

Cherry Pie



Ingredients:

- 1 box of Jiffy Pie Crust Mix
- 2 cans apple pie filling
- 2 Tbsp. butter
- 4-5 Tbsp cold water

Instructions:

1. Prepare two crust pie as directed on package. Place bottom crust in pie pan.
2. Roll out bottom crust on well floured surface making about 1" larger than inverted pie pan. Fit into pie pan.
3. Open both cans of apple pie filling and pour into pie shell.
4. Pour mixture into pie crust and dot with butter.
5. Roll out top crust. Moisten edge of bottom crust. Place top crust over filling and slit top for venting. Trim edge and flute.
6. Bake 15 minutes. Reduce heat to 375°F and bake an additional 35 minutes.

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Apple Pie



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Pumpkin Pie



Ingredients:

- 1 can (30 ounces) Libby's Easy Pumpkin Pie Mix
- 2/3 cup evaporated milk
- 2 large eggs, beaten
- 1 pkg. Jiffy Pie Crust Mix
- 4-5 Tbsp cold water

Instructions:

1. Prepare half the package of Jiffy Pie Crust mix
2. Roll out crust on well floured surface making about 1" larger than inverted pie pan. Fit into pie pan.
3. Mix pumpkin pie mix, evaporated milk and eggs in large bowl.
4. Pour into pie shell.
5. Bake in preheated 425°F. oven for 15 minutes. Reduce temperature to 350° F. Bake 50 to 60 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate.

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Green Bean Casserole



Ingredients:

- 1 can cream of mushroom soup
- 1/2 cup 2% milk
- 1 teaspoon soy sauce
- 2 cans cut green beans
- 1 1/3 cups Fried Onions (amount divided in recipe steps below)

Instructions:

1. Heat the oven to 350°F.
2. Combine Cream of Mushroom Soup, milk, soy sauce, beans and 2/3 cup onions in a 1 1/2-quart oven safe casserole until all ingredients are combined. Season the mixture with salt and pepper.
3. Bake at 350° F, uncovered, 25 minutes or until bean mixture is hot and bubbling. Stir bean mixture. Sprinkle with remaining onions.
4. Bake 5 minutes longer or until onions are golden brown.

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Butternut Alfredo



Ingredients:

- 1 10 oz. can chicken
- 1 32 oz. carton Butternut Squash Soup
- 1 cup water, or broth
- 1 can peas
- 1 lbs pasta
- 1 8 oz. shaker dried parmesan cheese
- 1 2.5 gallon ziplock

Instructions:

1. Heat the oil in a 12-inch skillet over medium-high heat. Add the chicken and cook for 4 minutes or until lightly browned.
2. Stir in the Butternut Squash Soup, water and fettuccine and heat to a boil. Reduce the heat to medium-low. Cook for 15 minutes or until the fettuccine is tender, stirring often (stirring is important to separate the pasta and prevent sticking).
3. Stir in the peas and cook until hot. Stir in the cheese and season to taste with salt and pepper. Serve immediately.

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Harvest Chili and Cornbread



Ingredients:

- Ingredients (8 items):
- 2 15 oz cans black beans
- 1 15 oz can diced tomatoes
- 1 6 oz can tomato paste
- 1 15 oz can sweet potatoes
- 1 15 oz can pumpkin puree
- 1 packet chili seasoning
- 1 16 oz bag dried lentils
- 1 box Jiffy Cornbread Mix

Instructions:

1. Rinse and drain the black beans and canned sweet potatoes.
2. Add water or broth, sweet potatoes, black beans, dry lentils, diced tomatoes, tomato paste, pumpkin puree, and seasoning packet to a stock pot.
3. Bring to a boil, then reduce heat and simmer, stirring occasionally, until the lentils are tender. Add additional water or broth as needed while the lentils cook.
4. Prepare the Jiffy Cornbread Mix according to package instructions and serve with the chili.

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VEGGIE PASTA



Ingredients:

- 1 can vegetable of choice (14oz or more)
- 1 box of dry pasta
- 1 can or jar of pasta sauce (14oz or more)

Instructions:

1. Cook pasta according to package instructions.
2. Open can vegetable of choice and drain liquids. Pour vegetable into a medium saucepan with a pinch of salt and pepper.
3. Add pasta sauce into saucepan and heat until hot. Serve on top of pasta.

Tips:

- Before adding drained vegetables and pasta sauce, sauté garlic to add flavor. Add drained vegetable and pasta sauce after to heat.
- Use spices to elevate dish. Recommended: Italian seasoning, red chili flakes, garlic powder, onion powder, rosemary, or basil.

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PASTA & BEANS



Ingredients:

- 1 can beans of choice (15oz or more)
- 1 box of dry pasta
- 1 can or jar of pasta sauce (14oz or more)

Instructions:

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CHILI MAC & CHEESE



Ingredients:

- 1 box macaroni and cheese
- 1 can chili (15oz or more)
- 1 can diced tomato (14oz or more)

Instructions:

1. Cook macaroni and cheese according to package instructions. Set aside.
2. Open can diced tomato and drain liquid. Pour diced tomato and chili into medium saucepan.
3. Simmer for 3-5 minutes to allow flavors to meld together.
4. Mix macaroni and cheese together

Tips:.

- Use spices to elevate dish. Recommended: Red chili flakes, garlic powder, onion powder, and/or chili powder.

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OATMEAL WITH FRUIT



Ingredients:

- 1 cup of shelf-stable milk
- 1 cup instant oatmeal
- 1 can fruit (15oz or more)
- Toppings of choice

Instructions:

1. Soak instant oatmeal with milk for approximately 5-10 minutes.
2. Open can fruit and drain liquid. Cut fruit to desired size bites.
3. Serve oatmeal and top with fruit.

Tips:

- Recipe can use water in place of milk and fresh fruit in place of can fruit.
- Add toppings for extra nutrition, flavor, and textures. Recommended: granola, nuts and seeds, honey or maple syrup.
- Use spices to change flavor profile. Recommended: cinnamon, vanilla, or cardamom.

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TUNA CASSEROLE



Ingredients:

- 1/2 lb dry pasta
- 1 can tuna (5oz or more)
- 1 can green bean (14oz or more)
- 1 can cream of mushroom (10oz or more)

Instructions:

1. Preheat oven to 350 degrees.
2. Cook pasta according to package instructions.
3. Open all cans and drain liquids of tuna and green beans.
4. Mix cooked pasta with cream of mushroom, tuna, and green beans. Pour into a medium casserole pan.
5. Bake for 25-30 minutes.

Tips:

- Add cheese, breadcrumbs, or cracker crumbs on top of casserole before baking.
- Add onion and slivered almonds into mixture for extra flavor and texture.

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CHEESY CHICKEN RICE



Ingredients:

- 1 cup rice
- 1 can cheese sauce OR cheese soup (10oz or more)
- 1 can chicken (12oz or more)

Instructions:

1. Preheat oven to 350 degrees.
2. Cook rice according to package instructions.
3. Open all cans; Drain excess water from chicken.
4. Mix cooked rice with nacho cheese sauce (or soup) and chicken. Pour into a medium casserole pan.
5. Bake for 25-30 minutes.

Tips:

- Add crushed tortilla chips or corn flakes to top of casserole before baking.
- Mix in a packet of taco seasoning, a cup of salsa, or some frozen veggies before baking for extra flavor.

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