

School Night



Dinner Ideas™

Volume 1, Issue 2

1 = Cheesy Herb Meatloaf

- ½ cup finely chopped onion
- 8 oz. tomato sauce
- 2 eggs
- 4 oz. processed cheese, cubed
- 1 ½ cup soft bread crumbs
- ¼ cup Worcestershire sauce
- Small pinch thyme
- 1 lb. ground beef
- ½ lb. ground pork
- Salt and pepper to taste

1. Preheat oven to 350 degrees.
2. Beat eggs in a large bowl. Add onion, tomato sauce, Worcestershire, cubed cheese, breadcrumbs, thyme, salt and pepper then stir together.
3. Add thawed meat to bowl with other ingredients and mix well. Shape into a loaf and place in a greased bread pan.
4. Bake for 1 ½ hours or until meat loaf is completely cooked through.

Serve green beans and mashed red skin potatoes.



Baked Macaroni and cheese/Image by elev8.com

Watch this video to see how you can use School Night Dinner Ideas as a fundraiser for your school, church, team, or class trip:

[Fundraiser Video](#)

You keep \$20 per cookbook!

2 = Tangy Pork and Peppers over Potatoes

- 1 lb. boneless pork, thinly sliced
- 4 tbs. melted butter, divided
- Small pinch dried thyme
- 3 Tbs. cooking oil, divided
- 1 green bell pepper
- 1 red bell pepper
- 1-3 Tbs. red wine vinegar (to taste)
- 1 tbs. Worcestershire sauce
- 1 lb. red skin potatoes

1. Cut potatoes into cubes, add to boiling water and cook until tender. Drain and mash with 2 Tbs. butter. Place in a serving dish.
2. Sprinkle pork with thyme, salt and pepper and cook in a skillet coated with 1 ½ TBS. oil until well done. Set aside.
3. Add the remaining oil, sauté onion and peppers until tender. Return pork to skillet with onion and peppers.
4. Add vinegar and butter to pork and toss to heat through.
5. Pour pork and peppers over the top of the mashed potatoes and serve.

Serve with crescent rolls.

3 = Baked Macaroni and Cheese

- 4 cups elbow macaroni
 - ¼ cup butter, melted
 - ¼ cup flour
 - 1 tbs. Worcestershire sauce
 - 1 tsp. Dijon mustard
 - 2 cups milk
 - 2-4 cups shredded cheddar cheese
- Serve with breaded chicken patties and tossed salad.*

1. Preheat oven to 350 degrees.
2. Cook macaroni according to package directions and set aside.
3. In a sauce pan, melt butter then whisk in flour, salt, mustard and Worcestershire sauce until mixture is smooth. Add milk and heat to boiling, whisking constantly. **Do not** let mixture come to a full boil. When mixture thickens to sauce consistency, stir in **all** but ½ cup cheddar until melted.
4. Pour cheese over the top of the macaroni. Mix together well, top with remaining cheese and bake for 20-30 minutes or until cheese is golden brown on top.

School Night Dinner Ideas™

4 = Cheese Enchilada Casserole

- 2 cloves garlic, crushed
- 1 small onion, chopped
- 2 Tbs. olive oil
- 2 Tbs. flour
- 1 can chicken broth
- 4 oz. can chopped, mild green chilis
- 14.5 oz. can stewed tomatoes
- 12 corn tortillas
- 4 cups shredded Monterey jack cheese
- Sour cream to garnish
- 1. Preheat oven to 350 degrees.
- 2. In a large soup pot, sauté onion and garlic in oil until soft. Add flour and stir mixture until smooth.
- 3. Add chilis, broth and tomatoes then simmer for 10 minutes. Let cool and puree in a blender.
- 4. Evenly layer corn tortillas, sauce and cheese in a casserole dish. Make sure layers are completely saturated with sauce. Top with cheese and bake 30 minutes or until cheese is golden brown.

Serve with tossed salad and black beans

A= Apple Bake with Salty Butter Rum Sauce

- 2 15 oz. canned pie apples (or other fruit)
- 2 cups flour
- 1 1/3 cups brown sugar
- 2 tsp. baking powder
- 2 eggs, beaten
- 2/3 cups butter
- 1- 2 tsp. cinnamon
- 1. Preheat oven to 350 degrees.
- 2. Place apples in a 6x10 inch greased baking dish.
- 3. Mix remaining ingredients until crumble consistency and spread mixture over the top of the apples.
- 4. Press down with fork, and bake for 30-45 minutes or until topping is golden brown.

Salty Butter Rum Sauce

1/2 - 1 tsp. salt depending on your taste, 1/2 cup brown sugar, 1/2 cup heavy cream, 1 stick butter, and 1/2 cup rum

Heat all ingredients to boiling in a sauce pot over medium heat. Stir constantly 3 minutes or until it is a good sauce consistency. Drizzle over apple crisp.

Quick List Recipe Key™

Grocery List for Issue#2

- 1= Cheesy Herb Meatloaf
- 2=Tangy Pork and Peppers
- 3=Macaroni and Cheese
- 4=Cheese Enchiladas
- A = Apple Bake

Produce

- 1 4 2 small onions
- 2 2 large bell peppers (one red, one green)
- 1 2 2-3 lb. Red skin potatoes
- 3 4 2 bags of salad (side)
- 4 2 cloves garlic

Meat

- 1 1 lb. ground beef
- 1 1/2 lb. ground pork
- 2 1 lb. boneless pork
- 3 Breaded chicken patties (side)

Dairy

- 1 4 eggs
- 1 4 oz. processed cheese
- 2 3 4 A 2 1/2 cups butter
- A 2/3 cup whipping cream
- 3 2 cups milk
- 3 3 cups shredded cheddar cheese
- 4 4 cups shredded Monterey jack cheese or a Mexican blend
- 4 Sour cream to garnish

Canned / Sauces / Condiments

- 1 8 oz. tomato sauce
- 2 4 4 tbs. olive oil
- 2 1 tbs. red wine vinegar
- 1 2 3 1 tbs. Worcestershire sauce (optional)
- 3 1 tsp. Dijon mustard (optional)
- 4 11.5 oz. can chicken broth
- 4 4 oz. can chopped, mild green chilis
- 4 14.5 can stewed or diced tomatoes
- 4 Black beans (side dish)
- A 2 21oz. canned pie apples or other fruit

Frozen / Refrigerated

- 1 Green beans, side dish
- 2 Crescent rolls (side)

Dry / Baking Needs

- 1 1 1/2 cup bread crumbs
- 1 2 2 tsp. thyme
- 1 instant potatoes, side dish
- 3 4 cups elbow macaroni
- 3 4 A 8 Tbs. flour plus 2 cups for apple bake
- 4 12 soft, white corn tortillas
- A 1 1/3 plus 1/2 cups brown sugar
- A 2 tsp. baking powder
- A 1-2 tsp. cinnamon
- A 1/2 cup rum (optional for butter-rum sauce)

Watch this video to see how you can use the School Night Dinner Ideas Weekly Meal Planners as a fundraiser for your school, church, team, class trip, or organization. You get \$20 per binder you sell!

<https://www.youtube.com/watch?v=JcyxYbZwzOM>