

## Chicken Cacciatore

(Serves 4-5)

- 2 pounds boneless/skinless chicken breasts
- 28 oz can crushed tomatoes
- 1 red bell pepper (cut lengthwise)\*
- 1/2 large onion, chopped\*
- 1 tsp dried oregano
- 1 bay leaf
- salt and fresh pepper to taste
- 3-4 potatoes chopped up (not too small)
- 1 bag of pre-cut baby carrots

Use 1 1/2 cups of the onions and pepper mix listed above to make it faster!

### Instructions

1. Dump the ingredients into your Slow Cooker.
2. Cook 5-6 hours on high or 7-8 hours on low.
3. Remove the bay leaves.
4. We also like to sprinkle some parmesan cheese on the dinner.

## Chicken Caesar Sandwiches

- 1 1/2 pounds boneless skinless chicken breasts
- 3/4 cup Caesar salad dressing
- 1 teaspoon dried parsley
- a dash of pepper
- 1/4 cup fresh Parmesan cheese
- Rolls for sandwiches\*
- Romaine Lettuce\*
- Parmesan Cheese

Instructions:

Add the chicken, salad dressing, parsley, pepper, and cheese to your slow cooker. Serve on rolls with lettuce and cheese.

**Tip** – Add the Romaine lettuce to the bottom of the bun so the juices don't soak into the bread and make it soggy.

This meal is great hot or cold. I have served it for dinner and then ate it cold the next day. It's great for dinner or a potluck!

## Philly Chicken Sandwich

- 2-3 boneless, skinless chicken breasts (about 1.5 pounds)
- 2 Tablespoons butter
- 2 green bell peppers, chopped (Or use the bag that's already diced)
- 1 large yellow onion, sliced
- 1 tablespoons Montreal Marinade seasoning
- grated Mozzarella cheese
- Good Hoagie Rolls

### Instructions

- Add butter, green peppers, onions, chicken, and seasoning into the slow cooker.
- Cook on low for 5-6 hours or high 3-4 hours. Shred the meat and serve on a roll. Add cheese and broil until cheese is bubbly.

## **Delicious Pot Roast**

**(serves 4-5)**

- 1 (2 ½ pound) boneless beef chuck roast
- 1 packet of Ranch dressing mix (dry seasoning mix)
- 1 packet brown gravy mix
- 4 Tablespoon dried onion flakes
- 1 cup of water
- baby carrots

You can chop up and add some potatoes but I prefer to make mashed potatoes to serve with this meal.

- Add all the meat, Ranch dressing packet, brown gravy packet, dried onion flakes, water, carrots, and (if cooking them with the meal) potatoes.
- Cook on high for 6-7 hours or low for 8-9 hours.

## **Ranch Pork Chops**

- 1 (1oz) packet Ranch Dressing powder
- 6 boneless pork chops, 1/2 inch thick
- 1 can cream of mushroom or chicken soup
- ½ cup milk

## **Instructions**

- Add all the ingredients to the slow cooker.
- Cover and cook on high for 4-6 hours or low 6-8 hours.

We love to eat this with mashed potatoes and broccoli. It's important not to overcook them because it makes the best gravy!

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