7 EASY WEEKNIGHT DINNERS

to add to your rotation

SIMPLE.
DELICIOUS.
FAMILY
APPROVED.

BY

Sheila Williams

01

Hot Honey Burrata Pizza

SERVES 4-6



INGREDIENTS

- 1 French bread loaf
- 1 1/2 cups vodka sauce
- 1 1/2 cups shredded mozzarella
- 2 balls burrata
- 1/2 lb mild Italian sausage
- 1/2 cup garlic spread
- Grated Parmesan, for topping
- Crushed red pepper, for topping
- Fresh parsley, for topping
- Hot honey, for drizzling

METHOD

01 Brown mild Italian sausage in a skillet.

02 Slice French bread in half lengthwise. Top each with a layer of garlic spread. Place on a baking sheet and bake at 400°F for 5 minutes.

03 Add a layer of vodka sauce, shredded mozzarella, and Italian sausage. Bake an additional 10 minutes, or until cheese is melted and bread is crispy.

04 Top with grated Parmesan, parsley, crushed red pepper, scoops of burrata cheese, and a drizzle of hot honey.

NOTE

I love this recipe because it is beyond easy & customizable. You can add whatever sauce or toppings your family loves!

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02

Cowboy Butter Chicken Alfredo

SERVES 4-6



INGREDIENTS

- 1 large chicken breast, halved
- 1 tbsp Kinder's Cowboy Butter Blend
- 1/4 tsp paprika seasoning
- 1/8 tsp Sazon seasoning
- 12 oz malfadine pasta
- 15 oz Rao's Alfredo sauce
- 2 tbsp olive oil
- 1 tbsp butter
- 1/4 cup bone broth
- Parmesan, for topping
- Parsley, for topping

METHOD

01 Marinate chicken with Cowboy Butter, paprika, Sazon, and 1 tbsp olive oil.

02 Boil pasta until almost al dente. Drain and reserve some pasta water.

03 Bring a skillet to medium-high heat and add butter with 1 tbsp olive oil. Reduce heat to medium, add chicken, and cook for 5 minutes. Flip chicken, splash in some bone broth to deglaze, and continue cooking for another 4-5 minutes. Remove chicken and set aside to rest.

04 Reduce heat to low and add remaining bone broth. Stir in Alfredo sauce with a splash of pasta water. Simmer for 3-5 minutes, then toss in pasta. Top with sliced chicken, grated Parmesan, and parsley.

NOTE

I love to use different pasta shapes to make weeknight dinners more fun. I get my malfadine pasta from HomeGoods & World Market. Both have great selections of pastas!

03

Chicken Pot Pie with Puff Pastry Crust

SERVES 4-5



INGREDIENTS

- 1 rotisserie chicken, shredded
- 22 oz cream of chicken soup
- 1 cup bone broth
- 1 cup frozen peas & carrots
- 2 tbsp diced onions
- 1/2 tsp garlic herb blend
- 1/2 tsp paprika seasoning
- 1 tsp parsley flakes
- 1 tsp dried thyme
- Puff pastry dough
- 1 large egg, whisked
- Flour, for dusting

METHOD

01 In a large bowl, combine shredded chicken, cream of chicken, bone broth, onions, peas, carrots, and seasonings. Add mixture to a baking dish.

02 Dust a cutting board with some flour and roll out puff pastry dough. Cut into even squares and layer over chicken mixture, overlapping slightly until completely covered.

03 Brush puff pastry with egg wash and bake at 400°F for 30 minutes, or until golden. Let cool for 5 minutes before serving.

NOTE

This is a shortcut recipe that I've used for years. My family loves it & requests it every winter. It's amazing with pie crust, puff pastry & even biscuits!

04

Pierogi Nachos

SERVES 4



INGREDIENTS

- 1 box frozen pierogis
- 2 kielbasa sausage links, sliced
- 1 cup shredded cheddar
- 1/4 cabbage, sliced
- 4 pieces bacon, crumbled
- 1/2 onion, sliced
- Kinder's Original Blend
- Paprika seasoning
- Olive oil, for drizzling
- Chives, for topping
- Sour cream, for topping

METHOD

01 Add a layer of cabbage to a baking sheet. Top with pierogis, sausage, and onions. Season with Kinder's and paprika. Drizzle olive oil over pierogis.

02 Bake at 400°F for 10 minutes. Flip pierogis, top with cheese, and bake an additional 10 minutes.

03 Top with dollops of sour cream, bacon, and chives.

NOTE

This is such a fun & customizable recipe! Since the pierogies are filled with potatoes, I topped it baked potato style. You can add all your favorites!

05

Pizza Stuffed Shells

SERVES 4-5



INGREDIENTS

- 16 jumbo pasta shells
- 1 jar marinara
- Mini pepperonis
- 1 1/2 cups shredded mozzarella
- 5-6 slices mozzarella block
- 1 cup ricotta cheese
- 1/4 cup chopped parsley
- 1 tbsp Italian seasoning
- 1 large egg
- Grated Parmesan, for topping

METHOD

01 Boil jumbo pasta shells until almost al dente.

02 In a bowl, combine ricotta, a handful of mini pepperonis, shredded mozzarella, Italian seasoning, 2 tbsp parsley, and egg. Mix until creamy and well combined.

03 Spread 1/4 of the pasta sauce on the bottom of a baking dish. Stuff each shell with mixture and place them in the dish. Pour over the remaining sauce.

04 Top with mozzarella slices and mini pepperonis. Cover with foil and bake at 375°F for 30 minutes. Remove foil and broil for 5 minutes, until cheese is bubbly. Top with grated Parmesan and remaining parsley.

NOTE

This is a kid approved & Mom approved meal! It is simple, yet incredibly delicious & the mini pepperonis just make it more fun. If you love "Meat Lovers" style, you can add Italian sausage & even bacon!

06

Birria Crunchwrap

MAKES 4-5



INGREDIENTS

- Queso
- Trader Joe's Birria
- Shredded cheese
- Tostada shells
- Crema Mexicana
- Sliced avocado
- Pico de gallo
- Diced jalapeños
- Salsa verde
- Romaine lettuce
- XL burrito tortillas

METHOD

01 Heat birria according to package instructions, shred meat with a fork, and save consomé for dipping.

02 In the center of each tortilla, layer queso, birria, pepper jack cheese, tostada, crema Mexicana, avocado, pico de gallo, jalapeños, salsa, and lettuce.

03 Fold the tortilla in a circular motion, bringing the edges toward the center to create a hexagonal wrap.

04 In a nonstick skillet over medium heat, place folded side of the crunchwrap down. Gently press and flip to crisp on the other side on low for 3-5 minutes.

05 Serve with a side of consomé for dipping!

NOTE

I get the birria from Trader Joe's, but there are other stores & brands that carry it in the freezer section aisle. You can also make this as a quesadilla!

07

Buffalo Chicken Tacos

MAKES 12



INGREDIENTS

- 2 cups buffalo sauce
- 1 rotisserie chicken, shredded
- 1 1/2 cups pepper jack cheese
- 12 street flour tortillas
- 1 tsp paprika seasoning
- 12 jalapeño slices
- 1/4 cup avocado oil
- Ranch, for dipping

METHOD

01 Preheat oven to 400°F.

02 In a bowl, mix shredded rotisserie chicken with buffalo sauce.

03 Lay out tortillas on a baking sheet and add buffalo chicken with pepper jack cheese. Press and close tacos.

04 Mix avocado oil with paprika. Brush tops of tacos with paprika oil, top with more cheese and a jalapeño slice. Bake at 400°F for 10-12 minutes.

05 Serve with ranch and enjoy!

NOTE

I used mini street flour tortillas, which makes 12 tacos. You can use regular sized tortillas as well.

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