

Vegatables

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Broccoli Crunch Salad

Ingredients

- 6 cups broccoli florets (about 12 ounces)
- 4 tablespoons diced or crumbled bacon (about 5 to 6 slices, cooked until done but not crispy)
- 3/4 cup raisins
- 1/2 cup chopped red onion
- 1/3 cup sunflower seeds
- 3/4 to 1 cup mayonnaise
- 1 tablespoon cider vinegar
- 2 teaspoons sugar (optional)

Directions

1. In a serving bowl, toss the broccoli with the bacon, raisins, onion, and sunflower seeds.
2. In a small bowl, mix the remaining ingredients and then stir into the broccoli mixture until well combined.

Prep Time: 5 mins	Cook Time:	Total Time: 5 mins	Servings: 6
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Origin : Classic Recipes

URL : <https://classic-recipes.com/page/recipes10/broccoli-crunch-salad.htm>

Hasselback Potatoes

Ingredients

- 3 large baking potatoes, scrubbed
- 2 tbsp. melted butter
- 2 tbsp. vegetable oil
- 1/2 tsp. salt
- 1/2 cup sour cream

Directions

1. Preheat oven to 450 degrees
2. Line baking sheet with aluminum foil and spray with cooking spray
3. Cut unpeeled potatoes into 1/4 inch slices, but do not cut all the way through
4. Place potatoes on baking sheet spread slightly apart.
5. Mix butter and oil in a small bowl.
6. Brush over potato skins and between slices
7. Sprinkle with salt
8. Bake for 40 mins or until potatoes are tender and edges are brown.
9. Serve with sour cream.

Prep Time: 10 mins	Cook Time: 40 mins	Total Time:	Servings: 3
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Origin : Easy Everyday Cooking

URL :

Cheesy Potatoes

Ingredients

- 2lbs - Square Hash Browns (Thawed)
- 1 Can - Cream of Chicken
- 1lbs - Sour Cream
- 1/4 Stick of butter (Melted)
- 2x - 16oz bags of Shredded Cheddar Cheese
- 1 dash of salt and pepper

Directions

1. Thaw potatoes
2. Melt butter
3. Mix butter and potatoes together, add salt and pepper
4. In a separate bowl, mix the sour cream, cream of chicken, & cheese together
5. Mix everything together
6. Put in a 9x13 pan (or whatever you got).
7. Cover in aluminum foil and bake 1 hour at 350 degrees

Prep Time: 10 mins	Cook Time: 1 hour	Total Time: 1 hour 10 mins	Servings:
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Origin : Internet

Cheesy Zucchini Bites

Ingredients

- 3 cups thinly sliced unpeeled zucchini (4 small)
- 1 cup Original Bisquick™ mix
- 1/2 cup finely chopped onion
- 1/2 cup grated Parmesan cheese
- 2 tablespoons chopped fresh parsley
- 1/2 teaspoon salt
- 1/2 teaspoon seasoned salt
- 1/2 teaspoon dried marjoram or oregano leaves
- 1/8 teaspoon pepper
- 1 garlic clove, finely chopped
- 1/2 cup vegetable oil
- 4 eggs, slightly beaten

Directions

1. Heat oven to 350°F. Grease bottom and sides of rectangular pan, 13x9x2 inches.
2. Stir together all ingredients. Spread in pan.
3. Bake about 25 minutes or until golden brown. Cut into 2-inch squares; cut squares diagonally in half into triangles.

Tips

- "Slightly beaten" eggs are stirred until the yolks are broken and begin to blend with the whites. Beating the eggs before adding them to the other ingredients makes mixing the entire dish easier.

Prep Time: 15 Min	Cook Time: 40 Min	Total Time: 55 Min	Servings:
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Origin : Betty Crocker

URL : <https://www.bettycrocker.com/recipes/cheesy-zucchini-bites/f60a354d-6e2e-46b9-bcc2-7fbd295821d6>

Crusty Potato Wedges

Ingredients

- 1 lbs of red potatoes (about 8 potatoes), scrubbed
- 1 tbsp. Dijon mustard
- 1 1/2 tsp. paprika
- 3/4 tsp. ground cumin
- 1/2 tsp. garlic salt

Directions

1. Preheat oven to 400 degrees.
2. Line baking sheet with aluminum foil and spray with cooking spray
3. Cut potatoes into wedges.
4. Combine mustard, paprika, cumin and garlic salt into a large bowl
5. Mix well
6. Add potatoes to bowl and toss until coated
7. Spread potato wedges in a single layer on baking sheet. Space evenly.
8. Bake potato wedges for 10 mins, turning once.
9. Bake for 10 minutes longer or until tender and crusty

Prep Time: 10 mins	Cook Time: 20 mins	Total Time:	Servings: 4
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Origin : Easy Everyday Cooking

URL :

Mashed Mash

Ingredients

- 5 small potatoes / 3 medium potatoes
- can of peas (optional)
- can of cooked turkey (optional)
- can of cream of mushroom
- about 1/2 cup milk
- garlic powder
- onion powder
- poultry seasoning
- parsley

Directions

1. You can skin the potatoes if you'd like, but I typically don't; just wash them well with hot water.
2. Dice the potatoes into fairly small pieces, into a pot with about twice as much water as potatoes.
3. Boil until the potatoes can be easily cut against the pot with whatever utensil you're using to stir them with.
4. Drain the water and turn the heat to medium low.
5. Add the cream of mushroom, milk, and seasonings.
6. Mix well and smash the potatoes against the pot (I just use the spoon as we don't have a potato masher).
7. Add the peas and turkey, then heat on medium low until it's all nice and warm.
8. Serve as is or with a side of buttered bread.

Prep Time:	Cook Time:	Total Time:	Servings:
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Origin : Internet

URL :

Roasted Parmesan Potatoes

Ingredients

- 4 medium russet potatoes, peeled
- 1 tbsp. vegetable oil
- 3 tbsp. grated Parmesan cheese
- 2 tbsp. chopped fresh parsley or dry parsley
- 1 tsp. paprika
- 1/2 tsp. garlic powder
- 1 tsp. salt
- 1/8 tsp. cayenne pepper

Directions

1. Preheat oven to 450 degrees
2. Line baking sheet with aluminum foil and spray with cooking spray
3. Slice potatoes in half then cut in 1/2 inch cubes
4. Place potatoes in a medium bowl and toss with oil
5. Combine Parmesan, parsley, paprika, garlic powder, salt and cayenne pepper in a small bowl
6. Add the mixture to potatoes in bowl.
7. Toss to coat potatoes evenly.
8. Arrange potatoes on prepared baking sheet.
9. Bake, turning once until the potatoes are lightly browned and easily pierced with a knife, about 25 minutes

Tips

- You can opt out of peeling the potatoes

Prep Time: 15 mins	Cook Time: 25 mins	Total Time:	Servings: 4
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Origin : Easy Everyday Cooking

URL :

Veggie Pizza

Ingredients

- 2 Packages Crescent Rolls
- 15oz Sour Cream
- 1 Cream Cheese
- Ranch Dip Mix
- Recommend Vegetables
 - Broccoli
 - Peppers (Green / Yellow / Red)
 - 1-2 Cucumbers
- 3 Cups Shredded Cheddar Cheese

Directions

Prep

1. Chop up the veggies
2. Prepare the Dip Mix (Chill for 1 hour)

Cooking

1. Spread sheet of crescent rolls on greased cookie sheet and cook according to instructions
2. Let crust cool for 1 hour
3. Spread dip on the crust
4. Layer veggies
5. Add layer of cheese
6. Slice into squares and eat

Prep Time: 10-15 mins	Cook Time: 10 mins	Total Time:	Servings:
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Origin : Internet

URL :