

Easy Slow Cooker Recipes for Working Moms

Lasagna Soup

INGREDIENTS

What you'll need:

- 4 Cloves of garlic, minced
- 1 Tbsp dried basil
- 1 Tbsp dried parsley
- 1 Tsp salt
- 1 Tsp pepper
- 1/2 Cup chopped onion
- 1 Can tomato paste
- 1 Can diced tomatoes
- 1 Cup of V8
- 1 lb ground beef
- 3 Cups of beef broth
- 2 Cups uncooked shell pasta
- 1 Cup of water
- Shredded cheese for topping

DIRECTIONS

Begin by mixing together the can of tomato paste and diced tomatoes in the slow cooker.

Next, add the beef, broth, V8, garlic, onion, salt/pepper, basil, and parsley.

Cover and cook on low for 7-8 hours or cook on high for 4-5 hours, when there are 30 minutes left stir in the pasta and water, put the lid back on and let it cook for the last 30 minutes.

Once finished serve and sprinkle the cheese on top if you'd like, this meal will serve 6-8 people.

GROCERY LIST

- 4 Cloves of garlic
- dried basil
- dried parsley
- salt
- pepper
- onion
- 1 Can tomato paste
- 1 Can diced tomatoes
- V8
- 1 lb ground beef
- Carton of beef broth
- shell pasta
- Shredded cheese

Easy Slow Cooker Recipes for Working Moms

Roasted Chicken

INGREDIENTS

What you'll need:

- 1 Tsp salt
- 1 Tbsp paprika
- 1 Tbsp garlic powder
- 2 Tbsp all purpose seasoning
- 1 4lb whole chicken (insides removed, washed and patted dry)

DIRECTIONS

Start by mixing the all-purpose seasoning, paprika, garlic powder, and salt.

Place 4 medium sized balls made from tin foil in the bottom of the slow cooker, this will keep the chicken from drying out.

Rub the mixture of seasonings all over your chicken (including the inside).

Place the chicken into the slow cooker, cover up and cook on low for 7-8 hours or on high for 4-5 hours.

Best served with some veggies and mashed potatoes and the best part is you'll have leftovers for the next night.

GROCERY LIST

- salt
- paprika
- garlic powder
- all-purpose seasoning
- 4lb whole chicken

Easy Slow Cooker Recipes for Working Moms

Broccoli and Cheese Soup

INGREDIENTS

What you'll need:

- 2 Cloves of garlic, minced
- 1/2 Tsp dried thyme
- Salt and pepper for taste
- 1 1/2 Cups chopped yellow onion
- 5 Cups diced broccoli
- 6 Tbsp all-purpose flour
- 1/3 Cup butter, sliced
- 1/2 Cup heavy cream
- 2 Cans evaporated milk
- 5 cups chicken broth
- 12 oz shredded cheddar cheese

DIRECTIONS

Begin by melting the butter in a large skillet over medium heat. Add in onions and saute until they soften, it'll be about 3-4 minutes. Then add in the flour, garlic and season lightly with salt and pepper, stir constantly for about 2 minutes. Slowly pour in the evaporated milk and stir until smooth. Keep stirring the mixture while it's cooking until it begins to thicken. Once it's thick, pour it into the slow cooker and add the thyme, diced broccoli, and chicken broth cover and cook on low for 6 hours. Turn off and stir in the heavy cream and shredded cheese until evenly mixed, season with salt and pepper and serve.

GROCERY LIST

- 2 Cloves of garlic
- dried thyme
- Salt and pepper
- yellow onion
- 2 lbs broccoli
- all-purpose flour
- butter
- pint of heavy cream
- 2 Cans evaporated milk
- 2 cartons chicken broth (or 1 carton + 1 can)
- 12 oz shredded cheddar cheese