

## 3 Dinners Mini Menu #14- Potatoes for Dinner

### Grocery List

5lb potatoes  
8oz Ham Steak  
1lb Ground Turkey  
Green Onions  
12oz Frozen Green Beans  
8oz Mushrooms  
Salad Kit  
Bacon Crumbles  
10.5oz cream of chicken  
14.5oz beef broth  
16oz sour cream  
8oz cheddar cheese  
Milk

@lowdoughfamily

### Crockpot Cheesy Potatoes with Ham & Green Beans

2 lbs potatoes (diced)  
8 oz ham steak (diced)  
10.5 oz can cream of chicken soup  
1/2 cup sour cream  
1/2 cup milk  
1 cup shredded cheddar cheese  
1 bag frozen green beans

1. Spray the inside of your slow cooker with nonstick spray.
2. In a large bowl, mix together the soup, sour cream, milk, cheese, and favorite seasonings.
3. Stir in the diced potatoes, green beans and diced ham. Pour mixture into crockpot.
4. Cover and cook on low for 6-7 hours or high for 3-4 hours, until potatoes are tender.

### Air Fryer Twice Baked Potato Skins + Side Salad

4 medium russet potatoes  
1/2 cup sour cream  
3/4 cup shredded cheddar cheese  
2 green onions (chopped)  
Favorite Seasonings  
1 tbsp butter\*  
Bacon Crumbles  
Salad Kit with Dressing

1. Poke holes in potatoes and microwave for 2-3 minutes, turn, another 2-3 minutes until fork tender.
2. Cut potatoes in half lengthwise and scoop out most of the insides, leaving a thin shell.
3. Mash the scooped potato with sour cream, butter, half the cheese, favorite seasonings, and green onions
4. Spoon mixture back into the skins and top with remaining cheese and bacon crumbles.
5. Air fry at 360°F for 8-10 minutes until crispy and golden.
6. Serve salad on the side and extra sour cream for dipping!

### Ground Turkey & Potato Stroganoff Skillet with Mushrooms

1 tbsp oil or butter  
1 lbs potatoes (diced small)  
1 lb ground turkey  
8 oz fresh mushrooms (sliced)  
2 green onions (chopped)  
Favorite Seasonings  
1 1/2 cups beef broth  
1/2 cup sour cream

1. In a large skillet, heat oil or butter over medium heat. Add diced potatoes and cook for 8-10 minutes, stirring occasionally. Remove from pan and set aside.
2. Add ground turkey, mushrooms, green onions, and favorite seasonings. Cook until turkey is browned and mushrooms are soft.
3. Stir in cooked potatoes and pour in broth. Put cover on and simmer for 5-7 minutes.
4. Reduce heat and stir in sour cream.