

1. Hawaiian Style Country Ribs

Place contents of bag in crockpot. Cook on low for 6-8 hours. Serve with Jasmine rice, prepared per package directions. Substitute canned coconut milk instead of water. Serve ribs with rice. Top with sauce & pineapple chunks from crockpot.

2. Apple Balsamic Pork Roast

Place contents of bag in crockpot. Cook on high for 4-5 hours or low for 6-8 hours. Slice pork roast or tenderloin & serve sauce from crockpot drizzled over top.

Recommended side dish: **Roasted potatoes (see additional recipes at back of recipes)**

3. Enchilada Pork Tacos with Marinated Onions

Need: 1 red onion, sliced, ¼ cup lime juice, ½ cup chopped cilantro, corn tortillas. Place contents of bag in crockpot. Cook on low for 8-10 hours. Using a fork and tongs, pull the pork apart until shredded. At least 20 minutes before serving, put onion slices in bowl & add ¼ cup lime juice, toss to coat. Let onions stand for 20 minutes, tossing once or twice. When onions are slightly wilted, add ½ cup chopped cilantro to shredded pork in crockpot. To serve, spoon pork on warm tortillas & top with marinated onions. Fold the tortilla & enjoy! Serve with chips, salsa or Spanish rice.

4. Quick Crockpot Lasagna

Need: 1 package lasagna noodles, 12 oz small curd cottage cheese, 4 cups shredded mozzarella cheese, In large skillet, cook ground beef mixture until meat is no longer pink. Drain fat. Add tomato sauce bag contents to skillet & stir. In bowl, combine 12 oz small curd cottage cheese & 4 cups shredded mozzarella cheese. **Layering in crockpot: Spread ¼ of skillet meat mixture in bottom of crockpot. Then place layer of uncooked lasagna noodles over sauce (breaking as necessary). Spoon some of cheese mixture on top of noodles. Repeat these layers two more times (meat sauce, noodles, cheese). Top with remaining meat sauce. Cover & cook on low 4-5 hours or until noodles are tender. Serve with garlic bread & green salad.

5. Ranch Chicken Chili

Need: ¼ cup cilantro, chopped (optional)
Place contents of bag in crockpot. Cook on low for 6 hours. At end of 6 hours, use fork to pull apart chicken breast or thighs into a “shredded” consistency. Top with ¼ cup chopped cilantro (optional). Serve with corn bread.

6. Beef Enchilada Stew

Need: 2 cups water, shredded cheddar cheese, corn tortillas cut into thin strips or crushed tortilla chips.
Place contents of bag in crockpot. Add 2 cups water to crockpot. Cook on low for 6-8 hours. Top with tortilla strips & shredded cheddar cheese.

7. Buffalo Chicken Sliders

Need: King’s Hawaiian Sweet Rolls or favorite slider bun, Provolone cheese, sliced
Place contents of bag in crockpot. Cook on low for 4-5 hours, until chicken is cooked & falling apart. Use fork to pull apart chicken breast or thighs into a “shredded” consistency. Serve mixture on rolls/buns & top with cheese.

8. Honey Hoisin Chicken Wraps

Need: 2 cups shredded cabbage (cole slaw mix), 2 TBSP Wildtree Apple Balsamic Vinegar, 1 TBSP mayonnaise, Wraps or pita bread. Place contents of bag in crockpot. Cook on low for 4-5 hours, until chicken is cooked & falling apart. At least 20 minutes before serving, put 2 cups shredded cabbage in bowl. Add 2 TBSP Wildtree Apple Balsamic Vinegar & 1 TBSP mayonnaise to cabbage, toss to coat. Allow cabbage to marinate. If needed, use fork to pull chicken apart to shredded consistency. Roll chicken & cabbage into wraps or stuff into pita bread. Add cheese if desired.

9. Ranch Roasted Turkey Breast

Place contents of bag in crockpot. Cook on low for 4-6 hours. Slice turkey & **serve with mashed potatoes & gravy (see add'l recipes)**

10. Pollo Asada Rice Bowls

Need: 2 cups uncooked brown rice or quinoa, 8 oz shredded cheddar cheese, sliced avocado (if desired) & ¼ cup cilantro, chopped (optional) Place contents of bag in crockpot. Cook on low for 8 hours. Near the end of crockpot cooking time, prepare rice/quinoa according to package directions. When making the rice/quinoa, substitute 1 cup of water with 1 cup of liquid from the crockpot. (This will add flavor to the rice/quinoa.) After 8 hours of cooking, use fork to shred chicken. Serve by placing rice/quinoa on plate then add chicken mixture. Top with shredded cheese, avocado slices & chopped cilantro.