

EASY SLOW COOKER MEALS

Order these mixes :

Bloody Mary

Bubba's BBQ Sauce

Chili Con Queso

Extreme Garlic

French Onion

Italian Dressing

Louisiana Cajun

Mediterranean Blend

Tomato Bacon

Zesty Parmesan

Recipes Below...

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Bloody Mary - Chili

1. Brown 2lbs of ground beef in a skillet. Drain grease.
2. Add ground beef, (2) 14.5 oz cans of petite diced tomatoes, (2) 15.5 oz cans of kidney beans, (1) 46 oz can of tomato juice.
3. Add entire packet of Bloody Mary or Spicy Bloody Mary mix and stir. Cook on High for 2 hours or Low for 6 hours.

Bubba's BBQ Recipe – For Meatballs, Chicken, Pulled Pork or Beef, and Ribs

1. Place uncooked meat in slow cooker.
2. Sprinkle meat with ½ cup of BBQ mix and cook on High for 2-3 hours or Low for 6 hours.
3. In a small sauce pan, heat ½ cup of BBQ mix and 1 cup of ketchup on medium heat stirring constantly until mix is dissolved into ketchup. Serve with barbequed meat.

Chili Con Queso – Chicken Fajitas

1. Place 1lb of boneless chicken breasts (about 3-4) in slow cooker and cook on High for 2 hours (3 hours if frozen breasts).
2. Shred Chicken. Stir in 8 oz of softened cream cheese and one packet of Chili Con Queso mix.
3. Serve on warm tortillas with your choice of toppings!

Extreme Garlic – Creamy Garlic Chicken

1. Prepare Extreme Garlic dip as directed on package.
2. Place 1lb of boneless chicken breasts (about 3-4) in slow cooker and cover with prepared dip. Sprinkle with bread crumbs.
3. Cook on High for 2-3 hours. Can't wait? In 13x9 dish, bake at 375° for 40 min.

French Onion – Beef Roast

1. Pour 1 quart of beef broth in slow cooker and stir in packet of French Onion mix.
2. Place Beef roast into broth mixture and cook on High for 3 hours or Low for 6 hours.
3. Serve with egg noodles or mashed potatoes.

Italian Dressing – Chicken and Pork Tenderloin

1. Place bone in chicken or pork tenderloin in slow cooker.
2. Sprinkle 2 tablespoons of Italian dressing mix over meat.
3. Cook on High for 2-3 hours or Low for 6 hours. Can't wait? Try it in the oven or on the grill!

Louisiana Cajun – Chicken, Pork, and Shrimp

1. Place uncooked meat in slow cooker.
2. Sprinkle packet of Louisiana Cajun over meat.
3. Cook on High for 2-3 hours or Low for 6 hours. Can't wait? Try it in the skillet or on the grill!

Mediterranean Blend – Chicken, Pork, Steak, or Seafood

1. Place uncooked meat in slow cooker.
2. Sprinkle with 2 tablespoons of Mediterranean Blend mix.
3. Cook on High for 2-3 hours or Low for 6 hours. Can't wait? Try in the oven or on the grill!

Tomato Bacon – Creamy Tomato Bacon Chicken Alfredo

1. Place 1lb of boneless chicken breasts in slow cooker (about 4) and cook on High for 2 hours or 3-4 hours on Low.
2. Shred chicken. Add 1 jar of alfredo sauce and 1lb of rigatoni noodles (uncooked) to chicken. If not enough liquid, add a cup of milk.
3. Cover and Cook for 30 min on High until pasta is tender. Remove lid, stir, and add 2 cups of shredded cheese (I usually use cheddar and jack blend) and packet of Tomato Bacon mix. Stir until cheese is melted then serve!

Zesty Parmesan – Potatoes

1. Place washed and quartered potatoes in slow cooker. Cook on High for 2 hours.
2. Toss with melted butter and add packet of Zesty Parmesan mix. Toss again.
3. Serve and enjoy! Also try in mashed potatoes!