

Ziploc[®] BRAND

taste of home[®]

easy fall meals

Plan. Prepare. Relax.

PHOTO
of EVERY
RECIPE

20+
FRESH
FAMILY
FAVES

HANDY PLAN-AHEAD GUIDE

1 dish = 3 great meals and more!

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Plan. Prepare. Relax.

Behind every easy meal is a smart solution.

Chicken Rice Casserole

Page 14

Pasta Primavera

Page 15



easy fall
meals

With the jam-packed schedules that families keep, getting dinner on the table can be a real challenge. Thankfully, Ziploc® Brand has a variety of products and tips for making the most of leftovers so your kids won't even know they're eating them!

Inside this guide, you'll find the first recipe in each chapter calls for making a large amount of meat (or sauce) for the first night. Use the leftover meat as a head start to making the remaining two recipes later in the week, saving you time and money.

So when someone asks the age-old question, "What's for dinner?" you will never have to say, "leftovers" again! Using these Taste of Home recipes, there will be smiles all around the table.



SIZZLING steak tortillas | p. 6

table of contents

CHAPTER	PAGE	ONE RECIPE STARTS TWO OTHERS
1 Beef	5	Make Broiled Sirloin (p. 5), then Sizzling Steak Tortillas (p. 6), then Gingered Beef Stir-Fry (p. 7).
2 Pork	9	Make Tropical Pork Stir-Fry (p. 9), then Pesto-Pork Panini (p. 10), then Southwestern Pork Salad (p. 11).
3 Chicken	13	Make Jalapeno-Lime Chicken (p. 13), then Chicken & Rice Casserole (p. 14), then Chicken Pasta Primavera (p. 15).
4 Turkey	17	Make Tender Roasted Turkey (p. 17), then Next-Day Turkey Primavera (p. 18), then Cheddar Turkey Bake (p. 19).
5 Ham	21	Make Sweet Glazed Ham (p. 21), then Hearty Bean Soup (p. 22), then Veggie Noodle Ham Bake (p. 23).
6 Ground Beef	25	Make Tasty Taco Casserole (p. 25), then Autumn Chili (p. 26), then Family-Pleasing Sloppy Joes (p. 27).
7 Tomato Sauce	29	Make Homemade Spaghetti Sauce (p. 29), then Skillet Chicken Parmesan (p. 30), then Weeknight Lasagna Rolls (p. 31).
8 Apples	33	Make Comforting Cran-Apple Crisp (p. 33), then Scalloped Apples (p. 34), then Apple Pie Bars (p. 35).



Plan. Prepare. *Lock.*

For leak-resistant snacks wherever you go,
there's Ziploc® Twist'n Loc® Containers.



Heat & Eat

For a family fajita night that sizzles, parboil veggies early until they're almost tender. "Shock" in a bowl of ice water, then place in a Ziploc® Twist'n Loc® Container and warm before dinner.

All Dressed Up

Save time by pre-making homemade salsas and salad dressings. Seal all the ingredients in a Ziploc® Twist'n Loc® Container, shake together, and store in the fridge for another day.



Serve this **SUCCULENT BEEF** with fluffy mashed potatoes, fresh greens and crusty bread. It's a meal fit for company!

—Sue Ross, Casa Grande, Arizona



BEEF **DAY 1**: Make this recipe and use the leftover beef in the recipes on the next two pages.

BROILED sirloin

- 3** pounds boneless beef sirloin steaks (about 1 inch thick)
- 1** medium onion, chopped
- 1/2** cup lemon juice
- 1/4** cup canola oil
 - 1** teaspoon garlic salt
 - 1** teaspoon dried thyme
 - 1** teaspoon dried oregano
- 1/2** teaspoon celery salt
- 1/2** teaspoon pepper
- 2** tablespoons butter, melted
- 2** Ziploc® Brand Storage Bags

With a meat fork, pierce holes in both sides of steak. Place in a gallon Ziploc® Brand Storage Bag. Add the onion, lemon juice, oil, garlic salt, thyme, oregano, celery salt and pepper. Seal bag, turn and coat; refrigerate for 6 hours or overnight.

Drain and discard marinade. Broil steaks 6 in. from the heat for 8 minutes. Brush with butter and turn. Broil 6 minutes longer or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145°; medium, 160°; well-done, 170°).

Yield: 4 servings. Plus 4-1/2 cups cooked beef strips for Sizzling Steak Tortillas and Gingered Beef Stir-Fry on the following pages.

TIP

Jump-start your week by making this tasty beef one night for dinner and then having enough meat left over to make recipes on pages 6-7. Refrigerate leftover steak in a Ziploc® Brand Storage Bag.

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EASY FALL MEALS

5

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ONE DISH STARTS THREE DINNERS

Ziploc® BRAND

Extra steak from **BROILED SIRLOIN** on page 3 is a perfect jump-start to these tasty tortillas. The steak strips are seasoned with salsa, chili powder and cumin, then tucked inside soft flour tortillas with tasty toppings.

—Kris Wells, Hereford, Arizona



DAY 2

SIZZLING steak tortillas

- 2 cups thinly sliced cooked sirloin steak (about 3/4 pound)
- 1 small onion, chopped
- 1/4 cup salsa
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder
- 1/4 teaspoon garlic powder
- 1-1/2 teaspoons all-purpose flour
- 1/2 cup cold water
- 6 flour tortillas (8 inches), warmed

Shredded cheese, chopped lettuce, tomatoes and additional salsa, optional, stored in Ziploc® Brand Containers

In a large nonstick skillet, saute steak and onion for 1 minute. Stir in the salsa, cumin, chili powder and garlic powder.

In a small bowl, combine flour and water until smooth; gradually add to the skillet. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Place beef mixture on tortillas; top with cheese, lettuce, tomatoes and additional salsa if desired. Fold in sides.

Yield: 6 servings.

TIP

I slice cold leftover steak into thin strips and serve it on lettuce. Drizzled with bottled Italian dressing, it makes a great meal.

—Mary L., Buena, New Jersey

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6

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ONE DISH STARTS THREE DINNERS

Ziploc®

You won't feel deprived in any way when you make this delicious main dish. The beef is **TENDER AND TASTY**, and the colorful vegetables keep a bit of their crunch.

—Grace Nicholson
Willow Grove, Pennsylvania



DAY 3

GINGERED beef stir-fry

- 1 egg white
 - 1 tablespoon cornstarch
 - 1/2 teaspoon sugar
 - 1/4 teaspoon ground ginger
 - 1/4 teaspoon pepper
 - 2-1/2 cups thinly sliced cooked sirloin steak (about 1 pound)
 - 1 tablespoon canola oil
 - 2 tablespoons reduced-sodium soy sauce
 - 2 medium carrots, julienned
 - 1 medium zucchini, thinly sliced
 - 1/4 pound fresh or frozen snow peas, thawed
 - 1/2 cup chopped green onions
- Hot cooked rice

In a large bowl, whisk egg white, cornstarch, sugar, ginger and pepper until smooth. Add steak and toss to coat; set aside.

In a large nonstick skillet, stir-fry beef in oil for 3-4 minutes or until browned. Stir in soy sauce. Add the carrots, zucchini, peas and onions; stir-fry for 4-5 minutes or until vegetables are crisp-tender. Serve with rice.

Yield: 5 servings.

TIP

For a great stir-fry, select a wok or skillet large enough to handle the volume of food you plan on stir-frying. If the food is crowded in the pan, it will steam. If necessary, stir-fry the food in batches.

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7

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ONE DISH STARTS THREE DINNERS

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Plan. Prepare. *Chill.*

For frozen foods that stay perfectly protected,
there's Ziploc® Brand Freezer Bags.



Chill Out

Combine your favorite marinade and raw meat in a Ziploc® Brand Freezer Bag and toss in the freezer. Defrost when you're ready to cook – and enjoy the ease of perfectly pre-seasoned meat.

'Tis The Season

Before winter frost sets in, gather herbs from the garden. Wash, dry, and freeze them in Ziploc® Brand Freezer Bags for homemade spices, no matter the season.



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My family really enjoys this **COLORFUL SUPPER**, which is lower in sodium than typical stir-fries. We often have it on weekends instead of going out for Chinese food.

—Wilma Jones, Mobile, Alabama



PORK DAY 1: Cook this stir-fry; have enough pork left over for the recipes on the next two pages.

TROPICAL pork stir-fry

- 1 can (8 ounces) unsweetened pineapple chunks
- 1 tablespoon brown sugar
- 2 teaspoons cornstarch
- 1/4 cup chicken broth
- 2 tablespoons lemon juice
- 1 tablespoon reduced-sodium soy sauce
- 1 teaspoon grated lemon peel
- 2-1/2 pounds boneless pork loin chops, cut into strips
- 3 tablespoons plus 1-1/2 teaspoons canola oil, divided
- 1 cup julienned sweet red and/or green pepper
- 1 small onion, quartered and thinly sliced
- 1 garlic clove, minced
- 1 medium navel orange, peeled, sectioned and halved
- 1 Ziploc® Brand Storage Bag

Hot cooked rice

Drain pineapple, reserving juice; set juice and pineapple aside. In a bowl, combine brown sugar and cornstarch. Stir in broth, lemon juice, soy sauce, peel and reserved juice until blended; set aside.

In a large skillet, stir-fry pork in 3 tablespoons oil in batches until meat is no longer pink; set aside 2 cups and keep warm. Cool remaining pork. Place remaining pork in a Ziploc® Brand Storage Bag and refrigerate for use in recipes on next two pages.

In same skillet, stir-fry pepper, onion and garlic in remaining oil for 3-4 minutes or until crisp-tender. Stir broth mixture; add to pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Add the orange pieces, pineapple and reserved pork to the pan; heat through. Serve with rice.

Yield: 4 servings. Plus 3 cups cooked pork loin strips for Pesto-Pork Panini on page 10 and for Southwestern Pork Salad on page 11.

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EASY FALL MEALS

9

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ONE DISH STARTS THREE DINNERS

Ziploc® BRAND

This is a lovely day-after recipe for cooked pork. The **PESTO ADDS A BURST** of flavor along with the fresh tomato and baby spinach. Serve the sandwich with potato chips and you're done!

—Taste of Home Test Kitchen



DAY 2

PESTO-PORK panini

- 8 slices Italian bread (3/4 inch thick)
- 1/4 cup prepared pesto
- 1 cup fresh baby spinach
- 1 medium tomato, sliced
- 8 slices part-skim mozzarella cheese
- 1 cup cooked pork loin strips
- 2 tablespoons olive oil

Spread four slices of bread with half of the pesto. Layer with spinach, tomato, cheese and pork. Spread remaining pesto over remaining bread; place over top.

Brush oil over outsides of sandwiches. Cook on a panini maker or indoor grill for 3-4 minutes or until bread is browned and cheese is melted. These sandwiches can also be made in a non-stick frying pan; grill until light brown on each side.

Yield: 4 servings.

TIP

Pesto is very easy to make. In a blender or food processor, combine 1-2 garlic cloves, ½ teaspoon salt and 3 tablespoons pine nuts. Cover and process until finely chopped. Add 3 cups loosely packed fresh basil leaves and ½ cup olive oil; puree until smooth. Add ½ cup grated Parmesan cheese and process just until combined. Use immediately or to freeze, spoon pesto into ice cube trays and freeze. When frozen, pop out pesto cubes and store in Ziploc® Brand Freezer Bags in the freezer until ready for use.

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10

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ONE DISH STARTS THREE DINNERS

Ziploc®

As pork producers, we're proud to cook and serve the delicious product we raise. This **TEMPTING SALAD** is refreshing and colorful. It's a succulent showcase for pork. I know your family will enjoy it as much as we do.

—Sue Cunningham, Prospect, Ohio



DAY 3

SOUTHWESTERN pork salad

- 2 cups cooked pork loin strips
- 1 can (16 ounces) kidney beans, rinsed and drained
- 1 medium onion, chopped
- 1 large green pepper, chopped
- 1 large tomato, chopped
- 1/2 cup sliced ripe olives
- 1/4 cup cider vinegar
- 1/4 cup canola oil
- 2 tablespoons sugar
- 2 tablespoons minced fresh parsley
- 1 teaspoon ground mustard
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1 Ziploc® Brand Snap 'n Seal Container

In a large bowl, combine the pork, beans, onion, green pepper, tomato and olives. In a small bowl, whisk the remaining ingredients. Pour over salad; toss gently to coat. Place in a large Ziploc® Brand Snap 'n Seal Container, snap on lid and refrigerate for 4-6 hours, stirring occasionally.

Yield: 4 servings.

TIP

This recipe calls for cooked pork loin strips, but feel free to try it with cooked chicken strips or thin strips of cooked leftover steak. If you like beans, consider adding a can of rinsed and drained garbanzo beans (chickpeas) to the mixture for added fiber.

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EASY FALL MEALS

11

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ONE DISH STARTS THREE DINNERS

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Plan. Prepare. *Zip.*

For easy solutions that stand apart,
there's Ziploc® Brand Easy Zipper Bags.



Smooth Move

Reach for Ziploc® Brand Easy Zipper Bags to store your family's favorite foods. The easy open, easy close zipper lets you zip in and out quickly.

A Stand Up Job

Storing fruits and veggies is a cinch with Ziploc® Brand Easy Zipper Bags. Just seal your favorites and put in the fridge – the expandable bottom helps keep the bag upright when full so it never gets lost in the shuffle.



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The marinade adds a zesty taste and makes the chicken very tender. And the kids love it! I think this is the **PERFECT RECIPE FOR A SIMPLE DINNER.**

—Coleen Martin
Brookfield, Wisconsin



CHICKEN DAY 1 : Grill all chicken breasts one night; have leftover meat for recipes on pages 14-15.

JALAPENO-LIME chicken

- 1 cup orange juice concentrate
- 2/3 cup chopped onion
- 1/2 cup lime juice
- 1/2 cup honey
 - 1 jalapeno pepper, seeded and diced
 - 2 teaspoons ground cumin
 - 2 teaspoons grated lime peel
- 1/2 teaspoon garlic salt
 - 2 garlic cloves, minced
- 12 boneless skinless chicken breast halves (4 ounces each)
- 1 Ziploc® Brand gallon-size Storage Bag

In a 4-cup measuring cup, combine the first nine ingredients. Pour 2 cups into a gallon Ziploc® Brand Storage Bag; add chicken. Seal bag and turn to coat; refrigerate for 2-4 hours. Cover and refrigerate remaining marinade for basting.

Coat grill rack with cooking spray before starting the grill. Drain and discard marinade from chicken. Grill chicken, covered, over medium heat for 4-6 minutes on each side or until juices run clear, basting frequently with the reserved marinade.

Yield: 4 servings. Plus 8 cooked breasts for Chicken & Rice Casserole and Chicken Pasta Primavera.

Editor's Note: When cutting hot peppers, disposable gloves are recommended. Avoid touching your face.

TIP

When preparing boneless chicken breasts for the freezer, place individual breasts on cookie sheets and partially freeze. Then place in a Ziploc® Brand Freezer Bag. Later, if you want only two pieces, they come out easily since they're not frozen together.

—Jennifer R., Redondo Beach, California

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EASY FALL MEALS

13

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ONE DISH STARTS THREE DINNERS

Ziploc® BRAND

Corn and red pepper bring color to this nicely seasoned chicken and rice bake. The crunch from **TOASTED ALMONDS** sprinkled on top also sets it apart from classic versions of this casserole.

—Mary Louise Chubb
Perkasie, Pennsylvania



DAY 2

CHICKEN & RICE casserole

- 3/4** cup chopped sweet red pepper
- 3/4** cup chopped green pepper
- 1/2** cup chopped onion
- 1/2** cup chopped fresh mushrooms
 - 1** garlic clove, minced
 - 2** teaspoons canola oil
 - 2** cups uncooked instant brown rice
 - 2** cups chicken broth
- 1-1/2** cups frozen corn, thawed
- 1/4** teaspoon salt
- 1/8** teaspoon pepper
- 6** boneless skinless chicken breast halves, cooked
- 1/4** cup slivered almonds, toasted
- 2** tablespoons minced parsley

In a large skillet, saute the peppers, onion, mushrooms and garlic in oil until tender. Stir in the rice, broth, corn, salt and pepper; bring to a boil.

Transfer to a greased 11-in. x 7-in. baking dish. Top with chicken. Cover and bake at 350° for 20-25 minutes or until heated through and rice is tender. Sprinkle with almonds and parsley.

Yield: 6 servings.

TIP

To save time on an anticipated busy day, consider prepping the vegetables the evening before you plan on making this casserole. Store all the chopped vegetables in Ziploc® Brand containers or bags so all you have to do on the day of cooking is open the refrigerator!

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EASY FALL MEALS

14

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ONE DISH STARTS THREE DINNERS

Ziploc®
STORAGE

Generous servings of this pretty pasta toss are sure to fill up your family.

BROCCOLI, PEPPERS, SQUASH and more provide the lively color. Add a pinch of Parmesan cheese before serving.

—Beverly Little, Marietta, Georgia



DAY 3

CHICKEN pasta primavera

- 8** ounces uncooked linguine
- 1** medium carrot, thinly sliced
- 1** medium zucchini, thinly sliced
- 1** medium yellow summer squash, thinly sliced
- 1** cup broccoli florets
- 1/2** cup chopped onion
- 1/2** cup each julienned sweet red pepper and sweet yellow pepper
- 1** pound thin fresh asparagus, cut into 3-inch pieces
- 1/2** pound sliced fresh mushrooms
- 1/3** cup all-purpose flour
- 2** cups cold water
- 2** teaspoons chicken bouillon granules
- 1/2** cup white wine or chicken broth
- 1/4** teaspoon salt
- 1** cup cooked chicken breast, cut into strips
- 1/4** cup minced fresh basil or 4 teaspoons dried basil
- 6** tablespoons grated Parmesan cheese

Cook linguine according to package directions. Meanwhile, in a large nonstick skillet coated with cooking spray, combine the carrot, zucchini, squash, broccoli, onion and peppers. Cover and cook over medium-low heat for 10 minutes. Add asparagus and mushrooms; cook 5 minutes longer.

In a small saucepan, combine flour and water until smooth; add bouillon. Bring to a boil; cook and stir for 2 minutes or until slightly thickened. Stir in wine and salt; pour over vegetables. Drain linguine. Add the linguine, chicken and basil to vegetable mixture; toss to coat. Sprinkle with cheese.

Yield: 6 servings.

TIP

The Taste of Home Test Kitchen staff prefers to cook pasta without adding oil to the water. The oil residue can cause sauce to slide off the pasta.

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EASY FALL MEALS

15

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ONE DISH STARTS THREE DINNERS

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OPENED



Plan. Prepare. *Enjoy.*

For snacks and sandwiches that stay fresh all day,
there's Ziploc® Brand Sandwich Bags.



Snack Down

With Ziploc® Brand Sandwich Bags, you can divide a super-sized bag of snacks into perfectly-sized portions. Snacks stay fresh and ready to satisfy your craving.

Wrap and Roll

Get ready for busy nights by making tasty sandwiches earlier in the day. Put together your favorite cooked meats, veggies, cheeses and breads and store individually in Ziploc® Brand Sandwich Bags. Dinner's done!



Here's a classic "you can do no wrong" roast turkey recipe. The butter helps make the meat **TASTY AND TENDER**, and the garlic, celery and onions give it a savory flavor.

—Shirley Bedzis
San Diego, California



TURKEY **DAY 1**: Make this turkey on Sunday; use leftover meat to make recipes on pages 18-19.

TENDER roasted turkey

- 1/4** cup butter, softened
- 6** garlic cloves, minced
- 1** turkey (22 to 24 pounds)
- 2** teaspoons salt
- 2** teaspoons pepper
- 4** celery ribs, coarsely chopped
- 2** medium onions, sliced
- 1** large Ziploc® Brand Storage Container

In a small bowl, combine butter and garlic. Pat turkey dry. Carefully loosen skin of turkey; rub butter mixture under the skin. Sprinkle salt and pepper over skin of turkey and inside cavity. Skewer turkey openings; tie drumsticks together. Place celery and onions in a roasting pan. Place turkey, breast side up, over vegetables. Bake at 350° for 4-1/2 to 5 hours or until a meat thermometer reads 180°. Let stand for 15 minutes before carving. Skim fat and thicken drippings if desired.

Yield: 12 servings. Plus 5-1/2 cups cooked turkey. Refrigerate remaining cooked turkey in a Ziploc® Brand Storage Container for use in Next-Day Turkey Primavera and Cheddar Turkey Bake.

TIP

Many inexperienced cooks fear cooking turkey, but it is easy to prepare. Buy turkey when it is on sale and store it in your freezer. Then plan ahead so you have ample time to safely defrost the turkey. The day you cook the turkey, all you have to do is rinse it, season it and pop it in the oven. It's like Thanksgiving all-year round—plus you always have ample leftovers for other recipes like the ones on pages 18-19.

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EASY FALL MEALS

17

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ONE DISH STARTS THREE DINNERS

Ziploc®
STORAGE CONTAINERS

I make this recipe quite often. It's a wonderful way to use **LEFTOVER TURKEY** without feeling like it's a "repeat" meal. I love pasta, and the creamy sauce is so easy to make.

—*Robyn Hardisty*
Lakewood, California



DAY 2

NEXT-DAY turkey primavera

- 1 cup uncooked penne pasta
- 8 fresh asparagus spears, trimmed and cut into 1-inch pieces
- 2/3 cup julienned carrot
- 3 tablespoons butter
- 4 large fresh mushrooms, sliced
- 1/2 cup chopped yellow summer squash
- 1/2 cup chopped zucchini
- 1-1/2 cups shredded cooked turkey
- 1 medium tomato, chopped
- 1 envelope Italian salad dressing mix
- 1 cup heavy whipping cream
- 1/4 cup grated Parmesan cheese

Cook pasta according to package directions. Meanwhile, in a large skillet, saute asparagus and carrot in butter for 3 minutes. Add the mushrooms, yellow squash and zucchini; saute until crisp-tender.

Stir in the turkey, tomato, dressing mix and cream. Bring to a boil; cook and stir for 2 minutes.

Drain pasta; add to vegetable mixture and toss to combine. Sprinkle with cheese and toss again.

Yield: 4 servings.

TIP

We suggest draining cooked pasta thoroughly in a colander without rinsing when it is to be served with a sauce or combined in a baked dish. Rinsing can wash away starch that may help to slightly thicken a sauce. On the other hand, pasta can be rinsed in a colander when it is to be served cold, such as in a salad.

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EASY FALL MEALS

18

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ONE DISH STARTS THREE DINNERS

Ziploc®

This recipe makes **TWO CREAMY CASSEROLES**, so you can serve one for dinner and freeze the second for a night when you're racing the clock.

—Carol Dilcher
Emmaus, Pennsylvania



DAY 3

CHEDDAR turkey bake

- 2 cups chicken broth
- 2 cups water
- 4 teaspoons dried minced onion
- 2 cups uncooked long grain rice
- 2 cups frozen peas, thawed
- 4 cups cubed cooked turkey
- 2 cans (10-3/4 ounces each) condensed cheddar cheese soup, undiluted
- 2 cups milk
- 1 teaspoon salt
- 2 cups finely crushed butter-flavored crackers (about 60 crackers)
- 6 tablespoons butter, melted

In a large saucepan, bring the broth, water and onion to a boil. Reduce heat. Add rice; cover and simmer for 15 minutes. Remove from the heat; fluff with a fork.

Divide rice between two greased 9-in. square baking pans. Sprinkle each with peas and turkey. In a large bowl, combine the soup, milk and salt until smooth; pour over turkey. Toss the cracker crumbs and butter; sprinkle over the top.

Cover and freeze one casserole for up to 3 months. Bake the second casserole, uncovered, at 350° for 35 minutes or until golden brown.

To use frozen casserole: Thaw in the refrigerator for 24 hours. Bake, uncovered, at 350° for 45-50 minutes or until heated through.

Yield: 2 casseroles (4-6 servings each).

TIP

To eliminate the chances for freezer burn on the casserole that is to be frozen, tightly wrap the casserole with aluminum foil. Place the wrapped dish in a two-gallon-size Ziploc® Brand Freezer Bag.

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EASY FALL MEALS

19

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ONE DISH STARTS THREE DINNERS

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Plan. Prepare. *Steam.*

For healthy meals in less than 5 minutes*,
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Broccoli and Potatoes
with Mixed Vegetables



Hip To Be Zip

Get the taste and nutrition of steam cooking – in a flash! Place anything from chicken to salmon in Ziploc® Zip'n Steam™ Microwave Steam Cooking Bags, and you'll have a healthy meal in minutes!

In A Snap

Steam up veggies to accompany your main dish, such as ham. Place your favorites in a Ziploc® Zip'n Steam™ Microwave Steam Cooking Bag, follow the printed directions, and in minutes they'll be ready.



Go to www.ziploc.com/steamerbags
for this and other great recipes.

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*Approximate. Cooking times may vary per recipe.

The **FLAVORFUL GLAZE** on this ham gets its pleasant tang from fruit juice and mustard. This recipe is one I frequently fix for holidays.

—Wilma Brand, Proctorville, Ohio



HAM **DAY 1**: Enjoy this ham one day; use remaining meat for recipes on the next two pages.

SWEET glazed ham

- 1 fully cooked bone-in half ham (8 to 9 pounds)
- 3 tablespoons whole cloves
- 2 cups packed brown sugar
- 1/2 cup unsweetened apple juice or fruit juice of your choice
- 2 teaspoons ground mustard
- 1 medium-sized Ziploc® Brand Storage Container

Place ham on a rack in a shallow roasting pan. Score the surface of the ham, making 1/2-in.-deep diamond shapes; insert a clove in each diamond. Bake ham, uncovered, at 325° for 2 hours.

For glaze, combine brown sugar, juice and mustard; spoon some over ham. Bake 30 minutes longer or until a meat thermometer reads 140°, basting occasionally with remaining glaze. Let stand for 15 minutes before slicing.

Yield: 12 servings. Plus 3-1/2 cups diced ham for the soup on page 22 and for the casserole on page 23. Store leftover ham in the refrigerator in a Ziploc® Brand Container.

TIP

When purchasing a ham, look for one with a rosy pink color. The meat should be firm to the touch when pressed. A fully cooked ham means it has been cooked and smoked and/or cured. It can be eaten without heating but for optimal flavor, it is best when heated to 140° F.

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EASY FALL MEALS

21

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ONE DISH STARTS THREE DINNERS

Ziploc®
BRAND

This chunky soup is a **REAL CROWD PLEASER** served with fresh corn bread. No one can believe how quick and easy it is to make.

—Nelda Cameron
Cleveland, Texas



DAY 2

HEARTY bean soup

- 1 large onion, chopped
- 1/2 cup chopped green pepper
- 2 tablespoons butter
- 2 garlic cloves, minced
- 2 cans (15-1/2 ounces each) great northern beans, rinsed and drained
- 2 cans (15 ounces each) pinto beans, rinsed and drained
- 2 cans (11-1/2 ounces each) condensed bean with bacon soup, undiluted
- 2 cups diced fully cooked ham
- 2 cups water
- 2 tablespoons canned diced jalapeno peppers

In a small skillet, saute onion and green pepper in butter for 3 minutes. Add the garlic; cook 1 minute longer. Transfer to a Dutch oven or soup kettle. Stir in the remaining ingredients. Cover and cook over medium-low heat for 20 minutes or until heated through, stirring occasionally.

Yield: 10 servings (2-1/2 quarts).

TIP

It is important to drain and rinse canned beans to remove the excess salt used in the canning process. You can always use the liquid, if you choose, but be sure to adjust the salt level in the recipe. Store leftover soup in single servings in Ziploc® Twist'n Loc® Containers for a handy meal.

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EASY FALL MEALS

22

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ONE DISH STARTS THREE DINNERS

Ziploc®
Twist'n Loc®

This saucy family-favorite main dish is really **QUITE VERSATILE**. Without the ham, it can be a vegetarian entree or a hearty side dish.

—Judy Moody
Wheatley, Ontario



DAY 3

VEGGIE NOODLE HAM bake

- 1 package (12 ounces) wide egg noodles
- 1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted
- 1 can (10-3/4 ounces) condensed cream of broccoli soup, undiluted
- 1-1/2 cups milk
- 2 cups frozen corn, thawed
- 1-1/2 cups frozen California-blend vegetables, thawed
- 1-1/2 cups cubed fully cooked ham
- 2 tablespoons minced fresh parsley
- 1/2 teaspoon pepper
- 1/4 teaspoon salt
- 1 cup (4 ounces) shredded cheddar cheese, divided

Cook pasta according to package directions; drain. In a large bowl, combine soups and milk; stir in the noodles, corn, vegetables, ham, parsley, pepper, salt and 3/4 cup of cheese.

Transfer to a greased 13-in. x 9-in. baking dish. Cover and bake at 350° for 45 minutes. Uncover; sprinkle with remaining cheese. Bake 5-10 minutes longer or until bubbly and cheese is melted.

Yield: 8-10 servings.

TIP

To keep parsley fresh in the refrigerator for several weeks, wash the bunch in warm water, wrap in a paper towel and seal in a Ziploc® Brand Easy Zipper Storage Bag.

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EASY FALL MEALS

23

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ONE DISH STARTS THREE DINNERS

Ziploc®
STORAGE BAGS

Ziploc® BRAND

Plan. Prepare. *Stock up!*

It's easy to have quick meals on hand
with Ziploc® Brand Bags.



Divide and Conquer

Buying in bulk saves money and time. Use Ziploc® Brand Bags to keep smaller portions fresh, organized and ready to cook for another meal.

Now...and Later

Cook a bigger batch of beef or chicken, then divide into meal-sized portions. Place into Ziploc® Brand Freezer Bags and freeze. Next time, dinner's ready when you are!



worldmags & avaxhome

When you're bored with traditional tacos, give this filling main dish a try. It puts the same flavorful **SOUTHWESTERN TASTE** into a comforting casserole.

—Bonnie King, Lansing, Michigan



GROUND BEEF **DAY 1** : Cooking all the meat one day gives you enough to make three dinners.

TASTY TACO casserole

- 5-1/2** pounds ground beef
- 2** packages taco seasoning
- 2/3** cup water
- 1** can (16 ounces) kidney beans, rinsed and drained
- 1** cup (4 ounces) shredded Monterey Jack or pepper Jack cheese
- 2** eggs, lightly beaten
- 1** cup milk
- 1-1/2** cups biscuit/baking mix
- 1** cup (8 ounces) sour cream
- 1** cup (4 ounces) shredded cheddar cheese
- 2** cups shredded lettuce
- 1** medium tomato, diced
- 1** can (2-1/4 ounces) sliced ripe olives, drained
- 1** large Ziploc® Brand Container

In a Dutch oven, cook beef in batches over medium heat until meat is no longer pink; drain. Set aside 6 cups of beef and cool. Stir taco seasoning and water into remaining beef. Bring to a boil. Reduce heat and simmer for 5 minutes. Stir in beans.

Spoon meat mixture into a greased 8-in. square baking dish. Sprinkle with Monterey Jack cheese. In a large bowl, combine the eggs, milk and biscuit mix until moistened. Pour over cheese.

Bake, uncovered, at 400° for 20-25 minutes or until lightly browned and a knife inserted near the center comes out clean. Spread with sour cream. Top with cheddar cheese, lettuce, tomato and olives. Cover and refrigerate reserved beef.

Yield: 6-8 servings (one cup each). Enough cooked ground beef will be remaining for Autumn Chili and for Family-Pleasing Sloppy Joes on pages 26 and 27

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EASY FALL MEALS

25

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ONE DISH STARTS THREE DINNERS

Ziploc® BRAND

A touch of baking cocoa gives this chili a **RICH FLAVOR** without adding sweetness. I serve it with chopped onions, shredded cheese and, of course, corn bread!

—Audrey Byrne, Lillian, Texas



DAY 2

AUTUMN chili

- 1 large onion, chopped
- 2 cans (16 ounces each) kidney beans, rinsed and drained
- 2 cans (14-1/2 ounces each) diced tomatoes
- 2 cups cooked and crumbled ground beef
- 1 can (8 ounces) tomato sauce
- 1 medium green pepper
- 3 tablespoons chili powder
- 1 tablespoon ground cumin
- 2 garlic cloves, minced
- 1 teaspoon baking cocoa
- 1 teaspoon dried oregano
- 1 teaspoon Worcestershire sauce, optional

Salt and pepper to taste

In a large saucepan coated with cooking spray, saute onion until tender. Add the remaining ingredients; bring to a boil. Reduce heat; cover and simmer for 3 hours, stirring occasionally.

Yield: 4 servings.

TIP

Cooked ground beef can be refrigerated in a Ziploc® Brand Container for up to three days or frozen in a tightly sealed Ziploc® Brand Freezer Bag for up to 3 months.

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EASY FALL MEALS

26

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ONE DISH STARTS THREE DINNERS

Ziploc®

My grandchildren LOVE
THESE SANDWICHES.

I like this recipe because
it can be made ahead of
time and put in the slow
cooker. I've found it freezes
well, too.

—Patricia Ringle, Edgar, Wisconsin



DAY 3

FAMILY-PLEASING sloppy joes

- 1 large onion, chopped
- 4 cups cooked ground beef
- 1-1/4 cups ketchup
- 1/2 cup water
- 1 tablespoon brown sugar
- 1 tablespoon white vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon ground mustard
- 1/2 teaspoon chili powder
- 1/4 teaspoon ground allspice
- 8 sandwich buns, split

In a Dutch oven coated with cooking spray, saute onion until tender. Stir in the beef, ketchup, water, brown sugar, vinegar, salt, mustard, chili powder and allspice. Bring to a boil. Reduce heat; simmer, uncovered, 35-40 minutes or until heated through.

Spoon about 1/2 cup meat mixture onto each bun.

Yield: 8 servings.

TIP

Sloppy Joes are a perfect weeknight meal for when everyone is coming home at a different time. Keep the Sloppy Joes warm in a slow cooker and place buns, plates and chips alongside. Have a Ziploc® Brand Container in the fridge with fresh vegetables ready to eat. That way you will know everyone will have nutritious and filling dinner options regardless of when they walk in the door.

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EASY FALL MEALS

27

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ONE DISH STARTS THREE DINNERS

Ziploc®
STAND



Plan. Prepare. *Serve.*

For smart solutions that seal every meal,
there's Ziploc® Brand Storage Bags.



Chop Chop

When recipes call for part of a raw vegetable, cut up the entire thing instead. Place the extra pieces in a Ziploc® Brand Storage Bag, and place in the fridge for another day.

Shaken and Served

Tossing up the perfect salad is easy with Ziploc® Brand Storage Bags. Just place ingredients inside, pour in dressing, seal and shake. You'll have a fresh salad ready to enjoy.



When my tomatoes ripen each summer, the first things I make are BLTs and this wonderful **HOMEMADE SAUCE!**

—Sondra Bergy
Lowell, Michigan



TOMATO SAUCE **DAY 1** : Cook this sauce for pasta; use leftovers for recipes on the next two pages.

HOMEMADE spaghetti sauce

- 4 medium onions, chopped
 - 1/2 cup canola oil
 - 12 cups chopped peeled fresh tomatoes
 - 4 garlic cloves, minced
 - 3 bay leaves
 - 4 teaspoons salt
 - 2 teaspoons dried oregano
 - 1-1/4 teaspoons pepper
 - 1/2 teaspoon dried basil
 - 2 cans (6 ounces each) tomato paste
 - 1/3 cup packed brown sugar
- Hot cooked spaghetti

In a Dutch oven, saute onions in oil until tender. Add the tomatoes, garlic, bay leaves, salt, oregano, pepper and basil. Bring to a boil. Reduce heat; cover and simmer for 2 hours, stirring occasionally.

Add tomato paste and brown sugar; simmer, uncovered, for 1 hour. Discard bay leaves. Serve with spaghetti.

Yield: 2 quarts. Plus enough for Skillet Chicken Parmesan on page 30 and for Weeknight Lasagna Rolls on page 31.

TIP

Prepared spaghetti sauce is often convenient but nothing compares to homemade sauce. The aroma of fresh sauce cooking on the stove brings a family running to the kitchen at dinner time. Store leftover sauce in Ziploc® Twist'n Loc® Containers.

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EASY FALL MEALS

29

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ONE DISH STARTS THREE DINNERS

Ziploc®
Twist'n Loc®

Draw your family to the dinner table for this satisfying dish, which offers **HEARTY, RICH FLAVOR** in every bite. Complete this with a simple side salad and toasted garlic bread.

—*Taste of Home Test Kitchen*



DAY 2

SKILLET chicken parmesan

- 1/4** cup grated Parmesan cheese, divided
- 1-1/4** cups spaghetti sauce
- 1** tablespoon olive oil
- 1-1/2** pounds boneless skinless chicken breast halves
- 1-1/2** cups (6 ounces) shredded part-skim mozzarella cheese

Stir 3 tablespoons Parmesan cheese into spaghetti sauce. Heat oil in a large skillet over medium-high heat. Add chicken and cook for about 10 minutes or until browned. Pour sauce mixture over chicken, turning to coat with sauce. Cover and cook over medium heat for 10 minutes or until chicken is no longer pink. Top with mozzarella cheese and remaining Parmesan cheese. Let stand for 5 minutes or until cheese is melted.

Yield: 6 servings.

TIP

This is a perfect recipe to serve alongside your favorite pasta. Pair it with a tossed salad and some fresh bread, and you have a wonderful meal!

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EASY FALL MEALS

30

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ONE DISH STARTS THREE DINNERS

Ziploc®

Folks can't believe these **FLAVOR-FILLED ROLLS** have just five ingredients. My family never complains when these appear on the dinner table.

—Mary Lee Thomas
Logansport, Indiana



DAY 3

WEEKNIGHT lasagna rolls

- 6 lasagna noodles
- 1 pound ground beef
- 1-3/4 cups spaghetti sauce
- 1 teaspoon fennel seed, optional
- 2 cups (8 ounces) shredded part-skim mozzarella cheese, divided

Cook lasagna noodles according to package directions. Meanwhile, in a large skillet, cook beef over medium heat until no longer pink; drain. Stir in spaghetti sauce and fennel seed if desired; heat through.

Drain noodles. Spread 1/4 cup meat sauce over each noodle; sprinkle with 2 tablespoons cheese. Carefully roll up noodles and place seam side down in an 8-in. square baking dish. Top with remaining sauce and cheese.

Bake, uncovered, at 400° for 10-15 minutes or until heated through and cheese is melted.

Yield: 6 servings.

TIP

Ground beef is often sold in large packages, which are less expensive than smaller ones because you are buying in bulk. Buy several large packages of lean ground beef when on sale and weigh out one-pound portions using a kitchen scale. Freeze each portion in a resealable Ziploc® Brand Freezer Bag. Be sure to label and date each bag! Ground beef can be frozen for up to three months without sacrificing flavor.

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EASY FALL MEALS

31

worldmag & avaxhome

ONE DISH STARTS THREE DINNERS

Ziploc® BRAND



Plan. Prepare. *Seal.*

For food that stays fresh and crisp,
there's Ziploc® Brand Snap 'n Seal Containers.



Perfect Pie

Here's a tip to keep pie filling fresh and delicious. Place cut apples in a Ziploc® Brand Snap 'n Seal Container, fill with water, and splash with lemon juice. Then just store until you're ready to make a tasty treat!

Win 'Em Over

Ziploc® Brand Snap 'n Seal Containers are perfect for picky eaters. Pack up leftovers in different containers so food stays separate – and your kids are free to pick just what they love!



The first time I baked this **BUBBLY, GOLDEN-BROWN CRISP**, I knew it was a winner. Cranberry sauce adds the perfect tartness to every spoonful.

—Kara Cook, Elk Ridge, Utah



APPLES **DAY 1**: Make each apple recipe individually or prepare all apples for all recipes at one time!

COMFORTING cran-apple crisp

- 3/4** cup sugar
- 2** tablespoons all-purpose flour
- 1** can (16 ounces) whole-berry cranberry sauce
- 7** cups thinly sliced peeled tart apples

TOPPING:

- 1** cup old-fashioned oats
 - 1/3** cup all-purpose flour
 - 1/3** cup packed brown sugar
 - 1/4** cup chopped walnuts
 - 1** teaspoon ground cinnamon
 - 1/4** cup cold butter, cubed
- Vanilla ice cream, optional

In a large bowl, combine sugar and flour; stir in cranberry sauce. Add apples; toss to coat. Transfer to a greased 13-in. x 9-in. baking dish.

In a small bowl, combine the oats, flour, brown sugar, walnuts and cinnamon; cut in butter until mixture resembles coarse crumbs. Sprinkle over apple mixture.

Bake at 375° for 35-40 minutes or until filling is bubbly and topping is golden brown. Serve warm with ice cream if desired.

Yield: 12-15 servings.

TIP

Peel and slice apples for this and for recipes on pages 34-35 all at the same time. Refrigerate leftover apples in a Ziploc® Brand Easy Zipper Bag with about 1 tablespoon lemon juice per 7-10 cups apples to prevent browning.

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EASY FALL MEALS

33

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ONE DISH STARTS THREE DINNERS

Ziploc®
BRAND

When I was a child, I loved eating at my grandma's house, especially when she baked this **COMFORTING APPLE** dish. As a mother of seven, I use the microwave to fix it quickly. We enjoy it as a side dish and as a topping for ice cream.

—Sandy Daniels, Grandville, Michigan



DAY 2

SCALLOPED apples

- 10** cups sliced peeled tart apples (about 8 medium)
- 1/3** cup sugar
- 2** tablespoons cornstarch
- 1/2** to 1 teaspoon ground cinnamon
- 1/4** teaspoon ground nutmeg
- 2** tablespoons butter, cubed

Place apples in a 2-1/2-qt. microwave-safe bowl. Combine the sugar, cornstarch, cinnamon and nutmeg; sprinkle over apples and toss to coat. Dot with butter. Cover and microwave on high for 11-12 minutes or until apples are tender, stirring every 5 minutes.

Yield: 8 servings.

Editor's Note: This recipe was tested in a 1,100-watt microwave.

TIP

For a smaller portion, place 4 sliced and peeled apples in a medium Ziploc® Zip'n Steam™ Bag. Add remaining ingredients (reduced by 50% from original recipe), seal bag and mix everything together. Microwave for about 4-1/2 minutes.

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EASY FALL MEALS

34

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ONE DISH STARTS THREE DINNERS

Ziploc®
OPENED

This is one of many wonderful recipes that my mother handed down to me. These delicious bars, with their **FLAKY CRUST** and scrumptious filling, are the perfect way to serve apple pie to a crowd!

—Janet English
Pittsburgh, Pennsylvania



DAY 3

APPLE PIE bars

PASTRY:

- 4 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 cup shortening
- 4 egg yolks
- 2 tablespoons lemon juice
- 8-10 tablespoons cold water

FILLING:

- 7 cups finely chopped peeled apples
 - 2 cups sugar
 - 1/4 cup all-purpose flour
 - 2 teaspoons ground cinnamon
- Dash ground nutmeg

GLAZE:

- 1 cup confectioners' sugar
- 1 tablespoon milk
- 1 tablespoon lemon juice

In a large bowl, combine flour, salt and baking powder. Cut in shortening until mixture resembles coarse crumbs. In a small bowl, whisk egg yolks, lemon juice and water; gradually add to flour mixture, tossing with a fork until dough forms a ball. Divide in half. Chill for 30 minutes.

Roll out one portion of dough between two large sheets of waxed paper into a 17-in. x 12-in. rectangle. Transfer to an ungreased 15-in. x 10-in. x 1-in. baking pan. Press pastry onto the bottom and up the sides of pan; trim pastry even with top edge.

In a large bowl, toss the apples, sugar, flour, cinnamon and nutmeg; spread over crust. Roll out remaining pastry to fit top of pan; place over filling. Trim edges; brush edges between pastry with water or milk; pinch to seal. Cut slits in top.

Bake at 375° for 45-50 minutes or until golden brown. Cool on a wire rack. Combine glaze ingredients until smooth; drizzle over bars before cutting.

Yield: about 2 dozen.

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EASY FALL MEALS

35

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ONE DISH STARTS THREE DINNERS

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