

MOPS Moms Favorite Recipes

My family LOVES Shepard's pie however I find the traditional recipe very boring so I've kicked it up a notch. – Becky Symmons

Shepard's pie with Mom's Potatoes

1 1/2 lb ground beef
1 pkg Lipton onion soup
1 beef bouillon
cream corn
6 potatoes
3 slices bacon
1/2 onion
sour cream
butter
milk
1/4c shredded cheddar cheese

Brown meat with Lipton onion soup mix and beef bouillon, drain set aside
peel and boil potatoes
cook bacon and then in a tbs of the grease sauté onion until translucent. set both aside
mash potatoes with sour cream, butter, milk, cheese, bacon, onion.
In a pie plate place layer meat and then corn. Spread the mashed potatoes on the top.
Heat in 350 oven for 30 minutes or so
serve with crescent rolls and brown gravy.
Enjoy!!

This is a great recipe for moms on the go! - Jenna Banaitis

Chicken Casserole

Preheat oven to 350.

In a 9X13 glass dish coat w/ cooking spray or butter
Place 3 - 4 pieces of chicken breasts in the dish
Layer each piece of chicken w/ a slice of Swiss cheese
Pour a can of cream of chicken soup over the chicken
Finally, layer with dried stuffing mix (you may not use the whole bag)
Slice a few slivers of butter over the stuffing.
Cook for one hour...

So easy and yummy....Even Caleb ate it!

These are my family's favorite meals. I hope you enjoy them as much as we do. -
Tami Westcott

Yummy Mac-N-Cheese

3 Tbs margarine
2 1/2 Tbs flour
2 cups milk
1 10oz block of cheese
2 C. elbow macaroni
2-3 slices of bread
1 pkg of mini ham chunks (optional)

Boil macaroni for 6 min as set aside. Over low heat (in a separate pot) add milk, butter and flour and mix until flour is no longer clumpy. Cut the block of cheese into cubes and place them into milk mixture. Stir until smooth. Add ham if desired. Then pour sauce over drained macaroni and mix until all is coated. Place in a casserole dish and then tear up slices of bread into small pieces and crumble them on top of the macaroni. Bake at 350degrees for 1/2 hour.

Corn Chowder (the perfect meal for cold winter nights)

4 C. milk
3 Tbs margarine
1 med onion-chopped
3 Tbs flour
1 can of Cream of Mushroom soup
1 lb. potatoes (peeled, cut into small pieces and boiled till soft)
2 cans of Creamed Corn
Salt and Pepper to taste

Combine all ingredients into a large pot on top of stove. Let cook until hot and bubbly. Stirring every 3-4 minutes until done. P.S. - this goes great with some Italian bread for dipping

Swiss Chicken – Jessica Sperry

4-6 chicken breasts (halved and filleted)
1 can of cream of chicken soup
½ cup white wine
Swiss cheese (4-6 slices)
½ - 1 cup bread crumbs
Approx ½ cup of toasted wheat germ (optional)
¼- ½ stick butter

(Butter dish if you want or skip it)
Lay chicken breasts side by side in a 9X13 pan
Salt, pepper and add seasonings (thyme, rosemary, etc.) to taste
Cover chicken with Swiss cheese
Mix soup and wine and pour over chicken
Sprinkle with bread crumbs
Add toasted wheat germ if desired
Pour melted butter over top

Bake at 350° for 45-50 minutes

Serve with whole grain rice or egg noodles

Goes well with broccoli

Quick Chicken Meal – Michelle Longey

One package of chicken breasts
Place in 9 x 13 baking pan
Pour ½ bottle of Italian dressing over
Sprinkle a good amount of bread crumbs over
Bake at 350 degrees for 1 hour

Serve with rice or potatoes and whatever vegetable your child(ren) enjoy, like carrot sticks and dip.

Cheese Quesadillas – Michelle Longey

Buttered tortillas with cheddar cheese in middle fry in pan cut in triangles with pizza cutter.
Serve with black beans (heat up a can in the microwave).

Cut up lettuce and tomatoes and serve on the side with dressing.

Chicken Pot Pie – MB Reed

2 pies

2 packages pie crusts

2/3 cup butter

2/3 cup chopped onions

2/3 cup flour

1 1/2 teaspoons salt

1/2 teaspoon pepper

3 cups chicken broth

1 1/3 cup milk

6 cups cooked chicken

4 cups thawed frozen veggies

Melt butter add onion cook 2 minutes, add flour, salt, pepper, stir until well blended. Add broth gradually and milk, stir until thick. Stir in chicken, veggies, remove from heat Spoon filling into crust, place 2nd crust on top and flue, cut slits.

To Serve:

Bake at 425° until heated through.