

## 3 Dinners Mini Menu #28 - Fried Onion Meals

### Grocery List

Ground Turkey (1lb)  
French Fried Onions  
Sliced Cheese  
Baked Beans (15oz)  
Cucumber (x1)  
Sweet Potatoes (3lb)  
Pulled Pork (16oz)  
Sandwich Buns (8ct)  
  
Pickles  
Corn (14.5oz)  
Breaded Chicken  
Cutlets (4ct)  
Honey Mustard  
Brussel Sprouts  
(12oz)  
Butter

@lowdoughfamily

### Turkey Cheeseburgers with Baked Beans & Cucumber Slices

1 lb ground turkey  
Favorite Seasonings\*  
4 slices cheddar cheese  
4 sandwich buns  
Crispy fried onions  
15 oz can baked beans  
1 Cucumber (sliced)

1. In a bowl, mix ground turkey with favorite seasonings. Form into 4 burger patties.
2. Heat a skillet over medium heat. Cook patties 4–5 minutes per side, or until cooked through (internal temp of 165°F). Add cheese slices in the last minute to melt.
3. Place patties on slider buns. Top with crispy onions!
4. Warm baked beans in a saucepan over low heat or microwave until hot. Serve sliced cucumbers on the side!

### Pulled Pork Sandwiches with Air Fryer Sweet Potato Fries

2 large sweet potatoes  
(cut into thin fries)  
1–2 tps oil\*  
Favorite Seasonings\*  
2 cups cooked pulled pork  
+ BBQ Sauce  
4 sandwich buns  
Dill Pickles & Fried onions for  
topping  
14.5oz corn

1. Toss sweet potato sticks with oil and favorite seasonings. Air fry at 360°F for 15–18 minutes, shaking halfway through until crispy and golden.
2. Warm pulled pork with BBQ sauce & canned corn in a skillet or using the microwave until hot and mix well.
3. Pile pork on buns, top with pickles and crispy onions.
4. Plate sandwiches with crispy sweet potato fries and corn on the side.

### Crispy Onion Honey Mustard Chicken

#### with Mashed Sweet Potatoes

4 breaded chicken cutlets  
¼ cup honey mustard dressing  
crispy fried onions  
2–3 medium sweet potatoes  
2 tbsp butter or margarine  
Favorite Seasonings\*  
12oz Frozen Brussels sprouts

1. Bake breaded chicken cutlets according to package instructions (usually 400°F for 20–25 minutes). In the last 2–3 minutes, drizzle each piece lightly with honey mustard and sprinkle with crushed crispy fried onions. Return to oven until hot and golden.
2. While that bakes, Peel and cube sweet potatoes. Boil in water for about 15 minutes or until fork-tender. Drain and mash with butter and favorite seasonings.
3. Steam Brussel Sprouts in the microwave. Add butter or margarine, and favorite seasonings!