

Freezer Recipes #5

① **Chicken Taco Chili**

- 1.5 lbs chicken breasts
- 1 (12 oz) jar salsa
- 1 lb frozen corn
- 1 lb mixed bell peppers
- 6 corn tortillas, ripped or shredded by hand

Directions:

Cook in slow cooker on low for 10 hours or high for 6 hours

② **Mongolian Beef**

- 1.5 pounds beef flank steak, cut into stir fry sized strips
- 2 Tablespoons olive oil
- 2 cloves garlic, minced
- 3/4 cup soy sauce
- 3/4 cup water
- 3/4 cup brown sugar
- 1/4 cup cornstarch
- 1/2 cup shredded carrots
- 3 medium green onions, chopped

Freezing Directions:

Coat flank steak in cornstarch. Combine remaining ingredients and place in freezer bag. Add steak to bag. Label and freeze.

To serve: Thaw. Cook in crock pot on high for 2-3 hours or low for 4-5 hours.

③ **Cheesy Hashbrown Casserole**

- 1 – 32oz pkg frozen hashbrowns (diced)
- 1 – 8oz pkg cooked, diced ham
- 2 – 10 oz cans of cream of potato soup
- 8 oz sour cream
- 2 cups shredded sharp cheddar cheese
- 1 cup grated parmesan cheese

Directions:

Mix hash browns, ham, soups, sour cream, and cheddar cheese.

Spread evenly into a prepared 9x13 baking dish.

Top with Parmesan cheese.

Thaw. Bake for 1 hour at 375° or until bubbly & lightly brown.

④ **Beef Tips**

- 2 lb - beef tenderloin tips, stew Meat, chuck roast or chuck eye, cubed
- 1 - 10.5 oz can cream of mushroom soup
- 1 – 0.87 packet brown gravy mix
- 1 - 1.25 packet dry onion soup mix
- 1 – 4 oz can mushrooms
- 1 - cup water or ginger ale soda

Directions:

Add cubed meat to a 9 x 13 inch pan.

In a large bowl mix the remaining ingredients together and pour over the meat.

Add mushrooms and stir to coat. Cover with foil and bake at 300 degrees for 3 Hours.

Do not remove foil until done.

Serve over rice, mashed potatoes or egg noodles.

⑤ **Slow Cooker Hawaiian Pork Chops**

1 lb boneless pork chops
1 fresh pineapple, cut into bite-sized pieces
2 T brown sugar
2 T soy sauce

Directions:

Add pineapple, brown sugar, soy sauce, and pork chops to a gallon sized freezer bag.
Cook on "low" for 6 hours. Serve with brown rice.

⑥ **Creamy Beef Enchiladas**

3 lb chuck roast, cooked & shredded (*cooked in slow cooker with beef broth, water, onion, and fajita pkt*)
1 onion
1 small can diced green chiles
Flour Tortillas
2 pkts McCormick Enchilada Sauce (prepared)
Tomato Sauce
1 cup Heavy whipping cream
2 cups Shredded Mexican style cheese

Directions:

Cook and shred beef. Mix beef with green chiles.
Prepare sauce as directed on packet. Add heavy whipping cream once prepared.
Assemble enchiladas. (Spoon beef mix in middle, top with cheese, and sauce.)
Line enchiladas in a pan and top with sauce and cheese.
To reheat from frozen, cook for 45 minutes at 350°.
To reheat from thawed, cook for 20 minutes at 350°.

⑦ **Creamy Chicken Enchilada Casserole**

3 large chicken breasts (~ 2 lbs)
1 fajita seasoning packet
2, 10-oz can cream of chicken soup
2, 4-oz can of diced green chiles
3 cups cheddar cheese grated
½ cup milk
½ cup chicken broth
10 flour tortillas

Directions:

Put chicken in a deep skillet. Pour hot water over chicken until almost completely covered. Sprinkle fajita mix on top of chicken. Boil contents of pan. Reduce heat and let simmer for 20 minutes. Shred chicken with fork. Continue to simmer for ~10 minutes. Place chicken in large mixing bowl. Add chiles, cream of chicken soup, 2 c. cheese, milk, and ½ cup of chicken broth from pan. Use an electric mixer to blend everything together. Spray 9x13 pan. Spread ½ cup of mixture on bottom of the pan. Layer 4 tortillas over filling. Spread just less than ½ of filling over the tortillas. Cover with 4 more tortillas. Spread all but a ½ cup of filling over the top. Cover with last two tortillas. Spread remaining filling over top and sprinkle 1 more cup of cheese over the top. Freeze at this point. When ready to eat, thaw casserole and bake at 350* for 45 minutes.

⑧ **Bourbon Chicken:**

5 chicken breasts
2 T oil
1 t minced garlic
¼ C apple juice
⅓ c brown sugar
2T ketchup
1 T apple cider vinegar
½ c water
⅓ c soy sauce
pinch red pepper flakes
1 T cornstarch

Directions:

Chop chicken into 1-2 inch pieces. Heat oil in skillet. Brown chicken in oil.

In medium bowl, mix garlic, apple juice, brown sugar, ketchup, vinegar, water, soy sauce, red papper, and cornstarch. Whisk together until well combined.

Pour sauce over browned chicken.

If freezing, allow to cool and place in a 9x9 pan and cover with foil. When ready to eat, thaw and bake at 350* for 30 minutes or until heated through. Serve with fresh rice.

⑨ **Chicken Stuffed Crescent Rolls:**

2, 8-oz pkgs cream cheese
2, 12-oz cans chicken, drained
⅓ c. green onions
salt & pepper
2, 12 oz pkgs crescent rolls
4 T melted butter
2 C crushed corn flake crumbs

Sauce:

1, 10-oz can cream of chicken soup
3 T sour cream
2 T butter
1 T milk

Directions:

Mix cream cheese with canned chicken. Add green onions and salt & pepper. Mix all together.

Unroll 1 triangle of crescent roll dough. Use a rolling pin to roll the triangle out a bit. Scoop about 3 T of chicken mixture into the triangle. Roll it up from the bottom to the top.

Crush corn flakes . Flatten stuffed dough and dunk into 4 T of melted butter. Dip butter roll into the corn flakes, coating both sides.

Line on cookie sheet. Bake at 350* for 20 minutes.

Freeze in zip-lock bags. When ready to use them, microwave for 2-3 minutes or put in a 350* oven for 10 minutes.

Sauce: combine cream of chicken soup, sour cream, butter, and milk. Whisk ingredients together. Heat sauce and pour over baked crescent rolls.

⑩ Spaghetti Pie

8 oz. Spaghetti, cooked
¼ c. parmesan cheese
1 stick butter
1 egg
1, 16-oz cottage cheese
1, 28-oz spaghetti sauce
1 lb ground beef, browned
½ c. Mozzarella cheese, shredded

Directions:

Cook and drain spaghetti. Add Parmesan cheese, butter, and egg. Place in 9x13 pan. Second layer is cottage cheese. On top of this, layer spaghetti sauce and meat which have been combined.

Freeze. To serve, thaw, then bake at 350* for 45 minutes. Add Mozzarella cheese and bake 10 more minutes.