# Porcupine Meatballs in Tomato

#### Serving Size: 6-8

2 (8 oz.) cans tomato sauce

14 tsp. garlic

½ tsp. thyme

½ c. water

1 1/4 lbs. lean ground beef

#### **Prep Time: 15 Minutes** Cook Time: 7-8 Hours

½ c. rice (not instant or minute rice)

2 T. chopped onion

1/2 tsp. salt

¼ tsp. pepper

- 1. Combine tomato sauce, garlic powder, thyme, and water in Crock-Pot. 2. In a medium bowl, combine beef, rice, onion, salt, and pepper, mixing well. 3. Shape into 24-26 balls about the size of a golf ball.
- 4. Place meatballs in tomato mixture in slow cooker.
- 5. Cover and start on high for 1 hour.6. Then cook on low for 7-8 hours or until rice is tender.
- Serve sauce over meatballs.







### Pepper Steak

Serving Size: 4

**Prep Time: 10 Minutes** Cook Time: 6-8 Hours

1 lb. lean round steak, cut into pieces 2 ½ c. green bell pepper, coarsely chopped ½ c. onion, chopped

3 c. raw potatoes, diced 1 (12 oz.) Jar fat-free beef gravy ¼ tsp. garlic powder

1. Spray crock pot with butter-flavored cooking spray.

2. Add steak pieces, green pepper, onion, and potatoes and stir to combine.

3. Stir in gravy and garlic.
4. Cover and cook on low for 6-8 hours.

5. Mix well before serving.







#### Chicken and Rice Casserole

Serving Size: 2

**Prep Time: 10 Minutes** Cook Time: 8-9 Hours

1 (10¾ oz.) can cream of celery soup 1 (2oz.) can sliced mushrooms, undrained ½ cup long grain converted rice (not instant rice) 2 chicken breasts, halved, skinned and boned

1 T. dry onion soup mix

1. Spray crock pot with butter-flavored cooking spray.

2. Combine soup, mushrooms, and rice in the crock pot; stir well.
3. Lay chicken breasts on top of mixture and sprinkle with onion soup mix.

4. Cover and start on high for 1 hour.

5. Then cook on low setting for 7-9 hours.







# Chicken and Stuffing

Serving Size: 4

**Prep Time: 10 Minutes** Cook Time: 6-8 Hours

1 pkg. herb-seasoned stuffing mix prepared as directed on the package.

4 boneless chicken breast halves.

1 can cream of chicken soup.

1 can 4oz. sliced mushrooms, drained.

1. Prepare packaged stuffing mix with butter and liquid as directed on the package.

2. Spray Crock-Pot with cooking spray.

- 3. Layer stuffing in the bottom of the Crock-pot.
- 4. Place the chicken on top, and try to arrange it with as little overlap as possible. 5. Pour 1 can of cream of chicken soup on top of the chicken.

6. Add the mushrooms.

- 7. Stir the mushrooms into the soup.
- 8. Cover and cook on low for 6-8 hours.





