

6 Dinners + Dessert Under \$70 – Week #43

*Philly Style Sandwiches *Chicken Bacon Ranch with Potatoes

*Sausage & Rice Bake *Buffalo Chicken Mac & Cheese

*Spinach Pesto Ravioli *Black Bean Chicken with Rice

–Banana Pudding Cheesecake Cups–

SHOPPING LIST

PRODUCE

- Potatoes (5lb)
- Onion
- Bell Pepper
- Carrots (1lb)
- Bananas (x2)

MEAT DEPT

- Ground Turkey (1lb)
- Chicken Breasts (5lb)
- Bacon Pieces (2oz)
- Ground Sausage (1lb)

DAIRY

- Cream Cheese (16oz)
- Mozzarella Cheese (16oz)
- Sour Cream (8oz)
- Milk (1/2 gal)
- Cheddar Cheese (8oz)

PANTRY

- Hot Dog Buns
- Green Beans (14.5oz)
- Ranch Dressing
- White Rice (1lb)
- Cream of Celery (10.5oz)
- Fried Onions
- Elbow Pasta (1lb)
- Buffalo/ Hot Sauce
- Pesto Alfredo Sauce (14.5oz)
- Taco Seasoning
- Black Beans (15oz)
- Corn (14.5oz)
- Tomatoes w/ Chiles (10oz)
- Banana Pudding Mix (3.4oz)
- Vanilla Wafers

FROZEN

- Sweet Peas (12oz)
- Broccoli (12oz)
- Chopped Spinach (12oz)
- Cheese Ravioli (20-25oz)
- Whipped Topping

Assuming you have cooking oil
and favorite seasonings.

Philly Style Sandwiches with Fries & Green Beans

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Need:

3-4 Potatoes

Oil & Favorite Seasoning

1lb ground turkey

1 onion (diced)

1 bell pepper (diced)

4oz cream cheese

1 cup Mozzarella Cheese (shredded)

Hot Dog Buns

14.5oz Green Beans

1. Wash and slice your potatoes into fry shapes or wedges. Drizzle with oil and sprinkle with your favorite fry seasoning. I like to do these in the air fryer at 370 degrees for about 20 minutes or in 400 degree oven for about 30-40 minutes. Flip and turn potatoes about half way. (Keep in mind that timing will depend on the shape of the potatoes and the thickness!)
2. In a large skillet, brown the ground beef. Once fully cooked, drain any excess grease. Add in onions and pepper and saute over medium heat until softened. I like to add some flavor by using Montreal steak seasoning, Worcestershire sauce, or steak sauce!
3. Add in cream cheese (cut into chunks) and stir well to melt. Sprinkle with Mozzarella cheese. (I put the lid on and let the cheese melt).
4. Portion out the meat mixture into hot dogs buns! (You can pop the buns in the air fryer or oven to toast up the bread before putting meat in if you like)
5. Serve with a side of green beans! (I like to microwave mine, but you can also saute them on the stove top with your favorite seasonings)

Chicken Bacon Ranch with Potatoes & Carrots

Need:

3-4 potatoes

2-3 Chicken Breasts

1/4 cup ranch dressing

1 cup mozzarella cheese (shredded)

1/4 cup of bacon pieces

1lb carrots/ oil/ favorite seasonings

1. Wash and cut potatoes into chunks, and then boil them in a pot over medium heat. We will be making mashed potatoes. Once tender, drain and add milk and favorite seasonings.
2. Drizzle carrots in oil and sprinkle with your favorite seasoning. Spread out on baking sheet, and roast in 400 degree oven for about 20-25 minutes. (Timing will depend on the size of the carrots)
3. Cut your chicken in half longways and half across if they are the big breasts. Season chicken with salt, pepper, and your favorite seasonings, then place on a sprayed baking dish. Top each chicken with ranch dressing. Sprinkle mozzarella on top as well.
4. Cover the pan with foil, and bake in 400 degree oven for 20 minutes. Remove foil, sprinkle the top with bacon, and bake another 10-15 minutes until chicken is fully cooked!
5. Serve chicken with mashed potatoes and roasted carrots!

Sausage & Rice Bake w/ Peas & Carrots

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Need:

1 lb ground sausage
3 cups cooked white rice
10.5 oz cream of celery
3/4 cup sour cream
1/4 cup milk
favorite seasonings
1/2 cup Fried Onions
12oz Frozen Peas

1. We will be using 3 cups cooked white rice, this can be made ahead of time by combining 1 cup white rice and 2 cups water. Bring to a boil, then reduce heat and simmer for about 15-20 minutes.
2. In a large skillet, brown the ground sausage, and then drain off any excess grease. You can add your frozen peas at this time, but we typically keep the veggies separate. Remove from heat, and stir in your cooked white rice.
3. In a small bowl, combine cream of celery, sour cream, milk, and favorite seasonings.
4. Mix together your ground sausage, rice, and sauce. Pour this mixture in a greased baking dish.
5. Bake in 350 degree oven for about 20 minutes. Top with fried onions, and bake another 10 minutes.
6. If serving vegetables separately, steam in microwave per directions.

Buffalo Chicken Mac & Cheese w/ Broccoli

Need:

8oz elbow pasta
1.5 cups cooked chicken (shredded)
6oz cream cheese (softened)
1/2 cup buffalo or hot sauce
1/2 cup ranch dressing
1.5 cup shredded cheddar cheese
10oz bag Frozen Broccoli

1. Boil water for pasta, cook until tender and then drain. Set aside.
2. In a microwave safe bowl, combine cooked chicken, super softened cream cheese, hot sauce, ranch, and shredded cheddar cheese. Use a fork to mix this all together.
3. Microwave mixture for 30 seconds, stir well, microwave for 30 seconds, and stir again. Keep repeating until the mixture has thinned into a pourable sauce.*
4. Pour your hot sauce over the cooked elbow noodles and stir well to combine.
5. Microwave Broccoli per directions.

*Alternate: After you drain your pasta, add the sauce ingredients to the pan and stir well. Be careful it is very easy to scorch this sauce. Add pasta to the sauce in pan.

Spinach Pesto Ravioli

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Need:

12oz Frozen Chopped Spinach

14.5oz jar Pesto Alfredo Sauce

20-25oz Frozen Cheese Ravioli

1 cup shredded Mozzarella Cheese

1. In a bowl, combine Chopped spinach and pesto alfredo sauce.

2. Grease a baking dish, and arrange ravioli evenly across the pan. Pour sauce over the top of the ravioli trying to make sure all the ravioli is coated. Bake in 375 degree oven for 20-30 minutes.

3. Top the ravioli with shredded cheese and bake another 10 minutes until cheese is melted.

4. We will use any leftover hot dog buns to make garlic bread!

*You can add meat if you like to this dish. Option would include cooked shredded chicken, smoked sausage, or any of your favorite proteins!

Black Bean Chicken with Rice

Need:

2-3 chicken breasts (cut into chunks)

taco seasoning

1 cup white rice

2 cups water

15oz can black beans (drained & rinsed)

14.5oz can corn (drained)

10oz can of tomatoes with chiles

Shredded Cheddar Cheese

Sour Cream

1. Sprinkle chicken chunks in a little taco seasoning, and then cook in oil over medium heat in a large skillet.

2. While that is cooking, cook 1 cup rice with 2 cups of water in a pot. Bring to a boil, reduce heat & cover, and let simmer 15-20 minutes.

3. Once chicken is fully cooked, add black beans, corn, and tomatoes to the pan. Cook over medium heat until most of the liquid is cooked off from the tomatoes.

4. Serve chicken and veggies over rice, topped with shredded cheddar and a little sour cream!

Banana Pudding Cheesecake Cups

Need:

6 oz cream cheese (softened)

2 cups of milk

3.4oz Banana Pudding Mix

Vanilla Wafers

2 bananas (sliced or mashed)

Whipped Topping

1. Using a stand mixer or hand mixer, whip cream cheese until smooth. (Make sure it is really softened first!)

2. Slowly add 1/2 cup of milk, a tiny bit at a time. (If you add too fast it may end up a little gritty or chunky)

3. Add in banana pudding mix, and the rest of the milk. Whip for 2 minutes until pudding starts to thicken a little bit. (Place bowl of pudding in the fridge for at 1 hour to fully thicken.)

4. To arrange the cups, start with crushed vanilla cookies, top with pudding, then bananas, and then finish with whipped cream and more crushed cookie!