# Recipe IDEAS



# **Roasted Chicken**

### 1) Barbecue Chicken

Cover with your favorite BBQ sauce, place on cooking sheet sprayed with nonstick spray and cook for 20-25 minutes at 375 degrees from frozen; 15-20 minutes at 375 degrees from thawed.

# 2) Ranch Chicken

Place chicken pieces on cooking sheet sprayed with nonstick spray, sprinkle with ranch powder seasoning and cook for 20-25 minutes at 375 degrees from frozen; 15-20 minutes at 375 degrees from thawed.

## 3) Buffalo Chicken

Cover with your favorite wing sauce, place on cooking sheet sprayed with nonstick spray and cook for 20-25 minutes at 375 degrees from frozen; 15-20 minutes at 375 degrees from thawed. Serve with ranch dressing and celery sticks.

## **Mixed Vegetables**

# 1) Quick and Easy Vegetable Soup

#### INGREDIENTS

- 8 cups 64 ounces tomato juice (or use 4 cups tomato juice and 4 cups water)
- . 6 cups frozen mixed vegetables peas, carrots, green beans, and corn
- 1/2 cup star-shaped pasta uncooked

#### INSTRUCTIONS

- 1. Combine all ingredients in a large pot.
- 2. Cover, and heat to a simmer.
- 3. Turn heat to low. Heat soup until all vegetables are heated through and pasta is cooked, stirring occasionally.
- 4. Serve immediately.

## 2) Slow Cooker Chicken Pot Pie

#### **INGREDIENTS**

- 2 pounds boneless skinless chicken breasts (or boneless, skinless chicken thighs)
- 3 cups frozen mixed vegetables
- 2 10-3/4 ounce cans cream of chicken soup
- 2 cups milk
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 can refrigerated biscuits

#### INSTRUCTIONS

- 1. In a small bowl, whisk the cream of chicken soup and milk together.
- 2. Roughly chop chicken into bite-size pieces.
- 3. Combine all ingredients, except the biscuits, in a 6-quart slow cooker. Mix well.
- 4. Cover and cook on low for 6-7 hours, until the chicken is tender and the liquid is hot and bubbly.
- 5. About 20 minutes before serving, bake biscuits according to the package directions.
- 6. Serve with hot biscuits.

#### **French Fries**

Bake at 425 degrees until golden brown. Approximately 14 minutes.