

This is a busy time of year, while kids are back in school and fall activities are in full swing, there never feels like there is enough time. This week, we will take a look at some one-pot or easy throw-together ideas. We hope they save some time - if even just less dishes to wash!

Breakfast Skillet

Prep Time: 30 min.

Total Time: 30 min.

Servings: 4

3 slices center-cut bacon, chopped
2 T. neutral oil, such as canola or avocado
4 C. (16 oz.) frozen southern-style diced hash browns
4 lg. eggs
1/4 tsp. salt
1/4 tsp. black pepper
1/3 C. (1-1/2 oz.) sharp Cheddar cheese, shredded
1/4 C. chopped scallions
1 tsp. Mexican-style hot sauce (such as Cholula)

Cook bacon in a large cast-iron skillet over medium-low, stirring occasionally, until crisp, 8-10 min. Transfer bacon to a paper towel-lined plate using a slotted spoon; reserve drippings in skillet.

Add 1 T. of the canola oil to drippings in skillet; increase heat to medium-high. Add potatoes in a single layer; cook, covered, undisturbed, until potatoes are crisped on bottoms, about 7 min. Uncover; stir potatoes, and stir in remaining 1 T. canola oil. Cook, covered, until potatoes are well browned, about 5 min.

Uncover skillet; create 4 wells in potatoes using the back of a spoon. Crack 1 egg into each well. Sprinkle entire skillet with salt and pepper. Sprinkle potatoes with cheese, being careful not to cover eggs with cheese. Cook over medium-high, covered, until cheese is melted and egg whites are set but yolks are still mostly runny, about 3 min. Remove from heat; let stand 2 min. Sprinkle skillet with scallions and cooked bacon; drizzle with hot sauce.

Instant Pot Turkey Chili

Prep Time: 35 min.

Total Time: 1 hr.

Servings: 6 to 8

2 T. extra-virgin olive oil
1 lb. ground dark-meat turkey
1 lg. white onion, cut into 1/4-inch pieces (2 C.), divided
1 lg. poblano chile, seeds and ribs removed, cut into 1/2-inch pieces (1 cup)
3 cloves garlic, minced (1 T.)
Salt and ground pepper
2 T. chili powder
2 tsp. ground cumin
2 T. tomato paste
1 can (28 oz.) diced tomatoes
1 can (15 oz.) chickpeas, drained and rinsed
1 C. frozen corn kernels
Shredded Monterey Jack cheese, cilantro leaves, and sliced jalapeno, for serving

Heat oil in a 6-quart multicooker set to the high "Saute" setting. Add turkey, breaking up meat with the back of a spoon, until cooked through, 4 to 5 min. Using a slotted spoon, transfer to a paper towel-lined plate to drain. Add 1-3/4 C. onion, poblano, garlic, 2 tsp. salt, and 1/2 tsp. pepper to multicooker; cook, stirring occasionally, until vegetables are softened, 6 to 8 min. Add chili powder, cumin, and tomato paste; cook 2 min. Stir in tomatoes, chickpeas, corn, cooked turkey, and 1 C. water. Secure lid of multicooker.

Cook on high "Bean/Chili" setting for 20 min. Once time is complete, allow pressure to release naturally. Carefully remove lid. Adjust seasoning as desired. Serve with remaining 1/4 C. onion, cheese, cilantro, and jalapeno. To store, let chili cool to room temperature, then refrigerate in airtight containers up to 3 days.

Chicken and Mushrooms with Egg Noodles

Prep Time: 15 min.

Cook Time: 30 min.

Total Time: 45 min.

Servings: 4

4 small boneless, skinless chicken-breast halves (about 1-1/4 lbs. total), pounded 1/2 inch thick
salt and ground pepper
3 T. extra-virgin olive oil
10 oz. button mushrooms, trimmed and thinly sliced (4 C.)
2 shallots, thinly sliced (1 C.)
4 tsp. Dijon mustard
2-1/2 C. low-sodium chicken broth
4-1/2 oz. med. or broad curly egg noodles (about 2-1/2 C.)
3 oz. cream cheese (2/3 C.), room temperature
Fresh parsley leaves, for serving (optional)

Season chicken with salt and pepper. Heat a large straight-sided skillet over medium-high; swirl in 2 T. oil. Add chicken and cook until golden brown, 2 to 3 min. a side; transfer to a plate.

Add mushrooms to skillet, season, and cook, stirring, until beginning to brown, about 7 min. Add shallots and remaining 1 T. oil; cook until translucent, 1 to 2 min.

Stir in mustard, broth, and noodles; bring to a boil, then cover, reduce heat to medium, and simmer 3 min. Uncover; stir in cream cheese. Cook, stirring, until noodles are tender and sauce coats a spoon, about 3 min. Return chicken to skillet and cook through, about 1 min. more. Serve, sprinkled with parsley.

Italian Sausage & Gnocchi Skillet

*Prep Time: 25 min.
Cook Time: 25 min.
Total Time: 50 min.
Servings: 6*

1 T. avocado oil
1/2 C. finely diced onion
2 lg. cloves garlic, finely diced
1 lb. mild Italian pork sausage, casing removed
1 (16 oz.) package dry mini potato gnocchi
2-1/2 C. no-salt-added diced tomatoes, undrained
1/2 tsp. salt
1/2 tsp. dried basil
1/2 tsp. ground oregano
1/4 tsp. ground black pepper
5 oz. baby spinach
1 pinch freshly grated nutmeg
1 C. shredded fresh mozzarella cheese
1/2 C. freshly shredded Parmesan cheese

Heat avocado oil in a large, nonstick skillet over medium-high heat. Add onion and cook until softened, 3 to 4 min. Add garlic and cook just until fragrant, about 30 sec. Add sausage; stir to break up the meat and cook until well browned, 5 to 7 min.

Drain excess oil and keep meat mixture in the skillet. Add gnocchi, stirring to break up any clumps. Stir in tomatoes, salt, basil, oregano, and pepper. Cover and simmer for 5 min.

Stir in spinach and nutmeg and simmer until spinach has wilted, 3 to 5 min. Sprinkle mozzarella and Parmesan cheeses on top, cover, and simmer until cheese has melted, 2 to 3 min. Serve immediately.

2-Ingredient Pumpkin Cake

*Prep Time: 5 min.
Cook Time: 25 min.
Total Time: 30 min.
Servings: 15*

1 (15.25 oz) pkg. spice cake mix
1 (15 oz.) can pumpkin puree

Preheat the oven to 350°F. Generously spray a 9x13-inch baking pan with cooking spray. Mix cake mix and pumpkin together in a large bowl until well combined; spread evenly in the prepared pan. Bake in the preheated oven until a toothpick inserted in the center comes out clean, 25 to 30 min. Cool and serve.

Easy Butter Fingers Candy

*Prep Time: 10 min.
Cook Time: 5 min.
Additional Time: 30 min.
Total Time: 45 min.
Servings: 24*

1 lb. candy corn
1 (18 oz.) jar crunchy peanut butter
1 (6 oz.) bag semisweet chocolate chips
1 T. vegetable shortening, or more if needed

Line a 9x13-inch pan with parchment paper.

Place candy corn in a microwave-safe bowl (not plastic) and heat in several 30-second intervals, stirring after each interval, until candy corn is warm, melted, and smooth.

Stir peanut butter into melted candy corn until thoroughly combined; transfer candy to the prepared pan, pressing and smoothing the candy into the corners of the pan.

Place chocolate chips and vegetable shortening into the top of a double boiler set over simmering water. Heat the chocolate, stirring constantly, until just warm, melted, and smooth. Spread warm chocolate over the peanut candy. Chill in refrigerator until candy is set, at least 30 min, before cutting into squares.

Coconut Chocolate Rice Crispy Treats

*Prep Time: 5 min.
Cook Time: 5 min.
Additional Time: 1 hr.
Total Time: 1 hr. 10 min.
Servings: 24*

1/4 C. butter
1 (10 oz.) pkg. large marshmallows
5 C. chocolate flavored crispy rice cereal

2/3 C. sweetened flaked coconut

Grease a 9x13 inch pan. Melt butter in large saucepan over medium-low heat. Add marshmallows and stir until melted and smooth. Remove from heat. Quickly stir the marshmallow mixture into the cereal and coconut to coat. Press into the prepared pan with the back of a buttered spoon. Cool completely before cutting into squares.

Delicious Baked Apples

Prep Time: 15 min.

Cook Time: 45 min.

Total Time: 1 hr.

Servings: 6

1 tsp. butter
2 T. brown sugar
3 tsp. vanilla sugar
3 tsp. ground cinnamon, or to taste
1 tsp. ground nutmeg, or to taste
6 lg. apples - peeled, cored, and sliced
3-1/2 T. water

Preheat the oven to 350°F. Grease a large baking dish with butter.
Mix brown sugar, vanilla sugar, cinnamon, and nutmeg in a small bowl.
Layer about 1/3 of the apples in the prepared baking dish; sprinkle with 1/3 of the sugar mixture.
Repeat layers twice more.
Bake in preheated oven for 30 min. Pour water over apples and continue baking until tender, about 15 min. more.

Quote of the Week:

“People say I’m the luckiest guy ... but luck had nothing to do with it; God had everything to do with it.”

~ Chuck Norris