

## Baked Oatmeal



This easy baked oatmeal is the perfect make-ahead breakfast for busy mornings. Bake it in advance and reheat portions as needed. You'll love this delicious and nutritious family-friendly meal!



- 3 cups old fashioned rolled oats
- ¾ cup brown sugar
- 1 ½ tsp baking powder
- ¾ tsp ground cinnamon (I double this if making plain or banana-nut flavor)
- ½ tsp salt
- 2 eggs, lightly beaten
- 2 ½ cups milk, plus add 1 milk for serving
- 1 tsp pure vanilla extract
- 4 tbsp. unsalted butter or coconut oil, melted
- 2 cups fresh berries (larger berries chopped)

### Instructions

1. Preheat oven to 350°F.
2. Butter a 2 ½ quart baking dish.
3. Combine all dry ingredients.
4. Place half the oat mixture in the baking dish, top with half the berries, and then top with the remaining oat mixture.
5. Whisk the eggs, milk, vanilla, and melted butter. Pour over the oats.
6. Top oats with remaining berries.
7. Gently shake baking dish back and forth from side to side to allow the wet mixture to get down into the oats.
8. Bake uncovered for about 40 min., until oats are tender, and mixture is set.
9. Serve immediately with a splash of milk, or cool, then cover and refrigerate to reheat later.

**Notes:** If the oatmeal firms up too much after cooling, you can add a little water before reheating it to make it creamy again. Flavor variations: You can leave out berries or replace berries with sliced bananas and chopped walnuts for banana-nut oatmeal.

<https://sofabfood.com/make-ahead-baked-oatmeal-for-breakfast/>

## Chicken Divan

Reviews suggested using fresh broccoli and doubling the rice. View comments online for more tips.

- 1/4 cup plus 1 tbsp. butter, divided
- 1/4 cup all-purpose flour
- 1-1/2 cups half-and-half cream
- 1/2 cup cooking sherry or water
- 2 cans (10-3/4 oz. each) condensed cream of chicken soup, undiluted
- 2 packages (10 oz. each) frozen cut or chopped broccoli, thawed
- 1 cup cooked rice
- 3 to 4 cups cubed cooked chicken
- 2 cups shredded cheddar cheese
- 1 cup soft bread crumbs



- In a small saucepan, melt 1/4 cup butter. Add flour, stirring until blended. Stir in the cream and cooking sherry or water; cook and stir until thickened and bubbly. Cook and stir 2 more min. Blend in soup until smooth; remove from the heat and set aside.
- Place broccoli in an ungreased 13x9-in. baking dish. Cover with rice and then half of the sauce. Top with chicken. Stir shredded cheese into remaining sauce; pour over chicken.
- Melt remaining butter and toss with bread crumbs. Sprinkle over the casserole. Bake, uncovered, at 350° for 35-45 min. or until heated through.

<https://www.tasteofhome.com/recipes/chicken-divan/>

## Green Chile Chicken Chili



- 4 bone-in chicken breast halves (14 oz. each)
- 2 medium onions, chopped
- 2 medium green peppers, chopped
- 1 cup pickled jalapeno slices
- 1 can (4 oz.) chopped green chilies
- 2 jars (16 oz. each) salsa verde
- 2 cans (15-1/2 oz. each) navy beans, rinsed and drained
- 1 cup (8 oz.) sour cream
- 1/2 cup minced fresh cilantro
- Optional toppings: shredded Colby-Monterey Jack cheese, sour cream and crushed tortilla chips



### Directions

- Place the chicken, onions, peppers, jalapenos and chilies in a 5- or 6-qt. slow cooker. Pour salsa over top. Cover and cook on low for 5-6 hours or until chicken is tender.
- Remove chicken; cool slightly. Shred chicken with two forks, discarding skin and bones; return meat to slow cooker. Stir in the beans, sour cream and cilantro; heat through. Serve with toppings of your choice.
- **Freeze option:** Before adding sour cream, cilantro and toppings, cool chili. Freeze chili in freezer containers. To use, partially thaw in refrigerator overnight. Heat through in a saucepan, stirring occasionally and adding a little water if necessary. Stir in sour cream and cilantro. Serve with toppings if desired.
- **Editor's Note:** Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face. <https://www.tasteofhome.com/recipes/green-chile-chicken-chili/>

## Baked Mac and Cheese



1 pkg. (16 oz.) uncooked elbow macaroni  
1/3 cup plus 1/4 cup butter, divided  
3/4 cup finely chopped onion  
6 tbsp. all-purpose flour  
1 tsp. ground mustard  
3/4 tsp. salt  
1/4 tsp. pepper  
4-1/2 cups 2% milk  
4 cups shredded sharp cheddar cheese  
3/4 cup dry bread crumbs

### Directions

1. Preheat oven to 350°. Cook macaroni according to package directions for al dente; drain.
2. In a Dutch oven, heat 1/3 cup butter over medium heat; sauté onion until tender. Stir in flour and seasonings until blended; gradually stir in milk. Bring to a boil, stirring constantly; cook and stir until thickened. Stir in cheese until melted. Stir in macaroni. Transfer to a greased 13x9-in. baking dish.
3. In a microwave, melt remaining butter; toss with bread crumbs. Sprinkle over casserole. Bake, uncovered, until heated through, 30-35 min.

<https://www.tasteofhome.com/recipes/baked-mac-and-cheese/>

## Pesto Chicken Minestrone

1 head garlic  
3 tbsp. olive oil, divided  
1 small onion, chopped  
8 c. chicken stock  
1 1/4 lb. boneless, skinless chicken breast  
1 large piece Parmesan cheese rind  
1 (15.5-oz.) can dark red kidney beans, rinsed  
2 large carrots, sliced  
1/4 tsp. crushed red pepper  
1 (9-oz.) pkg. fresh four-cheese tortellini  
1 bunch curly kale, stems discarded and leaves torn  
2 tbsp. prepared pesto, plus more for serving  
Kosher salt  
Freshly ground black pepper



1. Preheat oven to 400°F. Cut off pointed end of garlic, exposing cloves. Place on a piece of aluminum foil and drizzle with 1 tbsp. oil; wrap tightly. Bake until soft, 35 to 40 min; let cool. Squeeze pulp from garlic and mash into a paste; reserve.
2. Meanwhile, heat remaining 2 tbsp. oil in a large pot or Dutch oven over medium-high heat. Add onion and cook, stirring occasionally, until golden brown, 4 to 6 min. Add chicken stock, chicken breast, and Parmesan rind. Bring to a boil. Reduce heat to low and simmer, covered, until chicken is cooked through, 25 to 30 min. Remove chicken and shred with two forks; return to pot.
3. Stir in beans, carrots, red pepper, and 2 tbsp. reserved mashed garlic. Simmer, covered, 15 min. Uncover and stir in tortellini. Cook, uncovered, stirring occasionally, 4 to 6 min. Stir in kale and cook until pasta is cooked through and kale is tender, 2 to 4 min. Remove from heat and discard Parmesan rind. Stir in 2 tbsp. pesto. Season with salt and pepper. Serve warm with additional pesto.

<https://www.countryliving.com/food-drinks/a16571977/pesto-chicken-minestrone-recipe/>



## Pineapple Sheet Cake

### CAKE:

2 cups all-purpose flour  
2 cups sugar  
2 large eggs  
1 cup chopped nuts  
2 teaspoons baking soda  
1/2 teaspoon salt  
1 teaspoon vanilla extract  
1 can (20 ounces) crushed pineapple, undrained

### CREAM CHEESE ICING:

1 package (8 oz.) cream cheese, softened  
1/2 cup butter, softened  
3-3/4 cups confectioners' sugar  
1 teaspoon vanilla extract  
1/2 cup chopped nuts

- In a large bowl, combine cake ingredients; beat until smooth. Pour into a greased 15x10x1-in. baking pan. Bake at 350° for 35 minutes. Cool.
- For icing, in a small bowl, combine the cream cheese, butter, confectioners' sugar and vanilla until smooth. Spread over cake and sprinkle with nuts.

### Test Kitchen Tips

- Rotate pan halfway through baking time for an even cake.
- Don't worry if top of cake looks dark; it's not overbaked. Cakes with large amounts of baking soda in them tend to darken because the soda is a browning agent.
- Beat batter just until smooth. Overbeating can cause tunnels to form in the cake.

<https://www.tasteofhome.com/recipes/pineapple-sheet-cake/>