

Crock Pot Chicken Divan



This recipe gives me crazy flashbacks! My mom use to make this when I was a kid. She made it in the oven, but it was almost the same recipe—broccoli, chicken, rice and some sauce that had a little bit of an orange color but didn't taste

at all like oranges. It took me a few more years of life to find out that the color was from the curry powder. I think Crayola should add the crayon color "curry".

It's hard sometimes for my taste buds to explain the flavors to my head, but I think I've figured out most of my mom's recipe. I've added the crock pot. Maybe the celery seed, too, but I think it adds a nice flavor. I start with frozen chicken breasts because I never think ahead to thaw it out and I don't like when I defrost it in the microwave and then the edges get a little cooked and weird. Using frozen chicken breasts works just fine, it will defrost and cook and fall apart into the creamy goodness of the sauce and the starch of the rice and absorb all of the spices by the time it's done.

This home cooking will serve a table full of happy tummies and happy hearts. Enjoy!

1 lb. frozen broccoli cuts

1 c. uncooked white rice

3-4 boneless, skinless chicken breasts

1 can cream of chicken soup

1 t. Worcestershire sauce

1 t. fresh lemon juice

2 t. curry powder

1/2 t. celery seed

1/2 t. ground black pepper

2 T. melted butter

1 c. shredded cheddar cheese

1/2 c. Parmesan cheese sprinkles

1/2 c. milk

1/2 c. mayonnaise

Put frozen broccoli in crock pot first. Sprinkle with rice. Lay chicken breasts on top. Mix remaining ingredients in a separate bowl and then pour on top of chicken. Cook on high for 4 hours. Prior to serving, shred chicken and mix everything together.

Crock Pot Tuna Casserole

OK, so this one might seem a little like “school lunch”, but I like the combination of creamy noodles and easy protein. Anytime I make this in the oven, I always wind up burning the edges. When I make it in the crock pot, it keeps the meal warm and creamy and doesn’t get crispy crusts. (Although, if the crispy crusts are your favorite part, feel free to use this recipe and just shove it in the oven for an hour instead.)



One of the things that is really unique about my tuna casserole is that I used diced water chestnuts. I like the surprise burst of these moist, crunchy morsels. They keep to the neutral color of the dish and add a little bit of jazz that is pleasing to the palate. I also suggest using tuna from a foil

packet, not from a can. The canned fish is great for tuna salad, but I like that the foiled fish has better texture and bigger chunks. If you are not a fan of peas, you can try any frozen vegetable— corn, green beans and mixed veggies are good ones to try, too.

One last big difference in my version is that most tuna casseroles call for cheddar cheese and mine adds something extra. While I think melted cheddar cheese adds to the creaminess, I think including something like feta actually gives the whole dish more flavor and an overall better success. With these modifications, we are taking “school lunch” into the adult world. You could serve this to family or friends on real plates.

The only thing that could be better than this tuna casserole would be if the school lunch ladies could be here to serve and clean everything up. Enjoy!

1 lb. broad egg noodles, cooked and drained

1 6 oz. foil packet of albacore tuna

1 can cream of mushroom soup

1 c. milk

8 oz. frozen peas

1 8 oz. can of diced water chestnuts, drained

1 c. crumbled feta cheese

1 c. shredded cheddar cheese

1/2 t. salt

1.2 t. black pepper

1 T. parsley

1/2 t. celery seed

1/4 t. ground mustard

Cook noodles according to directions on package. Combine all ingredients in crock pot and stir until well mixed. Warm on low for 2-3 hours.

Crock Pot Scalloped Potatoes



After some trial and error with cooking potatoes in the crock pot, I've finally got some advice for you. First off...don't try to make mashed potatoes. The long amount of time and lack of high heat sort of ruin the effect. But, if you want to make them on the stove and then keep them heated in a crock pot, that

works out fine.

I really wanted to make a side dish of potatoes that was easy

to cook and didn't take an excessive amount of prep work (or extra dishes or pots). These scalloped potatoes turned out bubbly and flavorful without having to add a canned creamy soup. Give this a try, especially if you have two crock pots, so you can do a meat main dish in one and this delicious accompaniment in the other. Enjoy!

4-5 medium-sized potatoes, skin on

1 medium onion

1/4 c. flour

2 T. parsley flakes

1 T. salt

1 t. black pepper

1 1/2 c. milk

paprika

1 c. shredded cheese (try cheddar or mozzarella)

Use a food processor to slice potatoes and onions thin (this is much thinner than what you can do with a knife!). Put in pot and then mix in flour and seasonings. Smooth out mixture so that is it flat, then pour milk over entire surface area. Potatoes should not be completely covered by milk. Shake paprika on top as garnish. Cook on high for 2-3 hours or low for 3-4 hours. Stir in shredded cheese before serving.

(This is a really good recipe to use a [crock pot liner](#), the edges crisp first and get stuck to the sides. If you use a liner, it is much easier to clean out the pot! You can buy some by clicking [here](#).)

Crock Pot Creamy Corn

Not to be too corny, but I'm a big fan of corn. I love fresh local corn on the cob in the summer, corn chowder soup in the winter, corn muffins, popcorn at the movies, canned cream corn, kettle corn at the apple festival, even cooking with corn oil.

I've got some great leftover meat from this weekend, but I really want a yummy side dish to go with it to make it seem like a whole new meal. It's already the middle of the afternoon, so I'm short on time, but this is a perfect time to make a delicious corn side dish as an accompaniment.

The contrast of the sweet corn and creamy cheese to the sting of the jalapenos is a great chemistry. When you make this dish and someone tells you how much they love it, just smile and say, "awww shucks!"

1 32 oz. bag of frozen corn

1 small yellow onion, chopped

4 T. butter, melted

1/2 c. milk

1 T. parsley

1/2 t. salt

1 t. black pepper

3 T. chopped jalapeno slices (from the jar, not fresh)

8 oz. whipped cream cheese

Put corn and onion in crock pot first, then stir in melted butter and milk. Add in all the seasonings and the jalapenos and stir again. Scoop the cream cheese onto mixture, leaving scoops all over. Cook on high for 2 hours, stir cream cheese into mixture and then heat for half an hour more.

Crock Pot Blueberry Cobbler

Forget dinner– let's skip straight to dessert. What could possibly be better than dumping everything in the crock pot and having your entire house filled with the glorious, sweet, satisfying smell of freshly baked dessert?! Cooking dessert in the crock pot requires a little more attention to detail than the normal dump-and-go meal prep, but I think you'll really like this recipe. In all honesty, it still only took me 6 minutes from start to finish to get everything into the crock pot. Since this is a slow cooking method, you won't dry out or burn the edges of your tasty treat like you might in the regular oven. Plus, it is way better to use the crock pot for a few hours than to heat up the entire house with conventional baking.

This cobbler recipe can also be made using a variety of other fruits. Go for what is in season, grown locally or on sale in the freezer section; I would suggest trying cherries, peaches, apples, mixed berries or maybe some ripe pears. If you want this dish to be even more divine, throw in a 1/2 c. of butterscotch morsels or chocolate chips with the top layer. Enjoy!

1 c. flour

2 t. baking powder

1/2 t. salt

1/2 c. granulated sugar

1/2 c. packed brown sugar

2 eggs

2 t. vanilla

2 t. butter, melted

1/2 c. half and half or milk

16 oz. fresh or frozen blueberries

topping:

1 c. quick oats

1/3 c. flour

2 t. melted butter

1/2 t. cinnamon

2 T. brown sugar

Spray the entire crock pot with a non-stick spray. In a separate bowl, mix together the flour, baking powder, salt, sugars, eggs and vanilla. Add the melted butter and half and half. Dump in blueberries and stir well. Pour into crock pot. Then, in another separate bowl, cut together the topping ingredients. Sprinkle topping on top of mixture already in crock pot and DO NOT MIX. Cook 4 hours on low or 2 hours on high.

Crock Pot Fish Chowder

This recipe has evolved from an amazing chowder that I once had at the Columbus International Festival in Ohio. I think it was the Scandanavian table that was honoring their long-standing countrymen's careers of treacherous trips on the ocean. I think it was really to honor the countrywomen's careers of having boatloads of fish to cook and trying to come up with new recipes that didn't resemble a fish face.

Now this recipe can easily be done in a pot on the stove and done in an hour, but then the flavors wouldn't have a chance to fester all together. I prefer it in the crock pot, usually made from leftover salmon or tilapia. You could probably use halibut, red snapper or maybe even some trout if you wanted to, depending on what you like. If you don't have leftovers to use, then just throw the (deboned, please) fish filets into a pan with a little butter, salt and pepper and then bake it, let it cool and flake it. Realistically, a budget-minded mama could also use a couple cans of pink salmon and still have a similar result.

Well, if we wanted to, we could start by sauteeing up some diced bacon with the mirepoix (fancy word for chopped carrots, celery and onions) and then including it all in the pot for a smoky and salty addition. Or, we could throw in half a pound of shrimp at the end of the day and make the chowder heartier. But I keep it simple and it's still a crowd-pleaser and probably a little healthier too.

4 carrots, peeled and diced

3 celery stalks, diced

1 medium onion, diced

1 chopped zucchini, unpeeled

3 cups vegetable broth

2 bay leaves

1 clove garlic, minced

salt and pepper

1/2 – 1 lb fish– no skin, no bones; cooked, cooled and flaked

(1 T. corn starch dissolved into 2 cups cold milk)

Put all ingredients (except corn starch and milk) in the crockpot, with the fish being last. Cook 4-6 hours on high.

Remove bay leaves. Dissolve corn starch in cold milk and then add to the pot 1 hour before serving.

If you'd like to add some variety, offer cheddar cheese, chopped scallions and puffy oyster crackers to top your fish chowder. Or a toy boat, if you can find one that hasn't been in the bath.

Crock Pot Mac and Cheese

Mac and cheese= kid favorite, adult favorite, crowd pleaser. Unless you are lactose intolerant, I'm guessing mac and cheese is a staple in your diet and probably gives you warm fuzzies of memories as a kid. Whether you liked the stove top blue box, orange carton that went in the oven or something homemade with buttery crumbles on top, cheese and noodles are a great combination.

Noodles are a challenge for the crock pot, however. I would recommend cooking the noodles in advance. I know it makes TWO pots to clean instead of just one, but it's the best way. You can reuse the pot to make the sauce before pouring it into the crock pot. You may be saying, but then isn't this a stove top recipe and not a crock pot recipe? But by adding these things together into the crock pot, you are actually working to increase the creaminess, less the seasoning melt together and ultimately have dinner ready when you get home.

I also would recommend shredding the block of cheese by hand instead of buying preshredded cheese. It makes it a little creamier, although I'm not quite sure why. But if you cook the noodles in advance and shred the cheese too, you are eliminating some of the prep time to make it easier to start this dish over breakfast and then enjoy it at dinner time.

Once this becomes one of your favorite dishes, there are lots of ways to add variety: add 1/2 c salsa or 4 strips of crumbled bacon or freshly snipped chives or some steamed vegetables like broccoli or peas. If you want more protein in the dish, add a packet of drained tuna fish or some fajita-style chicken strips. If you are serving this to adults and want to make it more grown up, try different shape noodles instead of the traditional shell or elbow macaroni. However you make it, I hope this becomes one of your favorite recipes too and helps to make new warm fuzzies for you, your friends and your family.

8 oz pasta, cooked and drained (try shells or elbow macaroni if you want to be traditional)

4 T. butter

4 T. flour

1/2 cup half and half creamer

1 c. milk

1 egg, beaten

8 oz sharp cheddar cheese, shredded

8 oz. mild cheddar cheese, shredded

1 t. white pepper

PINCH of nutmeg (just a weeeee bit)

4 oz. whipped cream cheese

Cook the package of noodles according to the box, this step can be done in advance and should not be done in the crock pot. On the stove, melt the butter in a pot, then slowly stir in the flour until it is all dissolved. Slowly add the creamer, milk, beaten egg and seasonings while still continuing to stir and then remove pot from heat. This mixture

should thicken. Now for the crock potting instructions— first, spray pot with non-stick spray. Add noodles, creamy mixture from pot and then the shredded cheeses. Mix this all together. Then, cook on low for 4 hours. About an hour before you want to serve this, add the whipped cream cheese and stir it all together. This last step adds a special creaminess to your mac and cheese.

Crock Pot Potato Soup

My 93-year-old grandmother-in-law was visiting last week and the woman is amazing. She is clear minded and sound of body. She might not win the race, but she will definitely reach the finish line. She loves her grandchildren and great-grandchildren and hates to be idle. So when she was here visiting and offered to help in the kitchen, I was pleased to have her assistance.

My least favorite food prep is cutting onions. Let's be honest— I'm a big baby about it. My eyes first burn and tingle, then water profusely and run all down my face. I look like I'm in a bad soap opera by the time that innocent white bulb is finally all chopped up. So, I politely asked my "sous-chef" to complete this task and she diced enough onions to fill half of a gallon-sized freezer bag full!

Now I needed to figure out what to do with all these onions. I thought about a side dish of creamed onions or maybe crisping them up with some garlic to start a nice curry dish, but decided instead that it would only be appropriate to make my mother-in-law's recipe for for potato soup and to use the onions that her own mama chopped up. My M-I-L didn't make this

dish in the crock pot, but all the ingredients are just about the same. Enjoy!

5-6 medium potatoes, peeled and diced

1 medium onion, diced

3 stalks celery, cleaned and diced

3 cups water

1 t. salt

1/2 t. black pepper

1 bay leaf

2 t. dried parsley

1 c. milk

1 T. corn starch

1 can cream-style corn

Put potatoes, onion, celery and seasonings in crock pot. Cover with water (about 3 cups). Cook on high for 3 hours until all veggies are soft. Dissolve corn starch in cold milk and then add to crock pot, dump in can of cream-style corn and cook for 1 more hour.

Crock Pot Bread Pudding



This crock pot bread pudding makes a great breakfast or dessert!

If you could smell my house right now, it is sweet and a little spicy with a creaminess swirling around with every breath. Somehow, it is like a combination of slow Sunday mornings and early weekday diner breakfasts. If you are preparing your house for the Jewish holiday of Passover— this is the ultimate way of using up the last of your *chametz* (leavened bread). You can use any combination of plain breads, but I'd recommend using white, wheat, french, italian... even leftover hamburger or hot dog buns if you've got them. Honestly, this might be for dessert, but if I had more bread to use, I would totally make it again for breakfast.

As this time of year seems to fill with baby and wedding showers in preparation for summer celebrations, I would also absolutely recommend making this to share at a brunch. Since it only takes three hours, you can start it when you wake up and be ready to entertain guests with ease. For my male readers and/or sports fanatics— you might be spending too many nights staying up and watching March Madness basketball games; start the following day with this hearty dish to help wake you up and fill you up (and maybe even absorb that last bit of “adult beverage” festering in your belly).

So no matter what category you might fit into from this post, I think you all will fall in love with this sweet dish. Enjoy!

6 c. cubed bread

8 eggs, beaten

4 cups milk

1/4 c. sugar

1 t. cinnamon

pinch nutmeg

1 t. vanilla

2 T. maple syrup

1/2 c. raisins

Throw all the bread cubes into the crock pot first. Then, in a separate bowl, mix together the eggs, milk, sugar, cinnamon, nutmeg and vanilla. Pour mixture onto the bread crumbs and make sure all pieces are coated. In another separate (small) bowl, mix together the raisins and maple syrup and then sprinkle the coated fruit on top of the swelling bread in the crock pot. Cook on high for 2.5 to 3 hours. You want to make sure the eggs are cooked through and there isn't any liquid left.

[Crock Pot Escalloped Cabbage](#)

Casserole

My husband's family use to have this amazing tradition; every Wednesday night we would all go to his grandmother's house for dinner. Gaga's recipes usually start with butter or oil and a little salt and pepper and from there, it could be chicken or beef or vegetables or any number of simply wonderful simple dishes. But one of my favorites is Gaga's cabbage casserole.

Every time Gaga made this, I knew that the kitchen would be uncomfortably warm from the oven being on and that it would taste so good that there would rarely be leftovers. This dish doesn't even taste like cabbage, it tastes like fluffy goodness that you can say is actually good for you. Save yourself the perspiration and make this dish in your crock pot instead. If you want to finish the casserole off, remove the crock and place it under the broiler for a couple minutes, just so the top layer crisps.

This dish is simple and the salt and pepper really give it most of its flavor, so it's great to make as a complement to pretty much any meat. It's not a main dish, but it will probably be a favorite! I wouldn't recommend freezing this casserole, but refrigerating it and reheating it is fine.

1/2 head cabbage

1 sleeve of saltine crackers (if you want it to taste more buttery, use a Ritz style cracker instead)

milk

3 T. olive oil

salt and pepper

Shred the cabbage, the smaller the pieces, the better. Put the crackers in a zipper bag and smash them till they are itty

bitty, but not powder. Layer the cabbage and then the cracker crumbs in the crock pot; in between layers drizzle about 1 T. of olive oil and a pinch each of salt and pepper. When all of the cabbage, crackers, seasonings and oil have been layered, pour milk into the crock pot until it almost reaches the top layer, but not quite. It usually takes about 4 cups of milk. Cook on high for 3 hours. There shouldn't be much liquid left when the casserole is done— the crackers absorb most of it, but make sure that your cabbage is soft, it shouldn't be crunchy at all.

Enjoy this with pretty much anything. Gaga would be proud if you made this on a Wednesday night at your house, too.