

3 Dinners Mini Menu #11- Slow Cooker Dinners

Grocery List

Garlic Herb Seasoning

2lb Chicken Breasts

8oz Cream Cheese

14.5oz chicken broth

7-8oz pasta

12oz Frozen Peas

Ranch Seasoning pack

Taco Seasoning pack

Pepperoncini peppers

14.5oz Corn

14oz Cranberry Sauce

Onion Soup Mix

Instant Mashed Potatoes

14.5oz Green Beans

1-1.5lb Pork Loin

Creamy Garlic Chicken

Pasta with Peas

1lbs chicken breasts

1/2 cup chicken broth

Garlic Herb Seasoning

8oz block of cream
cheese

7-8oz pasta (any shape)

12oz frozen peas

1. Add chicken & chicken broth to the crockpot and season well with garlic herb seasoning. Cube cream cheese and place on top of chicken.
2. Cook on low for 6-7 hours or high for 3-4 hours.
3. Shred the chicken and stir until creamy and combined.
4. Cook pasta separately and add to the crockpot. Stir in frozen peas (they'll warm from the heat) or steam and serve them separately.

Mississippi Style Ranch Chicken Tacos with Corn

1.5lbs chicken breasts

1 pack dry ranch seasoning

1 pack taco seasoning

1/2 cup chicken broth

4-6 pepperoncini peppers

Small tortillas (flour or
corn)

14.5oz corn

1. Place chicken in crockpot. Sprinkle with ranch and taco seasonings. Add broth and pepperoncini.
2. Cook on low for 6-7 hours or high for 3-4 hours.
3. Shred chicken and mix into juices.
4. Serve in tortillas with drained canned corn on the side (or as taco topping).

Cranberry Pork Roast with Mashed Potatoes & Green Beans

1-1.5lb pork loin

14oz cranberry sauce (jellied or
whole berry)

1 pack dry onion soup

1/2 cup broth or water

Instant Mashed Potatoes

14.5oz green beans

1. Place pork in crockpot. Top with cranberry sauce and onion soup mix. Add water or broth.
2. Cook on low for 7-8 hours or high for 4-5 hours, until pork shreds easily.
3. Shred pork and stir sauce to coat.
4. Prepare mashed potatoes and serve canned green beans on the side.