

Meals in a Bag



"BEST OF THANKSGIVING"

CASSEROLE

WHAT'S INCLUDED

- 2 packs instant mashed potatoes
- 1 can french style green beans
- 1 large can white chicken
- 1 packet gravy mix
- 1 box stuffing mix

INSTRUCTIONS:

1. Prepare gravy mix, mashed potatoes, and stuffing mix according to the package instructions. Drain and shred the canned chicken
2. In a large baking dish layer on: mashed potatoes, drained green beans, shredded chicken, gravy, and finish it off with a final layer of stuffing. Optional, add pats of butter on top of the stuffing mix prior to baking.
3. Bake at 400 degrees for 25-30 minutes until the top is golden and slightly crispy. Let stand 5 minutes before serving



CHICKEN COBBLER

WHAT'S INCLUDED

- 1 box Garlic & Herb Biscuit Mix (or Red Lobster Cheddar Bay mix)
- 1 large can Chicken
- 1 can Peas & Carrots (or two small cans)
- 1 can Diced Potatoes
- 1 can Evaporated Milk
- 1 can Cream of Chicken Soup

INSTRUCTIONS:

1. Preheat oven to 350°F. Lightly grease a 9x13" baking dish.
2. Drain the canned chicken but save the broth! Shred the chicken with a fork.
3. Add the chicken, drained peas & carrots, and drained potatoes to your baking dish. Stir to combine.
4. In a bowl, mix the biscuit mix (with its seasoning packet) and 1 can evaporated milk. Pour this over the chicken mixture.
5. In the same bowl, combine the cream of chicken soup, the reserved broth, and ½ cup water. Stir until smooth, then pour this over the biscuit layer. Do not stir.
6. Bake uncovered for 50-60 minutes, until golden brown and bubbly.
7. Let rest 10 minutes before serving.



MINISTRONE SOUP

WHAT'S INCLUDED:

- 1-8 oz package elbow macaroni
- 1 can/jar pasta sauce
- 1 can red kidney beans
- 1 can sliced carrots
- 1 can green beans
- 1 can diced tomatoes
- 1-2 bouillon cubes

INSTRUCTIONS:

- In a large pot, combine pasta sauce, diced tomatoes, green beans, kidney beans, carrots, and bouillon cubes.
- Add 2 to 4 cups of water, depending on desired thickness. Season to taste with salt and pepper.
- Bring to a boil, add pasta
- Simmer 12-15 minutes, stirring occasionally, until pasta is tender.

TIPS/OPTIONS:

- Make it heartier by adding cooked beef, sausage, or chicken
- Pair with garlic bread, crusty rolls, or even a grilled cheese sandwich
- Top with parmesan before serving



HOMESTYLE HAM CHOWDER

WHAT'S INCLUDED:

- 2-5 oz cans diced ham
- 1 can diced potatoes
- 1 can whole kernel corn
- 1 can cream style corn
- 1 can cream of chicken soup
- 1 can evaporated milk
- 1 to 2 bouillon cubes

INSTRUCTIONS:

- In a large pot, combine all canned ingredients: cream-style corn, whole kernel corn, diced potatoes, diced ham, cream of chicken soup, and evaporated milk.
- Add 1-2 cups of water and 1-2 chicken bouillon cubes, adjusting to taste.
- Stir well to combine, then heat over medium heat until hot and creamy, about 15-20 minutes, stirring occasionally.
- Taste and season with salt and pepper if needed. Serve warm.

TIPS/OPTIONS:

- Drain the diced potatoes, whole kernel corn, and ham (for a thicker chowder).
- For a heartier meal, serve with biscuits or crusty bread.



BEEF & BEAN CHILI

WHAT'S INCLUDED:

- 1 can no bean chili
- 1 can red kidney beans
- 1 can pinto beans
- 1 can tomato sauce
- 1 can diced tomatoes
- 1 packet chili seasoning

INSTRUCTIONS:

- In a large pot or Dutch oven, dump in the no-bean chili, beans, tomato sauce, diced tomatoes, and chili seasoning packet.
- Bring to a gentle boil over medium-high heat. Once bubbling, reduce the heat to low and let it simmer uncovered for 20-30 minutes, stirring occasionally. This helps the flavors meld together and thickens the chili slightly.

TIPS/OPTIONS:

- For a thicker chili, let it simmer longer, can even be prepared in a slow cooker.
- Stretch it with rice, cornchips, or cornbread!
- Leftovers taste even better the next day. Refrigerate up to 4 days or freeze leftovers for 3 months.
- Add your favorite toppings like onions, cheese or sour cream!

Tupper-rize by making in our Pressure Cooker or Voila.

All shelf stable ingredients. Perfect for gifting in a bag or for storm prep

Concerned about sodium? Select low or no salt cans

Recipes from Dollar Tree Dinners