

Recipes with Five ingredients or Fewer!



Compiled by Jen Banks

Biscuits

Ingredients

2 c. flour	1/4 c. coconut oil
1 Tbsp. baking powder	1 tsp. salt
	3/4 c. milk

Instructions

Preheat oven to 425°. Combine flour and coconut oil until mixture resembles fine crumbs. Stir in milk. Turn onto lightly floured surface, roll out. Cut into circles. Bake for 10 min.

Pizza Dough

Ingredients

1 c. warm water	3 c. flour
1 Tbsp. yeast	1/3 c. oil
1 tsp. sugar	

Instructions

Combine water, yeast, and sugar. Set aside. Add remaining ingredients, including a dash of salt. Rise half hour.

Breadsticks

Ingredients

1 Tbsp. yeast
1 ½ c. warm water
2 Tbsp. sugar
3 c. flour
½ c. butter

Instructions

Combine yeast, warm water, sugar, and a dash of salt. Wait until foamy. Add flour and stir until it is a sticky dough. Dump onto floured surface and knead three minutes. Let sit for ten minutes. Melt butter, spread half on cookie sheet. Roll dough into rectangle shape, slice into strips with a pizza cutter. Place on cookie sheet back in its rectangle shape. Sprinkle with garlic, Parmesan cheese, and parsley if desired. Raise ten more minutes. Bake 10-15 minutes at 350°.

Chicken Nuggets

Ingredients

2 chicken breasts
½ c. crushed, seasoned croutons
4 Tbsp. melted butter

Instructions

Preheat oven to 400°. Cut chicken breast into 1" cubes. Dip in melted butter, roll in seasoned croutons, place on baking sheet. Bake for 20 minutes.

Fried Rice

Ingredients

1 c. cooked rice	1 egg
½ c. frozen peas and carrots	1/3 c. diced ham Soy Sauce

Instructions

Cook egg and slice, set aside. Combine rice, veggies, and ham in an oiled pan. When veggies are cooked, add egg. Pour soy sauce over all to taste.

Tater Tot casserole

Ingredients

1 lb. hamburger, browned
1-2 cans green beans
16 oz. bag tater tots
1 can cream of mushroom
1 can milk

Instructions

Preheat oven to 375°. Mix together milk, cream of mushroom, and hamburger. Place on the bottom of casserole dish. On top of that layer green beans and tots. Top with shredded cheese if desired. Bake for 40 minutes.

Macaroni and Cheese

Ingredients

¼ c. flour
¼ c. butter
2 c. milk
2 c. shredded cheese
3 c. macaroni noodles

Instructions

Prepare pasta. In a saucepan, melt butter. Remove from heat, add flour. Mix until well blended. Add milk and return to heat. Bring to a boil, stirring constantly. Add cheese and cook until cheese is melted. Add the cooked noodles. Add salt and pepper to taste. Serves eight.

Meatballs

Ingredients

1 lb. ground beef
2 eggs
¼ c. breadcrumbs
2 Tbsp. Parmesan cheese
Hamburger seasoning

Instructions

Turn on oven broiler. Line baking sheet with aluminum foil, set aside. Combine all ingredients, shape into meatballs. Bake for 7-10 minutes. To freeze, cook just until meatballs can hold their shape and are just beginning to brown. Store for up to three months.

Crock-pot Meatballs

Ingredients

½ c. grape jelly
1 c. barbecue sauce
1 lb. frozen meatballs

Instructions

Combine the jelly and bbq sauce in a slow cooker. Stir to combine. Add the meatballs and stir to coat the meatballs. Place the lid on the slow cooker and cook on high for 3 1/2 hours, stirring once or twice during the cook time. Serve warm. Alternately, you can bake these in the oven at 350°F for one hour.

Copycat Winger's Sticky Fingers

Ingredients

1/3 c. Frank's Original Hot Sauce
1 c. brown sugar
1/4 c. water
8 breaded chicken fingers, cooked

Instructions

In a saucepan, the hot sauce, brown sugar and water. Stir and cook until sugar dissolves and mixture begins to boil. Remove from heat and let stand a couple minutes to slightly thicken.

Mini Meatloaves

Ingredients

1 lb. ground beef
1/8 c. breadcrumbs
1 egg
1/8 c. Parmesan cheese
Tomato Sauce

Instructions

Mix ingredients and press into sliced bell pepper rings. Pour tomato sauce over top and bake at 350° for 35-45 minutes. Top with cheese if desired and bake five more minutes.

Stir-fry Sauce

Ingredients

1 cup Chicken Broth
2 Tbsp. cornstarch
4 tsp. sugar
4 tsp. soy sauce
Salt and Pepper

Instructions

Mix together and add to cooked vegetables, bring to a boil. Reduce heat, simmer until thickens. Serve with rice.

Lemon Chicken and Asparagus Packs

Ingredients

2 chicken breasts
1 bundle asparagus
1 lemon, cut in half
3 Tbsp. melted butter
1 ½ tsp. Italian Seasoning

Instructions

Lay out four 12x12 squares of foil. Cut chicken breasts horizontally and place on foil. Lightly salt and pepper both sides. Trim asparagus, cut in half and divide between foil squares. Thinly slice one of the lemon halves and divide slices between packs. Stir together butter, lemon juice, and Italian Seasoning. Brush over chicken and asparagus. Fold to close packs. Grill over medium-high heat for 7-9 min. or bake at 400° for 15-20 min.

Zucchini Casserole

Ingredients

6 c. cooked zucchini-drained and sliced
1 c. crushed crackers
6 eggs
2 c. milk
½ c. butter

Instructions

Layer zucchini on bottom of 9x13 pan. Combine other ingredients, pour over zucchini. Top with cheese, if desired. Bake at 350° for 30-40 minutes.

Taco Bowls

Ingredients

1 chicken breast
8 oz. salsa
1 can black beans, drained
1 c. frozen corn
Garlic or other desired seasonings

Instructions

Add everything to a slow cooker with chicken on the bottom. Cook for eight hours on low. Top with cheese and cilantro, serve over rice.

Veggie Bread Twist

Ingredients

2 eggs
4 oz. cream cheese
½ c. grated cheese
3 c. broccoli or other vegetables
2 cans crescent rolls

Instructions

Beat eggs and combine with cheeses. Stir in remaining ingredients. Arrange rolls in a circle on a foil lined baking sheet or pizza stone. Spoon mixture onto inner ring. Bring outer points of triangles up and over the filling, tuck in. Bake at 375° for 35-40 minutes.

Potato Soup

Ingredients

1 ½ c. chicken broth
2 Tbsp. butter
2 Tbsp. flour
1 c. milk
1 c. cubed potatoes, cooked

Instructions

Melt butter over medium-high heat, add flour to make a paste. Slowly add milk and chicken broth. Bring to a boil, add potatoes and desired seasonings.

Easter Egg Noodle Nests

Ingredients

1 pkg. butterscotch chips
½ c. peanut butter
4 c. chow mein noodles
Jellybeans or small candy eggs

Instructions

Melt chips and peanut butter. When completely melted, put noodles in and mix gently until well coated. Drop spoonfuls onto wax paper and press in centers to form a nest. Top each with a few candy eggs. Store in airtight container. Makes two dozen.

Graham Cracker Crust

1 ½ cup crushed graham crackers
1/3 cup sugar
6 tbsp. butter, melted
Mix and press. Bake at 375° for seven minutes.

Éclair Cake

Ingredients

1 (14.4 oz.) box graham crackers
2 (4 serving) pkgs. French vanilla instant pudding
3 cups milk
1 (12 oz.) container whipped topping
1 (16 oz.) container chocolate frosting

Instructions

Line 9x13 pan with graham crackers (one pkg. per layer). In a large bowl whisk pudding, milk, and topping. Spread half on graham crackers, repeat. Top with graham crackers and pour chocolate (melted) on top. Chill 8 hours.

Homemade Oreos

Ingredients

1 box Devil's Food cake mix

2 eggs

$\frac{3}{4}$ c. shortening

$\frac{1}{2}$ tsp. vanilla

Frosting

Instructions

Stir ingredients together. Roll into dime-sized balls, place on baking sheet. Bake at 350° for eight minutes. Do not overcook!! Cool, frost, enjoy!

Monkey Bread

Ingredients

1 can refrigerator biscuits

$\frac{1}{3}$ c. brown sugar

$\frac{1}{2}$ tsp. cinnamon

2 Tbsp. butter

1 Tbsp. water

Instructions

Mix brown sugar, cinnamon, butter, and water in a bowl and microwave for one minute. Cut biscuits into 4ths. Place over sauce and microwave for three minutes. Flip over on a plate and enjoy!

Rolo Cookies

Ingredients

1 box Devil's Food cake mix
1/3 c. oil
2 eggs
1 bag Rolo's (about 30)
Granulated Sugar

Instructions

Stir together cake mix and oil, add eggs. Take a spoonful of batter, flatten, add Rolo and form a ball. Roll in granulated sugar. Place on baking sheet. Bake at 350° for nine minutes.

S'more Cups

Ingredients

7 whole graham crackers
1/4 cup powdered sugar
6 Tbsp. butter, melted
4 bars (1.55 oz) milk chocolate candy
12 large marshmallows

Instructions

Make graham cracker crust. Place 1 Tbsp. in each cup of a miniature muffin pan. Press down. Bake at 350° 4-5 min. Place one chocolate square in each cup. Place half a marshmallow in each. Bake 1-2 min. Let cool. Dip in melted chocolate. Enjoy!

Snicker Apple Salad

Ingredients

1 tub cool whip
1 pkg. instant vanilla pudding
1 cup milk
6 snickers candy bars
3-4 med size granny smith apples

Instructions

Prepare pudding as directed. Add cool whip. Cube candy bars and apples and add to mixture. Refrigerate.

Yogurt Cake

Ingredients

1 box white cake
 $\frac{3}{4}$ cup water
 $\frac{1}{3}$ cup oil
3 egg whites
1 6 oz. container strawberry yogurt

Instructions

Bake cake according to box
Topping: 1 container cool whip, 1 6 oz. container strawberry yogurt, top with fresh strawberries. Keep refrigerated.