

Bacon Wrapped Spinach & Herb Chicken

6 (5-6 ounce) boneless skinless chicken breasts
1½ tablespoons **Spinach & Herb Seasoning**
1½ tablespoons water
1 (8 ounce) package cream cheese, softened
2 teaspoons **Seasoned Salt**, divided
12 bacon slices (about ¾ pound)



1. Preheat oven to 400°F. Cut large slit in side of each chicken breast, creating a pocket.
2. In medium microwave-safe bowl, combine **Spinach & Herb Seasoning** and water. Microwave on HIGH 30 seconds; cool 5 minutes. Add softened cream cheese to bowl; stir vigorously until well combined.
3. Stuff cheese mixture into slits in chicken. Sprinkle chicken with 1 teaspoon **Seasoned Salt**. Wrap 2 slices of bacon around each breast. Place in a greased 13x9-inch baking dish. Sprinkle with remaining 1 teaspoon **Seasoned Salt**.
4. Bake 35-40 minutes or until internal temperature of chicken reaches 165°F on an instant-read food thermometer. If desired, broil on HIGH 2-3 minutes or until bacon reaches desired crispiness.

Makes 6 servings.

Serve with steamed California-blend vegetables.

Make Ahead & Freeze: Prepare through step 3. Wrap each chicken breast in plastic wrap and place in a gallon freezer bag. Seal well, label and freeze. Thaw completely. Preheat oven to 400°F and continue with step 3.

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Chicken Fajita Tacos

1 tablespoon vegetable oil
1½ pounds boneless skinless chicken breast, thinly sliced
1½ cups sliced red and/or green bell peppers
1 cup sliced onions
1 cup water
3¼ tablespoons **Mom's Favorite Taco Seasoning**
12 (6-inch) flour or corn tortillas, warmed
Taco toppings such as shredded lettuce, Pico de gallo, guacamole, shredded cheese, sour cream



1. In large skillet, heat oil over medium-high heat. Add chicken, peppers and onions. Sauté until chicken is cooked through, about 5-6 minutes; drain off liquid.
2. Stir in water and **Mom's Favorite Taco Seasoning**. Continue cooking 4-5 minutes or until sauce has thickened.
3. Serve in warmed tortillas with desired toppings.

Makes 6 servings.

Serve with Taco Rice (recipe included).

Make Ahead & Freeze: Combine step 1 ingredients in a gallon freezer bag. Seal well, label and freeze. Thaw completely. Continue with step 1.

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Taco Rice

2 cups reduced sodium chicken broth
1 (10 ounce) can diced tomatoes with green chiles, undrained
1¼ tablespoons **Mom's Favorite Taco Seasoning**
1½ cups long-grain white rice
¼ cup sliced green onions
½ cup shredded Cheddar cheese



1. In medium saucepan over medium-high heat, combine first 3 ingredients. Bring to a boil.
2. Stir in rice. Reduce heat; cover and simmer 15-20 minutes or until rice is tender and liquid is absorbed.
3. Remove from heat; let stand 5 minutes. Stir in green onions. Garnish with cheese.

Makes 6 servings.

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Chicken Salad Wraps

3-4 cups cooked and shredded chicken (such as deli rotisserie)
1 (10 ounce) package broccoli slaw mix
1 red bell pepper, chopped
¼ cup **Hey Garlic! Stir-Fry Sauce**
⅓ cup mayonnaise or light mayonnaise
6 extra-large flour tortilla wraps
½ cup slivered almonds
Salad topper wonton strips or chow mein noodles



1. In large bowl, combine first 5 ingredients. Toss to coat; salt and pepper as desired.
2. Divide among tortillas; top with almonds and wonton strips. Roll up, burrito-style. Cut in half.
3. Serve with additional **Hey Garlic! Stir-Fry Sauce** for dipping, if desired.

Makes 6 servings.

Serve with *Tex-Mex Chip Dip* (recipe included).

Make Ahead: Prepare step 1 up to 2 days ahead.

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Tex-Mex Chip Dip

1 cup light sour cream
½ cup light mayonnaise
½ cup shredded 2% milk Cheddar cheese
2½ tablespoons **Mom's Favorite Taco Seasoning**



1. In medium bowl, combine all ingredients.
2. Serve with baked potato chips, baked tortilla chips or baked veggie chips.

Makes 2 cups.

Make Ahead: Prepare step 1. Refrigerate, covered, up to 1 week.

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Ham & Cheese Egg Nests

3 tablespoons butter
1½ tablespoons **Spinach & Herb Seasoning**, divided
1 (20 ounce) package refrigerated hash brown potatoes (3½ cups)
1¾ cups shredded Cheddar cheese, divided
2 teaspoons **Seasoned Salt**, divided
6 large eggs, beaten
¾ cup milk
¼ cup diced ham



1. Preheat oven to 425°F. In large microwave-safe bowl, combine butter and 1 tablespoon **Spinach & Herb Seasoning**. Microwave on HIGH 30 seconds or until melted. Stir in hash browns, 1 cup cheese and 1 teaspoon **Seasoned Salt**.
2. Divide among 1 greased (12-count) muffin pan; press and form into wells creating nests. Bake 10 minutes or until browned.
3. Meanwhile, in medium bowl, combine eggs, milk, remaining ½ tablespoon **Spinach & Herb Seasoning** and 1 teaspoon **Seasoned Salt**. Whisk to combine.
4. Remove pan from oven. Using a spoon, press and form potatoes into wells as needed. Divide ham and egg mixture among wells. Sprinkle tops with remaining ¾ cup cheese. Continue baking 15-20 minutes or until knife inserted in center comes out clean. Let stand 5 minutes before removing from pan.

Makes 6 servings. Serve with assorted fresh berries and toast.

Make Ahead & Freeze: Prepare as directed and cool completely. Place in a freezer-safe storage container or gallon freezer bags. Seal well, label and freeze. Place 1 nest on a microwave-safe plate. Microwave on HIGH 2-2½ minutes or until heated through.

Tip: Crumbled breakfast sausage, crumbled bacon or your favorite sautéed veggies can be substituted for the ham, if desired.

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Hey Garlic! Chicken Stir-Fry

1 tablespoon vegetable oil
1½ pounds boneless skinless chicken breasts, thinly sliced
2 teaspoons **Seasoned Salt**
1 (16 ounce) package frozen sugar snap pea stir-fry vegetables
1 red bell pepper, sliced
½ cup **Hey Garlic!™ Stir-Fry Sauce**
Riced cauliflower or cooked rice



1. In large skillet, heat oil over medium-high heat. Add chicken; sprinkle with **Seasoned Salt**. Stir-fry until no longer pink, about 5-6 minutes.
2. Stir in vegetables. Continue stir-frying 3-4 minutes. Stir in **Hey Garlic! Stir-Fry Sauce**. Continue cooking until heated through, about 2-3 minutes.
3. Serve stir-fry over riced cauliflower or cooked rice.

Makes 6 servings.

Serve with *Garlic Sautéed Zucchini* (recipe included).

Make Ahead & Freeze: Combine step 1 ingredients in a gallon freezer bag. Place **Hey Garlic! Stir-Fry Sauce** in a quart freezer bag. Place bell peppers in a quart freezer bag. Place all bags in a gallon freezer bag. Seal well, label and freeze with frozen vegetables. Thaw completely. Continue with step 1.

Note: For a thicker sauce, drain off liquid from skillet before adding sauce.

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Garlic Sautéed Zucchini

2 teaspoons vegetable oil
3 medium zucchini, sliced
2 teaspoons **Seasoned Salt**
1½ tablespoons **Garlic Garlic™ Seasoning**



1. In large skillet, heat oil over medium-high heat. Add zucchini; sprinkle with **Seasoned Salt**. Sauté 5-6 minutes.
2. Meanwhile, in small microwave-safe bowl, combine **Garlic Garlic Seasoning** and 1 tablespoon water. Microwave on HIGH 30 seconds.
3. Stir garlic mixture into zucchini. Continue sautéing 2-3 minutes or until desired doneness. Salt and pepper as desired.

Makes 6 servings.

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Pesto Chicken Stuffed Shells

26 jumbo pasta shells (for stuffing)
4 tablespoons **Dried Tomato & Garlic Pesto Mix**, divided
2 tablespoons water
1½ tablespoons olive oil
3 cups cooked and chopped chicken (such as deli rotisserie)
1 (15 ounce) container whole milk ricotta cheese
2 cups shredded mozzarella cheese, divided
1 (15 ounce) can crushed tomatoes



1. Preheat oven to 375°F. Prepare pasta shells according to package directions. Meanwhile, in microwave-safe bowl, combine 2 tablespoons **Dried Tomato & Garlic Pesto Mix**, water and olive oil. Microwave on HIGH 1 minute; stir. Let cool 5 minutes.
2. In large bowl, combine chicken, ricotta, 1 cup mozzarella and pesto mixture; salt and pepper as desired. In small bowl, combine crushed tomatoes and remaining 2 tablespoons **Dried Tomato & Garlic Pesto Mix**. Spread 1 cup over bottom of a greased 13x9-inch baking dish.
3. Fill pasta shells with chicken mixture; place in baking dish. Pour remaining sauce over stuffed shells. Sprinkle with remaining cheese. Cover with aluminum foil.
4. Bake 30 minutes. Remove foil; continue baking 15 minutes. Remove from oven; let stand 10 minutes before serving.

Makes 6 servings.

Serve with *Garlic Bread Sticks* (recipe included) and a green salad.

Make Ahead & Freeze: Prepare through step 3 in a disposable aluminum pan. Cover with plastic wrap then aluminum foil. Label and freeze. Thaw completely. Preheat oven to 375°F, remove plastic wrap and recover with foil. Continue with step 4.

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Garlic Bread Sticks

3 tablespoons butter
2 teaspoons **Garlic Garlic™ Seasoning**
1 (11 ounce) tube refrigerated bread sticks dough
2 tablespoons grated Parmesan cheese



1. Preheat oven to 375°F. In small microwave-safe dish, combine butter and **Garlic Garlic Seasoning**. Microwave on HIGH 30 seconds or until melted.
2. Prepare bread sticks according to package directions. Brush with half the garlic butter.
3. Bake 10-12 minutes or until desired doneness. Remove from oven. Brush with remaining garlic butter and sprinkle with cheese.

Makes 6 servings.

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Pesto Shrimp Linguine

3 tablespoons **Dried Tomato & Garlic Pesto Mix**
3 tablespoons water
7 tablespoons olive oil, divided
1½ tablespoons grated Parmesan cheese
1½ pounds (26-30 count) raw shrimp, peeled and deveined
1½ tablespoons **Garlic Garlic™ Seasoning**
12 ounces cooked whole wheat linguine or spaghetti
Chopped tomatoes, sliced green onions, shredded or
grated Parmesan cheese, optional



1. In microwave-safe dish, combine **Dried Tomato & Garlic Pesto Mix**, water and 3 tablespoons oil. Microwave on HIGH 1 minute. Let cool 5 minutes. Stir in Parmesan cheese. Set aside.
2. In large skillet, heat remaining 4 tablespoons oil over medium-high heat. Add shrimp and **Garlic Garlic Seasoning**; salt and pepper as desired. Sauté until shrimp are opaque and cooked through, about 5-6 minutes.
3. Add prepared pesto; toss to coat. Add cooked linguine. Garnish with tomatoes, onions and Parmesan cheese, if desired.

Makes 6 servings. Serve with *Pesto Green Beans* (recipe included).

Make Ahead & Freeze: Prepare step 1; place in a quart freezer bag. Place shrimp and **Garlic Garlic Seasoning** in a quart freezer bag. Place cooked pasta and 1 tablespoon oil in a gallon freezer bag. Place all bags in a gallon freezer bag. Seal well, label and freeze. Thaw completely. Continue with step 2, reheating pasta in boiling water for 1 minute.

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Pesto Green Beans

1 tablespoon **Dried Tomato & Garlic Pesto Mix**
1 tablespoon water
1 tablespoon olive oil
1 (16 ounce) package frozen whole or cut green beans
¼ cup grated Parmesan cheese



1. In small microwave-safe dish, combine first 3 ingredients. Microwave on HIGH 1 minute. Set aside.
2. Prepare green beans according to package directions.
3. Toss beans with pesto and Parmesan cheese. Salt and pepper as desired.

Makes 6 servings.

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Slow-Cooker BBQ Short Ribs

3 pounds bone-in beef short ribs (2-3 inches thick – English style)
or 2 pounds boneless country-style beef ribs
2 teaspoons **Seasoned Salt**
1 medium onion, sliced
2 carrots, chopped
2 celery ribs, sliced
1 (14.5 ounce) can reduced-sodium beef broth
1 bottle **Smoky Bacon BBQ Sauce**, divided



1. Rub short ribs with **Seasoned Salt**. Place in 3-quart or larger slow cooker with onions, carrots and celery.
2. Combine beef broth with $\frac{3}{4}$ cup **Smoky Bacon BBQ Sauce**. Pour over ribs; add enough water to almost cover ribs, about 2 cups. Cook on LOW 6-8 hours.
3. Remove ribs from slow cooker. Combine $\frac{1}{2}$ cup cooking liquid with remaining **Smoky Bacon BBQ Sauce**; dip ribs in sauce and serve.

Makes 6 servings.

Serve with roasted carrots and potatoes.

Make Ahead & Freeze: Prepare step 1 and place in a gallon freezer bag. Seal well, label and freeze. Thaw completely. Place in slow cooker and continue with step 2.

Did You Know: Beef short ribs can be cut three different ways. Boneless, English-style (the rib is cut parallel to the bone with a thick cut of meat on each bone) and Flanken-style (the ribs are cut across the bone with 3-4 bones in each piece).

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Taco Pizza

8 ounces lean ground beef
 $\frac{1}{3}$ cup water
2½ tablespoons **Mom's Favorite Taco Seasoning**, divided
1 (8 ounce) can tomato sauce
1 (11 ounce) tube refrigerated thin pizza crust dough
1½ cups shredded Mexican-style cheese blend
Toppings such as chopped tomatoes, shredded green leaf lettuce, sliced black olives, nacho cheese tortilla chips



1. Preheat oven to 425°F. In medium skillet over medium-high heat, cook and crumble ground beef until no longer pink, about 5-6 minutes; drain off liquid. Stir in water and 1¼ tablespoons **Mom's Favorite Taco Seasoning**. Cook 4-5 minutes. Set aside.
2. Meanwhile, in small bowl, combine tomato sauce with remaining 1¼ tablespoons **Mom's Favorite Taco Seasoning**; set aside.
3. Grease a medium (15x10-inch) rimmed baking sheet. Roll and press pizza dough to cover pan. Spread with taco sauce. Top with taco meat and cheese. Bake 10-12 minutes.
4. Remove from oven; let stand 5 minutes. Cut into 12 squares. Top pizza with desired toppings.

Makes 6 servings.

Serve with an Avocado & Corn Salad.

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Tex-Mex Potato Soup

1 pound lean ground beef
1 poblano pepper or green bell pepper, chopped, optional
½ cup chopped onion
6 cups water
1 package **Perfectly Potato Cheddar Soup Mix**
1 (15 ounce) can black beans, rinsed and drained
1 (14.5 ounce) can petite diced tomatoes, drained
2 tablespoons **Mom's Favorite Taco Seasoning**
Optional toppings such as shredded cheese, corn chips (Fritos®), sour cream



1. In large saucepan or Dutch oven over medium-high heat, cook and crumble ground beef, peppers and onions until no longer pink, about 5-6 minutes. Drain off liquid.
2. Stir in water, **Perfectly Potato Cheddar Soup Mix**, black beans, drained tomatoes and **Mom's Favorite Taco Seasoning**. Bring to a simmer (do not boil); reduce heat and simmer 30 minutes, stirring occasionally.
3. Serve garnished with desired toppings.

Makes 6 servings. Serve with a green salad and corn bread muffins.

Make Ahead & Freeze: Prepare step 1. Stir in beans, drained tomatoes and **Mom's Favorite Taco Seasoning**. Cool; transfer to a gallon freezer bag. Place in a gallon freezer bag with unopened package **Perfectly Potato Cheddar Soup Mix**. Seal well, label and freeze. Thaw completely. Continue with step 2 in a large saucepan or Dutch oven.

Slow Cooker Directions: Prepare step 1 in a large skillet. Transfer to a 5-quart or larger slow cooker. Continue with step 2, cooking on LOW 5-6 hours.