

Crock Pot Chana Masala



So I recently riddled my fans on [Facebook](#) about whether they would want a crock pot chicken marsala or crock pot chana masala recipe... and of course, you guys asked for both! So as promised, I have created both recipes and I'm sharing them with you this week. First up, is chana masala (even though I made the other recipe first!), but since that is the smell filling

my house, it is the first to write up and share. It's like the amazing fumes are traveling through my body and out my fingertips as I type.

You might recognize this dish from your local Indian buffet. With just a few ingredients, but plenty of seasonings and flavor, it's a great side dish. Served with rice and naan bread, it makes a fantastic dinner. I think it's a great introduction to Indian food too because it's not too potent or unfamiliar in flavor. I would still consider myself a novice with cooking Indian food and I much prefer to go out and eat someone else's delicious recipes than my own, but sometimes it's nice to try something new and customize it yourself.

(I really like the [Simply Organic herbs](#) from Amazon. I think they are affordable and a quality product. I've linked each ingredient so you can buy them if you'd like to use what I use, too. I do not work with them directly, but I do use them consistently.)

So here's my go at crock pot chana masala. I hope you are inspired to try cooking something new, too!

Crock Pot Chana Masala

Prep Time: 10 minutes

Cook Time: 6 hours

Serves: 8-10 people

1 28 oz. can chick peas, drained

1 28 oz. can diced tomatoes, NOT DRAINED

2 cloves garlic, minced

1/2 yellow onion, diced (= about 1/2 cup)

1/2 t. [ground coriander](#)

1/2 t. [cumin powder](#)

1/2 t. [turmeric powder](#)

1 t. [garam masala powder](#)

1 t. minced fresh ginger

1 T. fresh cilantro leaves, sliced

1 lime, cut into wedges

Put all ingredients in crock pot and mix together. Cook on low for 6 hours. Serve with a lime wedge to squeeze for flavor, a side of basmati rice and naan bread for a complete meal.

[Crock Pot Mississippi Pot](#)

Roast



Soft, tender, and full of flavor– this Mississippi pot roast may become your family’s new favorite dinner!

Let me begin with a disclaimer: this is not my recipe. I don’t even know who created this recipe. I found about a gazillion posts about Mississippi Pot Roast and they all call for the same stuff in the same way.

So why am I posting it here? Because I like you. And I think you like me. And if you trust my opinion on all things crock-pottery, then I wanted to try this internet sensation for myself and share it with you.

The prep work for this dinner is non-existent. Not kidding. It took longer to pose my cute little pepperoncinis for this picture, than it took to get everything in the post. (Did anyone else just think dirty thoughts when I said “cute little pepperoncinis”? No? Oh, ok. Yeah, me



neither.)

So after two minutes of work, dinner is ready for tonight. The raving reviews are ALL true, this dish might just be the newest family favorite– to cook and eat.

Not only is it easy, but for those of you that work ALL DAY, this is a great tender meat dish that goes low and slow for 8 hours. If your crock pot switches to warm, then that's even better for you commuters. You got this. A real dinner that won't be overcooked or dry when you get home. I know... promises, promises. But it's true!



Just a few simple ingredients will turn this meat from bland to WOW!

My family ate well, enjoyed the soft, tender pot roast, and didn't even ask for ketchup. Come on, people! You know that means it had crazy delicious flavor if my seven year old didn't cover it in red goo! Enjoy. ☐

(Note: You can opt to only use half of the packet of au jus gravy mix if you want to cut down on salt. It will still taste great!)

Crock Pot Mississippi Pot Roast

Serves 6-8

Prep Time: 5 minutes

Cook Time: 8 hours

2-3 lb pot roast

1 packet Ranch Dip (1 oz dried mix)

1 packet Au Jus Gravy Mix (0.6 oz dried mix)

1 stick butter

6 whole pepperoncini peppers, no added juice

Put the pot roast in the bottom of the crock pot. Shake dried mixes out on top of meat. Place stick of butter in middle of roast, then surround with pepperoncini. DO NOT ADD WATER. Cook on low for 8 hours. Shred or slice to serve, as sandwiches or with pasta, rice, or potatoes.

[Dinner Is A Crock: The Kitchen Renovation](#)



Thank you for following my kitchen renovation, week by week! If you started following from the beginning, you might remember my boring almond and oak colored kitchen. Actually, you probably don't. I hid most of it from pictures and only showed you the edges of my [Pfaltzgraff dishes](#). So we gutted it. Like, down to the subfloor. And now we've spent

the last three months rebuilding it into this beautiful, functional, spacious kitchen. Don't be fooled... it's the same square footage it was before, but the landscape is so much more welcoming and the storage is accessible and workable.

In [WEEK ONE](#), we did demolition. It was like free therapy, we took our aggressions out on every wall. While it was intimidating to start, it was actually pretty easily and required a minimal amount of tools.

In [WEEK TWO](#), we celebrated Thanksgiving by installing our hardwood floors. This was a fun challenge that required a little booze, a lot of manpower, and no guests for the holiday! And yes... I crock potted our Thanksgiving dinner.



WEEKS THREE AND FOUR were exciting because our cabinets arrived early. I was naive enough to think that meant that the kitchen would be done three weeks early. NOPE. That's not how it really works.

I was also reminded how thankful I am that my boys are good eaters. This whole process included meticulous meal planning and a balance between crock pot cooking, fresh produce, and easy microwave foods. Not everything was healthy, but not every decision is life-changing... sometimes a meal just has to be filling and easy. Ramen noodles are still food, just ask any college student!

I would be happy to forget about WEEK FIVE. I shared with you my meals each night in hopes that we could all forget about that horrible incident with that undesirable creature. Pretty sure I'm going to have nightmares again now, thanks to myself.



A lot of progress happened quickly in WEEKS SIX THROUGH EIGHT, but then it came to a halt. Cabinets were installed, electric was run, plumbing was prepped and then countertops were measured. And then because the quartz needed cut, we had to update and wait.

I tried to be patient, I really did. But caffeine sometimes prevents that virtue from shining! I was anxiously waiting for the install, and every day of waiting seemed like a thorn, but ultimately it really wasn't an extended time at all.

WEEK NINE was the culmination of everything. Except for one day of snow that slowed our progress, this week was crazy! Electric. Plumbing. Tile. Countertops. HVAC. Paint. [Amazon Prime delivery!](#) Oh my! My dream kitchen became a reality. Like, legit reality. I can cook and clean and start creating again— new recipes, new posts, new video, and even new cooking classes (*locally only, but please reach out if you are interested in having me as a guest speaker!*).



Thanks so much for your support in this new adventure! Let me help you save time and cook slower.