

Monday

Easy Lemon Pasta

I found this recipe by Ree Drummond (aka The Pioneer Woman) on Tasty Kitchen. It's super easy and it's just as good without baking in the oven.

- * 1 pound Thin Spaghetti
- * 1/4 cups Salted Butter (I use half of this)
- * 1 ounce Olive Oil
- * 1 whole Lemon
- * 2 cloves Garlic
- * 2 cups Sour Cream
- * 1/2 teaspoons Kosher Salt
- * 1/3 cups Parmesan Cheese



Find other wonderful recipes at Tasty Kitchen!

DIRECTIONS

1. Cook spaghetti until al dente. (Optional: Preheat oven to 375 degrees. I don't bake it myself.)
2. In a skillet, melt butter with olive oil over LOW HEAT. When butter is melted, add minced garlic. Squeeze lemon juice into the pan. Turn off heat.
3. Add sour cream and stir mixture together. Add lemon zest and salt. Taste, then add more salt if necessary. Pour mixture over drained spaghetti and stir together, then pour spaghetti into an oven safe dish.
4. Optional- Bake, covered, for 15 minutes. Then remove foil and bake for an additional 7 to 10 minutes. (Don't bake too long or the pasta will dry out.) When you remove it from the oven, squeeze a little more lemon juice over the top.
5. Top generously with Parmesan cheese, then chopped parsley. Give it a final squeeze of lemon juice at the end.

Serve with salad.

Tuesday

Fresh Taco Salad

Ingredients:

- 1 cup corn
- can black beans
- halved cherry tomatoes
- 1-2 sliced avocado
- salsa (as much or less as you like)
- shredded cheddar cheese
- chicken (optional- can use part of rotisserie chicken intended for Wednesday's meal)
- Chopped Lettuce
- 1 sliced lime
- Tortillas (optional)
- Olive Oil (optional)

Mix the ingredients up to the salsa together. Top over lettuce and if you like, sprinkle with grilled chicken and cheese. Squeeze part of a lime over the top and use the rest for garnish.

To add something crunchy to this salad, heat 1-2 Tbsp olive oil in a pan and brown each side of the tortillas. Fill ingredients in the tortillas or serve on the side.

Wednesday

Chicken Bacon Ranch Calzones

Adapted from kraftrecipes.com submitted by Tidy Mom

Ingredients

- 1 can refrigerated pizza crust
- cooked chicken (I bought a rotisserie chicken, pulled it apart and put the rest away for another meal)
- 8-10 slices of pre cooked bacon
- 4-6 slices of Chipotle Cheddar Cheese
- Ranch dressing
- Franks Hot Sauce
- Tomato slices

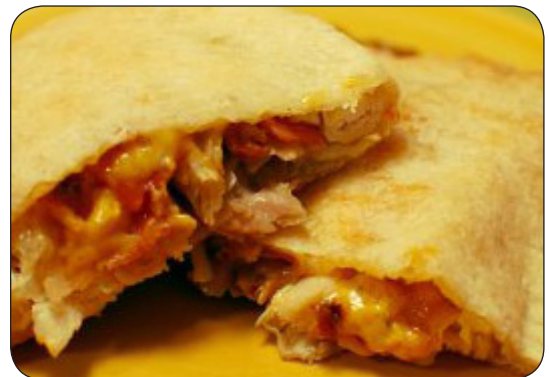
DIRECTIONS

Heat oven to 400°. Unroll pizza dough on floured surface. I used a long piece of wax paper covered in flour. Pat out dough to 16"x12" rectangle. Cut dough into 4 pieces.

Place chicken, bacon, and cheese onto dough within 1/2" of sides. Top with Ranch dressing and hot sauce and spread. Top with tomato slice if desired (I'm the only one who ate tomato on mine and it was VERY tasty if you like tomatoes). Fold each rectangle in half, press edges down and seal by pressing with a fork (I floured my fork so it didn't stick to the dough). Place on baking sheet sprayed with cooking spray.

Bake 16 to 18 mins. or until golden brown.

Remove from oven and cut in half with pizza cutter.



[See more photos on Tidymom.net](http://Tidymom.net)

Thursday

Paul Newman's Own Pizza

This is my new favorite pizza for something quick and easy. I love the Thin & Crispy. If you have more than just two adults and in your family, I suggest two pizzas and add toppings if you like to the cheese. Left over chicken would be good!

Serve with salad, carrots and apple slices.



Friday

Slow Cooker Beef

Submitted by Tidymom, find more recipe details [here](#).

Ingredients

- 2 pound Chuck roast***
- (there's only 3 of us, so I don't need a very big roast)
- 1 Cup Country Bob's All Purpose Sauce (or your favorite BBQ sauce)
- 1/2 cup Italian Dressing
- 2 Tbsp C&H Brown Sugar
- 2 Tbsp Worcestershire sauce

Directions

1. In a small bowl mix Country Bob's All Purpose Sauce, dressing sugar and Worcestershire sauce.
2. Place the roast in slow cooker.
3. Pour sauce mix over roast.
4. Cook on low for 8 hours.
5. Remove roast and place on platter or cutting board
6. Shred roast with knife and fork, then return to sauce
7. Serve on hoagie rolls or your favorite buns.



****You can also make this using chicken breasts.**

