

Comforting Pantry Meals



10 Easy Recipes Using Ingredients You Already Have

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Comforting Pantry Meals

10 Recipes Using Ingredients You Already Have

Dear Home Chefs,

Some days you just can't (or don't want to) make it to the grocery store. We've all been there! Luckily, most of us are fortunate to have a treasure trove of ingredients right in our own homes. On days when the grocery store trip just isn't going to happen, you can count on your pantry to come to the rescue.

Comforting Pantry Meals: 10 Recipes Using Ingredients You Already Have is our new eBook that's dedicated to the simple comfort of the pantry meal. All 10 recipes feature ingredients such as beans, baking mixes, potatoes, eggs, and other pantry and fridge staples that you probably already have on hand. Whether you're hungry for a scrumptious Dump and Done Chicken Casserole (p.8) or craving the highly snackable Italian Herb Baked Lasagna Chips (p.12), you're sure to find something that you and your family will love.

So, download *Comforting Pantry Meals: 10 Recipes Using Ingredients You Already Have* today! All of the recipes in the eBook are featured in full along with beautiful photos. Contributors to this eBook include the RecipeLion Test Kitchen as well as some of our favorite food bloggers. Be sure to visit their blogs for more amazing recipes and cooking tips!

You can also find more great cooking content at [RecipeLion.com](https://www.recipeLion.com). Our eBooks, like all of our recipes, are absolutely FREE. Please feel free to share with family and friends and ask them to sign up at our website for free newsletters from RecipeLion.com.

Happy cooking!

The Editors of Recipe Lion

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Baked Pork Chops with Beans

by [Bunny Bostow from bunnyswarmoven.net](http://bunnyswarmoven.net)

We may love cooking in the kitchen, but do you ever have those very busy days when you're running low on time but still want a good meal? I have those days. I may not have the time on that particular day for a dinner that requires a lot of prep work, but I still want good food! Baked Pork Chops with Beans is so easy to make, you can make it on your busiest day. I love dinners like that.



Cooking Time: 1 Hour

Serves: 4

Ingredients

- 4 Thick cut pork chops (boneless or bone in)
- 1 Tablespoon brown sugar (optional)
- Salt and Pepper
- 1 medium onion, diced
- 1 Tablespoon Worcestershire Sauce
- 16 ounce can baked beans
- 6 slices uncooked bacon, diced
- Oil for frying the pork chops
- 1 – 2 Tablespoons butter

Recipe

1. Preheat Oven to 350°F
2. Salt and pepper the pork chops. Cook the pork chops in a frying pan until nice and golden brown on the outside. Remove the pork chops from the pan to a plate.
3. In a medium bowl combine the diced onion, 1 Tablespoon Worcestershire sauce, one 16 ounce can baked beans, brown sugar if (using it) and the diced bacon strips. Stir the mixture to combine the ingredients. Place the pork chops in a 13x9 inch baking pan. Pour the baked beans over the chops evenly, dot the pork chops randomly with butter. Cover the pan with foil, bake for one hour in a preheated 350°F oven.

Minced Meat Dumplings

by [Aida Ibisevic from balkanlunchbox.com](https://balkanlunchbox.com)

Here is a recipe for Balkan minced meat dumplings, a Balkan version of ravioli and manti dumplings. Today I am bringing you a recipe for something very special – Balkan traditional dumplings called klepe. Klepe, like ravioli, can be filled with cheese but the most basic recipe usually calls for the meat stuffing. My grandmother made great klepe dumplings, but since she hasn't been with us for more than a decade I went to someone who makes them just as good, Ms. Ifeta.



Cooking Time: 1 Hour

Serves: 9 - 10

Ingredients

Dough

- 1 pound flour (plus a little more)
- 1/2 tsp salt
- 15 ounces lukewarm water (approximately)

FILLING

- 1 pound ground beef
- 1 onion (minced)
- 1/2 tsp pepper
- 1/4 tsp seasoned salt

Sauce 1

- 8 ounces sour cream
- 8 ounces heavy cream

Sauce 2

- 3–4 garlic cloves
- 1/2 tsp paprika
- 3 tbsp butter

Instructions

1. Take the flour, add water, and 1/2 tsp salt and start kneading it in a mixing bowl. Be careful as you are adding water not to over-or-under do it. Dumpling dough should be a little softer than the dough for bread, and also smooth and elastic. The longer you knead it, the easier it will be to work with it. Once you have a dough ball ready, leave it to “breathe” some 20 minutes. Dough rules: Too sticky add more flour. Too hard add more water.
2. When rolling out the dough make the circles right next to each other as to use up as much dough as possible.
3. Make the filling by combining ground beef, onion, pepper and seasoned salt. Mix thoroughly.

4. Put about 6 quarts of water to boil in a big pot. Clear off a work surface, and dust with flour as you'll be rolling out your dough here. Divide dough into 3 equal dough balls.
5. Take one dough ball and knead it for about 10 minutes, then roll it out with a dusted rolling pin until it's the thickness of two-three stacked coins. Take a glass (3 inch in diameter or so), or a ravioli stamp and cut out circles in the stretched dough. Each dough ball, when kneaded and rolled out, should make about 30 dough circles (or 30 dumplings, or 3 servings).
6. Fill each dough circle with 1 tsp of the filling. Close the dough circle by taking half of it and flipping it over the meat, until it meets the other half and press the edges together. (This will ultimately make a half-moon shape.) If working with a ravioli stamp place each half-moon in the stamp and close it. This will seal it together and make little ridges on the edges. If not working with a stamp, after closing each dumpling and pressing the edges take a fork and form ridges on the dough.
7. Drop the first batch of dumplings into the boiling water and lower the temperature to medium high. (Best to use a strainer in the pot, that way you can take all of them out at the same time.) Leave in for 10-12 minutes, (they'll start popping up). Meanwhile, take the second dough ball and make the second batch of dumplings by repeating steps 4 and 5. Heat stove to 400°F.
8. Take out the first batch of dumplings and place in a large glass bakeware. Then put dumplings batch number two to cook. Repeat steps 4, 5 and 6 for the third batch of dumplings.
9. After all three batches of dumplings have been cooked and placed in the glassware, mix sour cream and cream together, and pour evenly over the dumplings. Melt butter on stovetop, and add minced garlic and paprika. Pour this second sauce evenly over dumplings as well.
10. Place glassware on medium rack in the oven for 15-20 minutes. Take out. Enjoy!

Dump and Done Chicken Casserole

by [Recipelion.com](https://www.recipelion.com) Test Kitchen

Ready for a breakfast casserole with an extra protein kick? This Dump and Done Chicken Casserole is so delicious and can easily be perfect for breakfast or dinner. You will not believe how easy this dump casserole is until you try it for yourself. You get a delicious meal that you can whip up in under an hour and serve to your friends and family. If you love chicken casserole recipes and you are looking to try and switch things up from your typical one try out this recipe!



Cooking Time: 30 Minutes

Serves: 5 - 6

Ingredients

- 10 ounces cream of mushroom soup
- 1 cup sour cream
- 8 ounces cream cheese, room temperature
- 1 cup milk
- 1 teaspoon dried thyme
- 1 teaspoon black pepper
- 1 ounce Ranch seasoning
- 15 oz can whole kernel sweet corn, drained
- 2 cups grated cheddar, divided
- 3 cups cubed chicken
- 28 ounces hash browns, thawed
- 1 cup crushed butter crackers

Recipe

1. Preheat oven to 350 degrees F.
2. In a large bowl combine soup, sour cream, milk, cream cheese, thyme, pepper and Ranch seasoning. Stir until smooth.
3. Mix in corn and 1 cup grated cheese.
4. Next, mix in hash browns and chicken.
5. Spread entire mixture into a lightly greased 9x13 pan.
6. Sprinkle remaining cup of cheese on top and finally the crushed crackers.
7. Bake for 30 minutes until mixture is hot and bubbly.

Hash Brown Potato Pie

by [Aida Ibisevic from balkanlunchbox.com](http://balkanlunchbox.com)

If you love hash browns, you'll adore this hash brown potato pie. Finished in 60-min or less, topped with sour cream and minced garlic, it's a pie unlike any other! Fess up, you love hash browns! And if you are anything like me, you've had plenty of Saturday mornings when you're craving that McD's breakfast mostly for the hash browns that hide in that white-red-yellow bag. In any case, kljukuša is practically a hash brown pie (potatoes mixed with flour and onions and then baked), spread with some garlic, butter, and topped with sour cream. Add soup and salad and upgrade your breakfast to a lunch. (Another just as crazy recipe is the hash brown pie with bacon. Try it!)



Cooking Time: 35 Minutes

Serves: 6

Ingredients

- 3 tbsp oil
- 1 pound potatoes
- 1 large yellow onion
- 1 tbsp salt
- 1/2 teaspoon ground pepper
- 10.5 ounces flour
- 9 ounces lukewarm water
- 2 tbsp butter
- 3 garlic cloves
- 10 ounces sour cream

Instructions

1. Preheat oven to 480°F. Oil the pan (a 20 inch diameter was used for this recipe). Leave in the oven to warm up.
2. Peel onions and potatoes, then grate together. Squeeze the mixture in batches to release as much starch as possible. Add salt, pepper, flour and water. Stir vigorously until integrated. Transfer to the hot pan and even out on all sides.
3. Bake for 30-35 minutes, turning the pan around every 15 minutes.
4. Take the pie out and spread melted butter over it. Leave to cool for a few minutes. Meanwhile, mix sour cream and garlic until smooth.
5. Break the pie apart into smaller pieces, and layer into a serving bowl. Top with sour cream and garlic.

Jiffy Cornbread Casserole

by [Recipelion.com](https://www.recipelion.com) Test Kitchen

Jiffy Cornbread Casserole is a corn lover's dream come true. This cornbread casserole recipe is so moist, full of flavor, and slightly sweet. In addition to being one of the most popular side dishes around, it is sometimes served as dessert - warm with a bit of honey. This recipe uses Jiffy corn muffin mix, and will make your mouth water as soon as you smell it beginning to bake! Cornbread casseroles are appropriate for many different occasions, including holidays, so you'll likely make this recipe a lot if corn is a favorite among your friends and family. You can't go wrong with a sweet and fluffy corn casserole, and with Jiffy corn muffin mix doing half the work for you, this is one recipe you just can't beat.



Cooking Time: 1 Hour 40 Minutes

Serves: 10 - 12

Ingredients

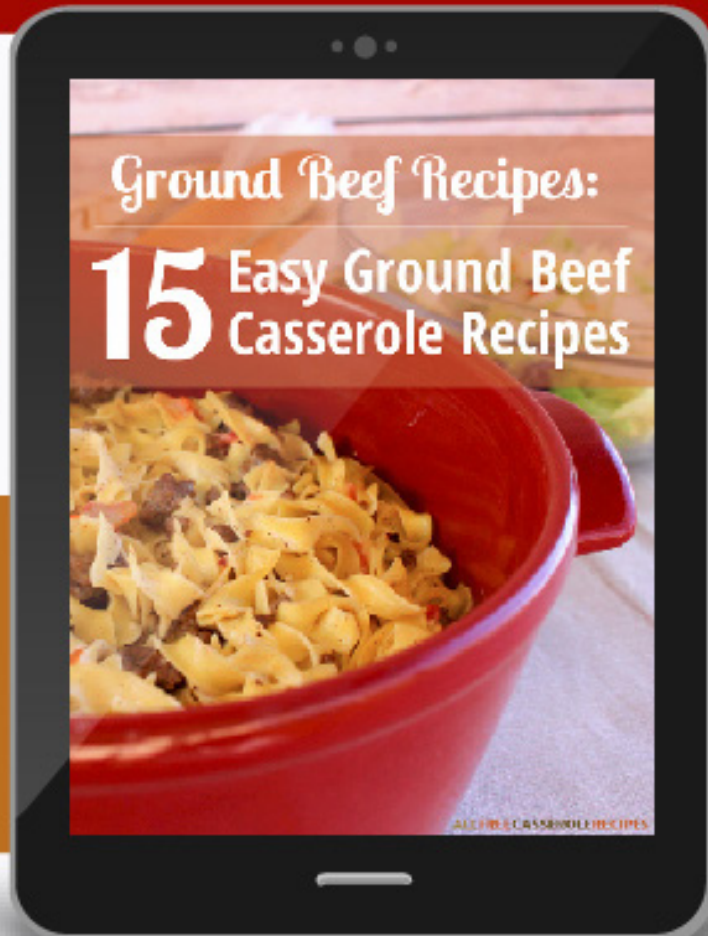
- 1 (17-ounce) can whole corn
- 1 (17-ounce) can creamed corn
- 1 cup sour cream
- 1/2 cup margarine, melted
- 1 (8-1/2-ounce) package Jiffy Corn Muffin mix
- 2 eggs

Instructions

1. Preheat oven to 300 degrees F.
2. Drain can of whole corn (not creamed corn). Then, combine all ingredients in a large bowl and mix thoroughly.
3. Pour into a 2-quart casserole dish.
4. Bake for 1 hour 40 minutes.

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Italian Herb Baked Lasagna Chips

by [David Dial from spicedblog.com](http://spicedblog.com)

The inspiration for these Italian Herb Baked Lasagna Chips actually goes back a few years. Several years ago, I made this Spinach Artichoke Dip with Fried Pasta. The fried pasta took the place of the chips, and it was delicious! But then I got to thinking. (Somewhere my wife is yelling, “No. Don’t do it” Oftentimes I get myself into trouble when I think too much!) I started wondering if I could make a baked version of those fried pasta “chips.” The ruling? Sure enough! And the baked version is pretty darned delicious!



Cooking Time: 30 Minutes

Serves: 6

Ingredients

- 8 full-sized lasagna noodles
- 2½ Tbsp olive oil
- ¼ cup Parmesan cheese grated
- 1½ tsp garlic minced
- 1½ tsp dried oregano
- ¾ tsp dried thyme
- ¾ tsp dried basil
- ¾ tsp dried rosemary
- 1 tsp kosher salt
- marinara sauce for serving

Recipe

1. Using a large pot, cook lasagna noodles for 8-10 minutes, or until al dente. Drain noodles and spread in a single layer on a baking sheet until dry.
2. Meanwhile, preheat oven to 375°F.
3. Once dry, cut lasagna into bite-sized pieces. Using a medium mixing bowl, add lasagna pieces and all of the remaining ingredients (olive oil, Parmesan, garlic, oregano, thyme, basil, rosemary and salt); toss until well coated.
4. Line a baking sheet with parchment paper and spray with nonstick baking spray.
5. Spread lasagna noodles in a single layer on baking sheet.
6. Bake for 20-25 minutes, or until crispy.
7. Let cool before serving.
8. Serve with marinara sauce for dipping.

Bisquick Breakfast Casserole

by [Recipelion.com](https://www.recipelion.com) Test Kitchen

Start your day off right with a big slice of this Bisquick Breakfast Casserole! You'll feel a little bit better about going to work or school (or just doing chores) once you've had a few bites of this delicious breakfast casserole. It's filled with gooey cheese, savory sausage, and fluffy baked biscuit. It's sure to put a smile on your face and get you ready to conquer the day. This Bisquick Breakfast Casserole is also super easy to make. It requires just a few ingredients, and it's on the table in under an hour. It doesn't get much better than that!



Cooking Time: 30 Minutes

Serves: 6

Ingredients

- 1 pound breakfast sausage links, cut into 1-inch pieces
- 1 1/2 cup Bisquick baking mix
- 4 eggs
- 2 cups milk
- 1 1/2 cup shredded Cheddar cheese
- 2 tablespoons maple syrup, plus more for serving

Recipe

1. Preheat oven to 350 degrees. Lightly grease a 9x13 inch baking dish with non-stick cooking spray and set aside.
2. Cook the breakfast sausage in a large skillet over medium-high heat until no longer pink. Add 2 tablespoons maple syrup and stir to coat. Drain grease and pour sausage into prepared 9x13 inch baking dish.
3. In a large bowl mix together the Bisquick mix with the eggs and milk until well combined.
4. Add in the cheese.
5. Pour the Bisquick mixture evenly over the cooked sausage.
6. Bake the casserole for 25-30 minutes until set and golden brown.
7. Serve with maple syrup.

Sweet Crescent Roll Breakfast Bars

by [Recipelion.com](https://www.recipelion.com) Test Kitchen

One bite of these Sweet Crescent Roll Breakfast Bars and you will immediately thank yourself for finding and making this recipe. Made easily with crescent roll dough, cream cheese, and a simple cinnamon sugar dusting, these crescent roll breakfast bars are what the term “dessert for breakfast” was made for. This is a great recipe to make anytime but especially when family is in town or you have to bake something for a potluck. Easy to make and serve, this sweet breakfast casserole is bound to be a hit with everyone.



Cooking Time: 30 Minutes

Serves: 6 - 8

Ingredients

- 2 packages crescent rolls
- 2 (8-ounce) packages cream cheese
- 1 egg, separated
- 1 cup sugar
- 1 tablespoon cinnamon
- 1 tablespoon honey

Topping

- 1/2 cup sugar
- 2 tablespoons cinnamon

Recipe

1. Preheat oven to 350 degrees F.
2. Coat a 9×13-inch pan with cooking spray.
3. Press one package crescent rolls into the bottom of the pan.
4. Beat cream cheese until creamy. Mix in sugar and cinnamon. Add honey and egg yolk and beat until combined.
5. Spread cream cheese mixture evenly over crescent rolls. Add the second package of crescent rolls on the cream cheese mixture.
6. Beat egg white until frothy. Brush on top of crescent rolls. Sprinkle 1/2 cup sugar and 2 tsp cinnamon.
7. Bake in preheated oven for 30 minutes. Cool completely and then serve.

Cornflake Cookies

by [Blair Lonergan from theseasonedmom.com](https://www.theseasonedmom.com)

You only need 5 ingredients and 15 minutes for these no-bake Cornflake Cookies. The sweet-and-salty combination of crunchy peanuts, creamy peanut butter, and crisp Corn Flakes cereal creates a chewy and delicious easy dessert recipe that everyone adores! If you're putting together a tray of Christmas cookies for the holidays, or just looking for a simple, crowd-pleasing dessert to share with friends this season, then these easy Cornflake Cookies are just the answer! You only need 5 pantry staples and a few minutes of hands-on time to stir together a batch -- no special baking skills required!



Chilling Time: 20 Minutes

Yields: 16 Large Cookies

Ingredients

- 1 ¼ cups light corn syrup
- 1 cup granulated white sugar
- 1 cup creamy peanut butter
- 4 cups Corn Flakes cereal
- 2 cups dry roasted salted peanuts

Instructions

1. Place Corn Flakes and peanuts in a large bowl. Set aside.
2. Place corn syrup and sugar in a saucepan. Bring to a rolling boil, then remove from the heat. Stir in the peanut butter until completely combined.
3. Pour peanut butter mixture over the Corn Flakes and peanuts. Toss to fully coat.
4. Use an ice cream scoop to drop cookies onto parchment or wax paper, working quickly before the mixture cools. Cool for 20-30 minutes and then enjoy!

Banana Bread Pudding

by [Bunny Bostow from bunnyswarmoven.net](http://bunnyswarmoven.net)

Banana Bread Pudding, I mean seriously when was the last time you used bananas to make a bread pudding? I'm guilty of not even thinking about using them to make bread pudding. Why we can imagine using other fruits like berries, apples, pears and pumpkins and not bananas? Well that stops right here Honey. This delicious bread pudding is going to make you look at those gorgeous yellow bananas on your counter and think BANANA BREAD PUDDING!



Cooking Time: 20 Minutes

Serves: 6

Ingredients

- 4 cups cubed day old French Bread or Sourdough Bread, cut into one inch pieces
- 1/4 cup butter, melted
- 3 eggs, room temperature
- 2 cups milk, room temperature
- 1/2 cup white sugar
- 1/2 Teaspoon ground nutmeg
- 2 Teaspoons vanilla extract
- 1/2 Teaspoon ground cinnamon
- 1/2 Teaspoon salt
- 1 1/2 cups sliced bananas, use ripe bananas, but not over ripe, they need to be firm
- 3/4 cup white chocolate chips (or milk chocolate chips)

Sauce

- 3 Tablespoons butter
- 2 Tablespoons white sugar
- 1 Tablespoon cornstarch
- 3/4 cup milk
- 1/4 cup light corn syrup
- 1 Teaspoon vanilla extract

Instructions

1. Preheat the oven to 375°F. Grease a 2 quart casserole dish.
2. Place the day old cubed French or Sourdough bread cut into 1 inch pieces into a greased 2 quart casserole dish.

3. Place the eggs in a medium bowl, whisk the eggs together. Add the milk, sugar, vanilla, cinnamon, nutmeg and salt to the bowl. Whisk until the ingredients are well combined and the sugar is dissolved. Add the bananas to the bowl and stir them into the mixture.
4. Pour the mixture over the bread cubes in the casserole dish. Stir with a spoon to coat the bread cubes with the mixture. Sprinkle the white chocolate chips evenly over the the top of the bread cubes. Bake for 40 minutes in a preheated 375 degree oven or until a knife inserted in the center comes out clean.

Sauce Directions

1. Melt 3 Tablespoons of butter in a small saucepan. Place the sugar and corn starch in a small bowl, stir to combine them. Add the sugar/ corn syrup mixture to the melted butter in the saucepan. Stir the milk and corn syrup into the saucepan, cook and stir over medium heat until the sauce comes to a boil. Boil for one minute. Remove the sauce from the heat and stir in the vanilla. Serve the sauce warm over bread pudding. You can serve the sauce over individual servings of bread pudding or pour over the top of the bread pudding in the casserole dish.

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