

Potato Soup

Ingredients:

1 30oz. bag of frozen diced hash browns (or half of a bag of potatoes, peeled and petite diced)
1 32oz box of chicken broth (or 2 cubes/packets Goya chicken bouillon and 4 cups of water)
1 can of cream of chicken soup (10oz) and 1 can of water
1 teaspoon celery salt (or to taste) (or substitute ½ - 1 teaspoon celery seed)
1 pkg. cream cheese (8oz, not fat free)
3oz bacon bits (or 1-2 cups petite diced ham)
1 cup shredded cheddar cheese
salt and pepper to taste

Directions:

Put diced potatoes in a pot. Add in the chicken broth, cream of chicken soup. Add a pinch of salt and pepper. Cook on medium heat until potatoes are tender.

Just before serving, cut the cream cheese into small cubes. Place the cubes in the pot. Mix (whisk) thoroughly until the cream cheese is dissolved.

Optional: If a thicker soup is preferred, in a small bowl, mix 1-2 tablespoons of flour with a little water to make a roux (i.e. until runny). Drizzle the roux into the soup and stir well. Heat to a low boil, stirring often until thickened.

Mini Pizzas

Ingredients:

1 can tomato sauce
3-4 tablespoons pizza seasoning (or to taste) (or substitute equal parts basil and oregano)
1 teaspoon salt
shredded mozzarella cheese
any other pizza topping of choice
butter, softened (spreadable)
cinnamon sugar
1 can of biscuits

Directions: Preheat oven to 350°.

Pizza Sauce – In a small pot, add tomato sauce, pizza seasoning, and salt. Bring to a low boil and then let simmer, stirring often, for 10-15 minutes.

Pizzas – Flatten enough biscuits to make the desired number of mini pizza crusts. Place flattened biscuits on greased (or non-stick foil) pan. Spread pizza sauce evenly on each mini pizza. Add toppings and cheese. Bake according to directions on the biscuit can, but take care not to burn the bottom of the biscuits.

Mini Cinnamon deserts – With left over biscuits, flatten and place on grease (or non-stick foil) pan. Spread butter and liberally sprinkle cinnamon sugar. Bake according to directions on the biscuit can, but take care not to burn the bottom of the biscuits.

Creamy Chicken and Biscuits

Ingredients

1 can cream of chicken soup condensed
1 cup small cubed or shredded cooked chicken pieces (or to taste)
1-2 teaspoons celery salt (or to taste) (or substitute ½ - 1 teaspoon celery seed)
2 ½ cups milk or water
1-2 tablespoons flour
1 can of biscuits

Directions

Biscuits – Cook the biscuits according to the directions on package.

Cream of Chicken – In a pan, add the cream of chicken soup, 2 cups milk (or water), and 1-2 tablespoons celery salt. Stir or whisk until the condensed soup and liquid is fully mixed together. Heat on medium heat until bubbling. Add cooked chicken pieces.

In a small bowl, mix 1-2 tablespoons of flour with a little water to make a roux (i.e. until runny). Drizzle the roux into the cream of chicken and stir well. Heat to a low boil, stirring often until thickened.

Serve the cream of chicken over the cooked biscuits.

Optional: Add 1 cup of shaved carrots and/or 1 cup of shaved celery at the beginning.

Oven Fried Potatoes

Ingredients:

1 package onion soup
3-4 tablespoon vegetable oil
Half of a bag of potatoes

Directions: Preheat oven to 400°.

Wash and petite dice the potatoes. In a large bowl, mix the diced potatoes, oil, and onion soup mix.

On a large greased (or lined with non-stick tin foil), spread out seasoned potatoes and place in oven. Bake for 40-50 minutes, flipping about half way through. Check for readiness by using a fork to spear a couple of the potato pieces. If the fork goes easily into the potato pieces, they are done.

Grilled Hamburgers

Ingredients:

1 package onion soup
ground beef
sliced cheese

Directions:

In a large bowl, mix ground beef with onion soup mix. Grill or pan fry on medium heat for 4-5 minutes, or until done. For cheese burgers, just before they are finished cooking, add a slice of cheese.

Serve on a bun with your preferred condiments.

Pasta Salad

Ingredients:

1 package noodles
1 can garbanzo beans
½ petite cubed cucumber (peeled, if preferred)
1 bottle Italian dressing

Directions:

Cook noodles according to package. When done, drain and rinse with cold water. Place rinsed and drained noodles in a large bowl.

Drain garbanzo beans. Add the garbanzo beans, petite diced cucumber, and Italian dressing to the noodles and mix well.

Optional: Add grated parmesan cheese (to taste) for added flavor.