

PIZZA PASTA SALAD

INGREDIENTS

1 (12 ounce) package garden spiral noodles, cooked & cooled
1 cup pepperoni slices, halved (more to taste)
1 can black olives, drained well
4 ounces mozzarella cheese, cubed
1/2 cup shredded Parmesan cheese
1 cup diced green or red pepper
1/2 cup cherry tomatoes, halved
2 bunches green onions, sliced
1 1/2 – 2 cups zesty Italian dressing

More info: <http://www.caramelpotatoes.com/2014/05/14/pizza-pasta-salad/>

DIRECTIONS

Toss together the noodles, pepperoni, olives, cheeses, peppers, tomatoes, and green onion.

Stir in 1 cup dressing.

Refrigerate at least 3 hours or overnight to allow pasta to soak up flavors. When ready to serve you will need to add more dressing as needed.

SLOW COOKER SHREDDED CHICKEN

INGREDIENTS

3 lbs. (about 5-6 count) boneless, skinless chicken breasts
1 1/2 cups BBQ Sauce
1/2 medium onion, grated
1 Tbsp olive oil
1 Tbsp Worcestershire sauce
2 Tbsp brown sugar

DIRECTIONS

Stir together all sauce ingredients in a 5-6 qt slow cooker. Add chicken and turn to coat. Cover and cook on high 3 to 4 hours or on low for 6 – 7 hours. Chicken is done when cooked through and easy to shred. Remove chicken to a cutting board and shred each breast using two forks. Place shredded chicken back in the crock pot and stir to coat with the yummy sauce.

More info: <https://natashaskitchen.com/slow-cooker-bbq-chicken-recipe>

BLUEBERRY COBBLER

INGREDIENTS

Berry Mixture

4 cups fresh blueberries
3 tablespoons granulated white sugar
1/3 cup freshly squeezed orange juice

Cobbler

1/2 cup (1 stick) butter, at room temperature
1/2 cup granulated white sugar
1 large egg
1/2 teaspoon vanilla extract
2/3 cup all-purpose flour
1/4 teaspoon baking powder
pinch of salt

DIRECTIONS

Preheat the oven to 375 degrees F. Spray a 9-inch pie plate with nonstick spray (not a deep dish).
Prepare the berries: In a medium bowl, toss together the berries, sugar and juice. Put the berry mixture into the prepared dish.
Prepare the Cobbler: In a separate medium bowl, use an electric mixer to combine the butter and sugar; beat until light and fluffy. Mix in the egg and vanilla. Add flour, baking powder and salt, beating just until combined. Drop the batter by the spoonful on top of the berry mixture- covering as much of the top as possible with the batter. Bake 35 to 40 minutes or until the top is golden brown and the filling is bubbling. Let cool for a few minutes before serving. Serve in dishes with a scoop of ice cream on top (if desired).

More info: <https://www.recipegirl.com/blueberry-cobbler/>

FRESH STRAWBERRY LEMONADE

INGREDIENTS

Fresh Strawberry Lemonade
Ingredients
4 1/2 cups fresh strawberries halved
4 lemons
1/2 cup sugar or to taste
water
ice

DIRECTIONS

Place strawberries and 1 cup water in a blender. Blend until smooth and strain using a fine mesh strainer. Juice the lemons (you should get about 1 cup of juice). In a small jar, combine sugar and 1/2 cup water. Shake until sugar is completely dissolved. In a 2-quart pitcher add strawberry juice, lemon juice and about 3/4 of the sugar mixture. Fill the pitcher halfway with ice. Add 4-5 cups of cold water and stir. Add more sugar mixture if desired. Serve cold.

More info: <https://www.spendwithpennies.com/fresh-strawberry-lemonade/>