



Easy Weeknight Dinners

20 Recipes for the Busy Cook

"OOH IT'S SO GOOD!!®!"



Bonus!
We included
5 amazing
dessert
recipes!



Brought to you by:

NFRA

NATIONAL FROZEN & REFRIGERATED FOODS ASSOCIATION, INC.



Easy Weeknight Dinners: 20 Recipes for the Busy Cook

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Dear Friend,

Between heading to work, picking up the kids from school, running to the store, doing laundry, and everything else you have to do, who has time to spend tons of time in the kitchen? Why, we're exhausted just thinking about it! When you need something "Quick & Easy" to whip up for the family after a long day, you know you can count on the Mr. Food Test Kitchen and the National Frozen & Refrigerated Foods Association, Inc. for dinner ideas anyone can put together in a snap.

With so many options to choose from, we recommend starting off with an old standby: chicken. We love using chicken in our easy weeknight meals which is why we think you're going to love our recipes for Cheesy **Chicken Noodle Casserole** (page 1) and **Mini Chicken Pot Pies** (page 16). Not only are these recipes irresistible out of the oven, but they make the best leftovers as well!

If you're looking for another reliable ingredient to base your meal around, you can't go wrong with some beefy classics, such as our **Southwestern Meatball Soup** (page 3) and **Beefed-Up Broccoli Lasagna** (page 12). These hearty dishes will keep you feeling relaxed and cozy as you bond over chit-chat with your loved ones about your day.

If you're feeling a little more adventurous, you're definitely going to want to check out our selection of seafood recipes, including some Test Kitchen personal favorites like **Crab Tortellini Salad** (page 13) and **Shrimp Mac 'n' Cheese** (page 17). Don't wait until you go out to your favorite restaurant to have a little seafood; make it at home too!

What's dinner without a little bit of dessert on the side? One small bite couldn't hurt, right? What better way to treat yourself than with a homemade slice of **Chocolate Chip Cheesecake** (page 22) or a generous slice of **I Scream Pizza** (page 23)?! No matter what you decide on, you know it's going to be filled with that signature...

"OOH IT'S SO GOOD!!®"

Mr. Food Kelly Howard Patty



.....
P.S. Enjoy this eCookbook filled with 20 "Quick & Easy" weeknight meals. Remember, the *Easy Weeknight Dinners* eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!
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A Message from the National Frozen & Refrigerated Foods Association

We realize everyone is looking for shortcuts to help us get in and out of the kitchen quickly, and frozen and refrigerated foods help us do just that. Not only are they convenient, they're also full of flavor and can play an important role in a healthy, balanced diet. And the time you save on preparation can be spent at the table with your family. They also present you with a wide variety of options to create meals your whole family will enjoy!

We hope you'll enjoy these recipes in our free *Mr. Food Test Kitchen Easy Weeknight Dinners: 20 Recipes for the Busy Cook* eCookbook featuring all the nutrition and value of frozen and refrigerated foods. The philosophy of the Mr. Food Test Kitchen has always been "quick & easy," and frozen and refrigerated products are a key component to making easy meals at home. In this eCookbook, we've provided a terrific collection of recipes and tips that showcase the versatility you'll find in the "cool aisles" of your local market.

If you still crave more recipe ideas after you've tried all these great recipes visit <http://www.EasyHomeMeals.com> and don't forget to "Like" us at Easy Home Meals on Facebook for many additional frozen and refrigerated foods recipes that will really impress! Real, Simple, and Inspired!

Happy cooking!

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Chicken Pierogi Skillet

The easy convenience of a variety of frozen foods makes this kid-pleasing Chicken Pierogi Skillet supper an instant hit. The extra bonus of crunchy French-fried onions guarantees that this family-friendly meal will disappear in no time.

Ingredients

2 (12-ounce) jars chicken gravy
1 (16-ounce) package frozen potato pierogis, thawed
1 (1-pound) package frozen boneless, skinless grilled chicken breast strips, thawed
1 (12-ounce) package frozen broccoli florets, thawed
1/4 teaspoon salt
1/2 teaspoon black pepper
1 (2.8-ounce) can French-fried onions

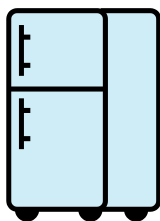
Serves: 4

Cooking Time: 10 min



Directions

1. In a large skillet, combine all ingredients except French-fried onions. Stir gently, cover, and cook over medium-low heat 6 to 8 minutes, or until heated through.
2. Remove cover, sprinkle with French-fried onions, and heat an additional 1 to 2 minutes; serve immediately.



Test Kitchen Tip: For more easy recipes like this Chicken Pierogi Skillet that use frozen foods you can keep on hand, visit easyhomemeals.com.

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Southwestern Meatball Soup

Meatballs aren't just for spaghetti and submarine sandwiches! Bowl your gang over with this easy homemade Southwest-style meatball soup that goes from stovetop to table in minutes.

Ingredients

Serves: 6

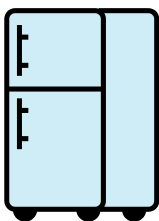
Cooking Time: 10 min

3-1/2 cups beef broth
1 (16-ounce) package frozen fully-cooked beef meatballs
2 cups frozen corn
1 cup salsa
1 teaspoon ground cumin
1/2 cup shredded Cheddar cheese
1 cup coarsely crumbled tortilla chips



Directions

1. In a large saucepan, combine broth, meatballs, corn, salsa and cumin, and bring to a boil over medium-high heat.
2. Reduce heat to medium-low and simmer 7 to 8 minutes.
3. Ladle soup into bowls, sprinkle evenly with Cheddar cheese and crumbled tortilla chips, and serve.



Test Kitchen Tip: Frozen Meatballs are super handy to keep on hand. They can easily be made into a soup, main dish, or a fast-as-can-be appetizer.

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Chicken and Broccoli Hotdish

Looking for some cool ideas for family-friendly weeknight meals? Then our shortcut version of Chicken & Broccoli Hotdish uses the convenience of lots of fresh-tasting frozen and refrigerated ingredients, making you a one-pan hero!

Ingredients

1 (10.75-ounce) can Cheddar cheese soup
1-1/2 cups sour cream
3/4 cup milk
1-1/2 cups shredded Cheddar cheese
1 (22-ounce) package frozen chicken breast strips, thawed, coarsely chopped
1 (14-ounce) package frozen broccoli florets, thawed
1 (20-ounce) package refrigerated shredded hash brown potatoes
3 tablespoons butter, melted
1/2 teaspoon salt
1/4 teaspoon black pepper

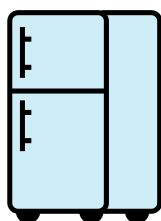
Serves: 6

Cooking Time: 55 min



Directions

1. Preheat oven to 375 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl, combine soup, sour cream, milk, and Cheddar cheese; mix well. Stir in chicken and broccoli and pour into prepared baking dish.
3. In a medium bowl, combine potatoes, butter, salt, and pepper. Evenly sprinkle over chicken mixture.
4. Bake uncovered 55 to 60 minutes, or until heated through and golden brown.



Test Kitchen Tip: Want the potatoes extra crispy? Spray the top of the casserole with cooking spray for the last 10 minutes of cooking. Yummy!

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Greek Bistro Burger

We love these flavorful turkey burgers, sure - but what we really love is the light and creamy cucumber yogurt sauce that smothers them!

Ingredients

Serves: 5

Cooking Time: 10 min

CUCUMBER YOGURT SAUCE

- 1/2 cup Greek yogurt
- 1/4 cup sour cream
- 1/2 cucumber, peeled, seeded, and diced
- 2 garlic cloves, minced
- 1/2 teaspoon salt

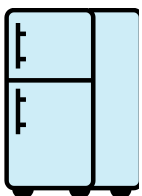
GREEK TURKEY BURGER

- 1-1/4 pounds ground turkey breast
- 1/4 cup egg substitute
- 1/4 cup plain bread crumbs
- 3/4 teaspoon dried oregano
- 1/2 teaspoon onion powder
- 3/4 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 cup crumbled feta cheese



Directions

1. In a medium bowl, combine all Cucumber Yogurt Sauce ingredients; mix well. Refrigerate until ready to serve.
2. In a large bowl, combine all turkey burger ingredients except feta cheese; mix well. Stir in feta cheese until well combined. Form mixture into 5 equal patties.
3. Preheat grill to medium heat.
4. Grill burgers 8 to 12 minutes or until no longer pink in center, turning halfway through grilling.
5. Top with Cucumber Yogurt Sauce.



Serving Suggestion: These are great served on toasted hamburger rolls or a bed of lettuce, and topped with sliced black olives.

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Chicken and Feta Braid

When delicious and convenient ingredients are combined in one tasty dish, you've got a surefire hit on your hands. Greek-inspired Chicken and Feta Braid is sure to become a brunch, lunch or dinner favorite!

Ingredients

1 (9-ounce) package refrigerated cooked chicken chunks

1 (9-ounce) package frozen chopped spinach, thawed, drained, and squeezed dry

1 cup crumbled feta cheese

1 (4-ounce) jar diced red bell pepper, drained

1 tablespoon grated Parmesan cheese

1 teaspoon onion powder

1/4 teaspoon ground nutmeg

1 (17.3-ounce) package frozen puff pastry, thawed

Cooking spray

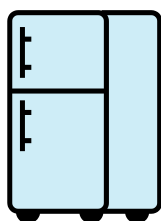
Serves: 8

Cooking Time: 25 min



Directions

1. Preheat oven to 400 degrees F.
2. In a large bowl, combine chicken, spinach, feta cheese, red peppers, Parmesan cheese, onion powder, and nutmeg until thoroughly combined.
3. Unfold each puff pastry onto a large baking sheet. Spoon half the chicken mixture lengthwise down center of each pastry sheet.
4. Cut slits one inch apart lengthwise down each side of filling on both sheets of pastry. Braid dough over filling, overlapping to form "X" shapes. Spray tops with cooking spray.
5. Bake 25 to 30 minutes, or until golden. Slice and serve.



Serving Suggestion: If you like, you can always dress this up by drizzling a little chicken gravy over the top.

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Waffle Fry Chicken Bake

Our scrumptious Waffle Fry Chicken Bake takes advantage of the convenience of fresh tasting frozen foods we can keep on hand in our freezer. That way we can have a bubbling all-in-one hearty casserole anytime we want.

Ingredients

Serves: 6

Preparation Time: 5 min

Cooking Time: 50 min

1 (1-pound 8-ounce) bag frozen broccoli, carrots, cauliflower mix in cheese sauce

1 (22-ounce) bag frozen, fully cooked chicken breast strips

1 can (10-3/4-ounce) condensed cheddar cheese soup

1/2 teaspoon onion powder

1/2 teaspoon garlic powder

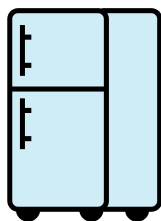
1/8 teaspoon black pepper

3 cups frozen waffle fries



Directions

1. Preheat oven to 400 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl combine all ingredients except waffle fries, mix well. Pour mixture into prepared baking dish and cover with foil. Bake 25 minutes.
3. Remove from oven; uncover foil and top mixture waffle fries. Return to oven to finish cooking 20 to 25 minutes, or until heated through and fries are crisp.



Test Kitchen Tip: The waffle fries bake up crispy since the hot air in the oven easily flows through the holes of the waffle cut.

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Seafood Oscar

Want to feel like a fancy restaurant chef in a pinch? Our awesome Seafood Oscar can be thrown together easily with a few ingredients we can keep on hand in our freezer. Then whenever company comes calling, we can lure everyone to the table in about 30 minutes. Can't beat that!

Ingredients

Serves: 6

Preparation Time: 15 min

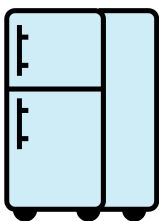
Cooking Time: 20 min

4 (4 to 6-ounce each) frozen tilapia fish fillets
1 (8-ounce) bag frozen salad shrimp, slightly thawed and coarsely chopped
1/2 cup Italian breadcrumbs
1 teaspoon chopped fresh parsley
1/2 teaspoon garlic powder
3 tablespoons butter, melted
1 (7.5-ounce) box frozen asparagus spears
1 (0.9-ounce) packet Hollandaise sauce, prepared according to package directions
Paprika for sprinkling



Directions

1. Preheat oven to 350 degrees F. Coat a rimmed baking sheet with cooking spray. Place fish fillets on prepared baking sheet.
2. In a medium bowl, combine shrimp, breadcrumbs, parsley, garlic powder, and butter, mix well.
3. Top each fish fillet with an equal amount of shrimp mixture then asparagus. Drizzle half the Hollandaise sauce evenly over the asparagus and sprinkle with paprika. Bake 20 to 25 minutes or until fish flakes easily with a fork. Heat remaining Hollandaise sauce on low until hot and serve over fish.



Test Kitchen Tip: If tilapia is not your fish-of-choice, go ahead and substitute another white-flesh fish in this recipe. Even if it is, try another fish fillet next time for a variation on this simple and elegant meal. The freezer section has lots of choices to keep dinner fresh and exciting.

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Spinach Dip Chicken

This "Popeye approved" easy chicken dish is sure to win over even your most finicky veggie eaters. Watch them eat their spinach with gusto when you serve our creamy topped Spinach Dip Chicken breasts, made with lots of convenient shortcuts.

Ingredients

4 frozen boneless, skinless chicken breasts, thawed

1 (8-ounce) package reduced-fat cream cheese, softened

1/2 cup grated Parmesan cheese

1/3 cup mayonnaise

1 teaspoon lemon juice

1 teaspoon garlic powder

1/8 teaspoon cayenne pepper

1 (10-ounce) box frozen chopped spinach, thawed and squeezed dry

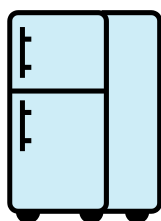
Serves: 4

Cooking Time: 35 min



Directions

1. Preheat oven to 350 degrees F. Coat an 8-inch square baking dish with cooking spray. Place chicken in prepared baking dish and set aside.
2. In a medium bowl, combine remaining ingredients and mix well. Evenly spread spinach mixture over chicken.
3. Bake 35 to 40 minutes, or until chicken is no longer pink in center. Serve immediately.



Test Kitchen Tip: No time to thaw the chicken? No problem! Just use it frozen and bake 45 to 50 minutes.

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Grilled Mediterranean Pizzas

Fire up your taste buds and your grill and make our trendy, yet easy Grilled Mediterranean Pizzas. These easy do-it-yourself pizzas deliver smiles!

Ingredients

4 (6-inch) pitas
1 tablespoon olive oil
1/4 cup garlic and herb cheese spread
1 (9-ounce) package refrigerated cooked sliced chicken
1/2 cup roasted red peppers, drained and sliced
1 cup quartered artichokes, drained
1/2 cup shredded mozzarella cheese
2 tablespoons fresh basil, slivered

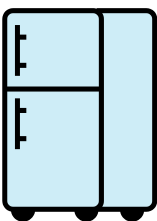
Serves: 4

Cooking Time: 5 min



Directions

1. Preheat grill to medium heat.
2. Brush flat side of each pita with oil and place on a large piece of aluminum foil. Apply cheese spread evenly over each pita, then evenly distribute chicken, red peppers, artichokes, mozzarella cheese, and basil over each.
3. Place foil on grill, close grill cover, and grill pizzas 5 minutes, or until cheese is melted and crust begins to crisp. Serve immediately.



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Mexican Shrimp Flatbread

Trendy flatbreads are all the rage at restaurants and our easy Mexican Shrimp Flatbread will turn mealtime into a fiesta. Made from readily available ingredients we probably have in our fridge, these fresh tasting appetizers will win you raves.

Ingredients

Serves: 16

Preparation Time: 15 min

Cooking Time: 10 min

1 (11-ounce) package refrigerated pizza, thin crust

1/2 cup fresh cilantro

1/2 cup olive oil

2 cloves fresh garlic

1/2 jalapeno, seeds removed

1/4 teaspoon salt

8 ounces frozen, cooked shrimp, thawed, and tails removed

1 cup frozen corn, thawed

1/4 cup chopped tomato

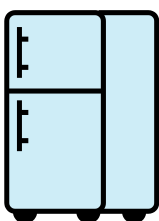
2 tablespoons chopped red onion

1 cup shredded Mexican blend cheese



Directions

1. Preheat oven to 400 degrees F. Coat a 10 x 15-inch rimmed baking sheet with cooking spray. Unroll pizza crust and press into prepared baking sheet. Bake for 5 minutes.
2. Meanwhile, in a blender or food processor, combine cilantro, olive oil, garlic, jalapeno and salt, blend until smooth. Brush 2 tablespoons of cilantro mixture on crust and set aside.
3. Pour remaining ingredients into a medium bowl. Add shrimp, corn, tomato, and onion, mix well. Evenly spoon onto prepared crust, and sprinkle with cheese. Bake 8 to 10 minutes or until cheese is melted.



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Beefed-Up Broccoli Lasagna

Remember when making lasagna was a day-long project, reserved for special occasions only? Try making lasagna our way, and you'll change your mind.

Ingredients

Serves: 6

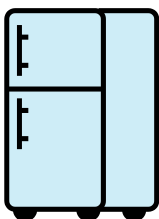
Cooking Time: 55 min

1 pound lean ground beef
1 (28-ounce) jar spaghetti sauce
1 (14-1/2-ounce) can Italian-style diced tomatoes
1/4 teaspoon salt
1 (10-ounce) package frozen chopped broccoli, thawed and well drained
1 (15-ounce) container ricotta cheese
1/4 cup grated Parmesan cheese
1 egg
10 uncooked lasagna noodles
1-1/2 cups (6 ounces) shredded mozzarella cheese



Directions

1. Preheat oven to 375 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large skillet, brown ground beef over medium heat for 8 to 10 minutes, until no pink remains, crumbling meat as it cooks. Drain off excess liquid. Add spaghetti sauce, tomatoes, and salt; stir until well blended then set aside.
3. In a medium bowl, combine broccoli, ricotta and Parmesan cheeses, and the egg; mix well.
4. Spread 2 cups sauce mixture over bottom of prepared baking dish. Press 4 noodles lengthwise over sauce and 1 noodle crosswise across end of baking dish, completely covering sauce mixture. Spread ricotta mixture evenly over noodles then sprinkle with 1 cup mozzarella cheese. Top with 1-1/2 cups sauce mixture then arrange remaining noodles over sauce, pressing lightly into sauce. Spread remaining sauce over top.
5. Bake 55 minutes, or until noodles are tender. Remove from oven and sprinkle with remaining 1/2 cup mozzarella; cover with aluminum foil. Let sit 10 minutes then cut and serve.



Serving Suggestion: Garnish with fresh basil for a pop of color and flavor.

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Crab Tortellini Salad

Crab Tortellini Salad makes a scrumptious snack or lunch. It's very creamy and rich, and a squirt of lemon injects some tang.

Ingredients

Serves: 4

Cooking Time: 10 min

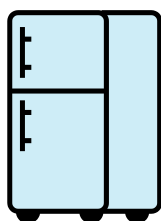
Chilling Time: 2 hr

1 (19-ounce) package frozen cheese tortellini
1/2 cup mayonnaise
1/4 cup heavy cream
1 (8-ounce) package imitation crabmeat, flaked
2 teaspoons fresh lemon juice
1/2 teaspoon salt
1/4 teaspoon black pepper



Directions

1. Cook tortellini according to package directions; drain, rinse, and drain again.
2. In a large bowl, combine tortellini and remaining ingredients; mix well.
3. Cover, and chill at least 2 hours before serving.



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Peas and Fettuccine Alfredo

This recipe for Peas and Fettuccine Alfredo has all the creamy goodness of traditional Fettuccine Alfredo, with the added color and flavor of sweet green peas.

Ingredients

Serves: 4

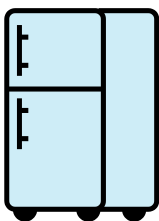
Cooking Time: 20 min

12 ounces refrigerated fettuccine
1/2 cup (1 stick) butter
2 cups (1 pint) heavy cream
1/2 teaspoon black pepper
1-1/2 cups grated Parmesan cheese
1 cup frozen peas



Directions

1. Cook fettuccine according to package directions; drain.
2. Meanwhile, in a large skillet, melt butter over medium-low heat. Add heavy cream and pepper; cook 6 to 8 minutes, or until hot and well blended, stirring constantly.
3. Stir in cheese and peas, and cook 6 to 7 minutes, or until sauce is thickened. Pour sauce over fettuccine; toss and serve.



Test Kitchen Tip: Refrigerated pasta is just as good as freshly made pasta... plus it cooks up in no time.

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Minnesota Hot Dish Casserole

Got meat and potato lovers at your house? Well, this comforting Minnesota Hot Dish Casserole has both, plus a serving of good-for-you veggies too! Even on a busy weeknight, in under 30 minutes this one can be on the table to satisfy your hungry gang.

Ingredients

1 pound ground beef
1/4 cup chopped onion
1/4 teaspoon salt
1 (16-ounce) package frozen mixed vegetables
1 (10.75-ounce) can cream of mushroom soup, undiluted
1/2 cup milk
1 cup (4 ounces) shredded Cheddar cheese
1/2 (32-ounce) package frozen seasoned potato nuggets

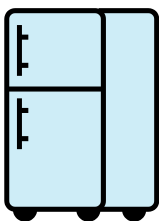
Serves: 4

Cooking Time: 45 min



Directions

1. Preheat oven to 400 degrees F.
2. Brown ground beef, onion and salt in a skillet over medium heat, stirring until meat crumbles and is no longer pink; drain. Spoon ground beef into a sprayed 2-1/2 quart baking dish. In a small bowl combine soup and milk, mix well. Layer frozen vegetables, soup mixture and cheese over ground beef. Top with frozen potatoes.
3. Bake 30 minutes or until potatoes are golden.



Did You Know? Frozen vegetables are fresher than fresh in many cases since they are cleaned, trimmed, and flash frozen within hours of being picked. Now that's fresh.

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Mini Chicken Pot Pies

These personal-size portions of Mini Chicken Pot Pies bake up in no time in our ovens. Using readily available shortcut ingredients from our market; we'll feel like homemade heroes without the hard work!

Ingredients

1 (9-ounce) package refrigerated cooked chicken strips, diced
1 (12-ounce) jar chicken gravy
1 cup frozen peas and carrots
1/4 teaspoon salt
1/4 teaspoon black pepper
3/4 cup pancake and baking mix
1/2 cup milk
2 eggs

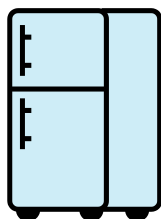
Makes: 12

Cooking Time: 30 min



Directions

1. Preheat oven to 375 degrees F. Coat a 12-cup muffin tin with cooking spray.
2. In a large bowl, combine chicken, gravy, vegetables, salt, and pepper; mix well. In a small bowl, combine baking mix, milk, and eggs with a fork, mixing until well blended.
3. Spoon 1 tablespoon baking mixture into each muffin cup. Top with 1 tablespoon chicken mixture, then spoon another tablespoon of baking mixture over chicken mixture.
4. Bake 30 to 35 minutes, or until golden brown. Cool 5 minutes, loosen sides of pies from pan, and serve immediately.



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Shrimp Mac 'n' Cheese

Shrimp Mac 'n' Cheese puts a trendy seafood spin on our recipe for homestyle macaroni and cheese. When your gang tastes this variation, studded with shrimp, macaroni and cheese will never be the same!

Ingredients

1 pound elbow macaroni
1/4 cup (1/2 stick) butter
2 tablespoons all-purpose flour
1/2 teaspoon seafood seasoning (Old Bay)
1/2 teaspoon salt
1/2 teaspoon black pepper
2 cups milk
4 cups shredded sharp Cheddar cheese, divided
1 pound frozen, cooked medium-sized shrimp, thawed and cut in half

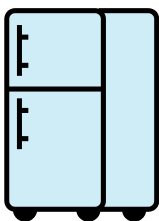
Serves: 6

Cooking Time: 40 min



Directions

1. Preheat oven to 375 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. Cook macaroni according to package directions; drain.
3. In a large soup pot, melt butter over medium heat. Add flour, seafood seasoning, salt, and pepper; mix well. Gradually add milk, bring to a boil, and cook until thickened, stirring constantly. Stir in 3 cups cheese until melted.
4. Add cooked macaroni and shrimp to cheese sauce and stir until thoroughly combined; pour mixture into prepared baking dish and sprinkle top with remaining cheese.
5. Bake 35 to 40 minutes, or until heated through and top is golden.



Test Kitchen Tip: Make sure you use sharp cheese here; actually, the sharper, the better!

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Cheesy Chicken Noodle Casserole

You're gang's gonna love this slow-cooker Cheesy Chicken Noodle Casserole because it tastes so good. You'll love it because you don't have to precook the pasta. It's a win-win for everyone!

Ingredients

Serves: 6

Cooking Time: 3 hr 30 min

1 (10-ounce) package frozen chopped spinach, thawed

1 (9-ounce) package refrigerated cooked chicken chunks

1 (10-3/4-ounce) can cream of mushroom soup, undiluted

1 (10-3/4-ounce) can cream of celery soup, undiluted

1 (8-ounce) container sour cream

1 cup milk

1 (8-ounce) package sliced fresh mushrooms, chopped

1/2 teaspoon black pepper

1/2 teaspoon salt

2 (8-ounce) packages shredded Italian three-cheese blend

16 ounces rotini pasta, uncooked

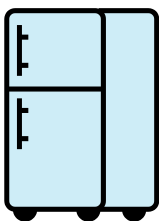
1 cup freshly shredded Parmesan cheese

1/2 cup toasted walnuts, chopped



Directions

1. Drain spinach well, pressing between paper towels to remove excess moisture. Stir together spinach, chicken, and next 7 ingredients in a large bowl; stir in 1 package of cheese blend.
2. Arrange 1/2 of the uncooked noodles in a lightly greased 5-quart slow cooker. Spread 1/4 of the chicken mixture over noodles, and sprinkle with 2/3 cup cheese blend; repeat layers. Top with remaining noodles, chicken mixture, and cheese blend. Sprinkle top with Parmesan cheese and walnuts.
3. Cover and cook on LOW setting 3-1/2 to 4 hours, or until noodles are done. Let stand 10 minutes before serving.



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Breakfast Frittata

Did you know that a frittata is a type of omelet? Frittatas have their ingredients mixed and cooked right into the eggs, and they're not folded like omelets. This frittata is packed with hash browns, veggies and cheese. Mmm!

Ingredients

1/4 cup vegetable oil
2 cups frozen Southern-style hash brown potatoes, thawed
8 eggs
2 cups (8 ounces) shredded Parmesan cheese
1/2 teaspoon salt
1/2 teaspoon black pepper
1 (16-ounce) package frozen bell pepper and onion mix, thawed and drained (see Note)

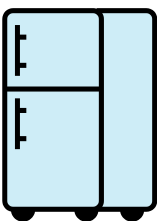
Serves: 4

Cooking Time: 25 min



Directions

1. In a large skillet, heat oil over high heat. Add potatoes, and cook 12 to 15 minutes, or until tender, stirring occasionally.
2. Meanwhile, in a large bowl, whisk together the eggs, cheese, salt, and black pepper. Stir in bell pepper and onion mix then pour over potatoes.
3. Reduce heat to medium, cover, and cook 8 to 10 minutes, or until eggs are completely set. Slice into wedges, and serve.



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Open Faced Meatball Sandwiches

Get your knife and fork out for this hearty sandwich. This meatball mixture is spooned over Texas toast and covered with two types of cheese. You won't want to miss a bite!

Ingredients

1 tablespoon olive oil
1 small sweet onion, diced
1 garlic clove, crushed
1 (26-ounce) jar spaghetti sauce
1 tablespoon chopped fresh basil or 1 teaspoon dried basil
1 (32-ounce) package frozen cooked Italian-style meatballs
6 slices garlic-butter Texas toast
1 cup shredded Parmesan cheese
2 cups (8 ounces) shredded mozzarella cheese

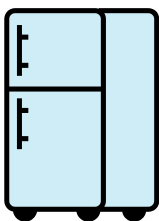
Serves: 6

Cooking Time: 35 min



Directions

1. Heat oil in a large skillet over medium-high heat; add onion, and garlic, and sauté 3 minutes.
2. Stir in spaghetti sauce, basil, and frozen meatballs; cook 25 minutes or until thoroughly heated, stirring often.
3. Prepare Texas toast according to package directions. Spoon meatball mixture evenly over toast; top evenly with cheeses and return to oven for 5 minutes or until cheese is melted. Serve immediately.



Serving Suggestion: Serve these up with sour cream, scallions, salsa, guacamole, shredded Jack or Cheddar cheese, chili, and crumbled bacon and let everyone make their own creation.

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Deep Dish Pizza Casserole

Our Test Kitchen put an easy spin on the popular Chicago-style "deep dish pizza," and this is the tasty result. Anyone can make our Deep Dish Pizza Casserole and everyone will love it!!

Ingredients

Serves: 6

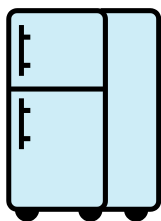
Cooking Time: 30 min

1 pound ground beef
1 (15-ounce) can chunky Italian-style tomato sauce
1 (10-ounce) can refrigerated pizza dough
6 (1-ounce) slices mozzarella cheese, divided
1 cup frozen bell peppers and onions, thawed and drained
1/4 cup grated Parmesan cheese



Directions

1. Preheat oven to 425 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a medium nonstick skillet over medium-high heat, brown beef, stirring until meat crumbles and is no longer pink. Drain, if necessary, and return to skillet. Add tomato sauce and cook until heated.
3. Meanwhile, unroll pizza dough, and press into bottom and halfway up sides of prepared baking dish (see Notes). Line bottom of pizza crust with 3 slices mozzarella cheese. Top with meat mixture and veggies.
4. Bake, uncovered, 12 minutes. Top with remaining cheese slices and sprinkle with Parmesan cheese. Bake an additional 5 minutes, or until crust is browned and cheese melts. Cool 5 minutes before serving.



Test Kitchen Tip: Make sure to push the pizza crust up the sides of your baking dish so the delicious pizza filling will bubble up inside the crispy crust.

Serving Suggestion: Like your pizza with more toppings? Maybe add pepperoni or crumbled, cooked sausage for extra taste!

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Strawberry Pretzel Bars

What a super dessert that's great for home entertaining or as a bring-along. Our salty yet sweet, light yet creamy recipe for Strawberry Pretzel Bars will stand out from the rest.

Ingredients

Serves: 12

Cooking Time: 10 min

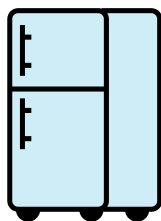
Chilling Time: 4 hr

2 cups finely crushed pretzels
3/4 cup (1-1/2 sticks) butter, melted
1 cup plus 3 tablespoons sugar, divided
2 (4-serving) packages strawberry-flavored gelatin
2 cups boiling water
1 (16-ounce) package frozen strawberries (See Note)
1 (8-ounce) package cream cheese, softened
1 (12-ounce) container frozen whipped topping, thawed



Directions

1. Preheat oven to 400 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a medium bowl, combine crushed pretzels, butter, and 3 tablespoons sugar. Press mixture into bottom of baking dish. Bake 8 minutes; let cool.
3. In a large bowl, dissolve gelatin in boiling water. Add strawberries and chill until slightly thickened.
4. In another large bowl, with an electric beater on medium speed, combine cream cheese and remaining sugar until smooth and creamy. Fold in whipped topping and spread evenly over pretzel crust.
5. With an electric beater on low speed, beat gelatin and strawberries until berries are broken up. Spread over cream cheese layer. Cover and chill at least 4 hours, or until firm.



Test Kitchen Tip: Although the strawberries need to be thawed slightly so they are not frozen solid, the colder they are, the faster the gelatin will thicken.

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Chocolate Chip Cheesecake

A classic! A favorite! And incredibly delicious! This simple Chocolate Chip Cheesecake is sure to become your standard.

Ingredients

3 (8-ounce) packages cream cheese, softened
3 eggs
3/4 cup sugar
1 teaspoon vanilla extract
2 (16.5-ounce) rolls refrigerator chocolate chip cookie dough

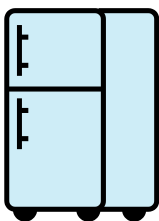
Serves: 15

Cooking Time: 45 min



Directions

1. Preheat oven to 350 degrees F.
2. In a large bowl, beat together cream cheese, eggs, sugar, and vanilla extract until well mixed; set aside.
3. Slice cookie dough rolls into 1/4-inch slices. Arrange slices from one roll on bottom of a greased 9- x 13-inch glass baking dish; press together so there are no holes in dough. Spoon cream cheese mixture evenly over dough; top with remaining slices of cookie dough.
4. Bake 45 to 50 minutes, or until golden and center is slightly firm.
5. Remove from oven, let cool, then refrigerate. Cut into slices when well chilled.



Serving Suggestion: Keep cookie dough refrigerated until just before slicing. You can serve the cheesecake plain, with chocolate sauce, with fudge or whipped topping...whatever's your favorite.

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I Scream Pizza

Everybody will be screaming with delight when you realize that our I Scream Pizza is made of ice cream and, oh, boy, candy!

Ingredients

Serves: 6

Cooking Time: 10

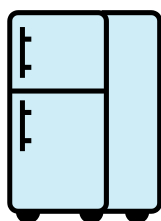
Chilling Time: 3 hr

1 (18-ounce) package refrigerated sugar cookie dough
1 quart strawberry ice cream, softened
1 cup flaked coconut
1 cup malted milk balls



Directions

1. Preheat oven to 350 degrees F.
2. Using your fingertips or the heel of your hand, spread cookie dough into a 12-inch pizza pan.
3. Bake on center rack of oven 10 to 12 minutes, until golden. Remove from oven and let cool completely.
4. Spread ice cream evenly over cooled cookie crust and sprinkle with coconut. Push malted milk balls into ice cream. Cover and freeze for at least 3 hours before serving.



Serving Suggestion: Topping a pizza is a personal matter so, just as with traditional pizza, this pizza can be topped with malted milk balls or almost any of your favorite candy or ice cream toppings.

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Wafflewiches

You may want to pull out the forks and knives to eat these ooey-goey frozen yogurt sandwiches.

Ingredients

1 cup chocolate frozen yogurt, slightly softened
4 frozen waffles, toasted
2 tablespoons chocolate sauce
2 tablespoons chopped nuts

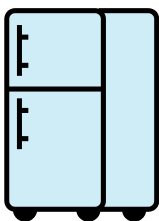
Serves: 4

Preparation Time: 5 min



Directions

1. Spread 1/2 cup softened frozen yogurt over each of 2 toasted waffles. Top with remaining 2 toasted waffles.
2. Cut each wafflewich into 4 wedges, and drizzle 2 tablespoons chocolate sauce evenly over wedges. Sprinkle evenly with nuts.



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Upside Down Berry Cheesecake

Anybody can serve right-side-up cheesecake. Only somebody really special would take a traditional dessert like cheesecake and turn it upside down with such fantastic results! Give it a whirl and see for yourself!

Ingredients

Serves: 6

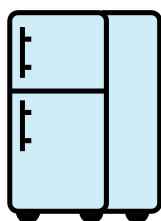
Preparation Time: 10 min

1 cup (1/2 pint) heavy cream
1 (8-ounce) package cream cheese, softened
1 (4-serving size) package vanilla instant pudding and pie filling mix
1/2 cup milk
2 tablespoons sugar
1/2 teaspoon lemon juice
1 pint fresh blueberries, washed and patted dry
4 graham crackers, crumbled



Directions

1. In a medium bowl, beat heavy cream until stiff peaks form; set aside.
2. In a large bowl, beat cream cheese until creamy. Add pudding mix, milk, sugar, and lemon juice and continue beating until smooth.
3. Add whipped cream and stir until well blended. Place berries in a 9-inch pie plate. Spoon cream cheese mixture over them and top with crumbled graham crackers.
4. Serve, or cover and chill until ready to serve.



Test Kitchen Tip: For a quick-and-easy conventional fresh berry cheesecake, just spoon this cream cheese filling into a prepared 9-inch graham cracker pie crust and top with the berries.

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