



Super Simple One-Pot Recipes

21 of the Best One-Pot Meals

"OOH IT'S SO GOOD!!®"



A Free eCookbook from the Mr. Food Test Kitchen



Super Simple One-Pot Recipes: 21 of the Best One-Pot Meals

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Super Simple One-Pot Recipes: 21 of the Best One-Pot Meals

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Dear Friend,

Do you ever get tired of lugging multiple pots, bowls, and utensils out, just to cook one dinner? All the extra back-and-forth can easily increase your time in the kitchen and make a mess. Sometimes we just want something simple. That's why we absolutely love one-pot meals! Just add all the ingredients into one cookin' pot and well, let them cook! In fact, we crave these effortless recipes so much that it's the subject of our latest eCookbook, *Super Simple One-Pot Recipes: 21 of the Best One-Pot Meals*. It's full of easy chicken, beef, and pasta dishes that are all prepared in one steamin' pot!

Everyone knows choosing what's for dinner can be frustrating, but you can't go wrong with our one-pot chicken dinners. If you're a veggie-lover, then try our **North End Skillet Chicken** (page 7), which uses shortcut ingredients for ease. If you're more of a meat and potatoes person then check out our delicious **Old Fashioned Chicken** (page 3). It's packed with saucy chicken, beans, and potatoes for an ultra-satisfying meal.

For an extra hearty meal, check out our beefy one-pots. Cooking beef has never been so simple. In fact, our recipe for **Simmerin' Beef One Pot** (page 10) only takes two steps: put everything in the pot, and take it out. It's that easy, not to mention it's one of the tastiest Western-style meals ever! Try our secret ingredient **Southern Beef Stew** (page 12) for a trip down south. Or go south-of-the-border with our 25-minute recipe for **Skillet Sombrero Pie** (page 14). You won't believe how effortless these recipes are!

Looking for a complete meal in a jiff? Then check out our easy one-pot pasta dishes, where each recipe is ready in 30 minutes or less. In fact, this section boasts our top recommended one-pot recipe, **Easy One-Pot Goulash** (page 15). This meaty pasta dish is sure to become a household favorite. And if you need to feed some very hungry mouths, don't miss our **One Pot Italian Feast** (page 21). These meals are so satisfying they'll become your new go-to recipes.

There's nothing quite as easy as these simple one-pot meals. They will turn your long days into effortless nights and keep your cleaning to a minimum. That way you'll have more time to sit back, relax, and enjoy a tasty meal that'll have you saying...

"OOH IT'S SO GOOD!!®"

Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 21 tasty one-pot meals. Remember our *Super Simple One-Pot Recipes* eCookbook is available FREE, with many others also available on www.mrfood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!



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Chicken Cacciatore One Pot

Forget washing a bunch of pots and pans tonight, because our Chicken Cacciatore One Pot only requires one pot! Cleanup is a cinch, and we bet you'll have a new dinner favorite on your hands!

Serves: 4

Cook Time: 55 Min

What You'll Need:

- 1/2 cup all-purpose flour
- 1 teaspoon salt, divided
- 1/4 teaspoon black pepper
- 2-1/2 pounds boneless, skinless chicken breast, cut into cubes
- 4 tablespoons vegetable oil, divided
- 1 pound fresh mushrooms, quartered
- 1 large green bell pepper, chopped
- 1 large onion, chopped
- 2 cloves garlic, minced
- 1-3/4 cups beef broth
- 1 (28-ounce) jar spaghetti sauce
- 1 (28-ounce) can diced tomatoes, undrained
- 1 teaspoon Italian seasoning



What To Do:

1. In a shallow dish, combine flour, 1/2 teaspoon salt, and the black pepper. Roll chicken in flour mixture, coating completely.
2. In a soup pot over high heat, heat 3 tablespoons oil until hot; brown chicken on all sides 5 minutes. Remove chicken from pot; set aside. Add mushrooms, green pepper, onion, garlic, and remaining oil to pot and cook 5 minutes, or until onions are tender, stirring occasionally.
3. Add remaining ingredients, including remaining salt; return chicken to pot and bring to a boil. Reduce heat to low and simmer 30 minutes, or until chicken is fork-tender, stirring occasionally.

Note:

- Serve over white or brown rice.



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Skillet Shepherd's Pie

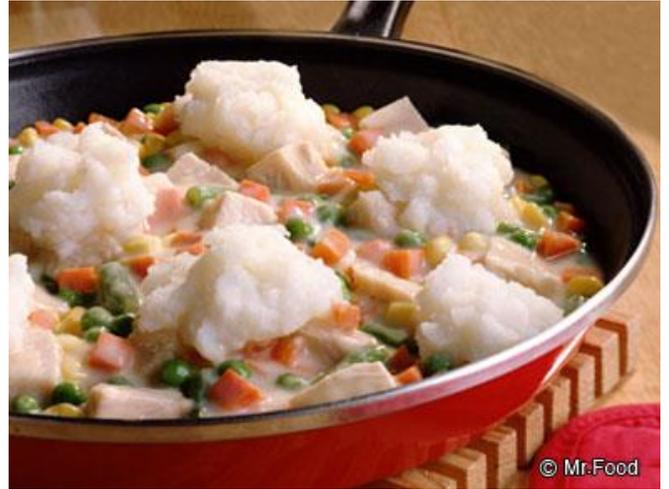
This delicious old-fashioned-tasting recipe for Shepherd's Pie is made in a snap in a skillet, using today's shortcuts. The result? The "stick-to-their ribs" heartiness they're expecting, without a lot of work for us!

Serves: 4

Cook Time: 5 Min

What You'll Need:

- 2 cups cubed cooked chicken (see below)
- 1 (16-ounce) package frozen mixed vegetables, thawed and drained
- 1 (10-3/4-ounce) can condensed cream of mushroom soup
- 1/2 cup milk
- 1/4 teaspoon onion powder
- 1/4 teaspoon black pepper
- 4 cups hot mashed potatoes (see below)



What To Do:

1. In a large skillet, combine all the ingredients except the potatoes over high heat; mix well.
2. Cook 5 to 8 minutes, or until heated through, stirring frequently. Remove from the heat and dollop with the potatoes. Serve immediately.

Note:

- Make it even easier by using packaged pre-cooked sliced chicken and instant mashed potatoes.

Old Fashioned Chicken

Old Fashioned Chicken is a dish that takes us back to Mom's kitchen, without all the fuss of preparing it like she did. It's a great-tasting chicken dish that doesn't take much tending.

Serves: 3

Cook Time: 50 Min

What You'll Need:

- 2 tablespoons olive oil
- 1/2 teaspoon salt
- 8 chicken thighs or drumsticks (about 2 pounds)
- 1 onion, chopped
- 2 (14-ounce) cans cannellini beans, drained (See Options)
- 2 (15-ounce) cans whole potatoes, drained
- 1 (28-ounce) can whole tomatoes, chopped, undrained
- 2 tablespoons tomato paste
- 1 tablespoon dried tarragon
- 2 teaspoons garlic powder
- 1/4 teaspoon crushed red pepper



What To Do:

1. In a 6-quart soup pot, heat olive oil over medium heat. Sprinkle salt over chicken and cook 20 minutes, until browned on each side, turning halfway through cooking.
2. Add onion and saute about 2 minutes; drain off excess liquid. Add remaining ingredients to chicken; mix well. Bring to a boil then reduce heat to low and simmer 20 minutes, or until chicken is tender and cooked through.

Note:

- You can use any type of white bean here in place of the cannellini beans...you know, pinto beans, garbanzo beans (chick peas), or black-eyed peas.

Chicken a la King

Chicken a la King is a classic recipe that has stood the test of time. Our easy version of this saucy chicken favorite goes from prep to your table in under 30 minutes.

Serves: 4

Cook Time: 25 Min

What You'll Need:

- 8 tablespoons (1 stick) butter, divided
- 1-1/2 pounds boneless, skinless chicken breasts, cut into 1/2-inch chunks
- 1/2 pound fresh mushrooms, cut into quarters
- 6 tablespoons all-purpose flour
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1-3/4 cups chicken broth
- 1 cup (1/2 pint) heavy cream
- 1/2 green bell pepper, diced
- 1 (2-ounce) jar chopped pimientos, drained



What To Do:

1. In a large skillet, melt 2 tablespoons butter over medium-high heat.
2. Saute chicken 5 to 6 minutes, or until no pink remains. Remove chicken from skillet; drain and set aside.
3. Add remaining 6 tablespoons butter, the flour, salt, and black pepper to skillet, whisking constantly until butter melts. Slowly add chicken broth and cream, and bring to a boil, whisking until smooth and thickened.
4. Reduce heat to medium-low, return chicken to skillet, and add remaining ingredients. Simmer until heated through, stirring constantly.

Country Chicken and Rice

It's no wonder one-pot recipes are tops on so many of our lists when it comes to dinnertime solutions. We think the best part of this recipe is that the longer it cooks the better the flavors blend.

Serves: 6

Cook Time: 1 Hr

What You'll Need:

- 1 (3- to 3-1/2-pound) chicken, cut into 8 pieces
- 6 cups water
- 2 (15-ounce) cans tomato sauce
- 1 large onion, finely chopped
- 1 teaspoon dried thyme
- 1 tablespoon salt
- 1 teaspoon black pepper
- 2 cups long- or whole-grain rice, rinsed



What To Do:

1. In a large pot, bring all ingredients except rice to a boil over medium-high heat.
2. Cover and allow to boil 35 minutes.
3. Add rice and cook 25 to 30 minutes, or until rice is tender, no pink remains in chicken, and chicken juices run clear.

Saucy White Chili

Looking for a new chili recipe? Then try our Saucy White Chili because it's so darn good! White chili is a change of pace from traditional beef recipes, and it's just as easy to make. Plus, it's a healthy alternative!

Serves: 10

Cook Time: 1 Hr 5 Min

What You'll Need:

- 1 tablespoon vegetable oil
- 6 skinless, boneless chicken breast halves (1-1/2 to 2 lbs total), cut into 1-inch cubes
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 onion, chopped
- 1 garlic clove, minced
- 5 (16-ounce) cans Great Northern beans, undrained
- 1 (14-1/2-ounce) can whole tomatoes, undrained, broken up
- 1 (4-ounce) can chopped green chilies, undrained
- 3-1/2 cups chicken broth
- 2 teaspoons ground cumin
- 1 teaspoon chili powder



What To Do:

1. In a soup pot, heat oil over medium heat. Sprinkle chicken with salt and pepper; sauté 5 to 6 minutes, or until browned.
2. Add onion and garlic and cook 3 to 4 minutes, or until onion is tender. Add remaining ingredients and bring to a boil.
3. Reduce heat to low and simmer 50 to 60 minutes, or until chili thickens slightly, stirring occasionally.

Note:

- For a really hearty meal, we suggest serving this chili in a big bowl over hot cooked rice.

North End Skillet Chicken

We think the best kind of recipes are fast and flavorful, and this one definitely checks both boxes! This easy meal uses shortcut ingredients to limit prep time, and make sure to cut the chicken thin for lightening fast cooking!

Serves: 3

Cook Time: 10 Min

What You'll Need:

- 1 (from a 2-ounce box) envelope onion soup mix
- 1/4 cup vegetable or olive oil
- 1/4 cup water
- 1 tablespoon fresh lime or lemon juice
- 1/8 teaspoon cayenne pepper
- 1 teaspoon Italian seasoning
- 1/2 teaspoon garlic powder
- 1 pound skinless, boneless chicken breast halves, cut into thin strips
- 1 (16 ounce) package frozen assorted vegetables, thawed and drained



What To Do:

1. In a large skillet, blend onion soup mix, oil, water, lime juice, pepper, Italian seasoning, and garlic powder; let stand 5 minutes. Bring mixture to a boil and stir in chicken and vegetables.
2. Cook, uncovered, 8 to 10 minutes, or until chicken is done and no pink remains, stirring frequently.

Note:

- For a complete meal, serve over hot rice!

Welcome Home Pot

When you've got our Welcome Home Pot one-pot dinner simmering on the stove, the gang's gonna come home from school and work to an aroma that says, "Welcome home!"

Serves: 4

Cook Time: 2 Hr 10 Min

What You'll Need:

- 1-3/4 cups beef broth
- 4 pounds beef short ribs
- 2 onions, chopped
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 3 red potatoes, quartered
- 4 carrots, cut into 1-inch chunks
- 2 (16-ounce) cans vegetarian baked beans
- 1/3 cup pearly barley



What To Do:

1. In a 6-quart soup pot, combine broth, short ribs, onions, salt, and pepper; bring to a boil over high heat. Reduce heat to low, cover, and simmer 1-1/2 hours. Stir in remaining ingredients, cover, and simmer 40 to 45 minutes, or until meat and vegetables are fork-tender.
2. Skim off fat; serve immediately.

Farmstyle Hamburger Stroganoff

Transport your taste buds to an Amish country farm with our easy skillet Farmstyle Hamburger Stroganoff. Off the shelf ingredients will help you bring this comforting meal to the table in no time flat.

Serves: 4

Cook Time: 25 Min

What You'll Need:

- 1 pound lean ground beef
- 1 onion, chopped
- 1 teaspoon garlic powder
- 1/4 teaspoon black pepper
- 1/2 pound fresh mushrooms, sliced
- 1 (10- to 12-ounce) can condensed cream of mushroom soup
- 1-1/2 cups sour cream
- 1/2 pound cooked egg noodles



What To Do:

1. In a large skillet over medium heat, cook ground beef and onion until meat is browned and onion is tender, stirring occasionally. Stir in garlic powder, pepper, and mushrooms and cook 3 minutes. Reduce heat to low and stir in soup. Simmer, uncovered, 8 to 10 minutes, or until hot.
2. Remove meat mixture from heat and stir in sour cream. Serve over hot noodles.

Note:

- For a lower-fat stroganoff, substitute ground turkey for the ground beef, use low-fat sour cream, and low-fat cream of mushroom soup.

Simmerin' Beef One Pot

One pot simmering means the stove does all the work and you get all the credit. Who wouldn't like that?! Plus, clean up is done in a snap so you can spend less time scrubbing and more time with your loved ones.

Serves: 6

Cook Time: 2 Hr

What You'll Need:

- 1/4 cup white vinegar
- 1 medium-sized onion, chopped
- 3 tablespoons dark brown sugar
- 1/4 teaspoon ground cloves
- 1/8 teaspoon ground allspice
- 1 teaspoon ground ginger
- 2 teaspoons salt
- 1/2 teaspoon black pepper
- 3 cups water
- 1 (2 to 3-pound) brisket of beef, trimmed



What To Do:

1. In a soup pot, combine all the ingredients except the brisket; mix well. Add the brisket and bring to a boil over medium-high heat. Reduce the heat to low; cover and simmer for 2 hours, or until fork-tender.
2. Remove the brisket from the pot; slice thinly across the grain, and serve.

Stovetop Roast

It's great when you can turn economical cuts of meat into melt-in-your-mouth dinners with little work. Since the stove does all the work for our Stovetop Roast, you can catch up on chores or just relax with loved ones!

Serves: 6

Cook Time: 2 Hr 10 Min

What You'll Need:

- 2 tablespoons olive oil
- 1 (3-pound) boneless beef chuck roast
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 tablespoon dried oregano
- 2 teaspoons salt
- 1/4 teaspoon black pepper
- 2 large onions, chopped
- 1 (28-ounce) can diced tomatoes, not drained



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What To Do:

1. In a large pot over medium-high heat, heat oil then brown roast 8 minutes, turning to brown on all sides. Sprinkle onion powder, garlic powder, oregano, salt, and pepper over roast, then add onions and tomatoes with liquid to pot.
2. Reduce heat to low, cover, and simmer 2 to 2-1/2 hours, or until roast is tender. Slice roast across the grain and serve with pan juices.

Note:

- Serve with a steamin' side of mashed potatoes and some roasted veggies.

Southern Beef Stew

One-pot meals are great for chilly weather, so what could be better than the comforting taste of our favorite Southern Beef Stew? We can't think of anything, so we're headed to the stove right now!

Serves: 5

Cook Time: 2 Hr 10 Min

What You'll Need:

- 3 tablespoons all-purpose flour
- 2 pounds beef stew meat, trimmed
- 1/2 stick butter
- 2 cups water
- 1 cup black coffee
- 1 teaspoon dried thyme
- 2 teaspoons salt
- 1 teaspoon black pepper
- 6 potatoes, peeled and quartered
- 6 carrots, cut into large chunks
- 3 onions, quartered



What To Do:

1. Place flour in a shallow dish; add beef chunks and coat completely with flour. In a soup pot, melt butter over medium-high heat and cook beef 8 to 10 minutes, turning to brown all sides.
2. Add water, coffee, thyme, salt, and pepper; mix well and bring to a boil. Reduce heat to low, cover, and simmer 1 hour.
3. Add remaining ingredients and simmer 50 to 60 minutes, or until beef and vegetables are tender, stirring occasionally.

One Pot Whatever

With a name like this, you may be wondering what the mystery is. No mystery, just a hearty beefy one-skillet meal you can't go wrong serving anytime. Our One Pot Whatever may become your new go-to meal!

Serves: 4

Cook Time: 1 Hr 25 Min

What You'll Need:

- 2 pounds beef (shoulder, round, or chuck steak) cut into bite-sized pieces
- 1/4 cup (1/2 stick) butter or margarine
- 1 onion, cut into wedges
- 2 celery stalks, chopped
- 1 cup sliced mushrooms
- 1 garlic clove, crushed
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup dry red wine
- 2 (10-1/2-ounce) cans beef broth (or bouillon)



What To Do:

1. In a large skillet, brown beef in butter.
2. Add onion, celery, mushrooms, garlic, salt and pepper; reduce heat and simmer 15 to 20 minutes.
3. Add wine and broth; cover and simmer 1 hour or until meat is tender.

Note:

- Serve over noodles, rice, or slices of garlic bread. You can substitute oil for the butter, bottled garlic for fresh, or use a different wine.

Skillet Sombrero Pie

Ole! This Skillet Sombrero Pie is so yum that it'll have the fiesta started in no time! Full of corn, tomatoes, cheese, and crunchy corn chips, this pie is finger-lickin', tummy-rubbin' good!

Serves: 4

Cook Time: 25 Min

What You'll Need:

- 1 pound ground beef
- 1 (10-ounce) package frozen whole kernel corn, thawed
- 1 (14.5-ounce) can diced tomatoes with green pepper, celery, and onions, undrained
- 1 (8-ounce) can tomato sauce
- 1 (1-1/4 ounce) envelope taco seasoning mix
- 1 cup (4 ounces) shredded Cheddar cheese
- 1 (10-1/2-ounce) package corn chips



What To Do:

1. Brown ground round in a large skillet, stirring until it crumbles and is no longer pink. Drain in a colander, discarding drippings.
2. Return meat to skillet. Add corn and next 3 ingredients; bring to a boil. Reduce heat; simmer, uncovered, 20 minutes, stirring occasionally.
3. Sprinkle with cheese; cook until cheese melts. Arrange chips around edge. Serve immediately.

Note:

- No dinner dilemma here! This supper cooks all in one skillet. When it's done, scatter crunchy corn chips around the edge of the beef mixture to form the "brim" of this sombrero pie. If you can't find the canned tomatoes with vegetables, no problem. Just use plain diced tomatoes and throw in 1 tablespoon minced fresh onion!

Easy One-Pot Goulash

This Easy One-Pot Goulash is a great weeknight dinner dish that your whole family will love! It's ready for eatin' in less than 30 minutes, and it's filled with tons of hearty, beefy flavor.

Serves: 4

Cook Time: 20 Min

What You'll Need:

- 1-1/2 pounds ground beef
- 1 onion, chopped
- 1 (8-ounce) package elbow macaroni
- 2 cups beef broth
- 1 (14-1/2-ounce) can diced tomatoes
- 1 (8-ounce) can tomato sauce
- 2 teaspoons garlic powder
- 1 teaspoon salt
- 1/2 teaspoon black pepper



What To Do:

1. In a soup pot over high heat, brown ground beef with onion 6 to 8 minutes, or until no pink remains in the beef, stirring frequently.
2. Stir in remaining ingredients and bring to a boil. Reduce heat to medium, cover, and simmer 7 to 8 minutes, or until macaroni is tender. Serve immediately.

Note:

- If you like, sprinkle with Parmesan cheese before serving.

Chicken Noodle Skillet

This all-in-one easy Chicken Noodle Skillet, is perfect for a busy weeknight. No need to boil the noodles, 'cause they'll cook right along with the veggies and sauce. What a super main dish to call everyone to the table for!

Serves: 4

Cook Time: 30 Min

What You'll Need:

- 1 tablespoon vegetable oil
- 1 pound boneless, skinless chicken breast halves, cut into 1/2-inch chunks
- 1/2 cup sliced mushrooms
- 1 cup frozen broccoli cuts
- 1 cup frozen corn or carrots
- 1 cup uncooked egg noodles
- 2 cups chicken broth
- 1 (10-3/4-ounce) can condensed cream of chicken soup
- 1/2 teaspoon onion powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper



What To Do:

1. In a large skillet over medium-high heat, heat oil.
2. Cook chicken 5 to 7 minutes, or until browned, stirring occasionally. Stir in remaining ingredients. Bring to a boil, then reduce heat to low, cover, and simmer 8 minutes. Uncover and simmer 5 additional minutes, or until noodles are tender.

One Pot Primavera

Here's a one-pot take on a light pasta dish brimming with fresh vegetables. Mix up our One Pot Primavera and enjoy the fresh and easy goodness.

Serves: 6

Cook Time: 30 Min

What You'll Need:

- 1 pound penne pasta
- 1/4 cup olive oil
- 2 yellow squash, cut into 1/2-inch chunks
- 2 zucchini, cut into 1/2-inch chunks
- 1 onion, chopped
- 4 garlic cloves, minced
- 4 plum tomatoes, sliced
- 1/2 pound sliced fresh mushrooms
- 1 (10-1/2-ounce) can condensed chicken broth
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper



What To Do:

1. In a soup pot, cook pasta according to package directions; drain in a colander and set aside.
2. In the same pot, heat oil over medium-high heat. Add yellow squash, zucchini, onion, and garlic, and saute 8 minutes, or until just tender. Add tomatoes, mushrooms, chicken broth, salt, and black pepper, and cook 5 minutes, or until heated through.
3. Return pasta to pot and cook until well combined and heated through, stirring frequently.

Notes:

- If you'd like, sprinkle with Parmesan cheese before serving.
- You can eat this dish as is, or serve with a juicy piece of meat!

Country Beef Pot

Take your taste buds to a country kitchen with our comforting recipe for Country Beef and Noodle Pot. With only one pot to wash this stick-to-your-ribs dinner is sure to be one of your favorites!

Serves: 4

Cook Time: 20 Min

What You'll Need:

- 1 pound lean ground beef
- 1 green pepper, chopped
- 1 onion, chopped
- 3 cups uncooked wide egg noodles (5-ounces)
- 2 1/2 cups water
- 1 (26-ounce) jar spaghetti sauce
- 1/2 teaspoon Italian seasoning
- 1 teaspoon granulated garlic



What To Do:

1. In soup pot brown the ground beef, bell pepper and onion over medium heat for 6 to 8 minutes, stirring occasionally, until no pink remains in the beef; drain.
2. Stir in water, spaghetti sauce and seasonings. Over high heat, bring to a boil.
3. Reduce heat, stir in noodles and simmer uncovered for 8 to 10 minutes until noodles are tender. Serve immediately.

One Pot Mac and Cheese

It's a quick stovetop version of mac and cheese, made with spaghetti; but you can use whatever noodle you'd like. So put some water to boil, because our One Pot Mac and Cheese is creamy, cheesy, and pretty perfect!

Serves: 4

Cook Time: 30 Min

What You'll Need:

- 1 pound spaghetti
- 1/4 cup (1/2 stick) butter
- 1/2 cup all-purpose flour
- 4 cups (1 quart) milk
- 6 cups (24 ounces) shredded sharp Cheddar cheese
- 1/2 teaspoon dry mustard
- 1 teaspoon salt
- 1 teaspoon black pepper



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What To Do:

1. In a soup pot, cook spaghetti according to package directions; drain and set aside in colander.
2. In the same pot, melt butter over medium heat then stir in flour. Gradually stir in milk and cook 3 to 5 minutes, or until thickened, stirring frequently. Add cheese, dry mustard, salt, and pepper and stir for 3 to 5 minutes, or until cheese is melted.
3. Add spaghetti and cook 2 to 3 minutes, or until heated through, stirring constantly. Serve immediately.

Note:

- Get the veggie steamer going with broccoli or cauliflower florets and you'll be set for a complete meal!



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Easy Tortellini One Pot

Take a stroll through the frozen food aisle at the supermarket and grab everything you need to make our Easy Tortellini One-Pot. It only takes 20 minutes and it doesn't get much easier than that!

Serves: 6

Cook Time: 20 Min

What You'll Need:

- 1 (19-ounce) package frozen cheese-filled tortellini
- 1 (14-ounce) package frozen broccoli florets
- 1 (15-ounce) jar Alfredo sauce
- 1 (22-ounce) package frozen cooked diced chicken
- 1/2 teaspoon garlic powder
- 1/4 teaspoon black pepper
- 1 tablespoon grated Parmesan cheese



What To Do:

1. In a soup pot over high heat, bring 4 quarts of water to a boil. Add tortellini and return to a boil. Add broccoli, reduce heat to medium, and cook 3 to 4 minutes, or until tortellini are tender; drain and set aside.
2. In the same pot, heat Alfredo sauce, chicken, garlic powder, and pepper 5 to 6 minutes, or until hot. Add tortellini and broccoli to sauce and stir gently; continue heating until warmed through. Sprinkle with Parmesan cheese just before serving.

One Pot Italian Feast

You'll love the classic Italian seasonings and spices we use in our One Pot Italian Feast. Plus, the hearty stewed tomatoes, flavorful Italian sausage, and filling pasta noodles makes this a recipe worth feasting on.

Serves: 4

Cook Time: 30 Min

What You'll Need:

- 1 pound Italian sausage, cut into 1/4-inch slices
- 1 large onion, chopped
- 1 celery stalk, diced
- 1 teaspoon garlic powder
- 1/4 teaspoon black pepper
- 1/3 cup natural rice vinegar
- 1 (14-ounce) can stewed tomatoes with Italian seasoning
- 2 cups water
- 8 ounces uncooked penne pasta
- 2 tablespoons chopped fresh basil
- * Grated Parmesan cheese for sprinkling



What To Do:

1. In a soup pot over medium-high heat, cook sausage, onion, celery, garlic, and pepper until sausage is browned. Add vinegar and cook until liquid is absorbed.
2. Stir in tomatoes and water, and bring to a boil. Reduce heat to medium, add penne, cover and simmer 12 minutes, or until penne is just tender, stirring occasionally. Top with fresh basil and Parmesan cheese and serve.