

# Eversave Recipes

*Tasty new ideas for you and your family.*

## *Weeknight Dinners*

EASY PAN FRIED  
PORK CHOPS

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# ∞ Eversave Recipes ∞

## DEAR EVERSOLVE.COM MEMBER,

When we asked Eversolve.com members to share their favorite time-saving, money-saving or just plain delicious recipes with us, the response was overwhelming. Eversolve.com members shared their favorites, from tricks to serve up a hot meal in mere minutes to time-tested family creations.

At Eversolve.com we've been cooking like mad, comparing notes and serving these recipes to our own families. We hope you'll love trying these special recipes from Eversolve.com members, too.

Do you know a recipe that saves time, saves money or is just too good to keep to yourself?

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*Eversolve.com staff*

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## BASIL PEPPER JACK CHICKEN RAVIOLI - BY MELISSA ANN STECKLEY

Chicken filled ravioli with basil, pesto and pepper jack cheese sauce. We like to serve broccoli with this dish. Enjoy.

### INGREDIENTS

- 1 stick butter or margarine
- 1 tablespoon flour
- 1 tablespoon garlic
- 1 to 2 lbs chicken cutlets
- 2 lbs cubed pepper jack cheese
- 2 packages of chicken filled ravioli or can substitute with regular cheese filled ravioli
- 3 tablespoons basil pesto sauce
- 3 tablespoons extra virgin olive oil
- 3 to 4 cans evaporated milk
- Dash of salt and pepper
- Parmesan Cheese

### DIRECTIONS

On medium heat add butter and garlic, once butter has melted add 1 tablespoon of flour and evaporated milk. Stir until thick, slowly add evaporated milk and then add cheese, stir until cheese has melted and sauce is becoming thick, add evaporated milk to loosen the thickness of the sauce. It may take 2 to 3 cans of evaporated milk to your 2 lbs of cheese. As the sauce is cooking add 1 tablespoon of basil pesto sauce, stir and let sauce simmer. In saucepan, bring water to a boil and add ravioli, about 15 - 20 minutes to cook. Once cooked, drain and rinse with cold water. While raviolis are cooking, heat the grill, in a mixing bowl add the extra virgin olive oil, and 2 tablespoons of basil pesto sauce, stir. Rinse chicken and then add to the seasoning in the mixing bowl and place on the grill to cook for about 10-15 minutes. Remove chicken and cut into thin pieces. Place ravioli on serving dish add half of sauce and stir, then place the sliced grilled chicken on top of ravioli and add remaining sauce, sprinkle with dash of salt and pepper and Parmesan cheese. Serves six.



### SUGGESTED SIDE DISH:



**Broccoli with Bacon and Pine Nuts** - By Laura Dibley

## CHICKEN MOSCA

BY SUSAN WHALEN

This recipe was created when I was pregnant with my first son and found out that I was a gestational diabetic. It is healthy and tasty.

### INGREDIENTS

1 clove garlic, chopped  
1 medium onion, sliced thinly  
1 pound mushrooms, sliced  
1 tablespoon chopped parsley  
1 tablespoon olive oil  
1 teaspoon dried basil  
1 zucchini, large chop  
1/2 teaspoon dried oregano  
1 (16oz) can chopped low-salt tomatoes  
4 boneless, skinless chicken breasts  
pasta of your choice  
Romano cheese, grated

### DIRECTIONS

In large skillet, place olive oil and heat. Add onions and sauté until translucent. Brown chicken on both sides. Add garlic and sauté for 2 minutes. Add the rest of the ingredients and simmer covered for 30 minutes. While chicken is cooking, prepare pasta per package directions. Drain pasta and place in large serving bowl. Add chicken and vegetables on top of pasta. Sprinkle with Romano cheese and serve. Serves four.

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### SUGGESTED SIDE DISH:



Fresh Basil & Tomato  
Bruschetta - By Christina Farina



## CRANBERRY CHICKEN

BY LORI KLOPP

Whole cranberry mixture over boneless chicken breasts baked in oven.

### INGREDIENTS

1 package of instant onion soup  
3/4 cup of whole cranberry sauce  
4 boneless chicken breasts  
half bottle Catalina dressing



### SUGGESTED SIDE DISH:



**Delacato Potatoes**

By Kim Mulroney

### DIRECTIONS

Preheat oven to 350 degrees and place cranberries, dressing and the soup mix in a bowl and stir together. Place chicken breasts in a 13x9 baking dish and pour the mixture over the chicken evenly. Bake for about 30 minutes or until the chicken is done, when the center no longer pink and the juices run clear. Serves four.

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## EASY SKILLET CHICKEN PARM

BY AMANDA WEBSTER

A familiar favorite that's easy and fast to make!

### INGREDIENTS

- 1 tablespoon olive oil
- 1-1/2 cups Italian spaghetti sauce
- 1-1/2 cups shredded mozzarella cheese
- 1/4 cup grated parmesan cheese
- 6 skinless, bones chicken breast halves



### SUGGESTED SIDE DISH:



**Zucchini Milano**  
By Mark Pivetta

### DIRECTIONS

Heat oil in 12" skillet over medium-high heat. Add chicken and cook for 10 minutes or until well browned. Stir sauce and 3 tablespoons parmesan cheese into skillet. Cover and cook over medium heat for ten minutes or until chicken is cooked through. Sprinkle mozzarella cheese and remaining parmesan cheese over chicken. Let stand for five minutes or until cheese melts. Serves six.

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## LEMON PEPPER CHICKEN

BY ASHLEY

Chicken in a lemon, butter, and pepper sauce.  
Goes great with rice.

### INGREDIENTS

4 chicken breasts  
1/2 stick butter  
garlic, if desired  
juice of 1 lemon  
salt and pepper



### SUGGESTED SIDE DISH:



**Delacato Potatoes**  
By Kim Mulrone

### DIRECTIONS

Preheat oven to 350 degrees Clean chicken and put in baking dish. In a saucepan, combine butter, lemon juice, salt and pepper and garlic, if chosen. Heat until butter is melted and pour over chicken. Bake for 30 to 35 minutes, until center is no longer pink and juices run clear. Serves four.

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## ANGEL HAIR WITH ROASTED FRESH VEGGIES

BY BARBARA HARDEGREE

Angela hair pasta topped with fresh veggies which can be sautéed in a wok or roasted in the oven.

### INGREDIENTS

- 1 cup chopped broccoli
- 2 carrots, coarsely grated
- 2 scallions thinly sliced
- 3 tablespoons extra virgin olive oil
- 4 leaves bok choy coarsely chopped
- 8 ounce angel hair pasta (or pasta of your choice)
- Any veggies you like can be used.
  - Sliced eggplant is great.
- Dash of six pepper blend or freshly ground pepper



### SUGGESTED SIDE DISH:



**Beet Pickles**  
By Ama Wills

### DIRECTIONS

Cook pasta according to package directions. Sauté veggies in olive oil or toss them with oil and roast in shallow pan in a 350 degree oven. Combine all. Serve with grated parmesan if desired. Four servings.



## MEATY LASAGNA

BY YVONNE SAVIDGE

Good old fashioned lasagna recipe with my touch of goodness. This recipe is also very meaty.

### INGREDIENTS

1 can of tomato paste  
1 package of Canadian bacon  
1 package of pepperoni  
1/2 cup of parmesan cheese  
2 (8 ounce) cans of tomato sauce  
3 cups of mozzarella cheese  
garlic salt or powder ( enough for taste)  
one 12 ounce package of lasagna noodle  
one pound or 1 1/2 pound of hamburger  
onion salt or powder ( enough for taste)  
oregano (use enough for taste)

### DIRECTIONS

Boil lasagna noodles according to directions, cook hamburger until done, add oregano, garlic, onion seasonings and taste for perfect flavor, drain noodles and cool. Now you can start layering your lasagna: Start with four noodles, then add meat mixture, then add the cheeses, then repeat. When you get to the last layer add the remaining meat mixture and add plenty of cheese. Place tinfoil over the lasagna and bake at 350 degrees for 45-60 minutes until done. You can also take the tinfoil off for the last 10 minutes and make the top a golden brown. Servings thirteen.



### SUGGESTED SIDE DISH:



Zucchini Milano  
By Mark Pivetta

## PASTA WITH SPINACH & RICOTTA - BY DEBBIE ROBB

This dish is quick, tasty and healthy, guaranteed to be a enjoyed by the whole family!

### INGREDIENTS

- 1 box of 10 oz frozen chopped spinach
- 1 box of bow pasta or medium shells
- 1 package of shredded mozzarella
- 1 small container of Ricotta cheese
- 1 teaspoon of olive oil
- 2 tablespoons of Romano grated cheese
- Pasta sauce (jar or homemade)
- fresh basil leaves
- salt & pepper to taste



### SUGGESTED SIDE DISH:



Tomato Salad  
By Kathy Pearsall

### DIRECTIONS

Boil pasta according to box directions, strain and set aside. Cook spinach according to package directions and drain very well. If necessary, squeeze out the water. Season spinach generously with olive oil, salt, pepper, garlic and onion powder. I prefer red crushed pepper for a bit of heat. Add sauce, ricotta, mozzarella, salt, pepper, grated cheese. Add basil leaves last. Mix together over medium or low heat until cheese begins to melt. Top with additional grated cheese & serve. Enjoy! Serves six.

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## EASY PAN FRIED PORK CHOPS

BY C.L. CRIDER

Quick and easy recipe for pan fried pork chops or sliced pork loin. Great for dinner guests.

### INGREDIENTS

Old Bay Seasoning  
1/2 cup Red or White wine  
1/4 cup Flour  
1 tablespoon garlic powder  
2 butterflied pork chops or sliced pork loin  
3 tablespoons olive oil  
salt & pepper to taste  
mushrooms or capers optional



### SUGGESTED SIDE DISH:



Savory Stuffed Mushrooms  
By Bob Fickes

### DIRECTIONS

Put 2 tablespoons of olive oil in a medium high heat skillet. Slather meat with olive oil. Sprinkle 1 tablespoon garlic powder and 1 tablespoon Old Bay into 1/2 cup of flour. Salt and pepper meat. Drag meat slices through flour mixture, both sides. When olive oil is hot, place meat in skillet. Brown both sides of chops (3 to 4 minutes each side.) Add 1/2 cup white or red wine to pan, reduce heat to simmer. This will make a lovely pork chop dinner with a light sauce. You can add mushrooms or capers while browning the meat for extra flavor. Serve with a side of rice or steamed veggies and a fresh salad. Serves two.

## GINGERED PORK & VEGETABLES IN PUFF PASTRY SHELLS - BY MINDI DAVIS

A great appetizer for parties, but also a nicely represented possibility for dinner.

### INGREDIENTS

1 can (14 ounces) vegetable broth  
1 pound boneless pork tenderloin  
1 package (17.3 ounces) frozen puff pastry shells  
1 tablespoon soy sauce  
1/2 teaspoon ground ginger  
1/4 teaspoon garlic powder or 1 clove garlic, minced  
2 tablespoons cornstarch  
2 tablespoons vegetable oil  
5 cups fresh vegetables

### DIRECTIONS

Bake pastry shells according to package directions. Slice pork into very thin strips. Mix cornstarch, broth and soy. Heat 1 tablespoon of oil. Add pork and stir-fry until browned. Remove pork. Heat remaining oil. Add vegetables, garlic and ginger and stir-fry until tender-crisp. Use a combination of asparagus cut in 2" pieces, green or red pepper strips, carrot slices, snow peas and sliced onions. Add cornstarch mixture. Cook and stir until mixture boils and thickens. Return pork to skillet and heat Right through. Serve in pastry shells. Serves six.

### SUGGESTED SIDE DISH:

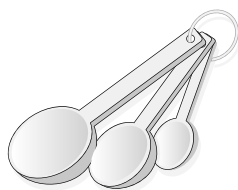


Maple Glazed Carrots

By Robin Conkey



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