



CREAMY CHICKEN N' DUMPLINGS

PREP TIME
5-10 MIN

COOK TIME
20 MIN

SERVINGS
4

Instructions

1. Drain the chicken but do not discard the liquid (aka broth!). Shred the chicken with a fork.
2. Into a large pot, combine the shredded chicken, broth, cream of chicken soup, evaporated milk, potatoes, mixed vegetables, bouillon cube(s), the seasoning packet from the biscuit mix, and 2 cups of water. Season to taste with salt & pepper.
3. Heat soup up to a boil
4. Mix the biscuit mix with water according to the box instructions (for richer dumplings, replace some of the water with evaporated milk if desired)
5. Dollop teaspoonfuls of the prepared biscuit dough into the soup, trying not to overlap them if possible. Cover and simmer for 12 minutes.
6. Using a spoon, break apart the dumplings and gently stir the soup.
7. Enjoy!

Notes:

- If biscuit mix does not have seasoning packet, you may need to add & adjust seasonings to taste. Common additions would be sage, rosemary, thyme, garlic powder, onion powder, etc.





CHILI MAC

WHAT'S INCLUDED:

- 1 box deluxe mac & cheese
- 1 can chili (with or without beans)
- 1 can diced tomatoes with green chilies

INSTRUCTIONS:

- Prepare macaroni and cheese per box instructions.
- Stir in chili and diced tomatoes.
- Heat until warmed through.

OPTIONAL SIDES: CORN, GREEN BEANS, OR A SMALL SALAD.

HAM & BEAN SOUP

WHAT'S INCLUDED:

- 1 can diced ham or canned ham
- 1 can great northern beans
- 1 can mixed vegetables
- 1 bouillon cube (chicken or vegetable)

INSTRUCTIONS:

- In a pot, combine all ingredients with 1-2 cups of water.
- Simmer for 10-15 minutes.

OPTIONAL SIDES: CRACKERS, CORNBREAD, OR BISCUITS.



CHICKEN, GRAVY & POTATOES

WHAT'S INCLUDED:

- 1 can chicken
- 1 packet chicken gravy mix
- 1 packet instant mashed potatoes
- 1 can green beans

INSTRUCTIONS:

- Prepare mashed potatoes per instructions.
- In a small pan, mix chicken with gravy per packet.
- Serve chicken and gravy over potatoes with beans on the side.

SOUP & SIDE COMBOS

EXAMPLE PAIRINGS:

- Beef Vegetable Soup + Mashed Potatoes=Shepherd's Pie bowl
- Southwest Soup + Spanish Rice + Canned Chicken=Burrito Bowl
- Gumbo + Creamy Chicken Pasta=Cajun Pasta Bowl
- Chicken Pot Pie Soup + Biscuit Mix=Creamy Comfort Bowl

INSTRUCTIONS:

- Heat soup and prepare side per directions.
- Serve together in bowls or layer for heartier meals.



THICK & CREAMY CORN CHOWDER

PREP TIME
5-10 MIN

COOK TIME
20 MIN

SERVINGS
4

Instructions

1. In a large pot combine whole kernel corn, cream style corn, diced potatoes, cream of chicken soup, evaporated milk, and bouillon cube(s)
2. Heat to a simmer
3. Season to taste with salt & pepper
4. Prepare biscuit mix and bake according to package instructions
5. Serve soup over the biscuits or on the side
6. Enjoy!

Notes:

- Add chicken or ham for a meatier soup

Ingredients

- 1 can whole kernel corn (partially drained)
- 1 can cream style corn
- 1 can diced potatoes (drained)
- 1 can cream of chicken soup
- 1 can evaporated milk
- 1 to 2 bouillon cubes
- Optional: Biscuit Mix





HOMESTYLE HAM CHOWDER

WHAT'S INCLUDED:

- 2-5 oz cans diced ham
- 1 can diced potatoes
- 1 can whole kernel corn
- 1 can cream style corn
- 1 can cream of chicken soup
- 1 can evaporated milk
- 1 to 2 bouillon cubes

INSTRUCTIONS:

- In a large pot, combine all canned ingredients: cream-style corn, whole kernel corn, diced potatoes, diced ham, cream of chicken soup, and evaporated milk.
- Add 1-2 cups of water and 1-2 chicken bouillon cubes, adjusting to taste.
- Stir well to combine, then heat over medium heat until hot and creamy, about 15–20 minutes, stirring occasionally.
- Taste and season with salt and pepper if needed. Serve warm.

TIPS/OPTIONS:

- Drain the diced potatoes, whole kernel corn, and ham (for a thicker chowder).
- For a heartier meal, serve with biscuits or crusty bread.

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TIPS/OPTIONS:

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- For a heartier meal, serve with biscuits or crusty bread.





MINESTRONE SOUP

WHAT'S INCLUDED:

- 1- 8 oz package elbow macaroni
- 1 can/jar pasta sauce
- 1 can red kidney beans
- 1 can sliced carrots
- 1 can green beans
- 1 can diced tomatoes
- 1-2 bouillon cubes

INSTRUCTIONS:

- In a large pot, combine pasta sauce, diced tomatoes, green beans, kidney beans, carrots, and bouillon cubes.
- Add 2 to 4 cups of water, depending on desired thickness. Season to taste with salt and pepper.
- Bring to a boil, add pasta
- Simmer 12-15 minutes, stirring occasionally, until pasta is tender.

TIPS/OPTIONS:

- Make it heartier by adding cooked beef, sausage, or chicken
- Pair with garlic bread, crusty rolls, or even a grilled cheese sandwich
- Top with parmesan before serving



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WHITE CHICKEN CHILI

WHAT'S INCLUDED:

- 2 cans great northern beans
- 1 can corn
- 1 can green enchilada sauce
- 1 can salsa verde (or chopped green chilis)
- 1 can cream of chicken
- 1 large can of chunk white chicken
- 1 to 2 bouillon cubes

INSTRUCTIONS:

- Combine all ingredients in a large stock pot, add 1 to 2 cups of water (for desired consistency)
- Bring to a boil then cover and simmer 20 to 25 minutes stirring occasionally.

TIPS/OPTIONS:

- Add cumin, garlic powder, onion powder, and/or chili powder for extra flavor.
- Want it thicker? Mash some of the beans while it simmers
- Topping Ideas: try shredded cheese, sour cream, tortilla chips, cilantro, or a squeeze of lime.



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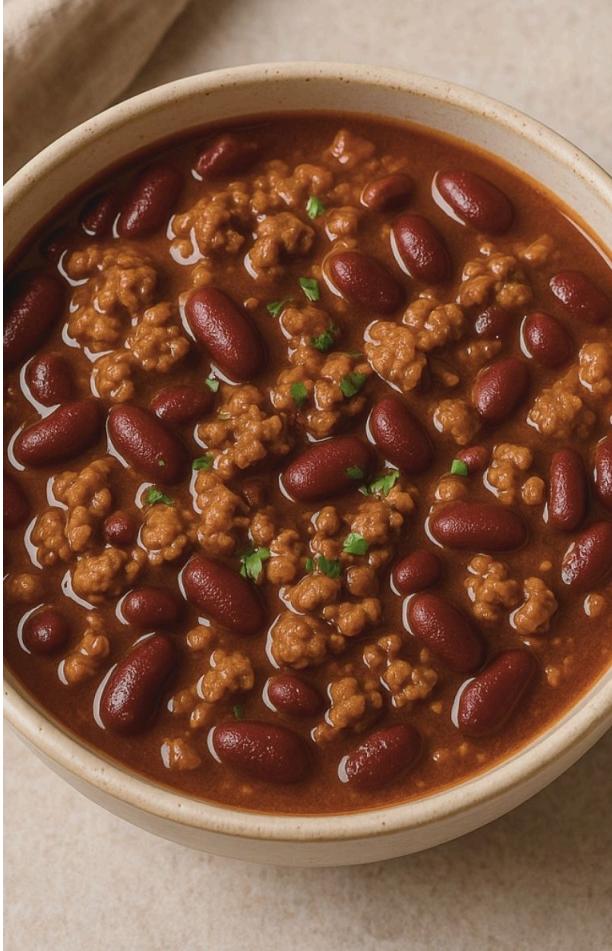
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BEEF & BEAN CHILI

WHAT'S INCLUDED:

- 1 can no bean chili
- 1 can red kidney beans
- 1 can pinto beans
- 1 can tomato sauce
- 1 can diced tomatoes
- 1 packet chili seasoning

INSTRUCTIONS:

- In a large pot or Dutch oven, dump in the no-bean chili, beans, tomato sauce, diced tomatoes, and chili seasoning packet.
- Bring to a gentle boil over medium-high heat. Once bubbling, reduce the heat to low and let it simmer uncovered for 20–30 minutes, stirring occasionally. This helps the flavors meld together and thickens the chili slightly.

TIPS/OPTIONS:

- For a thicker chili, let it simmer longer, can even be prepared in a slow cooker.
- Stretch it with rice, cornchips, or cornbread!
- Leftovers taste even better the next day. Refrigerate up to 4 days or freeze leftovers for 3 months.
- Add your favorite toppings like onions, cheese or sour cream!



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CHEESY CHICKEN & RICE SOUP

WHAT'S INCLUDED:

- 1 large can of chicken
- 1 can black beans
- 1 can corn
- 1 can diced tomatoes & green chiles
- 1 package spanish rice
- 1 package velveeta cheese sauce
- 1-2 chicken bouillon cubes

INSTRUCTIONS:

- In a large pot, combine corn, diced tomatoes with green chiles, black beans (drained if preferred), and chicken.
- Add 4-6 cups water (for desired thickness) and 1-2 chicken bouillon cubes.
- Bring to a boil, stir in the packet of Spanish rice, and simmer 8 minutes.
- Add Velveeta cheese sauce and stir until melted.

TIPS/OPTIONS:

- Make it spicy: Add a few dashes of hot sauce, or sliced jalapeños.
- Serve with sides: Pair with warm flour tortillas, cornbread, or tortilla chips.
- Garnish ideas: Try avocado slices, shredded cheese, cilantro, or a drizzle of lime juice on top.



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CHEESY TACO SOUP

WHAT'S INCLUDED:

- 1 can no bean chili
- 1 can pinto beans
- 1 can black beans
- 1 can corn
- 1 can diced tomatoes & green chilis
- 1 packet taco seasoning
- 1 packet velveeta cheese sauce

INSTRUCTIONS:

- Combine all ingredients except for cheese sauce in a large soup pot. Bring to a gentle boil and simmer for 20 to 25 minutes. Add in the cheese sauce just prior to serving.

TIPS/OPTIONS:

- No bean chili works perfectly as a shortcut for taco meat! All of the flavor, none of the browning!
- Stretch it! Serve over cooked rice, pasta, or corn chips to make it go even further.



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- 1 can diced tomatoes & green chilis
- 1 packet taco seasoning
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CHICKEN COBBLER

WHAT'S INCLUDED

- 1 box Garlic & Herb Biscuit Mix (or Red Lobster Cheddar Bay mix)
- 1 large can Chicken
- 1 can Peas & Carrots (or two small cans)
- 1 can Diced Potatoes
- 1 can Evaporated Milk
- 1 can Cream of Chicken Soup

INSTRUCTIONS:

1. Preheat oven to 350°F. Lightly grease a 9x13" baking dish.
2. Drain the canned chicken but save the broth! Shred the chicken with a fork.
3. Add the chicken, drained peas & carrots, and drained potatoes to your baking dish. Stir to combine.
4. In a bowl, mix the biscuit mix (with its seasoning packet) and 1 can evaporated milk. Pour this over the chicken mixture.
5. In the same bowl, combine the cream of chicken soup, the reserved broth, and $\frac{1}{2}$ cup water. Stir until smooth, then pour this over the biscuit layer. Do not stir.
6. Bake uncovered for 50–60 minutes, until golden brown and bubbly.
7. Let rest 10 minutes before serving.



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