

Quick and Easy Ingredient Recipes to Try at Home

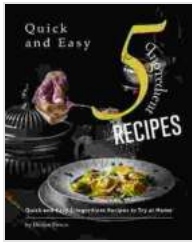
Looking for quick and easy recipes that you can make at home? You're in luck! This article has got you covered. With a variety of recipes to choose from, you're sure to find something that you'll love.

10 Quick and Easy Ingredient Recipes

1. One-Pot Pasta
2. Sheet Pan Chicken and Vegetables
3. Slow Cooker Pulled Pork
4. Grilled Cheese Sandwich
5. Mac and Cheese
6. Pizza
7. Stir-Fry
8. Soup
9. Salad
10. Smoothie

One-Pot Pasta

One-pot pasta is a lifesaver on busy weeknights. It's quick, easy, and only requires one pot to make. Plus, it's customizable to your liking. You can add any vegetables, protein, or sauce that you like.



Quick and Easy 5-Ingredient Recipes: Quick and Easy 5-Ingredient Recipes to Try at Home by Heston Brown

★★★★☆ 4.5 out of 5

Language : English
File size : 10302 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 72 pages
Lending : Enabled





Ingredients

- 1 pound pasta
- 1 tablespoon olive oil
- 1/2 onion, chopped
- 2 cloves garlic, minced

- 1 (28 ounce) can diced tomatoes
- 1 (15 ounce) can black beans, rinsed and drained
- 1 (15 ounce) can corn, drained
- 1 teaspoon chili powder
- 1/2 teaspoon cumin
- Salt and pepper to taste
- 1/2 cup shredded cheddar cheese (optional)
- 1/4 cup chopped fresh cilantro (optional)

Instructions

1. Cook pasta according to package directions.
2. Heat olive oil in a large pot over medium heat. Add onion and garlic and cook until softened.
3. Add tomatoes, black beans, corn, chili powder, cumin, salt, and pepper. Bring to a simmer and cook for 10 minutes.
4. Add pasta to the pot and stir to combine. Cook for 2-3 minutes, or until pasta is al dente.
5. Top with cheddar cheese and cilantro, if desired.

Sheet Pan Chicken and Vegetables

Sheet pan chicken and vegetables is another great option for a quick and easy weeknight meal. It's healthy, delicious, and requires minimal cleanup.



Ingredients

- 1 pound boneless, skinless chicken breasts
- 1 tablespoon olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

- 1 (15 ounce) can black beans, rinsed and drained
- 1 (15 ounce) can corn, drained
- 1 bell pepper, chopped
- 1 onion, chopped
- 1 zucchini, chopped

Instructions

1. Preheat oven to 400 degrees F (200 degrees C).
2. Line a baking sheet with parchment paper.
3. Place chicken breasts on the prepared baking sheet. Drizzle with olive oil and season with salt and pepper.
4. In a medium bowl, combine black beans, corn, bell pepper, onion, and zucchini. Toss to combine.
5. Spread the vegetables around the chicken breasts on the baking sheet.
6. Bake for 20-25 minutes, or until the chicken is cooked through and the vegetables are tender.

Slow Cooker Pulled Pork

Slow cooker pulled pork is a delicious and easy way to feed a crowd. It's perfect for parties, potlucks, or any other occasion where you need to feed a lot of people.



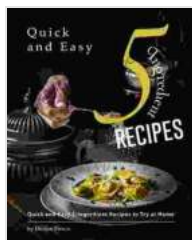
Ingredients

- 1 (3-4 pound) pork shoulder
- 1 tablespoon olive oil
- 1 onion, chopped
- 2 cloves garlic, minced

- 1 (12 ounce) bottle of barbecue sauce
- 1/2 cup apple cider vinegar

Instructions

1. Brown the pork shoulder in a large skillet over medium heat. Remove from the skillet and place in a slow cooker.
2. Add the onion and garlic to the skillet and cook until softened. Add the barbecue sauce and apple cider vinegar and stir to combine. Pour the sauce over the pork shoulder in the slow cooker.
3. Cook on low for 8-10 hours, or until the pork is tender and falls apart easily.
4. Serve the pulled pork on buns, tacos, or nachos.

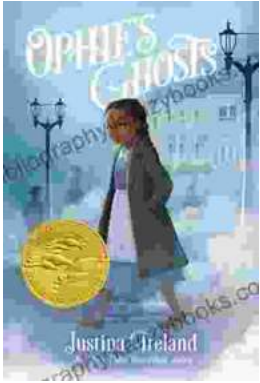


Quick and Easy 5-Ingredient Recipes: Quick and Easy 5-Ingredient Recipes to Try at Home by Heston Brown

★★★★☆ 4.5 out of 5

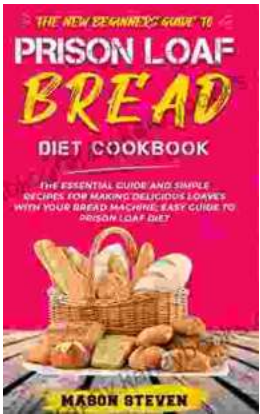
Language : English
File size : 10302 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 72 pages
Lending : Enabled





Ophie's Ghosts: A Haunting and Heartbreaking YA Debut

Ophie's Ghosts is a powerful and moving YA debut from award-winning author Justina Ireland. The novel tells the story of Ophie, a young black girl...



The Essential Guide and Simple Recipes for Crafting Divine Loaves with Your Bread Machine

Immerse Yourself in the Art of Home Baking Bread, a culinary staple enjoyed for centuries, holds a special allure for those who appreciate the warmth and nourishment it...