

Recipes

Kitchen Approved Recipes (ingredients are sorted in Grocery Items below)

- No Time to Cook Chicken (4 servings)
- Slow Cooker Pizza (6 servings)
- Slow Cooker Scalloped Potatoes with Ham (8 servings)
- Slow Cooker Chicken Cordon Bleu (6 servings)
- Anna's Amazing Easy Pleasy Meatballs over Buttered Noodles (24 servings)
- Egg Noodle Lasagna (12 servings)

Grocery Items

Bakery Items

- 1/2 pound dry bread stuffing mix

Basic Cooking Ingredients

- 3-1/4 cups pizza sauce

Beverages

- 1/2 cup water

Canned Foods

- 1 (28 ounce) jar pasta sauce

Dairy, Eggs and Milk

- 3/4 cup and 3 tablespoons butter
- 1-3/4 pounds Cheese, mozzarella, part skim milk
- 6 ounces reduced fat processed cheese food, cubed
- 1/4 pound Swiss cheese
- 1/4 pound Cheddar cheese
- 1 cup milk
- 2 (16 ounce) containers sour cream

Herbs and Spices

- 1/4 teaspoon black pepper
- 1/4 teaspoon salt
- 1/2 teaspoon garlic powder

Meats, Fish and Seafood

- 5 ounces cooked ham meat
- 3 pounds ground beef
- 4 slices sliced ham
- 1/2 pound diced pepperoni
- 2-1/2 pounds skinless, boneless chicken breast halves

Other

- 6 pounds Italian meatballs

Pasta, Rice and Beans

- 1/2 pound rigatoni pasta
- 6 (8 ounce) packages uncooked egg noodles

Produce

- 1 onions
- 3 pounds potatoes

Soup

- 3 (10.75 ounce) cans condensed cream of celery soup
- 1 (10.75 ounce) can condensed cream of mushroom soup
- 11 ounces Condensed Tomato Bisque Soup CAM
- 2 (10.75 ounce) cans condensed cream of chicken soup
- 2 (10.5 ounce) cans condensed French onion soup



No Time to Cook Chicken



Rated: ★★★★★

Submitted By: SUE ANN

Prep Time: 10 Minutes

Cook Time: 8 Hours

Ready In: 8 Hours 10 Minutes

Servings: 4

"Canned soups and sour cream blend into a smooth sauce for chicken in this crock pot recipe."

INGREDIENTS:

4 skinless, boneless chicken breast halves
1 (10.75 ounce) can condensed cream of chicken soup

1 (10.75 ounce) can condensed cream of celery soup
1/2 cup sour cream

No Time to Cook Chicken (continued)

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DIRECTIONS:

1. Place chicken breasts in a slow cooker. In a medium bowl, mix the cream of chicken soup and cream of celery soup until smooth. Pour over the chicken, making sure it is well coated.
2. Cover, and cook on Low heat for 7 to 8 hours. Stir in the sour cream about 1/2 hour before serving.





Slow Cooker Pizza



Rated: ★★★★★

Submitted By: Jill

Prep Time: 20 Minutes

Cook Time: 4 Hours

Ready In: 4 Hours 20 Minutes

Servings: 6

"Ground beef, cheese, pepperoni, noodles and of course pizza sauce - all in the slow cooker! You can add any of your favorite pizza toppings before cooking."

INGREDIENTS:

- | | |
|--|--|
| 1 1/2 pounds ground beef | cheese |
| 1 (8 ounce) package rigatoni pasta | 1 (10.75 ounce) can condensed cream of tomato soup |
| 1 (16 ounce) package shredded mozzarella | |

Slow Cooker Pizza (continued)

2 of 2

INGREDIENTS: (continued)

- | | |
|--------------------------------------|---------|
| 2 (14 ounce) jars pizza sauce | sausage |
| 1 (8 ounce) package sliced pepperoni | |

DIRECTIONS:

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside. Brown the ground beef in a skillet over medium-high heat. Drain off grease.
2. In slow cooker, alternate layers of ground beef, noodles, cheese, soup, sauce and pepperoni.
3. Cook on Low setting for 4 hours.



Slow Cooker Scalloped Potatoes with Ham



Rated: ★★★★★

Submitted By: Big Mama Kaboose

Photo By: Stevan T

Prep Time: 20 Minutes

Ready In: 4 Hours 20 Minutes

Cook Time: 4 Hours

Servings: 8

"The slow cooker makes it easy to prepare this delightful dish. Potatoes, Cheddar and ham are slowly cooked in a creamy sauce."

INGREDIENTS:

- 3 pounds potatoes, peeled and thinly sliced
- 1/2 cup chopped onion
- 1 cup shredded Cheddar cheese
- 1 cup chopped cooked ham
- 1 (10.75 ounce) can condensed cream of mushroom soup
- 1/4 teaspoon salt
- 1/2 cup water
- 1/4 teaspoon black pepper
- 1/2 teaspoon garlic powder

Slow Cooker Scalloped Potatoes with Ham (continued)

2 of 2

INGREDIENTS: (continued)

- mushroom soup
- 1/4 teaspoon salt
- 1/2 cup water
- 1/4 teaspoon black pepper
- 1/2 teaspoon garlic powder

DIRECTIONS:

- Place sliced potatoes in slow cooker. In a medium bowl, mix together shredded cheese, onion and ham. Mix with potatoes in slow cooker. Using the same bowl, mix together condensed soup and water. Season to taste with garlic powder, salt and pepper. Pour evenly over the potato mixture.
- Cover, and cook on High for 4 hours.



Slow Cooker Chicken Cordon Bleu



Rated: ★★★★★

Submitted By: 001519

Photo By: Nicki G

Prep Time: 10 Minutes

Ready In: 3 Hours 10 Minutes

Cook Time: 3 Hours

Servings: 6

"Layers of chicken, ham and Swiss cheese simmer in a creamy sauce while topped with stuffing mix."

INGREDIENTS:

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|---|---------------------|
| 6 skinless, boneless chicken breast halves | 1 cup milk |
| 1 (10.75 ounce) can condensed cream of chicken soup | 4 ounces sliced ham |

Slow Cooker Chicken Cordon Bleu (continued)

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INGREDIENTS: (continued)

- | | |
|--------------------------------------|------------------------|
| 4 ounces sliced Swiss cheese | stuffing mix |
| 1 (8 ounce) package herbed dry bread | 1/4 cup butter, melted |

DIRECTIONS:

- Mix together the cream of chicken soup and milk in a small bowl. Pour enough of the soup into a slow cooker to cover the bottom. Layer chicken breasts over the sauce. Cover with slices of ham and then Swiss cheese. Pour the remaining soup over the layers, stirring a little to distribute between layers. Sprinkle the stuffing on top, and drizzle butter over stuffing. Cover, and cook on Low for 4 to 6 hours, or 2 to 3 hours on High.



Anna's Amazing Easy Pleasy Meatballs over Buttered Noodles

allrecipes.com



Rated: ★★★★★

Submitted By: QUEENGODDESSNANCE

Photo By: Cara

Prep Time: 15 Minutes

Ready In: 3 Hours 15 Minutes

Cook Time: 3 Hours

Servings: 24

"My friend Anna makes the most amazing and easy meatballs with gravy! Prepared in a slow cooker, this recipe couldn't be any easier! Serve over buttery hot cooked noodles and you'll have a happy crowd! Mangia!"

INGREDIENTS:

2 (10.75 ounce) cans condensed cream of celery soup

2 (10.5 ounce) cans condensed French onion soup

Anna's Amazing Easy Pleasy Meatballs over Buttered Noodles (continued)

2 of 2

INGREDIENTS: *(continued)*

1 (16 ounce) container sour cream

noodles

6 pounds frozen Italian-style meatballs

1/2 cup butter

2 (16 ounce) packages uncooked egg

DIRECTIONS:

1. In a large slow cooker, mix together the cream of celery soup, French onion soup, and sour cream. Stir in the meatballs. Cook on high heat for 3-4 hours.
2. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. In a large bowl, toss the pasta with butter. Serve meatballs and sauce over the cooked pasta.



Egg Noodle Lasagna



Rated: ★★★★★

Submitted By: Mary Oberlin

Photo By: Amie

Prep Time: 15 Minutes

Ready In: 4 Hours 15 Minutes

Cook Time: 4 Hours

Servings: 12

"Mary Oberlin of Selinsgrove, Pennsylvania was lucky enough to receive this recipe from one of her friends. The perfect take-along for charity events and church potlucks, the comforting crowd-pleaser is sure to warm tummies on the coldest of winter nights."

INGREDIENTS:

6 1/2 cups uncooked wide egg noodles
3 tablespoons butter

1 1/2 pounds ground beef
2 1/4 cups spaghetti sauce

Egg Noodle Lasagna (continued)

2 of 2

INGREDIENTS: *(continued)*

6 ounces process cheese (eg. Velveeta), cubed

3 cups shredded mozzarella cheese

DIRECTIONS:

1. Cook noodles according to package directions; drain. Add butter; toss to coat.
2. In a large skillet, cook beef over medium heat until no longer pink; drain. Spread a fourth of the spaghetti sauce into an ungreased 5-qt. slow cooker. Layer with a third of the noodles, a third of the beef, a third of the remaining sauce and a third of the cheeses. Repeat layers twice.
3. Cover and cook on low for 4 hours or until cheese is melted and lasagna is heated through.