

Simple Meals You Sent In for the *Newbie Cook*

Thank you all for sending in recipes you love!

01 Linked Recipes

— PIONEER WOMAN

Crash Hot Potatoes

Boiled potatoes smashed and roasted until golden and crispy. A crowd-pleasing side dish with minimal effort.

[VIEW FULL RECIPE ↗](#)

— THE CHUNKY CHEF

One Pan Tuscan Chicken

Creamy, sun-dried tomato Tuscan chicken all in one pan. Rich flavor with easy cleanup — a weeknight winner.

[VIEW FULL RECIPE ↗](#)

— PIONEER WOMAN

Perfect Potatoes Au Gratin

Layered, cheesy, creamy potatoes baked to bubbly perfection. The ultimate comfort side dish.

[VIEW FULL RECIPE](#) ↗

— COOKING IN CHINGLISH

Taiwanese Minced Pork Sauce

A deeply savory braised pork sauce served over rice. Bold umami flavor with simple pantry ingredients.

[VIEW FULL RECIPE](#) ↗

— HALF BAKED HARVEST

Crockpot Coconut Chicken Tikka Masala

Slow cooker tikka masala with a creamy coconut twist. Set it, forget it, come home to something amazing.

[VIEW FULL RECIPE](#) ↗

— BECOMING BETTY

Avocado Chicken Salad

Creamy, fresh avocado chicken salad — great for lettuce wraps, sandwiches, or straight out of the bowl.

[VIEW FULL RECIPE](#) ↗

— LAUGHING SPATULA

Sheet Pan Fajitas

Everything you love about fajitas — on one pan, in the oven. Easy weeknight dinner with almost no mess.

[VIEW FULL RECIPE](#) ↗

— DISHING OUT HEALTH

Turmeric Chicken and Rice

Golden, anti-inflammatory, and satisfying. One pot of warm flavors that's as nourishing as it is delicious.

[VIEW FULL RECIPE ↗](#)

— DISHING OUT HEALTH

Sheet Pan Chicken Sausage & Veggies

A healthy, hearty sheet pan dinner. Toss, roast, eat. Barely any prep and loads of flavor.

[VIEW FULL RECIPE ↗](#)

— DISHING OUT HEALTH

Chipotle Tahini Pasta Salad

Bold, smoky chipotle meets creamy tahini in this unexpected pasta salad. Perfect for meal prep.

[VIEW FULL RECIPE ↗](#)

— JENN EATS GOOD

One Pot Spinach Artichoke Chicken

All the flavor of spinach artichoke dip — turned into a full dinner. One pot, big flavors, little cleanup.

[VIEW FULL RECIPE ↗](#)

— JENN EATS GOOD

Sheet Pan Spiced Chicken & Carrots

Warmly spiced chicken with caramelized roasted carrots. Easy, colorful, and great for meal prep.

[VIEW FULL RECIPE ↗](#)

Crockpot Chicken Enchiladas

Slow cooker enchiladas that practically make themselves. Cheesy, saucy, and family-approved.

[VIEW FULL RECIPE](#) ↗

Pesto Baked Turkey Meatballs

Juicy turkey meatballs loaded with pesto. Baked, not fried — lighter and just as satisfying.

[VIEW FULL RECIPE](#) ↗

Classic Chicken Pot Pie

The ultimate comfort food. Flaky crust, creamy filling, and all the cozy feels. Worth every minute.

[VIEW FULL RECIPE](#) ↗

02 Full Recipes

Baked Chicken Spaghetti

~10 MIN PREP

25 MIN BAKE

GREAT FOR MEAL PREP

INGREDIENTS

- 1 box rigatoni, cooked & drained

1

Preheat oven to **375°F**.

2

In a large bowl, mix spaghetti sauce and Alfredo sauce together.

- 1 rotisserie chicken, shredded
- 1 jar spaghetti sauce
- 1 jar Alfredo sauce
- Garlic salt, pepper, parsley to taste
- 1-2 cups shredded mozzarella

- 3 Add cooked noodles and chicken. Season with garlic salt, pepper, and parsley. Stir until evenly coated.
- 4 Pour into a greased baking dish and spread evenly.
- 5 Bake for **20 minutes** until hot and bubbly.
- 6 Remove, top with mozzarella and a sprinkle of parsley.
- 7 Bake **5 more minutes** until cheese is melted. Serve warm with garlic sourdough and veggies.

Creamy Orzo with Spinach & Parmesan

~5 MIN PREP

20 MIN COOK

ONE PAN

INGREDIENTS

- 1 tbsp butter
- 1 whole onion, diced
- 4 cloves garlic, minced
- ¾ cup uncooked orzo
- Italian seasoning, salt & pepper
- 2 cups chicken broth
- 1 cup heavy cream

- 1 Melt butter in a pan over **medium-high heat**.
- 2 Add diced onion and cook until translucent. Add garlic and cook 1 more minute.
- 3 Add orzo, Italian seasoning, salt, and pepper. Stir often for **2-3 minutes**.
- 4 Add chicken stock and heavy cream. Bring to a boil, then simmer **9-11 minutes** until desired consistency.

- ½ cup grated Parmesan
- 2-3 handfuls spinach
- Red pepper flakes to taste

5 Stir in Parmesan and spinach. Simmer a few more minutes until spinach wilts. Season to taste.

Dutch Oven Sausage & Potatoes

~10 MIN PREP

35 MIN COOK

STOVETOP + OVEN

INGREDIENTS

- Red and Yukon gold potatoes, chopped
- Adele sausage (Costco packs work great)
- 1-2 bell peppers, chopped
- Rosemary & thyme
- Garlic powder, onion powder, salt & pepper
- (Optional) TJ's garlic/ onion/sea salt seasoning

- 1 Chop potatoes, sausage, and bell peppers. Add to a Dutch oven on the stovetop.
- 2 Cook on stovetop for **10-15 minutes**, seasoning with rosemary, thyme, garlic powder, onion powder, salt & pepper.
- 3 Preheat oven to **400°F**. Place Dutch oven in with the lid on.
- 4 After **15 minutes**, remove lid and cook another **10 minutes** until potatoes are golden.

Ground Turkey Sweet Potato Bake

~10 MIN PREP

30 MIN COOK

HIGH PROTEIN

INGREDIENTS

- 1 lb ground turkey
- 10 oz frozen sweet potatoes
- 1 onion, chopped
- 2 garlic cloves, minced
- 1 bell pepper, chopped
- 1 tsp paprika
- 1 tsp cumin
- Salt & pepper to taste
- 1 cup chicken broth
- ½ cup shredded cheese (optional)

- 1 In a large skillet over medium heat, cook ground turkey, breaking it apart until browned, about **5-7 minutes**.
- 2 Add onion and garlic. Stir and cook **2-3 minutes** until onion is translucent.
- 3 Microwave the bag of sweet potatoes per package instructions.
- 4 Mix in bell pepper, paprika, cumin, salt, and pepper.
- 5 Add sweet potatoes and chicken broth. Bring to a simmer, cover, and cook **20 minutes**.
- 6 Sprinkle cheese over top. Cover **2-3 minutes** until melted. Serve hot.

African Peanut Stew

Recipe from *Oh She Glows*

~15 MIN PREP

35 MIN COOK

VEGAN

FREEZER-FRIENDLY

- 1 Heat oil over medium heat. Sauté onion and garlic about **5 minutes** until translucent.

INGREDIENTS

- 1 tsp olive oil
- 1 medium sweet onion
- 3 garlic cloves, minced
- 1 red bell pepper, diced
- 1 jalapeño, diced (optional)
- 1 medium sweet potato, ½" pieces
- 1 (28 oz) can diced tomatoes
- ⅓ cup natural peanut butter
- 4 cups vegetable broth
- 1½ tsp chili powder
- ¼ tsp cayenne (optional)
- 1 (15 oz) can chickpeas, drained
- 2 handfuls baby spinach or kale
- Cilantro & roasted peanuts to serve

2

Add bell pepper, jalapeño, sweet potato, and tomatoes. Raise heat and simmer **5 minutes**. Season with salt and pepper.

3

Whisk peanut butter with 1 cup broth until smooth. Stir into pot with remaining broth, chili powder, and cayenne.

4

Cover and reduce to medium-low. Simmer **10-20 minutes** until sweet potato is fork-tender.

5

Stir in chickpeas and spinach. Cook until wilted. Season to taste.

6

Ladle into bowls and top with cilantro and roasted peanuts.

Sausage & Peppers on a Roll

~5 MIN PREP

25 MIN COOK

LOW CARB OPTION

1

Pop Italian sausage in the oven at **375°F for 20 minutes**.

INGREDIENTS

- Italian sausage (hot or sweet)

- Onions

- Bell peppers

- Good mustard

- Mayo (optional)

- Rolls (skip for low carb!)

2

While sausage bakes, sauté onions and bell peppers in a pan until softened and slightly caramelized.

3

Spread mustard (and mayo if desired) on a roll. Load on sausage and peppers. Skip the roll for a low-carb version!

May God be glorified in your cooking!