

Bacon Wrapped, Cream Cheese Stuffed Chicken Breasts

4 boneless skinless chicken breast
8 tablespoons cream cheese
4 tablespoon green onion, Chopped
8 pieces bacon, Partially Cooked

Best Philly Cheesesteak Foil Packs

1 lb. flank steak, thinly sliced
2 bell peppers, thinly sliced
1/2 onion, thinly sliced
2 cloves garlic, minced
2 tbsp. Italian seasoning
2 tbsp. extra-virgin olive oil
kosher salt
Freshly ground black pepper
4 slices provolone
Chopped fresh parsley, for garnish

Creamy Tuscan Garlic Chicken

1½ pounds boneless skinless chicken breasts, thinly sliced
2 Tablespoons olive oil
1 cup heavy cream
½ cup chicken broth
1 teaspoon garlic powder
1 teaspoon italian seasoning
½ cup parmesan cheese
1 cup spinach, chopped
½ cup sun dried tomatoes

Crockpot Beef Stroganoff

2 lbs stew beef
2 cans condensed golden mushroom soup (no substitutes!)
1 cup chopped onion
2 Tsp. Worcestershire sauce
1 14 oz can beef broth
8 oz button mushrooms, cleaned and quartered (optional)
salt and pepper to taste
egg noodles
8 ounces cream cheese, room temperature
1/2 cup sour cream

Green Chili Chicken Bake

3-4 Boneless skinless chicken breasts, trimmed
1 8 oz package cream cheese, softened – You can use light cream cheese here if you prefer, but fat free will not work well since it doesn't melt like normal cream cheese. Also, make sure the cheese is nice and soft before you begin to mix it so it combines well. If you don't have time to leave it out, then put it in a glass bowl, cover, and microwave for about 30 seconds, then stir and add 30 more seconds if necessary. Softening the cream cheese will ensure that it isn't lumpy and the flavor infuses every bit of the cheese for a delicious dinner.
1 4 oz can chopped green chilis- As I might have mentioned above I really love green chilis. I have tried a lot of brands, but I really prefer Old El Paso. I feel like their chilis are diced but

instead of just being pieces in water, the liquid is thicker like pureed chilis which I find to be so much more flavorful than just chili pieces.

1 cup monterey jack cheese, shredded

1/2 tsp garlic powder

1/4 tsp ground cumin

1/4 tsp salt

1/4 tsp pepper

Italian Sausage Stuffed Mushrooms

24 oz white button mushrooms

1/3 lb hot Italian sausage ground

1/2 yellow onion finely diced

6 cloves garlic finely minced

1/3 cup dry white wine I used pinot grigio

2-3 tsp sprigs of fresh thyme chopped (or 1/4 dried thyme leaves)

8 oz cream cheese

1 egg yolk

3/4 cup Parmesan cheese grated

salt and pepper to taste

Pioneer Woman's Recipe for Perfect Salmon

1lb of Salmon (cut into individual portions)

Seafood seasoning such as Old Bay or Meijer Gold Seafood seasoning

Lime juice

Skillet Chicken with Creamy Cilantro Lime Sauce

4 skinless boneless chicken breasts

1/4 teaspoon salt

1/4 teaspoon freshly ground black pepper

1 Tablespoon olive oil

1 cup chicken broth (I recommend reduced sodium)

1 Tablespoon fresh lime juice (I use closer to 1.5 Tbsp)

1/4 cup finely chopped onion

1 Tablespoon chopped cilantro

1/2 teaspoon red pepper flakes¹

3 Tablespoons heavy cream²

2 Tablespoons unsalted butter, cubed

optional: lime wedges and more cilantro for garnish, steamed asparagus for serving

Zesty Penne, Sausage and Peppers

3 cups penne pasta, uncooked

3/4 lb. Italian sausage

1 each green and red pepper, cut into thin strips

1 jar (24 oz.) OLIVO by CLASSICO Traditional Pasta Sauce

1 tsp. fennel seed

dash crushed red pepper

4 oz. (1/2 of 8-oz. pkg.) PHILADELPHIA Cream Cheese, cubed

1/4 cup KRAFT Shredded Parmesan Cheese