paper or a baking mat, set aside. Place the cream cheese into a large microwave-safe bowl. Heat for 20-30 seconds or until soft. Add in the sour cream, salsa, cumin, chili powder, garlic powder, coriander, green onion, cilantro, lime juice, cheeses and shredded chicken. Mix to thoroughly combine.
3. Add a few tablespoons of the mixture to the lower edge of the tortilla, taking care to leave space on the ends so the mixture doesn't ooze out while baking. Roll it up and place it seam-down on the prepared baking sheet. Repeat with remaining ingredients. NOTE: if you want them to be extra crispy you can brush them with a little melted butter before baking them. Place in the oven and bake for 15-20 minutes or until the tortillas turn golden brown. Remove and allow to cool for 5 minutes before serving.



## SHOPPING LIST

- 3 large chicken breasts
- 1 tbsp. olive oil
- 1/4 tsp. chili powder
- 1/4 tsp. garlic powder
- 1/4 tsp. cumin
- 8 oz (1 block) cream cheese
- 3 tbsp. sour cream
- 1/3 c. salsa
- 1 tsp. cumin
- 1 tsp. chili powder
- 1 tsp. garlic powder
- 1/2 tsp. coriander
- 3 green onions, minced
- 2 tbsp. cilantro, minced
- 1 lime, juiced
- 1 c. shredded cheddar cheese
- 1/2 c. shredded pepper jack cheese
- 16-18 small flour tortillas



MARINATED CHICKEN

# Spiedies

WITH GARLIC SAUCE

From: Jo Cooks  
Serves: 4

Prep Time: 15 Min  
Cook Time: 15 Min



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<https://dti.io/spiedies>



## DIRECTIONS

1. Add all the ingredients to a blender and blend until smooth, it should take 1 to 2 minutes. This recipe will make about 1 1/2 cups of sauce, refrigerate leftover sauce.
2. In a small bowl whisk together the marinade ingredients. Place the chicken in a Ziploc bag and pour the marinade over the chicken, seal the bag, toss to combine. Refrigerate for at least 2 hours up to overnight.
3. When ready to cook turn on your grill to medium high heat. Clean and oil the grill. Cut the rolls lengthwise and brush the inside of the roll generously with butter. Thread the chicken on 4 skewers, making sure to divide the meat equally among the skewers.
4. Grill the chicken on all sides, about 3 minutes per side, until chicken is cooked and starts to brown. Place the rolls on the grill and let them grill for about 2 minutes or until the bread starts to brown.
5. In each roll lay a grilled skewer inside. Gripping the roll at the bottom, carefully slide skewer off, leaving meat in the bread. Drizzle generously with the garlic sauce.



## SHOPPING LIST

- 3 large chicken breasts, cut into cubes
- 4 Italian rolls
- 2 tbsp butter, melted

### Marinade Ingredients

- 1/4 cup olive oil
- 1/4 cup lemon juice
- 1/4 cup fresh cilantro, chopped
- 1/4 cup fresh parsley, chopped
- salt and pepper to taste

### Garlic Sauce Ingredients

- 1 cup vegetable oil
- 1/3 cup lemon juice
- 6 cloves garlic, peeled
- 1 egg white\*
- 1 tsp salt

# Rigatoni

WITH RICOTTA

From: Rachel Ray  
Serves: 6

Prep Time: 10 Min  
Cook Time: 45 Min



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<https://dti.io/ricottarr>



## DIRECTIONS

1. Preheat oven to 425°F.
2. In a small saucepot, heat EVOO over medium to medium-high heat. Add butter and melt. When it starts to foam, add garlic, stir a minute and add tomatoes, mashing them up. Add onion, basil and bay. Season with salt and pepper; simmer 30 minutes over low heat. Remove onion. Add butter to sauce to finish.
3. Bring a pot of water to a boil for the pasta. Combine ricotta with salt, pepper, thyme, parsley, mint, lemon zest, half the mozzarella and half of the Parm.
4. Salt pasta water. Boil rigatoni about 7-8 minutes, under-cooking it a minute or so from al dente. Reserve about 1 cup of starchy cooking liquid. Drain pasta and return to hot pot, stir in ricotta mixture, peas and adding starchy cooking water to combine as needed. Transfer to a baking dish.
5. Pour red sauce evenly over top of pasta in baking dish, top with remaining mozzarella and Parm cheese. Bake until bubbly and the cheese is browned, 15-18 minutes--be careful not to dry the pasta out.



## SHOPPING LIST

- 2 tablespoons EVOO Extra Virgin Olive Oil
- 2 cloves garlic, finely chopped
- 1 28- to 32-ounce can San Marzano tomatoes
- 1 small onion, peeled and halved
- A few leaves of basil, torn
- 1 fresh bay leaf
- Salt and pepper
- 2 tablespoons butter
- 1 1/2 cups fresh sheep or cows milk ricotta cheese
- 3 tablespoons fresh thyme, finely chopped
- 1/4 cup flat-leaf parsley, finely chopped
- 1/4 cup mint, finely chopped
- 2 teaspoons lemon zest
- 1 ball fresh mozzarella cheese, shredded or cut into fine dice, divided
- 1 1/2 cups freshly grated Parmigiano-Reggiano cheese, divided
- 1/2 cup shelled spring peas, par-boiled 3-4 minutes, optional
- 1 pound box rigatoni





# MEXICAN STREET *Corn Taco* SALAD

From: Live Eat Learn  
Serves: 8

Prep Time: 10 Min  
Cook Time: 15 Min



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<https://dti.io/lime>



## DIRECTIONS

1. Mix all dressing ingredients and set aside.
2. Heat oil over medium/high heat in a large saute pan then add garlic and corn. Cook about 15 minutes, flipping frequently, until corn begins to char a bit. Gently toss with lime juice and salt.\*\*
3. In a large bowl, combine corn mix, black beans, pepper, onion, cilantro, and cheese. Drizzle sauce over and serve either warm or cold. Perfect over tacos, as a chip dip, or by itself!



## SHOPPING LIST

- Dressing
- 1/2 cup (80 g) plain nonfat yogurt\*
- 1 Tbsp (15 mL) lime juice
- 1 tsp (5 mL) honey
- 1/2 tsp paprika
- 1/4 tsp cumin
- 
- Salad
- Splash of oil
- 4 ears of corn (about 3 cups, 285 g of kernels), shucked and kernels removed
- 1 clove garlic, minced
- 2 Tbsp (30 mL) lime juice
- 1/4 tsp salt
- 1 cup (200 g) canned black beans, drained and rinsed
- 1 red bell pepper, seeded and chopped
- 1/2 cup (35 g) chopped red onion
- 1/2 cup packed fresh cilantro, chopped
- 1/2 cup (88 g) cotija or feta cheese, crumbled



# Chili Lime

## CHICKEN

From: Carlsbad Cravings    Prep Time: 5 Min  
Serves: 4-6                      Cook Time: 10 Min



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<https://dti.io/lime>



### DIRECTIONS

1. In a small bowl, whisk chicken rub ingredients together and rub evenly all over chicken breasts. Timer permitting, allow chicken to sit for 30 minutes at room temperature or refrigerate up to 8 hours then bring to room temperature for before cooking.\*
2. If chicken has been refrigerated, let sit at room temperature for 15-30 minutes (time permitting).
3. Heat a large non-stick skillet over medium high heat. Once very hot, add chicken and cook, undisturbed for 3-5 minutes, or until nicely browned (or blackened if you prefer) on one side. Turn chicken over, cover, and reduce heat to medium.
4. Cook for approximately 5-7 more minutes (depending on thickness of chicken), or until chicken is cooked through. Remove to a cutting board and let rest 5 minutes before slicing.
5. Garnish with extra fresh lime juice if desired.



### SHOPPING LIST

- 1 pound chicken breasts
- 2 tablespoons olive oil
- 1 teaspoon chili powder
- 1-4-1/2 teaspoon chipotle chili powder
- 1/2 teaspoon ground cumin
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon brown sugar
- juice from 1 lime
- Lime zest from 1 lime
- 1 cup carrots sliced as THINLY as possible

# SMOKEY *Tex-Mex* SLOPPY JOSES

From: Rachel Ray  
Serves: 4

Prep Time: 10 Min  
Cook Time: 10 Min



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<https://dti.io/sloppyjose>



## DIRECTIONS

1. In a large skillet, heat a drizzle of oil over medium heat. Add the bacon and cook until crisp, about 5 minutes.
2. Using a slotted spoon, transfer to a paper towel to drain. Add the ground beef to the pan and cook until browned, stirring with a spoon to crumble it; season with a little salt and black pepper.
3. Return the cooked bacon to the pan and add the onion, chiles, garlic, chili powder, cumin and coriander. Cook, stirring, until the onion is softened, about 5 minutes.
4. In a medium bowl, stir together the beer, tomato sauce, brown sugar, Worcestershire, vinegar and hot sauce. Pour the mixture over the meat, lower the heat and simmer for 5 minutes or until ready to serve.
5. Using a large ice cream scoop, spoon the Sloppy Jos mixture onto the roll bottoms. Layer with the crushed corn chips, pickled jalapeños, red pepper relish and roll tops.



## SHOPPING LIST

- Extra Virgin Olive Oil or vegetable oil, for drizzling
- 4 slices bacon, chopped
- 1 pound ground sirloin
- Salt and black pepper
- 1 onion, chopped
- 2 jalapeño chile peppers, finely chopped
- 3 to 4 cloves, garlic, chopped
- 1 tablespoon chili powder
- 1/2 teaspoon ground cumin
- 1 1/2 teaspoon ground coriander
- 1 cup lager beer, at room temperature
- 1 cup tomato sauce
- 1 tablespoon light brown sugar
- 2 tablespoons Worcestershire sauce
- 1 tablespoon cider vinegar
- 1 tablespoon hot sauce, such as Franks Red Hot
- 4 burger rolls, toasted
- Toppings: crushed Fritos corn chips, pickled jalapeño rings and sweet red pepper relish

# Burrito

## BOWLS

From: Damn Delicious  
Serves: 6

Prep Time: 10 Min  
Cook Time: 25 Min



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<https://dti.io/cincode mayo>



### DIRECTIONS

1. To make the chipotle cream sauce, whisk together sour cream, chipotle paste, garlic, lime juice and salt; set aside.
2. In a large saucepan of 1 1/2 cups water, cook rice according to package instructions; let cool and stir in salsa; set aside.
3. To assemble the bowls, divide rice mixture into serving bowls; top with lettuce, corn, black beans, tomatoes, avocado and cilantro.
4. Serve immediately, drizzled with chipotle cream sauce.



### SHOPPING LIST

- 1 cup uncooked rice
- 1 cup salsa
- 3 cups chopped Romaine lettuce
- 1 (15.25-ounce) can whole kernel corn, drained
- 1 (15-ounce) black beans, drained and rinsed
- 2 Roma tomatoes, diced
- 1 avocado, halved, seeded, peeled and diced
- 2 tablespoons chopped fresh cilantro leaves

### For the chipotle cream sauce

- 1 cup sour cream
- 1 tablespoon chipotle paste
- 1 clove garlic, pressed
- Juice of 1 lime
- 1/4 teaspoon salt, or more, to taste





# OVEN-DRIED BLT

From: Martha Stewart  
Serves: 6-8

Prep Time: 5 Min  
Cook Time: 35 Min



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## DIRECTIONS



1. Heat oven to 375 degrees. Rub entire head of garlic with olive oil. Place on aluminum foil, add herbs, and wrap tightly. Cook until cloves are soft, 25 to 35 minutes. Set aside to cool.
2. Working in batches, fry bacon in a heavy skillet over medium heat until crisp. Transfer bacon to paper towels to drain.
3. Squeeze roasted garlic out of each clove onto a cutting board. Transfer soft garlic to a medium bowl; mash with a fork until smooth. Stir in mayonnaise, and set aside.
4. Slice bread in half lengthwise. Spread each half with garlic mayonnaise. Arrange lettuce over bottom half. Top with bacon and tomatoes; season with salt and pepper. Close sandwich; cut into thirds.



## SHOPPING LIST

- 1 small head garlic
- 1 teaspoon olive oil
- 2 sprigs fresh thyme, rosemary, or oregano
- 12 strips bacon, preferably thickly sliced and smoked or peppered
- 1/2 cup mayonnaise
- 1 baguette, about 25 inches long (We actually used ciabatta and foccotta bread. Worked out great!)
- 1 small head Bibb or Red Leaf lettuce
- 20 dried tomato slices
- Salt and freshly ground pepper



# CHICKEN *Parmesan* SUBS

From: Rachel Ray  
Serves: 4

Prep Time: 10 Min  
Cook Time: 25 Min



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<https://dti.io/chickenparmsub>



## DIRECTIONS

1. In a large saucepan, heat the olive oil over medium heat. Add 3 garlic cloves and fry until lightly golden, about 5 minutes. Stir in the tomatoes and cook until heated through, about 5 minutes. Season the sauce to taste with salt, pepper, crushed red pepper and oregano. Add the chicken and simmer, stirring occasionally, until cooked through, about 10 minutes.
2. Meanwhile, preheat the broiler. Spread a little butter on each hoagie roll half, place cut side up on a small baking sheet and broil until golden and crunchy, about 3 minutes. Gently rub with the remaining garlic clove and set aside.
3. Distribute half of the mozzarella on the roll halves. Arrange the chicken and some sauce over the cheese and then top with the remaining cheese. Broil until the cheese is melted and bubbly, about 3 minutes. Sprinkle a bit of oregano on top and serve immediately.



## SHOPPING LIST

- 2 tablespoons extra-virgin olive oil
- 4 cloves garlic, smashed and peeled
- 1 26 ounce box chopped tomatoes
- Salt and pepper
- Crushed red pepper
- Oregano
- 4 thin chicken cutlets
- 2 tablespoons butter, softened
- 2 6-inch firm-textured hoagie rolls, split
- 1 cup shredded mozzarella cheese



# Garlic Knot

## PIZZA

From: Pillsbury  
Serves: 8-10

Prep Time: 20 Min  
Cook Time: 45 Min



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<https://dti.io/garlicknot>



### DIRECTIONS



1. Preheat the oven to 375°F.
2. For the garlic-knot crust: Cut each biscuit round in half (or quarter it, if the package makes extra-large biscuits), so they're about the size of a half-dollar. Dip the biscuit pieces in melted butter, then place them in a gallon-size resealable plastic bag and top with 1 tsp. garlic powder and parmesan cheese. Shake to coat.
3. Pour coated dough balls into a large casserole dish, spreading them out in an even layer. Set aside.
4. For the rest of the pizza: Place ground beef and 1/2 tsp. garlic powder in a sauté pan over medium heat. Cook beef, breaking it up into crumbles with the back of a spatula, until it's fully browned. Drain and mix with marinara sauce.
5. Pour meat sauce onto pizza, covering the knots. Top with mozzarella cheese and pepperoni slices. Bake in the oven for 20-22 minutes, or until cheese is melted and bubbly, and garlic knots are puffed up and lightly golden (if you can see them).



### SHOPPING LIST

#### Garlic Knot Crust

- 2 tubes pre-made biscuit dough
- 3 tbsp. butter, melted
- 1 1/2 tsp. garlic powder, divided
- 1/4 c. grated Parmesan cheese

#### Pizza Filling

- 1 lb. ground beef
- 1 jar marinara sauce
- 1 c. shredded mozzarella cheese
- 12 slices pepperoni
- Old El Paso™ salsa, if desired

## DIRECTIONS

1. Peel the apples and remove the core, then cover in brown sugar. Cut the puff pastry into 9 strips. In one of the strips, use a knife to cut out 8 small leaves.
2. Roll up each apple with 2 strips of puff pastry, leaving an opening in the top, then decorate with 2 of the pastry leaves.
3. Insert 1 bar of chocolate in 2 apples and divide the caramel between the two others. Place the 4 apples on the parchment-lined sheet pan, then bake for 15 minutes at 180 °C. Enjoy with the whipped cream.

# REAL Apple PIE

From: ChefClub Network  
Serves: 4

Prep Time: 20 Min  
Cook Time: 15 min



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<https://dti.io/100>

## SHOPPING LIST

- 4 Pink Lady apples
- 150 g brown sugar
- 1 rectangular puff pastry
- 50 g dark chocolate
- 100 g salted caramel sauce
- Whipped cream







SUPER SOFT  
*Sprinkle*  
PUDDING COOKIES

From: Cookies & Cups  
Serves: 24

Prep Time: 10 Min  
Cook Time: 10 Min



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<https://dti.io/secretmix>



#### SHOPPING LIST

- 3/4 cup butter
- 1 cup granulated sugar
- 1 egg, plus 1 yolk
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1 (3.5-ounce packet instant vanilla pudding mix)
- 2 cups flour
- 1/2 cup sprinkles



#### DIRECTIONS

1. Preheat oven to 350°F. Line a baking sheet with parchment paper and set aside.
2. In the bowl of your stand mixer fitted with the paddle attachment beat the butter and sugar on medium speed for 2 minutes. Add in the egg, vanilla, baking soda and salt. Mix until combined, scraping the sides of the bowl as necessary. Mix in the pudding mix for 30 seconds. Turn the mixer to low and add in the flour, mixing until just combined. Finally add in the sprinkles and mix until incorporated evenly.
3. Using a medium (2 tablespoon) sized cookie scoop drop dough onto the prepared baking sheet 2 inches apart. Bake for 8-10 minutes until the cookies are almost set. Don't over-bake if you want super soft soft cookies.
4. Allow the cookies to cool on the baking sheet for 3 minutes before transferring to a wire rack to cool completely.



# HAWAIIAN PINEAPPLE *Coconut* POKE CAKE

**From:** Melissa's Southern Style Kitchen  
**Serves:** 16

**Prep Time:** 20 Min  
**Cook Time:** 30 Min



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<https://dti.io/pineapple>



## DIRECTIONS

1. Prepare the cake mix according to the directions on the box in a 13 x 9 inch baking pan. [Tip: If using a box mix, use the pineapple juice from the crushed pineapple adding water until the total amount called for on the package is met.] Bake according to directions.
2. Remove the cake from the oven and use the handle of a wooden spoon or similar to poke holes over the entire cake. The holes need to be fairly large.
3. Use a hand mixer and whip together both packages of pudding with 4 cups of cold half & half. Whip until the pudding begins to slightly thicken but is still pourable.
4. Mix 1 cup pudding with the crushed pineapple. Pour this over the cake and spread into the holes while the cake is still hot.
5. Immediately spread the remaining pudding on top. Place into the refrigerator and cool to the touch then frost with whipped topping.
6. Sprinkle with macadamia nuts and flaked coconut. Store chilled.



## SHOPPING LIST

- 1 16.25 oz French vanilla or Butter cake mix plus ingredients to prepare
- 2 3.4 oz coconut cream instant pudding mix
- 1 20 oz can crushed pineapple drained
- 4 cups half & half
- 16 oz frozen whipped topping thawed
- 1 cup sweetened flaked coconut
- 1/2 cup macadamia nuts toasted and chopped

ST. PATRICK'S DAY

# Pudding CUPS

From: Simple Made Recipes  
Serves: 4

Prep Time: 15 Min  
Cook Time: None



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<https://dti.io/stpattyscups>



## SHOPPING LIST

- 14 OREO Thins (mint)
- Gold color mist for cakes
- festive sprinkles
- 3.9 ounce box instant chocolate pudding
- 2 cups milk
- 12 ounce whipped topping
- green food coloring



## DIRECTIONS

1. Spray 4 OREO cookies with the gold mist. Set your OREO cookies on parchment paper, spray the cookies, let dry, flip and repeat.
2. Mix 3/4 of the container of whipped topping with a few drops of green food coloring. Mix until color is even throughout. Chop 10 OREO cookies. Mix your instant pudding with milk according to box directions.
3. Layer your pudding cups. Start with a layer of pudding, add a layer of green whipped topping, add a few sprinkles and chopped OREO cookies and repeat one more time.
4. Add a dollop of whipped topping that was not colored green and sprinkle any remaining cookie crumbs over top. Garnish with your gold cookie coin. Place into fridge until set up and serve.



# EASY Peanut Butter COOKIES

From: Martha Stewart  
Serves: 12

Prep Time: 10 Min  
Cook Time: 11-12 Min



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<https://dti.io/easypb>



## SHOPPING LIST

- 1 cup creamy peanut butter
- 1 large egg
- 1 teaspoon baking soda
- 1 cup sugar, plus more for sprinkling
- 1/4 teaspoon coarse salt
- 1 teaspoon vanilla extract (optional)



## DIRECTIONS

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper; set aside.
2. In the bowl of an electric mixer fitted with the paddle attachment, beat together peanut butter, egg, sugar, baking soda, vanilla, if using, and salt until well combined.
3. Using a 1 3/4-inch scoop, scoop dough onto prepared baking sheet, spacing 2 inches apart. Using the tines of a fork, gently press down on each scoop in a crosshatch pattern. Sprinkle with sugar and transfer baking sheet to oven. Bake until slightly puffed, 11 to 12 minutes. Cookies will still be soft. Let cool for 5 minutes. Carefully transfer cookies to a wire rack and let cool completely.



# Pumpkin

## SHEET CAKE

From: The Novice Chef  
Serves: 12-15

Prep Time: 10 Min  
Cook Time: 20 Min



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<https://dti.io/earlyfall>



### DIRECTIONS

1. Preheat oven to 350°F. Grease a 13 x 18 jelly roll pan with butter or spray with Baker's Joy.
2. In a large bowl, whisk together melted butter, milk, pumpkin and sugar. Whisk in eggs and vanilla extract. Then whisk in flour, baking soda, pumpkin pie spice and salt.
3. Pour batter into prepared jelly roll pan and bake for 20 minutes, or until a toothpick inserted in the center comes out clean.
4. Cinnamon Cream Cheese Frosting: in a large bowl cream butter and cream cheese until smooth. Beat in milk, vanilla extract and cinnamon on low speed until combined.
5. Then whisk in powdered sugar – beating on high until frosting is smooth. Spread frosting on top of cake.
6. Refrigerate cake until ready to serve, and let cake rest on counter for 10 minutes before serving to let it warm up just a little.



### SHOPPING LIST

#### Sheet Cake Ingredients

- 1 cup (2 sticks) unsalted butter, melted
- 1 cup milk
- 1/2 cup pureed plain pumpkin (canned plain pumpkin)
- 2 cups granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon pumpkin pie spice
- 1/2 teaspoon salt

#### Frosting Ingredients

- 1/2 cup (1 stick) unsalted butter
- 8 oz cream cheese
- 1/3 cup milk
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon
- 5 1/2 cups powdered sugar



DOUBLE BERRY WHITE

# Chocolate

CRUMBLE BARS

From: Betty Crocker  
Serves: 16

Prep Time: 15 Min  
Cook Time: 3 Hr



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<https://dti.io/freakyfriday>



## DIRECTIONS

1. Heat oven to 375°F. Spray 9-inch square pan with cooking spray.
2. In large bowl, place cookie mix. Cut in butter, using pastry blender or fork, until mixture is crumbly (do not overmix). Reserve 1 cup cookie mixture for topping; set aside. Press remaining mixture in bottom of pan. Bake 10 minutes.
3. In medium bowl, mix Filling ingredients. Spread mixture evenly over partially baked crust. Sprinkle reserved cookie mixture over filling.
4. Bake 32 to 36 minutes or until top is light golden brown and bubbling along edges. Cool 30 minutes.
5. In small microwavable bowl, microwave white vanilla baking chips uncovered on High 30 to 45 seconds or until chips can be stirred smooth. Spoon melted chips into small resealable food-storage plastic bag; partially seal bag. Cut off tiny corner of bag. Squeeze bag to pipe over top of bar. Cool completely, about 1 1/2 hours. Cut into 4 rows by 4 rows. Cover and refrigerate any remaining bars.



## SHOPPING LIST

- 1 pouch (17.5 oz) Betty Crocker™ sugar cookie mix
- 1/2 cup cold butter, cut into pieces
- 1 1/2 cups fresh blueberries, from 2 (6-oz) containers
- 1 1/2 cups fresh raspberries, from 2 (6-oz) containers
- 1/3 cup sugar
- 3 tablespoons cornstarch
- 1/4 cup white vanilla baking chips



# Twix

## COOKIES

From: Chef in Training  
Serves: 12-16

Prep Time: 10 Min  
Cook Time: 14-16 Min



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<https://dti.io/twix>



### DIRECTIONS

1. Put the butter in a microwave safe bowl, melt it in the microwave and add 1 cup of brown sugar. Stir until combined.
2. Preheat oven to 350 degrees F.
3. In a large bowl, cream butter and sugar together. Add vanilla, flour and salt and mix until well combined.
4. Dump dough onto a lightly flour surface. Roll dough out to 1/2 inch thick. With a small biscuit cutter, cut out cookies and place on greased cookie sheet. Bake at 350 degrees F 14-16 minutes. Remove from oven and let cookies cool completely.
5. Melt caramel according to package directions. Spread over cooled cookies. Let caramel cool completely before spreading on the chocolate.
6. In a small microwave safe bowl, melt chocolate chips and shortening in 30 second increments, stirring in between each increment until melted and smooth. Spread over the tops of cooled caramel.
7. Let chocolate set before eating and serving. I popped mine in the fridge/freezer to get the chocolate to set faster.



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### SHOPPING LIST

#### Shortbread Cookies

- 1 1/2 cups butter, softened
- 1 cup powdered sugar
- 1 teaspoon vanilla
- 3 cups flour
- 1/4 teaspoon salt

#### Caramel Layer

- 15 oz of caramel, melted
- 2 Tablespoons evaporated milk

#### Chocolate Layer

- 2 cups milk chocolate chips
- 2 teaspoons shortening

# Mint

## CHOCOLATE CHIP COOKIES

From: The Food Charlatan    Prep Time: 1 Hr 10 Min  
Serves: 20                      Cook Time: 8-10 Min



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<https://dti.io/struckgold>



### DIRECTIONS

1. Preheat the oven to 350 degrees F. Line one or more baking sheets with parchment paper or a silpat.
2. In a large bowl or stand mixer, beat the butter and sugar together until light and fluffy. Add the eggs + yolk, peppermint extract, and food coloring.
3. In a separate bowl, combine flour, baking powder, baking soda, cream of tartar, and salt. Add to the wet ingredients and combine until the flour is not quite incorporated. Add the chopped chocolate to the dough, and mix until just combined. Cover the dough and refrigerate for an hour.
4. Use a 1/4 cup measuring cup to form balls of dough and shape them into a long oval shape (think egg shape). Place them on the cookie sheet (the tall way) lined with parchment paper or a silicone mat.
5. Bake at 350 for about 8-10 minutes, or until BARELY starting to brown on the edges. The centers should mostly be not-shiny when you take them out, but a little shine is okay.



### SHOPPING LIST

- 1 cup butter, softened
- 1 and 1/2 cups sugar
- 2 large eggs plus 1 egg yolk
- 1 teaspoon peppermint extract (or more to taste)
- about 10 drops of green food coloring
- 3 and 1/4 cups all-purpose flour, spooned and leveled
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1/2 teaspoon kosher salt
- 12 ounces dark chocolate chips, divided

HAWAIIAN PINEAPPLE

# Coconut

LUSH BARS

From: Melissa's Southern Style  
Serves: 16

Prep Time: 25 Min  
Cook Time: 25 Min



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<https://dti.io/lush>



## DIRECTIONS

1. Preheat oven to 350°F. Grease a 13 x 18 jelly roll pan. Preheat the oven to 350°F. Lightly spray the bottom of a 9 x 13-inch baking dish with cooking spray.
2. In a medium-size mixing bowl toss together the vanilla wafer crumbs, macadamia nuts, white chocolate chips, 1/4 cup flaked coconut and melted butter. Press firmly onto the bottom of the baking dish. Bake for 20-25 minutes until lightly golden and set. Cool completely.
3. Increase the oven temperature to broil. Spread the remaining coconut on a baking sheet. Toast for 4-5 minutes stirring periodically. Do not walk away. Cool completely.
4. In a medium size mixing bowl using an electric mixer, whip together the cream cheese and powdered sugar until smooth, Mix-in the crushed pineapple and 1/3 of the whipped topping by hand. Spread over the cooled crust. In the same bowl, whip together the pudding mix and milk until thickened but pourable. Pour evenly over the



## SHOPPING LIST

- 1 3/4 cup vanilla wafer crumbs
- 1/2 cup macadamia nuts roughly chopped
- 1/3 cup white chocolate chips
- 1/2 cup sweetened flaked coconut divided
- 1/2 cup butter melted
- 2 8-oz cream cheese, softened
- 1 cup powdered sugar
- 1 8-oz crushed pineapple, drained
- 1 16-oz frozen whipped topping thawed, divided
- 2 3.4-oz instant coconut pudding mix
- 4 cups whole milk or half & half
- 16 maraschino cherries with stems

pineapple layer.

5. Frost the top with the remaining whipped topping. Garnish with toasted coconut and maraschino cherries. Chill for 4 hours to set. Store leftovers chilled.



# Cinnamon

## BLONDIES

From: House of Yumm  
Serves: 16

Prep Time: 15 Min  
Cook Time: 30 Min



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<https://dti.io/cinnablondie>



### DIRECTIONS

1. Preheat oven to 350 degrees F. Line a 9x9 baking pan with foil. Grease the foil with baking spray or butter. Set aside.
2. In medium bowl mix together the flour, cinnamon, baking powder and baking soda. Set aside.
3. Add the brown sugar and butter to a medium sized saucepan. Cook over medium low to medium heat for about 5 minutes or until melted and smooth. Remove from heat and cool for approximately 10 minutes.
4. Add the eggs and vanilla. Stir to combine.
5. Stir in the flour mixture. Spread the batter in the prepared baking pan.
6. Bake at 350 degrees F for 40 mins. Remove from the oven and cool in the pan for 5 minutes. Mix together the sugar and cinnamon for the topping in a small bowl. Brush the top of the bars with the melted butter and sprinkle with the cinnamon sugar mixture. Lift the bars out by holding the foil and set to continue cooling on a wire rack.



### SHOPPING LIST

- 2 cups all purpose flour
- 1 tablespoon ground cinnamon
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 2 cups packed light brown sugar
- 1/2 cup butter
- 2 large eggs
- 2 teaspoons vanilla extract
- Topping
- 1 teaspoon ground cinnamon
- 1/4 cup granulated sugar
- 1 tablespoon butter (melted)





# PUMPKIN *Poke Cake*

**From:** Family Favorite Recipes  
**Serves:** 12

**Prep Time:** 5 Min  
**Cook Time:** 45 Min



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<https://dti.io/cpttreat>



## DIRECTIONS



## SHOPPING LIST

- 1 yellow cake mix
- 1 14 oz can of pumpkin puree
- 1 tsp pumpkin pie spice
- 1 14 oz can of sweetened condensed milk
- 1 12 oz jar of caramel topping
- 1 8 oz container of Cool Whip
- 1 tsp cinnamon
- 4 Heath or Skor candy bars crushed into bits

1. Preheat oven to 350. Mix together the yellow cake mix, pumpkin puree, and pumpkin pie spice until it forms a batter. Pour into a well-greased 9x13 pan. Bake for 35-45 minutes, until a toothpick inserted in the middle of the cake comes out clean. Let cool completely.
2. Using the bottom of the handle of a wooden spoon, poke holes all over the top of the cake (about 1 inch apart). Mix together sweetened condensed milk and 1/2 of the jar of caramel topping. Pour evenly over the cake. Cover and chill in the fridge for 1 hour.
3. Right before serving, mix the Cool Whip and cinnamon. Spread over the top of the cake. Sprinkle Heath or Skor bits over the top of the cake and drizzle with the remaining caramel topping.

# Pumpkin

## BARs

From: Taste of Home  
Serves: 24

Prep Time: 20 Min  
Cook Time: 25 Min



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<https://dti.io/finallyfall>



### DIRECTIONS

1. In a bowl, beat the eggs, sugar, oil and pumpkin until well blended. Combine the flour, cinnamon, baking powder, baking soda and salt; gradually add to pumpkin mixture and mix well. Pour into an ungreased 15x10x1-in. baking pan. Bake at 350° for 25-30 minutes or until set. Cool completely.
2. For icing, beat the cream cheese, confectioners' sugar, butter and vanilla in a small bowl. Add enough milk to achieve spreading consistency. Spread over bars. Store in the refrigerator. Yield: 2 dozen.



### SHOPPING LIST

- 4 large eggs
- 1-2/3 cups sugar
- 1 cup canola oil
- 1 can (15 ounces) solid-pack pumpkin
- 2 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- salt and pepper to taste
- 
- Icing
- 6 ounces cream cheese, softened
- 2 cups confectioners' sugar
- 1/4 cup butter, softened
- 1 teaspoon vanilla extract
- 1 to 2 tablespoons milk





BROWN BUTTER

# Blueberry

COBBLER

From: Kevin & Amanda  
Serves: 8

Prep Time: 10 Min  
Cook Time: 40 Min



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<https://dti.io/blueberry>



## SHOPPING LIST

- 2 tbsp. extra-virgin olive oil
- 3 cups blueberries
- fresh or frozen
- 1/2 cup sugar
- 1 box yellow cake mix
- 1/2 cup (1 stick) butter, melted



## DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Spray a 9×11 or 9×13 dish with nonstick cooking spray. Mix the blueberries and sugar and pour into the bottom of the prepared dish. Whisk together butter and cake mix. Crumble over blueberries.
3. Bake at 350 degrees for 40 minutes, until bubbly and browned on top.



# EASY Cherry TURNOVERS

From: Lemon Sugar  
Serves: 16

Prep Time: 5 Min  
Cook Time: 12 Min



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<https://dti.io/kebabs>



## DIRECTIONS

1. Preheat oven to temperature specified on crescent roll package. (Ours was 375 degrees F).
2. Prepare a large baking sheet with parchment paper or a silpat mat.
3. Unroll the crescent roll dough and separate the triangles.
4. Place a heaping tablespoon or so of cherry pie filling at the wide end of each crescent roll, and gently roll it up.
5. Place on baking sheet, and bake according to package directions, 10-12 minutes or until golden brown.
6. While baking, prepare the glaze.
7. Combine confectioners sugar, cream and vanilla in a small bowl and whisk until smooth.
8. The glaze should be thin enough to coat and run off a spoon, so add more sugar or liquid as needed to achieve desired consistency.
9. Generously pour glaze over hot rolls, and enjoy warm.



## SHOPPING LIST

- 2 cans store-bought crescent rolls
- 1-1.5 cups cherry pie filling
- 1 cup confectioners sugar
- 2 Tablespoons heavy cream (or milk or half & half)
- 1/4 teaspoon vanilla extract

SOPAPILLA

# Cheesecake

BARs

From: Pillsbury  
Serves: 12

Prep Time: 15 Min  
Cook Time: 1 Hr 20 Min



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<https://dti.io/cuatrodemayo>



## DIRECTIONS

1. Heat oven to 350°F.
2. Unroll 1 can dough. Place in bottom of ungreased 13x9-inch (3-quart) glass baking dish. Stretch to cover the bottom of the dish, firmly pressing perforations to seal.
3. In a medium bowl, beat cream cheese and 1 cup of the sugar with electric mixer on medium speed until smooth. Beat in vanilla. Spread over dough in baking dish.
4. Unroll the second can of dough. Carefully place on top of cream cheese layer. Pinch seams together.
5. Pour melted butter evenly over top. Mix remaining 1/2 cup sugar with the cinnamon, and sprinkle evenly over butter.
6. Bake about 30 minutes or until center is set. Cool slightly, about 20 minutes. Refrigerate for easy cutting. Cover and refrigerate any remaining bars.



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## SHOPPING LIST

- 2 cans (8 oz each) Pillsbury™ refrigerated crescent dinner rolls
- 2 packages (8 oz each) cream cheese, softened
- 1 1/2 cups sugar
- 1 teaspoon vanilla
- 1/2 cup butter, melted
- 1 tablespoon ground cinnamon

NO BAKE

# Banana

SPLIT DESSERT

From: Sugar Apron  
Serves: 12-16

Prep Time: 30 Min  
Cook Time: 10 Min



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<https://dti.io/byktwd>



## DIRECTIONS

1. In a medium bowl, combine graham cracker crumbs and melted butter. Firmly press into a crust in the bottom of 9x13 glass or porcelain dish, let it chill in the freezer for about 10 minutes to firm up.
2. In a medium bowl, cream together the cream cheese, 1/4 cups butter, and the powdered sugar until creamy, about 5 minutes. Don't be tempted to add milk, it will take a few minutes, but the mixture will blend up perfectly!
3. Spread the cream cheese mixture over the cooled graham cracker crust. Add a layer of sliced bananas over the cream cheese mixture. Spread pineapple chunks evenly over the bananas. Evenly spread the Cool-Whip over the pineapple-banana layer using a rubber spatula.
4. Garnish with the pecans/walnuts and maraschino cherries. Drizzle the chocolate fudge over the dessert and then sprinkle the rainbow sprinkles over the surface.
5. Chill for at least 4 hours before cutting to allow the layers to set.



## SHOPPING LIST

- 1 stick butter, melted
- 1 box graham cracker crumbs
- 1 (8 oz) cream cheese, softened
- 1/4 cups butter, softened
- 3 cups powdered sugar
- 4 bananas, sliced
- 1 (20 oz) can crushed pineapple, drained
- 1 (16 ounce) container Cool-Whip, thawed or 1 1/2 cups heavy whipping cream
- 1 (4 ounce) jar maraschino cherries, stemmed
- 1 cup walnuts or pecans, chopped
- Hot fudge sauce, slightly warmed
- 1 tablespoon rainbow sprinkles







# Easter

## GARDEN CAKE

**From:** Betty Crocker  
**Serves:** 12

**Prep Time:** 20 Min  
**Cook Time:** 1 Hr



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<https://dti.io/peepshow>



### DIRECTIONS

1. Heat oven to 350°F. Spray 13x9-inch pan with cooking spray.
2. Make cake as directed on box for 13x9-inch pan. Cool in pan on cooling rack until completely cooled, about 30 minutes.
3. Spread chocolate frosting on top of cake; sprinkle with chocolate cookie crumbs.
4. Use green icing to make garden rows.
5. Insert toothpick halfway into base of each PEPPS® marshmallow bunny. Insert bunnies, toothpick side down, into cake.
6. Use orange and green icings to make carrots on cake, using photo as a guide.
7. Cut into 4 rows by 3 rows to serve.



### SHOPPING LIST

- 1 box Betty Crocker™ SuperMoist™ devil's food cake mix
- Water, oil and eggs called for on cake mix box
- 1 container Betty Crocker™ Rich & Creamy chocolate frosting
- 1 cup chocolate cookie crumbs
- 1 can (6.4 oz) Betty Crocker™ green decorating cake icing
- 8 to 12 PEPPS® marshmallow bunnies





## DIRECTIONS

1. In a large bowl using a hand mixer, beat heavy cream, powdered sugar and vanilla until medium peaks form.
2. Assemble lasagna: In a 9"-x-13" pan, spread a thin layer of whipped cream.
3. Top with a layer of Nilla Wafers and spread a thick layer of whipped cream on top.
4. Top with a layer of strawberries.
5. Repeat two times, ending with strawberries.
6. Sprinkle with crushed Nilla Wafers.
7. Refrigerate until Nilla Wafers are totally soft, 3 hours, or up to overnight.
8. Sprinkle with more powdered sugar, then slice and serve.

# Strawberry

## SHORTCAKE LASAGNA

From: Delish  
Serves: 10

Prep Time: 25 Min  
Cook Time: 3 Hr



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<https://dti.io/sslasagna>



## SHOPPING LIST

- 4 c. heavy cream
- 1/2 c. powdered sugar, plus more for dusting
- 2 tsp. pure vanilla extract
- 1 1/2 boxes Nilla Wafers
- 1 lb. Strawberries, thinly sliced





# APPLE *Peanut* BUTTER COOKIES

From: Taste of Home  
Serves: 15

Prep Time: 20 Min  
Cook Time: 10 Min



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<https://dti.io/grilledcheeseandsoup>



## DIRECTIONS

1. In a large bowl, cream the shortening, peanut butter and sugars until light and fluffy. Beat in egg and vanilla. Combine the dry ingredients; gradually add to creamed mixture and mix well.
2. Stir in apple. Drop by rounded tablespoonfuls 2 in. apart onto greased baking sheets.
3. Bake at 375° for 10-12 minutes or until golden brown.
4. Cool for 5 minutes before removing to wire racks.



## SHOPPING LIST

- 1/2 cup shortening
- 1/2 cup chunky peanut butter
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 1-1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 cup grated peeled apple

# PINEAPPLE *Upside-down* CUPCAKES

From: Betty Crocker  
Serves: 24

Prep Time: 20 Min  
Cook Time: 30 Min



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<https://dti.io/pulledpork>



## DIRECTIONS

1. Heat oven to 350°F. Spray 24 regular-size muffin cups with cooking spray.
2. Cut each pineapple slice into 4 pieces; set aside. In large bowl, beat cake mix, oil, eggs and reserved pineapple juice with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally.
3. In small bowl, stir together melted butter and brown sugar. Spoon 1 1/2 teaspoons butter mixture into each muffin cup. Top each with 2 pineapple pieces. Place cherry half, cut side up, in center of pineapple pieces.
4. Spoon 1/4 cup batter into each cup.
5. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes. Run knife around edge of cupcakes to loosen; invert onto cookie sheet. Serve warm.



## SHOPPING LIST

- 1 can (20 oz) sliced pineapple, drained, juice reserved
- 1 box Betty Crocker™ SuperMoist™ yellow cake mix
- 1/2 cup vegetable oil
- 3 eggs
- 1/3 cup butter, melted
- 2/3 cup packed brown sugar
- 12 maraschino cherries, cut in half



# MINI LIME *Cheesecakes*

## WITH RASPBERRY SAUCE

From: Life in the Lofthouse

Prep Time: 35 Min

Serves: 24

Cook Time: 20 Min



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<https://dti.io/minicheesecakes>



### DIRECTIONS

1. Preheat oven to 300° F. Place 24 cupcake-size muffin liners in two 12-cup muffin pans. Spray the liners lightly with cooking spray.
2. For crust: In a small bowl, stir together graham cracker crumbs, sugar and melted butter, then press about 1 Tablespoon of mixture firmly into the bottom of each liner. Set aside.
3. For filling: Using an electric mixer, beat the cream cheese and sour cream until smooth and creamy. Add the eggs, one at a time, beating well after each addition. Add the sugar, lime zest, lime juice, cornstarch and vanilla and beat until smooth. Pour the filling into the prepared crusts. Bake about 20 minutes or until the tops are lightly brown. Let cool completely then cover and refrigerate for at least 2 hours before serving.
4. For Raspberry sauce: Process thawed raspberries, sugar, lime zest and water in a food processor or blender until smooth. Chill for at least 1 hour before drizzling over the cheesecakes. Serve and enjoy!
- 5.



### SHOPPING LIST

#### Filling

- Two 8-ounce packages cream cheese, softened
- 1/2 cup sour cream
- 2 large eggs, at room temperature
- 3/4 cup sugar
- 2 teaspoons freshly grated lime zest
- 1/4 cup lime juice (about 2 large regular limes)
- 1 heaping tablespoon cornstarch
- 1 teaspoon vanilla extract

#### Raspberry Sauce

- 3/4 cup thawed frozen raspberries
- 2 tablespoons sugar
- 1/2 teaspoon freshly grated lime zest
- 1 teaspoon water

#### Crust

- 24 regular muffin liners
- 3/4 cup fine graham cracker crumbs
- 1/4 cup sugar
- 4 tablespoons salted butter, melted



# JELLO Lemon Bars

From: Carlsbad Cravings    Prep Time: 10 Min  
Serves: 15                      Cook Time: 35 Min



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<https://dti.io/lemonslife>



## DIRECTIONS

1. Preheat oven to 400°.
2. In a medium bowl, combine flour, lemon pepper, salt, and zest of one lemon. Toss halved chicken breasts in the flour mixture until fully coated. Slice 1 lemon into thin rounds.
3. In a large skillet over medium high heat, heat olive oil. Add the chicken in a single layer and cook until golden on the bottom, about 5 minutes. Flip chicken breasts.
4. To the same skillet, add the chicken broth, butter, garlic and lemon slices and transfer skillet to the oven. Bake until the chicken reaches an internal temperature of 170° F and the sauce has reduced slightly, 10 to 15 minutes.
5. Spoon sauce on top of chicken. Garnish with parsley.



## SHOPPING LIST

- 1/2 c. all-purpose flour
- 1 tbsp. lemon pepper seasoning
- 1 tsp. kosher salt
- 2 lemons, divided
- 1 lb. Boneless Skinless Chicken Breast
- 2 tbsp. extra-virgin olive oil
- 1/2 c. low-sodium chicken broth
- 2 tbsp. butter
- 2 cloves garlic
- Chopped parsley, for garnish



# Cannoli

## POKE CAKE

From: Life, Love, and Sugar  
Serves: 15-18

Prep Time: 20 Min  
Cook Time: 30 Min



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<https://dti.io/behindthescenes>



### SHOPPING LIST



- 1 box white cake mix, plus ingredients on box
- 1 1/2 cup ricotta cheese
- 1 1/2 cup mascarpone cheese
- 1 tsp vanilla extract
- 1 cup powdered sugar
- 1 1/2 tsp cinnamon, optional
- 1/2 cup mini chocolate chips
- powdered sugar, for dusting



### DIRECTIONS

1. Bake cake according to directions on box for a 9x13 pan. Remove cake from the oven and poke holes all over the top of the cake. (I used a straw)
2. Reserve half a cup of sweetened condensed milk and pour the rest of the sweetened condensed milk over the cake. Put cake in refrigerator for about an hour to absorb milk.
3. Combine ricotta cheese, mascarpone cheese and vanilla extract in a mixer bowl. Mix until smooth.
4. Add powdered sugar and cinnamon, if using and mix until combined. Add reserved sweetened condensed milk and mix until combined.
5. Once cake has absorbed milk, spread cannoli topping evenly over cake. Top with mini chocolate chips and a sprinkling of powdered sugar.
6. Cover cake and allow to set in refrigerator for 2-3 hours. Cake should keep for 4-5 days.

# Apple Pie

## BAKE

From: BuzzFeed

Serves: 4-6

Prep Time: 10 Min

Cook Time: 30 Min



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### SHOPPING LIST



- 2 packs cinnamon roll dough with icing
- 4 eggs
- 1/2 cup milk
- 1 tablespoon cinnamon
- 1 teaspoon vanilla extract
- 2 tablespoons butter
- 2 granny smith apples, diced
- 1 cup brown sugar, packed
- Vanilla ice cream



### DIRECTIONS

1. Preheat oven to 375°C.
2. Cut the cinnamon roll dough into 3 even strips. Cut those strip in 3 pieces, making 9 pieces total per cinnamon roll. Set aside the icing.
3. In a medium bowl, combine eggs, milk, cinnamon, and extract, stirring until smooth. Set aside.
4. In a pan over medium heat, combine butter, apples, and brown sugar, cooking until sugar starts to caramelize, about 10 minutes. Remove from heat.
5. Sprinkle the cinnamon roll dough pieces evenly in a 9×9 baking tray. Pour the egg mixture on top, followed by the apples. Drizzle the reserved icing on top.
6. Bake for 25–30 minutes, until golden brown.
7. Serve with ice cream!

# MINI *Cannoli* CREAM CUPS

From: Cooking with Sugar  
Serves: 16

Prep Time: 20 Min  
Cook Time: 20 Min



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## DIRECTIONS

1. In a large bowl with an electric mixer combine all ingredients for the filling except the chocolate chips and mix well until creamy. Place the filling in a 1-gallon plastic storage bag and chill while you make the cups. Filling may seem thin but will firm up slightly when it's refrigerated.
2. Heat oven to 425°F. Unroll the piecrusts onto a lightly floured surface and sprinkle the top of each crust with the natural sugar and the cinnamon. Lightly roll over it with a rolling pin so that sugar and cinnamon are pressed into the dough.
3. With a 2 1/2-3 inch round biscuit cutter or cookie cutter, cut out circles and lightly press them inside an ungreased mini muffin or mini cupcake pan to create a pastry cup.
4. Bake for about 10 minutes or until cups are golden. Remove from oven and allow cups to cool. Once cups are cool they can be removed from tin and filled.



## SHOPPING LIST

- Cups
  - Flour for dusting surface
  - 1 Pillsbury® refrigerated pie crusts
  - 3 tablespoons coarse natural sugar
  - 1 teaspoon cinnamon
- 
- Filling
  - 1 (15oz) container of whole milk ricotta cheese
  - 1/2 cup confectioners' sugar, plus extra for dusting finished cups
  - 2 tablespoons white sugar
  - 1 teaspoon vanilla extract
  - 1/4 cup mini semi-sweet chocolate chips
5. Remove filling from refrigerator, cut one of the bottom corners off the bag and pipe a little less than a tablespoon of filling into the cooled cannoli cups.
  6. Sprinkle with mini chocolate chips, dust with powdered sugar and serve.



# CHOCOLATE AND *Coconut* COVERED COOKIES

From: My Latin Table  
Serves: 24-36

Prep Time: 10 Min  
Cook Time: 13 Min



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<https://dti.io/fourinone>



## DIRECTIONS



## SHOPPING LIST

- 1 package of TOLL HOUSE® refrigerated or frozen cookie dough
- 1-2 cups of semi-sweet chocolate chips
- 1 cup of unsweetened, shredded coconut

1. Bake the cookies per package instructions and let cool.
2. Melt the chocolate chips by cooking on 50% power in the microwave in 30 second increments.
3. Submerge the cookies in the melted chocolate and remove to a parchment paper lined baking pan.
4. Sprinkle the unsweetened, shredded coconut on top of the chocolate covered cookies and let cool until the chocolate has firmed up.





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VIDEO!

# Banana

PUDDING COOKIE  
SANDWICHES

From: House of Yumm  
Serves: 12

Prep Time: 10 Min  
Cook Time: None



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## SHOPPING LIST

- 1 box of Nilla Wafers
- 1 3.4 ounce box of instant banana pudding
- 1 16 ounce carton heavy whipping cream
- 1/4 cup powdered sugar
- Sprinkles as desired



## DIRECTIONS

1. Pour heavy whipping cream into mixing bowl and mix, starting on low speed, then as it gets thicker, increase the speed until it is almost the consistency of whipped cream.
2. Add in the instant pudding and the powdered sugar. Continue to mix on high speed until fully combined and the mousse is the consistency of a thick whipped cream.
3. Add the banana mousse to a piping bag and pipe onto the Nilla Wafers. Sandwich the Nilla Wafers together to create a cookie sandwich with the banana mousse as the filling.
4. Serve immediately, or store in an air tight container in the refrigerator.

# MEXICAN Brownies

From: Betty Crocker  
Serves: 20

Prep Time: 10 Min  
Cook Time: 35 Min



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## DIRECTIONS

1. Preheat oven to 350 degrees.
2. Prepare Betty Crocker Fudge Brownies as directed on box.
3. Fold in cayenne pepper and chopped chocolate. Pour into a greased pan.
4. Bake as directed.
5. Cut into squares and serve warm or at room temperature.



## SHOPPING LIST

- 1 box Betty Crocker™ Fudge Brownie mix
- 1/4 cup water
- 2/3 cup vegetable oil
- 2 eggs
- 1 teaspoon cayenne pepper
- 2 ounces dark or bittersweet chocolate, chopped



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