

# Easy Recipes For Busy Moms

By : **Dream Seeker**

If you are a busy mom (like I am) or simply do not want to spend much time in the Kitchen, this Recipe Book is perfect for you! Also, for single guys; many of these recipes are quick and easy for you to prepare as well! Many of these recipes are quite common that you may have forgotten about over time. If you have any ideas or comments, please feel free to share.

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## Easy Recipes For Busy Moms

### *Easy Lunch Meal*

#### **Grilled Cheese and Tomato Soup**

**Ingredients:** Bread, Butter, Cheese Slices, Can Tomato Soup, & Milk

**Prep Time:** 2 to 5 Minutes

**Cooking Time:** 5 to 15 Minutes

**Directions:**

1. Decide how many Sandwiches you are making.
2. For each sandwich, take two pieces of bread and butter one side.
3. Place one piece with the butter side down in the skillet. Turn the burner on a medium heat.
4. Put the slice of Cheese on top of the bread (Colby, American, or Cheddar)
5. Then place another piece of bread butter side up on top of the cheese
6. Start another pan for your tomato soup
7. Put tomato soup directly in Pan and re-fill can with Milk
8. Mix Milk and soup together, then stir occasionally until hot
9. Check on your sandwiches. It probably is time to flip the sandwich and cook the other side.
10. When both sides of your sandwich is a golden to darker brown they are ready

### *Simple Snack*

#### **Crescent Roll Hot Dogs**

**Ingredients:** Crescent Rolls & Hot Dogs

**Prep Time:** 5 Minutes

**Bake Time:** Follow Directions on Crescent Roll package

1. Pre-heat oven for directions on Crescent Roll package
2. Unroll each crescent roll and place one hot dog in each (Place on cookie sheet)
3. When oven is pre-heated, put in oven and cook for time on Crescent Roll Package
4. They are done when the rolls are golden brown

#### **Chili Cheese Meal**

**Ingredients:** Shells and Cheese, Hot Dogs, Chili

**Cook Time:** 10 minutes

**Directions:**

1. Boil Water (on High) in medium sized pan

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2. In another pan, add chili and warm on medium heat
3. In a third pan, add water and a few hot dogs. Warm on medium heat until hot
4. When water is at rapid boil add shells, turndown burner to medium heat (while keeping at boil), and stir occasionally for 7 to 9 minutes until pasta is tender
5. Drain water from shells and add cheese and chili
6. Cut up hot dogs in slices and add to shells, cheese, & chili mixture

*Crock Pot Meals* – if you don't have one they are worth the investment. I love my crock pot!

### **Chili (Crock Pot Version)**

Ingredients: Chili packet (hot, medium, or mild), Pace Picante Sauce, 1 lb hamburger meat, water, & Chili Beans. Optional: Spaghetti (for Cincinnati, OH version)

Prep Time: 10 minutes

Cook Time: 4 Hours simmer in Crock Pot (easy part)

Spaghetti Cook Time: 10 minutes

Directions:

1. Finely Chop and Brown Hamburger Meat
2. Put Chili Packet, Pace Picante Sauce, Meat, & Chili Beans in crock pot. Add  $\frac{1}{4}$  to  $\frac{1}{2}$  cup water depending on how hot you like the chili (for milder chili use  $\frac{1}{2}$  cup water)
3. Simmer for 4 hours (no stirring necessary, only right before serving)
4. Optional step (Spaghetti Cincinnati, OH version) Boil Water on high heat
5. Optional step (Spaghetti Cincinnati, OH version) Turn burner temp to medium heat (while keeping at boil) and add spaghetti and boil for 7-9 minutes stirring occasionally.
6. Optional step (Spaghetti Cincinnati, OH version) When Spaghetti is tender drain and serve with Chili

### **Spaghetti and Meat Sauce (Crock Pot Version)**

Ingredients: Meat Sauce, 1 lb Hamburger, and Spaghetti

Prep Time: 10 Minutes

Cook Time: 4 Hours simmer in Crock Pot (easy part)

Spaghetti Cook Time: 10 minutes

Directions:

1. Brown and finely chop hamburger meat
2. Add Hamburger Meat and Spaghetti Sauce to Crock Pot
3. Simmer for 4 hours (no stirring necessary, only right before serving)
4. Boil Water on high heat
5. Turn burner temp to medium heat (while keeping at boil) and add spaghetti and boil for 7-9 minutes stirring occasionally.
6. When Spaghetti is tender drain and serve with Spaghetti Sauce

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