

3 Dinners Mini Menu #18- "Stuff it" Edition

Grocery List:

Jumbo Pasta Shells
Rotisserie Chicken
Alfredo Sauce (15oz)
Mozzarella Cheese (8oz)
Frozen Green Beans (12oz)
Zucchini (x3)
BBQ Sauce
Cheddar Cheese (8oz)
Jiffy Corn Muffin Mix
Eggs
Milk
Ground Turkey (1lb)
Taco Seasoning
Salsa
Jumbo Biscuits (8ct)
Sour Cream
Southwest Corn

@lowdoughfamily

Chicken Alfredo Stuffed Shells with Green Beans

2 cups shredded rotisserie chicken
12oz jumbo pasta shells
15 oz Alfredo sauce
2 cups shredded mozzarella cheese
12oz frozen green beans
1 tbsp butter or oil*
Favorite Seasonings*

1. Preheat oven to 375°F. Boil and drain shells.
2. Mix chicken, 1/2 jar Alfredo, 1/2 mozzarella, and seasonings.
3. Stuff shells, place in a baking dish, top with remaining Alfredo and Mozzarella. Cover with foil.
4. Bake 20 minutes, uncover, and bake 5-10 more until bubbly.
5. Sauté frozen green beans in butter/oil with Favorite Seasonings for 6-8 minutes.

BBQ Chicken Zucchini Boats with Cornbread

3 zucchinis
2 cups shredded rotisserie chicken
1/2 cup BBQ sauce
1 cup shredded cheddar cheese
1 box Jiffy cornbread mix
1 egg
1/3 cup milk

1. Preheat oven to 400°F. Halve zucchinis, scoop centers, and season. Fill with shredded chicken mixed with BBQ sauce, then top with cheddar.
2. Combine cornbread mix with egg and milk; pour into a greased dish.
3. Bake zucchini and cornbread together for 25 minutes, until cheese is melted, zucchini is tender, and cornbread is golden.

Taco Biscuit Bombs with Southwest Corn

1 lb ground turkey
1 packet taco seasoning
1/2 cup salsa
1 can (8-count) "Jumbo" canned biscuits
1 cup shredded cheddar
1 can (15 oz) Southwest Corn
Sour Cream

1. Preheat oven to 350°F. Brown ground turkey, then stir in taco seasoning and salsa.
2. Flatten biscuits, fill with meat and cheese, seal, and place seam-side down on a greased sheet. Bake 15-18 minutes until golden.
3. While baking, heat drained southwest corn in a small pot or skillet.
4. Serve biscuit bombs with corn on the side and sour cream for dipping.