

AUTUMN DINNERS

These are a few of our family favorite dinner recipes that we have on repeat all winter long. Some of these recipes have become such a hit with family and friends when we have big dinners, that they quickly become dinner that are repeated in other homes.

Grab your apron, gather your people, and go make these autumn dinners!

CREAMY CARROT SOUP

INGREDIENTS

2 tablespoon butter
1 cup yellow onion (diced)
2 teaspoons cumin
2 teaspoons minced garlic
1 pound carrots (diced)
1 pound sweet potatoes (diced)
4 cups chicken broth
1 (14.5 oz.) can coconut milk
2 tablespoons lime juice
¼ cup brown sugar
Salt & pepper to taste

INSTRUCTIONS

STEP 1

Sauté butter, onions, cumin, and garlic until soft. Add carrots, sweet potato, and chicken broth. Boil until carrots and sweet potatoes are cooked through.

STEP 2

Remove from heat and puree with immersion blender.

STEP 3

Return soup to pot and add coconut cream, lime, and brown sugar. Add salt and pepper to taste.

GROUND BEEF & ZUCCHINI

INGREDIENTS

1 lb ground beef
2 medium zucchinis
1 red bell pepper
2 tsp minced garlic
1 medium yellow onion
2 tbsp butter
Salt & Pepper to taste

INSTRUCTIONS

STEP 1

Chop zucchini & dice the bell pepper and onion.

STEP 2

In a large skillet, heat butter over medium heat. Saute onion and garlic until fragrant.

STEP 3

Add ground beef, cook until browned

STEP 4

Stir in zucchini & bell pepper, and saute until tender and crisp.

STEP 5

Season with salt & pepper.

INSTANT POT POTATO SOUP

INGREDIENTS

2 tbsp butter
4 oz. cream cheese
1 yellow onion (diced)
3 stalks celery (diced)
2 tsp minced garlic
4 medium russet potatoes (diced)
4 cups chicken broth
1 cup milk
2 tbsp cornstarch
1 ½ tsp salt
¼ tsp pepper

TOPPINGS

bacon
cheddar cheese

INSTRUCTIONS

STEP 1

Add butter, onion, celery, garlic, salt and pepper to the instant pot. Cook on saute function for about 5 minutes.

STEP 2

Turn off pressure cooker and add potatoes, and chicken broth.

STEP 3

Lock on lid and make sure valve is on "seal". Cook for 10 minutes under HIGH pressure.

STEP 4

In a separate bowl, whisk milk and cornstarch.

STEP 5

When the instant pot is done, naturally release for 10 minutes, then quick release and remaining pressure.

STEP 6

Turn on saute function, and once soup is simmering, stir in milk and cream cheese. Simmer for 5 minutes.

WHITE CHICKEN CHILI

INGREDIENTS

1 lb chicken breast
1 can yellow corn
1 can black beans (drained)
1 can Rotel with green chilies
8 oz. cream cheese
1 pkt ranch seasoning
1 tsp cumin
1 tsp chilli powder
1 tsp onion powder

INSTRUCTIONS

STEP 1

Place all ingredients in slow cooker.

STEP 2

Cook on low for 6-8 hours

STEP 3

Serve over rice or with tortilla chips.

*Our family favorite is to have with fresh cornbread!

MISSISSIPPI ROAST

INGREDIENTS

3 lb chuck roast
1 pkt ranch seasoning
1 pkt onion soup mix
½ cup butter
4-5 peperonchini peppers
2 tbsp peperoncini juice

INSTRUCTIONS

STEP 1

Spray slow-cooker with non-stick cooking spray. Place roast in slow-cooker.

STEP 2

Add in all remaining ingredients to slow-cooker.

STEP 3

Cook on low for 8 hours. After cooking, remove meat to shred, then return to slow cooker.

*Serve with mashed potatoes and carrots for a hearty dinner your family will love!