



ENTREES

- Chicken and Rice (our simply family recipe is here)
- Build your own pizza night
- Salmon in the air fryer
- Rotisserie Chicken (from the grocery store warmer rack, like a boss)
- Spaghetti with ground beef/sausage and sauteed veggies
- Pulled Pork tacos/nachos
- Build your own loaded grilled cheese – salami, pepperoni, ham, tomatoes, etc.
- Taco Baked Potatoes
- Mongolian Beef
- Shrimp Sauteed with butter + garlic + salt + pepper
- Meatballs and French bread made into a sub/boat
- Breakfast for dinner – any breakfast menu!
- Baked Potato Soup (Find the recipe here)
- Loaded quesadillas using leftover meat from the night before
- Fettuccini Alfredo with different add ins (chicken, broccoli, shrimp, etc)
- Soup beans (made in the instapot!) and Cornbread
- Sheet pan chicken and potatoes
- Chicken marsala (here is our recipe)
- 5 can soup (so easy, so yummy! We add ground sausage to get it past the boys. Find a version here)
- Fried rice with any protein
- BBQ ribs, bonus points if you cook from raw, but most groceries have pre-cooked racks available)
- Sliced Italian sausage and potatoes
- Grilled steak
- Build your own Greek chicken gyros (pita, grilled chicken, tzatziki sauce, olives, tomatoes, cucumber)