

# HOME SWEET RECIPES



## NeighborWorks Columbus Family Favorites



# NeighborWorks Columbus Cookbook

***This is just another way to say thank you.***

We know you are busy, and deciding what's for dinner every night can sometimes be harder than actually making the meal itself. That's why our staff at NeighborWorks Columbus has put together this cookbook of some of our favorite recipes.

In here, you'll find family favorites--like Amanda's Grandma's Chicken & Dressing or Mac & Cheese from Rebecca's niece. You'll find some things quick to throw together like Kimberly's Taco Soup and Tonyia's Easy Chicken Stuffing Bake. You'll find some comfort food in Cathy's Polish Stew & Holli's Hearty Vegetable Soup. And we've even got a few desserts at the end from Lisa & Amanda to satisfy that sweet tooth or take to your next event.

We hope you'll find a little something in here that makes your life a little easier. Mostly, we hope you will enjoy one or all of these dishes gathered around a table with people you love.

After all, because of your generous support, more people in this community have cozy homes to share meals with their loved ones. We could not do this work without you, and we hope you know how grateful we are.

Love,

*The NeighborWorks Columbus family*



# TONYIA'S PICK

## Easy Chicken Stuffing Bake



4 servings



45 minutes

### INGREDIENTS

- 4 large chicken breasts about 2.5 to 3 pounds
- 1 tbsp. dried minced onions
- 1 tsp. garlic powder
- 1 tsp ground black pepper
- 6 oz. stove top stuffing mix
- 1.5 cups low sodium chicken broth
- 10 oz. condensed cream of chicken soup
- 1/2 cup of sour cream
- 4 tbsp. butter cubed

### DIRECTIONS

1. Preheat oven to 375 degrees F.
2. Grease a 9x13 casserole dish with butter or non stick spray.
3. Place chicken breasts in baking dish.
4. Season with garlic powder, dried onions and pepper.
5. In a medium mixing bowl, combined dry stuffing mix with chicken broth, and fluff with fork. Set aside.
6. In a small mixing bowl, mix the cream of chicken soup and sour cream until smooth and creamy. Spread mixture evenly on top of chicken.
7. Spoon prepared stuffing on top of soup layer and around chicken, and top with cubes of butter.
8. Bake for 35 to 45 minutes or until internal temperature is 165 degrees according to meat thermometer.

### TONYIA COOLEY'S NOTES:

I've been making some variation of this for more than 15 years now. I'm always on a budget, so I don't use the name brands, but my daughter and I have found that we DEFINITELY prefer the "cornbread" stuffing mix vs. the chicken or turkey. Depending on what's in my cabinet, I usually use cream of mushroom or chicken or even a combination of the two. The original casserole is baked in the oven. I usually cube the chicken so it cooks faster. Another thing I've adopted through the years is using chicken leg quarters (cost). I'll usually cook a whole bag of leg quarters at one time. This can be done by boiling them on the stove, cooking them in a slow cooker, or in an instant pot. I debone the chicken after it is cooked, and I'll divide the cooked chicken into however many meals, putting a portion into a freezer bag with the broth from cooking it. This is definitely a time saver later and because it's frozen in its broth, it stays tender and juicy. I can use these for chicken and dumplings or soups with the broth, or drain the broth and use it for BBQ or tacos, etc. For this dish, I usually use the broth off the chicken to thin the soup (instead of milk or water) and I use it in place of water in the stuffing mix as well. No matter how I prepare this dish--oven, slow cooker, instant pot, it is ALWAYS one of our favorites.

[Original recipe from Meatloaf & Melodrama](#)



## Brown Sugar Chops



4 servings



45 minutes

### INGREDIENTS

- 4 thick 1-inch pork chops
- 4 tbsp. brown sugar, packed
- 4 tbsp. butter
- 1 tbsp. soy sauce
- 1 tbsp. Worcestershire sauce

Seasoning blend:

- 1 tbsp. garlic powder
- 1 tbsp. onion powder
- 1 tsp. salt
- 1 tsp. pepper

### DIRECTIONS

1. Set oven to preheat at 350 degrees.
2. Lay pork chops in a large, greased baking pan.
3. All blended dry seasoning to meat, including brown sugar.
4. Next, add a square tbsp. of butter to each pork chop.
5. Lastly, drizzle both the soy and Worcestershire sauce over the meat.
6. Using tin foil, cover the pork chops and bake for 40 minutes.
7. After 40 minutes, remove tin foil and bake an additional 20 minutes.

*\*Pork chops will be golden brown!*

bon appetit ♥

## ***Arroz Con Gandules (Puerto Rican Rice with Pigeon Peas)***



8 servings



1 hour

### INGREDIENTS

1 tbsp. olive oil

1/3 cup country ham, bacon diced (optional)

1/3 cup sofrito

3 cups water or low sodium chicken broth

1 ½ tsp sazón con achiote y culantro

1 cube chicken bouillon or more if needed

2 tbsp. tomato paste or 1/3 cup tomato sauce

1 tsp. dried Italian seasoning or oregano (either one works)

1/4 cup fresh cilantro, chopped optional

2-3 bay leaves

2 tbsp. pimento stuffed olives (optional)

15 ounce can Pigeon Peas (Gandules), drained and rinsed  
or 2 cups of fresh or frozen  
2 cups parboiled rice



### DIRECTIONS

1. Heat your caldero or Dutch oven to medium heat, and add your olive oil, bacon/ham (if using) and sofrito. Stir constantly until fragrant and tender, but not browned, about 4 minutes.
2. Next add in the Sazon, tomato sauce or paste and chicken bouillon. Stir to combine.
3. Add in the drained pigeon peas, Italian seasoning or oregano, bay leaves, and water/broth. Add the cilantro and/or olives, if using. Allow the liquid to come up to a boil, and taste it for salt. If it needs more saltiness, add in another chicken bouillon cube. You want this liquid to be highly seasoned, as it will determine the final seasoning of the rice.
4. Once the mixture is boiling, add the rice. Stir the rice to get it submerged and distribute the pigeon peas throughout.
5. Cover and allow the rice to absorb all the visible liquid. Once most of the visible surface liquid is absorbed, stir the rice, and cover again. Lower the flame to low, and allow it to steam for 20-25 minutes. It's done when all the liquid is absorbed and the grains are fluffy and fully cooked.

## *Shrimp Etouffee*

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### INGREDIENTS

- 1 bunch green onion
- 2 long celery stalks
- 3 slices yellow onion
- 3 sticks butter
- 1 cup flour
- 1-2 cans of chicken broth
- 1 tbsp. liquid crab boil
- shrimp
- dirty rice



### DIRECTIONS

1. Dice veggies into tiny pieces. Saute in 1 stick of melted butter until celery is tender.
2. Set aside.
3. In separate pan, melt two sticks of butter. Add 1 cups of flour and whisk on medium heat. You want to cook this slowly, so turn down heat if it is cooking too quickly.
4. Once roux is brown, add all of one can of chicken broth. Add as much as is necessary of 2nd can to obtain desired consistency.
5. Turn heat to low and add strained veggies, liquid crab boil (up to 1 tbsp. but can be less) and shrimp.
6. Cook until shrimp is done.
7. Serve over dirty rice.



*Shrimply the best*

# KIMBERLY'S PICK

## Easy Taco Soup



6 servings



55 minutes

### INGREDIENTS

- 1 lb. ground beef
- 1 onion, diced
- 2 (15.25 ounce) cans of beans of your choice, not drained (try a combination of pinto beans, white beans, kidney beans, black beans, or garbanzo beans)
- 1 (15 ounce) can corn, not drained
- 1 (10 ounce) can Rotel diced tomatoes with green chilies, not drained
- 1 (15 ounce) can tomato sauce
- 1 (1 ounce) packet taco seasoning (use a reduced-sodium variety if desired)
- 1 (1 ounce) packet Ranch seasoning and salad dressing mix (such as Hidden Valley brand)
- 1 cup water
- Optional garnish: sour cream, diced avocado, grated cheddar cheese, sliced green onion; fresh cilantro; Fritos or tortilla chips



### DIRECTIONS

1. Brown the ground beef and onion in a large Dutch oven or other heavy bottomed pot over medium-high heat. Drain off the fat.
2. Add the remaining ingredients to the pot. Bring the mixture to a boil, then reduce the heat to low. Simmer gently, uncovered, for 30-45 minutes, stirring occasionally.
3. Ladle into bowls and garnish with toppings of choice.

#### KIMBERLY HINTON-POOLE'S NOTES:

This is a favorite in my house! Everyone loves it. The best part is that you can change it up and make it your own. We make changes all the time.

Original recipe from [The Seasoned Mom](#)

# AMANDA'S PICK

## Grandma's Chicken & Dressing

🕒 45 minutes

### INGREDIENTS

- 1 deli rotisserie chicken (2 lb), skinned, boned and shredded (about 4 cups)
- 6 cups coarsely crumbled cornbread
- 8 slices (1 oz each) firm white bread, torn
- 3 1/2 cups Progresso™ chicken broth (from 32-oz carton)
- 2 cans (10 3/4 oz each) condensed cream of chicken soup
- 1 medium onion, chopped (1/2 cup)
- 3 stalks celery, chopped
- 4 eggs, slightly beaten
- 2 tsp. ground sage
- 1/2 tsp. pepper
- 1/4 tsp. salt
- 1/2 cup butter, cut into small pieces

*Image from The Country Cook*

### DIRECTIONS

1. Heat oven to 400° F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray.
2. In large bowl, stir together all ingredients except butter. Spoon mixture into baking dish. Dot evenly with butter.
3. Bake uncovered about 45 minutes or until bubbly and golden brown.

*family favorite* ♥

AMANDA WORTH

# REBECCA'S PICK: *Bailee's Favorite Mac & Cheese*



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## INGREDIENTS

1 stick of butter

1 egg

1 box of noodles

1 bag of cheese

Milk

Salt, black pepper, white pepper, red pepper flakes, season salt, garlic powder & onion powder

## DIRECTIONS

1. Boil the noodles.
2. Drain them (but still leave some pasta water at the bottom!).
3. Mix in some milk.
4. Add in the egg and butter and stir until everything's melted together and slowly add in the cheese.
5. Throw in some salt, black pepper, white pepper, red pepper flakes, season salt, garlic powder & onion powder (to taste).
6. Pour into a dish and top that with some more cheese and bake until cheese is melted.

### REBECCA CARTEE'S NOTES:

*My niece Bailee is required to take this mac & cheese to every family event!*

Side Dish  
Slam Dunk 

# TAUREZ'S PICK: "GAINZ"



## Gainz



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## INGREDIENTS

Chopped steak  
Chopped chicken  
1 can black beans  
Wild rice  
Kale  
Chopped onions

## DIRECTIONS


1. Cook the rice separately, using the directions on the box or bag.
2. Season the steak and chicken to taste with favorite seasonings.
3. Saute in olive oil on stove top.
4. Drain black beans.
5. Add chicken, steak, beans, and kale over rice. Top with chopped onions (optional) and enjoy!



*Packed with Protein*

# CATHY'S PICK: *Polish Stew*



 1 hour, 10 minutes

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## INGREDIENTS

1/4 cup margarine  
1 lb. smoked sausage  
1 large onion chopped  
1 medium apple, peeled, cored, and chopped  
1 clove minced garlic  
1 lb. sauerkraut, drained & well rinsed  
1 14 oz. can chopped tomatoes, drained  
1-1/2 cup beef broth  
7 small potatoes, peeled and chopped  
1 lb. Polish kielbasa  
3/4 tsp. caraway seeds  
1/4 tsp. pepper

## DIRECTIONS

1. In Dutch oven melt 2 tbsp. margarine.
2. Brown sausage and kielbasa over high heat.
3. Reduce to medium and add all remaining ingredients except potatoes. Include a 1/2 bottle of lager (optional).
4. Cover and simmer 1 hour and 10 minutes. Add potatoes during last 20 minutes.

CATHY WILLIAMS

*This is my tried and true Polish stew recipe.*

 *Dinner is Served*

# HOLLI'S PICK: *Hearty Vegetable Soup*



## INGREDIENTS

- 1 medium onion
- 2 stalks celery
- 2-3 cloves garlic
- 1 lb. ground chicken or turkey
- 1 box chicken or veggie broth
- 1 28 oz. can crushed tomatoes
- 1 can rotel
- 1 bag frozen mixed veggies of choice
- 1-2 potatoes
- salt/pepper to taste
- “Slap ya mama” cajun seasoning (approx. 1-2  
tbsp.)

## DIRECTIONS

\*Directions will be for cooking in an Instant Pot, but this can easily be made on the stove top in a big pot.

1. Chop onion and celery and saute until transparent.
2. Add garlic and saute for around 2 minutes.
3. Add ground meat to the pot and saute until brown. \*Meat is completely optional.
4. Turn saute feature off, and add all other ingredients to the soup, including seasonings.
5. Close lid and cook on manual for 6 minutes. \*If using stovetop, bring all ingredients to a boil in pot until potatoes are tender, then simmer until done\*.
6. When time is up, give instant pot a quick release and dinner is served!

### HOLLI MELANCON'S NOTES:

*This is a very flexible recipe that I make a lot, to the pleasure of 3/5 people in my house. (Picky kids!) Sometimes I add lentils instead of meat for extra protein. Sometimes, I add no extra proteins. I enjoy using a mixed bag of veggies that includes carrots, green beans, and corn. But I also like it with broccoli, and cauliflower. You can also use any leftover veggies in your house. Lots of room to experiment and enjoy!*

## **Banana Bread**

🕒 35 minutes

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### INGREDIENTS

½ cup butter

1 cup sugar

2 eggs

1 ½ cups self-rising flour

1 cup mashed ripe bananas

½ cup sour cream

1 teaspoon vanilla

½ cup chopped pecans



### DIRECTIONS

1. Cream butter, sugar, and eggs.
2. Add flour to creamed mixture and blend thoroughly.
3. Add mashed bananas, sour cream, and vanilla. Stir in nuts.
4. Bake in loaf pan, 9" x 5" x 3", or 4 small loaf pans for 1 hour at 350°. Let cool before slicing.

*comfort food*

#### LISA SCRIVNER'S NOTES

(Tip: don't throw away over-ripe bananas. You can freeze whole unpeeled bananas until you have time to make bread).



## Chocolate Pies

🕒 35 minutes

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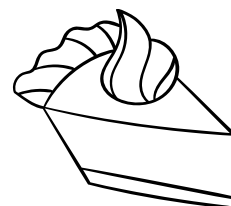
### INGREDIENTS

- 2 squares Baker's unsweetened chocolate
- 1/2 stick butter
- 1 1/2 cups sugar
- 1/2 cup evaporated milk
- 2 eggs (beaten)
- 1/2 tsp. vanilla

### DIRECTIONS

1. Preheat oven to 350 degrees.
2. Melt butter and chocolate squares.
3. Add sugar slowly until mixed thoroughly. Then add all other ingredients.
4. Pour into prepared pie shell.
5. Bake at 350 degrees for 30-35 minutes.

Tasty Treats





## Cream Cheese Cookies



28 cookies



1 hr, 20 minutes

### INGREDIENTS

1/2 cup unsalted butter 113g, room temperature

4 ounces cream cheese 113g, room temperature

1 cup granulated sugar

1 egg room temperature

2 tsp vanilla extract

1 3/4 cups all-purpose flour

1/2 teaspoon baking powder

1/2 tsp salt

### DIRECTIONS

1. Whisk together the flour, salt and baking powder in a medium bowl and set aside.
2. Using a stand mixer fitted with a paddle attachment, or an electric hand mixer, cream the butter and cream cheese together. Add the sugar in and beat until light and fluffy. Add the egg and vanilla in and mix until combined. Scrape the bowl down and mix one more time to combine.
3. Add the dry mixture into the wet and mix on low until just combined. Use a spatula to scrape the bottom and give the mixture one last mix then cover and chill for at least an hour.
4. Heat oven to 375F then portion out roughly two tablespoon-sized pieces and roll into a ball. The dough will be sticky so it's best to dampen your hands a bit and just wash them when they get a bit covered. Place about two inches apart on a baking sheet lined with parchment paper or a silpat and bake for 10 minutes or until the edges are set and just turning golden.

#### BAKER'S NOTES:

- Measure your flour correctly! Adding too much flour to the recipe is the most common mistake. The best, and easiest way to measure flour is by using a scale. If you don't have one then fluff your flour with a spoon, sprinkle it into your measuring cup, and use a knife to level it off.
- Scrape the bowl down before beating the dry mixture in, you want a nice homogenous mixture without beating for too long.
- These balls of dough will be sticky but worth it! Dampen your hands before rolling and take a wash up break if they get too caked with cookie batter.
- You can dust cookies with powdered sugar after baking or drizzle lightly with melted white chocolate for a bit of visual interest.

[Original recipe from Preppy Kitchen](#)