

Fast N' Easy Weeknight Dinners

Enjoy our latest free cookbook, "Fast N' Easy Weeknight Dinners ". Filled with delicious member submitted recipes to help you end your day off right. This cookbook is sure to please family and friends alike.

Allyson's Corn Dogs



Quick & easy homemade corn dogs your kids can make and enjoy!

Chicken Baked Spaghetti



A quick meal with very few ingredients.

Chili and Cheese



Cheesy salsa covered eggs served with warm flour tortillas. Yummy!

Enchilada Casserole



Corn tortillas layered with seasoned beef, enchilada sauce and mexican cheese.

Hamburger Logs



Enjoy this unique dish any night of the week.

Vegetable Lasagna



The best lasagna made without meat or tomato sauce. My family and co-worker love this lasagna!



Clean Up Tips

After dinner clean up can be a real chore, especially if your pans have burned residue on the bottom. Instead of reaching for your scrubbing pad, try this hot tip. Fill that pan with a few inches of water and place it back on the burner. Let the water heat up to a boil and remain for 3 or 4 minutes. Dump out the water and easily wash away the once baked on residue.

Allyson's Corn Dogs

By Denise Smith

Quick & easy homemade corn dogs your kids can make and enjoy!

Ingredients

- 1 Package Oscar Mayer Hot Dogs With/Without Cheese
- 3 Packages of Sweet Corn Muffin Mix

Directions

Preheat oven as directed on muffin mix. Spray a 9x13 dish with Pam. Mix corn muffin mix as directed & pour into baking dish. Now push hot dogs into muffin mix until completely covered. Bake as directed and enjoy.

Prep Time: 5 Min
Cook Time: 20 Min
Total Time: 25 Min
Servings: 6



Chicken Baked Spaghetti

By Dustin

A quick meal with very few ingredients.

Ingredients

- 1 pkg. chicken tenders
- 1 jar of your favorite spaghetti sauce
- 2 tablespoons butter or margarine
- 1 box spaghetti noodles (follow instructions on box)
- salt to taste
- 1-8 oz. pkg. mozzarella cheese
- 1/2 cup of parmesan cheese

Directions

Preheat oven to 375 degrees. While this is heating, fry chicken tenders in skillet with butter until done. Salt to taste. Prepare spaghetti according to package directions, and when both are done, put spaghetti in casserole dish. Next, place chicken tenders on top of spaghetti and cover with jar of spaghetti sauce. Mix together mozzarella and parmesan and completely cover the top of the dish. Place dish in preheated oven and bake until cheese is melted and beginning to brown, about 30-45 minutes. Remove and enjoy.

Prep Time: 20 Min

Cook Time: 45 Min

Total Time: 1 Hr 5 Min

Servings: 8

Chili and Cheese

By Monica Laws

cheesy salsa covered eggs served with warm flour tortillas

Ingredients

- salsa (any kind)
- grated cheese (cheddar or your favorite style)
- eggs
- flour tortillas

Directions

Have kids grate enough of your favorite cheese to put in a small sauce pan. Then with adult supervision, pour in about half a jar or homemade salsa in the same pan and heat on the stove until cheese is melted stirring occasionally. Once the cheese is melted, remove from the heat. Adults can cook eggs to each persons desire then pour cheesy salsa over eggs and serve with warm flour tortillas..YUMMY!!

Prep Time: 10 Min

Cook Time: 10 Min

Total Time: 20 Min

Servings: 4

Total Time: 45 minutes

Enchilada Casserole

By Mindy Staniec

Corn tortillas layered with seasoned beef, enchilada sauce and mexican cheese.

Ingredients

- 2 lbs. ground beef
- 2 packets taco seasoning
- 15-20 corn tortillas
- 2 19 oz. cans of enchilada sauce
- 4 cups of mexican blend cheese
- 2 3.8 oz. black olives

Directions

Brown hamburger and add packets of taco seasoning, following directions on the back of the packets. Set aside. Preheat oven to 350 degrees. In a 13x9" pan drizzle enchilada sauce to cover the bottom of pan, then tear corn tortillas into fourths and cover the bottom of the pan with them; then cover the tortillas with seasoned ground beef, 1/4 c. enchilada sauce and with cheese (in that order.) Layer until you get to the top of the pan. Next, top the dish with corn tortillas, enchilada sauce, cheese, and black olives. Put pan into a preheated oven for 15-20 mins. Cut into squares and serve.

Servings: 10-12



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Hamburger Logs

By Enola Lapene

Enjoy this unique dish any day of the week!

Ingredients

- 3 lbs. hamburger
- 1 box of Stove Top Stuffing (chicken flavored),
- 1 can of chicken soup

Directions

Make 6 thin oblong patties. Next, cook the stuffing to box directions and place in the middle of patty. Seal up all sides of the patties and pour the soup over the top of the logs. If there is any remaining stuffing you can add to the top of everything. Bake in a 350 degrees for 1 hour.

Vegetable Lasagna

By L. Horton

The best lasagna made without meat or tomato sauce. My family and co-worker love this lasagna!

Ingredients

- 2 boxes lasagna
- 1 box frozen chopped spinach
- 1 box frozen sliced carrots
- 1 bag frozen broccoli Florette
- 1 med. onion coarsely diced
- 1 2lb cup Ricotta Cheese
- 1 8oz. Pk. Cream Cheese
- 1 32oz. Bag Mozzarella Cheese
- 2 8oz jars Grated Parmesan Cheese
- 2 Sticks of Margarine or Butter
- 2 Tsp. flour
- 1 tsp. Minced Garlic (packed in oil or water)
- 1 Tsp. Vegetable Base
- 1tsp. Thyme
- 1&1/2 qt.. Half & Half
- 1 16oz, Grated Parmesan Cheese
- 3 large Eggs
- 1 cup of mozzarella cheese
- 1/2 cup shredded cheddar cheese



Directions

Cook noodles as directed on package; drain and set aside. Thaw vegetables, boil onion until tender then add onion to vegetables. Squeeze excess water from veggies and set aside in a large bowl. Mix ricotta, cream cheese, mozzarella, (keep 1 cup to the side) parmesan and eggs. Mix well and set aside.

White Sauce: In large sauce pan melt marg.or butter over low heat add mince garlic vegetable base stir in flour to make a medium roux (using a wire whip) pour in half & half add parmesan (increase heat to medium) sprinkle in the thyme let cook until sauce thicken. remove from heat.

Procedure: Place Sauce, Noodle, Cheese mixture and Vegetables on work table. In a rectangular baking dish, 13 x 9 x 2 inches coat baking dish with sauce. top with noodle(about6) spread cheese mixture over noodles top with vegetables (spread evenly cover the noodles) repeat steps ending with noodles on top.pour remaining sauce over noodles Mix together 1 cup of mozzarella & 1/2cup of shredded cheddar cheese sprinkle over lasagna HEAT OVEN TO 350 degrees. Bake uncover until hot and bubbly. about 30minutes. Let stand 15 minutes before cutting.

Prep Time: 45 Min

Cook Time: 30 Min

Total Time: 1 Hr 15 Min

Servings: 8