



Cooking Club

6 months of great frozen and reheated meals
courtesy of your Pampered Chef Consultant:

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Vegetable Lasagna

From Malka's Kitchen, NJ

Makes 6-8 servings – cost per person \$17.50

Ingredients

3 tbsp. olive oil
2 clove garlic, minced
1 pepper, diced
1/2 Vidalia onion, diced
15 ounces ricotta cheese
1 cup grated parmesan cheese
1 cup of grated/shredded mozzarella cheese
2 eggs

1/2 cup of minced fresh herbs including oregano, basil, and parsley
1 box no-bake lasagna noodles
2 jars of your favorite pasta sauce
1 cup of your favorite vegetables diced/sliced - optional (this could include spinach, broccoli, carrots, zucchini)

Directions

Preheat oven to 350° F

Step 1

Sauté, on medium heat, the onion until it is translucent, add the garlic, peppers, and other vegetables (if using) and continue cooking for about 7 minutes, until the vegetables are softened but not browned.

Step 2

In one bowl mix the fresh herbs, ricotta cheese, 3/4 cup of the mozzarella, and eggs together. In another bowl mix the rest of the mozzarella cheese with the parmesan.

Step 3

In the Rectangular Baker put down a layer of either tinfoil or parchment paper covering the bottom and the sides. Pour just enough sauce to cover the bottom of the pan. Put down a layer of noodles, on top of that spread the above cheese/egg/herb mixture, then spread some of the vegetables on the cheese, finally pour sauce over that until covered, and repeat layers until you get to the top layer of noodles. Pour sauce over the top layer of noodles and then sprinkle the mozzarella/parmesan mixture over the top until covered. Cover with tinfoil, bake for 45 minutes.

Step 4

Freeze. Once frozen remove from baker, wrap tightly in tinfoil, label, and put back in freezer.

Step 5

Freeze for up to 6 months. Remove from freezer, unwrap, place in rectangular baker, cover with foil, bake in 350° F for 45 minutes, uncover and bake another 15 minutes until the cheese begins to brown. Let sit for 5 minutes before serving. Eat and enjoy. This is great served with the garlic pull-aparts, a salad, and a bottle of red wine.



King Ranch Casserole

From Sootherelax's kitchen, TX

Makes ? servings – cost per person \$?

Ingredients

2 10 3/4 oz can Condensed cream of chicken soup
1 10 3/4 oz can condensed cream of mushroom (or celery) soup
1 can Ro-tel
1 large onion, diced
1 green pepper, diced

1/2 c. water from cooked chicken
4-6 chicken breasts, cooked and chopped into pieces (I cooked them in the crockpot for 4 hours on high)
1 lb shredded cheddar cheese
1 pkg. tortillas

Directions

Preheat oven to 350° F

Step 1

Sauté onion and green pepper in oil. Add soups, Ro-tel and water. Add cooked chicken to the soup mixture. Cover bottom and sides of a 9x13" Rectangular baking dish with tinfoil or parchment paper. Then butter the bottom and sides with butter, tear tortillas into quarters, and cover the bottom of the baking dish. Put half the soup/chicken mixture over the tortillas. Sprinkle shredded cheese over the chicken mixture. Repeat the layers then bake the casserole at 375°F for 30 minutes. Enjoy!!!

Step 2

Freeze while still in baker. Once frozen removed from freezer, remove from baker, wrap well, label, and put back in freezer.

Step 3

To reheat, unwrap, butter/grease the rectangular baking, put the frozen casserole into the baking pan, put pan in the oven, turn oven on to 350° F, reheat for 30 -45 minutes until hot.



Peach Cobbler

From Sootherelax's kitchen, TX

Makes ? servings – cost per person \$?

Ingredients

½ cup sugar (or Splenda)
1 Tablespoon Cornstarch
¼ teaspoon ground cinnamon
4 cups sliced peaches, about 6
medium frozen can be
used as well.
1 teaspoon lemon juice

3 Tablespoons shortening
1 cup flour
1 Tablespoon sugar (or Splenda)
1 ½ teaspoons baking powder
½ teaspoon salt
½ cup milk

Directions

Preheat oven to 400° F

Step 1

Mix ½ cup sugar, cornstarch and cinnamon in a 2 -qt.saucepan. Stir in peaches and lemon juice. Cook over medium heat, stirring constantly until the mixture thickens and boils. Boil and stir 1 minute.

Step 2

Cover bottom and sides of a 2-qt baking dish (Pampered Chef round baker or oval stoneware) with tinfoil or parchment paper so it will be easy to remove after it has been frozen. Pour mixture into baking pan. Keep peach mixture hot in oven.

Step 3

Cut shortening into the flour, 1 T. sugar, baking powder and salt in a medium bowl using a pastry blender until mixture looks like fine crumbs. Stir in milk. Drop dough onto hot peach mixture.

Step 4

Bake 25-30 minutes or until topping is golden brown. Serve warm with ice cream if desired.

Step 5

Freeze while still in stoneware. Once frozen removed from freezer, remove from stoneware, wrap well, label, and put back in freezer.

Step 6

To reheat, unwrap, put the frozen casserole into the baking pan, put pan in the oven, turn oven on to 400° F, reheat for 30-45 minutes until hot.



Scalloped potatoes with carrots and ham

From Sootherelax's kitchen, TX

Makes ? servings – cost per person \$?

Ingredients

Potatoes, peeled and thinly sliced
carrots, cleaned and thinly sliced
onions, diced

salt, pepper and flour
Ham, or uncooked link sausages

Directions

Preheat oven to 375° F

Step 1

Cover bottom and sides of a 9 x 13" rectangular baker with tinfoil or parchment paper so it will be easy to remove after it has been frozen. Grease the tinfoil/parchment paper.

Step 2

Put in a layer of sliced potatoes. Sprinkle with diced onions, and a light dusting of flour, salt, and pepper. Place a layer of sliced carrots on top of that. Now place the next layer of sliced potatoes, sprinkle with flour, onions, salt, and pepper. Pour milk over the layers until it covers the top layer of potatoes. Make sure ALL flour gets wet from the milk. Lay link sausages or ham over the top.

Step 3

Put a cookie sheet under the baker as sometimes this bubbles over. Bake at 375° F for about an hour. Length of time depends on how deep you layered the potatoes and carrots.

Step 4

Freeze while still in stoneware. Once frozen removed from freezer, remove from stoneware, wrap well, label, and put back in freezer.

Step 5

To reheat, unwrap, put the frozen casse role into the baking pan, put pan in the oven, turn oven on to 375° F, reheat for 30-45 minutes until hot.

Additional Notes: You can also mix the potatoes, carrots, onions and cubed ham then layer, flour, salt and pepper at least twice. Pour milk over the vegetables and bake. I like the looks of the layers. You can also add cheese to the mix but it give a different taste.



Need Good Freezer Recipes

From ?

Makes ? servings – cost per person \$?

Ingredients



Directions

Preheat oven to ?

Step 1

Step 2

Step 3

Step 4

Step 5



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From ?

Makes ? servings – cost per person \$?

Ingredients



Directions

Preheat oven to ?

Step 1

Step 2

Step 3

Step 4

Step 5



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Directions

Preheat oven to ?

Step 1

Step 2

Step 3

Step 4

Step 5



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Directions

Preheat oven to ?

Step 1

Step 2

Step 3

Step 4

Step 5



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Ingredients



Directions

Preheat oven to ?

Step 1

Step 2

Step 3

Step 4

Step 5



Need Good Freezer Recipes

From ?

Makes ? servings – cost per person \$?

Ingredients



Directions

Preheat oven to ?

Step 1

Step 2

Step 3

Step 4

Step 5



Need Good Freezer Recipes

From ?

Makes ? servings – cost per person \$?

Ingredients



Directions

Preheat oven to ?

Step 1

Step 2

Step 3

Step 4

Step 5

