

After a long day and a good meal, the last thing anyone wants to do is clean a lot of pots and pans!  
This week, we feature one pan (or at least a minimum), proving that making a good meal doesn't need to end with a messy kitchen!  
Enjoy!

## Sweet Potato and Egg Skillet

*Prep Time: 10 min.*  
*Cook Time: 15 min.*  
*Servings: 4*

2 T. butter  
4 C. peeled and shredded sweet potatoes  
1 garlic clove, minced  
1/2 tsp. salt, divided  
1/8 tsp. dried thyme  
2 C. fresh baby spinach  
4 lg. eggs  
1/8 tsp. ground pepper

In a large cast-iron or other heavy skillet, heat butter over low heat. Add sweet potatoes, garlic, 1/4 tsp. salt and the thyme; cook, covered, until potatoes are almost tender, 4-5 min., stirring occasionally. Stir in spinach just until wilted, 2-3 min.

With back of a spoon, make 4 wells in potato mixture. Break 1 egg into each well. Sprinkle eggs with pepper and remaining 1/4 tsp. salt. Cook, covered, over medium-low heat until egg whites are completely set and yolks begin to thicken but are not hard, 5-7 min.

## Maple Sausage Skillet

*Prep Time: 15 min.*  
*Cook Time: 10 min.*  
*Servings: 2*

1 tsp. canola oil  
1/2 lb. fully cooked kielbasa or Polish sausage, sliced  
1-1/2 C. sliced fresh mushrooms  
1 med. green pepper, thinly sliced  
1 sm. onion, halved and sliced  
1 celery rib, sliced  
2 T. maple syrup  
1/4 tsp. pepper  
Hot cooked rice

In a large skillet, heat oil over medium-high heat. Add sausage; cook and stir 3-4 min. or until lightly browned. Add vegetables; cook and stir 3-4 min. longer or until vegetables are crisp-tender. Stir in syrup and pepper; heat through. Serve with rice.

## Skillet Mac and Cheese

*Prep Time: 5 min.*  
*Cook Time: 20 min.*  
*Servings: 4*

2 C. uncooked pasta such as elbow macaroni, cavatappi or shells  
2 T. butter  
2 T. all-purpose flour  
1-1/2 C. half-and-half cream  
3/4 lb. process cheese (Velveeta®), cubed  
Optional toppings: Fresh arugula, halved cherry tomatoes and coarsely ground pepper

Cook pasta according to package directions; drain.

Meanwhile, in a large cast-iron or other heavy skillet, melt butter over medium heat. Stir in flour until smooth; gradually whisk in cream. Bring to a boil, stirring constantly. Cook and stir until thickened, about 2 minutes. Reduce heat; stir in cheese until melted.

Add macaroni; cook and stir until heated through. Top as desired.

## Pulled Pork Pasta

*Prep Time: 10 min.*  
*Cook Time: 15 min.*  
*Servings: 8*

1 pkg. (16 oz.) penne pasta  
1 C. chopped sweet red pepper  
3/4 C. chopped onion  
1 T. butter

1 T. olive oil  
3 garlic cloves, minced  
1 carton (16 oz.) refrigerated fully cooked barbecued shredded pork  
1 can (14-1/2 oz.) diced tomatoes with mild green chiles, undrained  
1/2 C. beef broth  
1 tsp. ground cumin  
1 tsp. pepper  
1/4 tsp. salt  
1-1/4 C. shredded cheddar cheese  
1/4 C. chopped green onions

Cook pasta according to package directions. Meanwhile, in a large skillet, saute red pepper and onion in butter and oil until tender. Add garlic; saute 1 minute longer. Stir in the pork, tomatoes, broth, cumin, pepper and salt; heat through.  
Drain pasta. Add pasta and cheese to pork mixture; stir until blended. Sprinkle with green onions.

## One Pan Cheesy Bacon Crusted Chicken with Ranch Potatoes and Corn

*Prep: 10 min.  
Cook: 55 min.  
Total: 1 hr. 5 min.  
Servings: 4*

24 oz. baby red potatoes washed and halved  
1 oz. Dry Ranch Seasoning  
2 oz. olive oil  
11 oz. canned corn drained and rinsed.  
4 lg. boneless skinless chicken breasts  
salt and pepper to taste  
8 oz. low fat cream cheese  
3/4 C. bacon crumbles  
1 C. shredded cheddar cheese

Preheat oven to 400°F.  
Spray a large casserole dish with nonstick spray.  
Toss the halved potatoes in olive oil. Sprinkle with the dry ranch seasoning and toss to combine. Place potatoes in a single layer, cut side up, in the casserole dish. Bake for 30 minutes.  
Stir corn into potatoes and sprinkle all with a pinch salt and pepper. Toss to combine. Push to one side of the casserole dish. It can be stacked up.  
Pat the chicken breasts dry and sprinkle both sides with salt and pepper to taste. Place the 4 chicken breasts in the other side of the casserole dish. Its okay if they touch but try not to overlap.  
Carefully spread 1/4 of the cream cheese onto each chicken breast. Top with the bacon crumbles and then the shredded cheese.  
Bake for an additional 25 minutes or until the chicken reaches an internal temperature of 165°F.

## One-Skillet Pasta

*Prep Time: 20 min.  
Cook Time: 1 hr. 15 min.  
Servings: 5  
Submitted by Jenny White/  
The Drummer Test Kitchen*

1-1/2 lbs. ground turkey  
1 med. onion, finely chopped  
1 med. sweet red pepper, finely chopped  
1 can (28 oz.) diced tomatoes, undrained  
1 can (14-1/2 oz.) fire-roasted diced tomatoes, undrained  
1 can (14-1/2 oz. reduced-sodium beef broth  
1 can (4 oz.) sliced mushrooms, drained  
1 T. brown sugar  
1 T. chili powder  
8 oz. uncooked angel hair pasta  
1 C. shredded cheddar cheese

In a large cast-iron or other heavy skillet, cook the turkey, onion and red pepper over medium heat, crumbling turkey, until meat is no longer pink; drain.  
Add the tomatoes, broth, mushrooms, brown sugar and chili powder. Bring to a boil. Reduce heat; simmer, uncovered, for 30 min.  
Add pasta; return to a boil. Reduce heat; cover and simmer until pasta is tender, 30-35 min. Sprinkle with cheese. Cover and cook until cheese is melted, 2-3 min. longer.

## One Pot Tuscan Shrimp and Orzo

*Prep Time: 15 min.*

*Cook Time: 25 min.*

*Total Time: 40 min.*

*Servings: 6*

2 shallots, thinly sliced  
4 cloves garlic, minced  
3 T. butter  
1-1/2 C. orzo pasta  
1 T. tomato paste  
2 tsp. Cantanzaro herbs  
salt and ground black pepper to taste  
4 C. vegetable broth, divided  
3-1/2 oz. heavy whipping cream  
10 oz. plain Greek yogurt  
1/2 C. chopped sundried tomatoes  
1 lb. shrimp, peeled and deveined  
3 C. fresh spinach  
fresh basil, for garnish

Melt butter in a Dutch oven over medium heat. Add shallots, and cook until translucent, 3 to 5 min. Add garlic, and stir until fragrant, about 45 seconds.

Add in orzo; cook and stir until orzo is lightly toasted, about 1 min. Stir in tomato paste and Cantanzaro herbs; season with salt and pepper.

Pour in 3 C. vegetable broth and whipping cream. Stir remaining 1 C. broth into Greek yogurt; pour into the Dutch oven. Stir in sundried tomatoes.

Cook orzo, uncovered, stirring constantly, over medium heat until orzo is just tender with a bite, 15 to 20 min.

Stir shrimp and fresh spinach into cooked orzo, and cook until shrimp is pink and opaque and spinach is wilted, about 4 minutes. Taste; season with salt and pepper.

Remove from heat; serve immediately with fresh basil.

## **One-Bowl Chocolate Chip Bread**

*Prep Time: 20 min.*

*Cook Time: 1 hr. 5 min.*

*Servings: 1 loaf*

3 lg. eggs, room temperature  
1 C. sugar  
2 C. sour cream  
3 C. self-rising flour  
2 C. semisweet chocolate chips

Preheat oven to 350°. Beat eggs, sugar and sour cream until well blended. Gradually stir in flour. Fold in chocolate chips. Transfer to a greased 9x5-in. loaf pan.

Bake until a toothpick comes out clean, 65-75 min. Cool in pan 5 min. before removing to a wire rack.

## **Turtle Skillet**

*Prep Time: 20 min.*

*Cook Time: 25 min.*

*Servings: 8*

3 T. melted butter, divided  
1 tube (16.3 oz.) large refrigerated flaky biscuits  
1 pkg. (8 oz.) cream cheese, softened  
1/2 C. caramel ice cream topping  
1/2 C. semisweet chocolate chips  
1/4 C. confectioners' sugar

Preheat oven to 350°. Coat bottom and side of a 10-in. cast-iron or other ovenproof skillet with 1 T. butter. Cut each biscuit in half; roll each piece into a ball. Place along outer edge of prepared skillet, leaving center open. Brush biscuit balls with remaining 2 T. butter.

In a bowl, beat cream cheese and caramel topping until blended. Pour into center of skillet; sprinkle with chocolate chips. Bake until biscuits are browned and chocolate is softened, 25-30 min. If desired, stir cream cheese mixture until combined. Sprinkle with confectioners' sugar; serve warm.

## **Quote of the Week:**

***"Friendship is a sheltering tree."***

**~ Samuel Taylor Coleridge (1772-1834)**