

Lisa & Daryl-Ann's
**CHAOTIC
COOKING SHOW
COOKBOOK**



PARMESAN CHICKEN BAKE

SCREENSHOT TO SAVE 

Recipe by mykitchenescapades.com

INGREDIENTS

6 boneless skinless chicken breast
1C light mayo or Greek yogurt
1/2C parmesean cheese plus extra for top
1 1/2 tsp seasoning salt
1/2 tsp pepper
1tsp garlic powder

DIRECTIONS

- 1. Preheat oven to 375° and spray the inside of a 9x13 glass baking pan. Lay the chicken inside the pan.**
- 2. Mix together the remaining ingredients and spread evenly over each piece of chicken. Be sure to cover all the exposed raw chicken so it doesn't dry out! Cover with extra parmesean.**
- 3. Bake uncovered for 45 minutes**

@darylanndenner

LISA'S 3 INGREDIENT CHICKEN

@lisafletcher805

INGREDIENTS:

- chicken (any kind—we use bone-in thigh)
- jar of french dressing
- packer of Lipton Onion Soup mix
- can of cranberry sauce with whole berries

DIRECTIONS:

- preheat oven to 350°
- place chicken in 9"x13" pan
- bake chicken 1/2 way (will depend on the type of chicken you use but for ours it's 30 min)
- while chicken is baking, make sauce by mixing 3 ingredient in a bowl
- after chicken is 1/2 baked, pour sauce mix on top and then bake remainder of time

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MAC AND CHEESE

INGREDIENTS:

2 tbs butter
2 tbs of flour
2 cups of milk
3/4 teaspoon salt
1/2 teaspoon dry mustard
1/4 teaspoon ground black pepper
1 (8 ounce) package noodles
2 cups shredded sharp cheddar cheese
1 (8 ounce) package Kraft singles cut in strips

Topping:

1/4 cup butter
2 Sleeves of Ritz crackers (smash in package)

DIRECTIONS:

- Preheat oven to 350°F**
- Melt 2tbs butter in a saucepan over medium heat**
- Stir in flour and cook 1 minute stirring constantly**
- Then stir in milk, salt, mustard and pepper and cook while stirring frequently until the mixture boils and thickens**
- Meanwhile, cook the noodles**
- Add both cheeses to the milk mixture and stir until melted**
- Combine noodles & cheese sauce in baking dish**
- Melt 1/4 cup of butter in a saucepan and mix with ritz crackers**
- Top pasta with Ritz cracker mixture**
- Bake in oven for 30 minutes**

PESTO PULL-APART SLIDERS

INGREDIENTS:

- Pesto**
- Cooked, Shredded Chicken**
- Dinner Rolls**
- Mozzarella Cheese**
- 2 tbs butter (softened)**
- 1/2 tsp garlic salt**
- 1 tsp dried parsley**
- (or sub those 3 for garlic butter!)**

DIRECTIONS:

- Preheat oven to 375°**
- Slice dinner rolls hamburger style and lay bottoms in a greased pan**
- Spread pesto on bottoms of rolls**
- Layer chicken & mozzarella cheese**
- Cover with tops & spread butter mixture on top**
- Cover with foil and bake 10-15 min**

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BBQ CHICKEN

PULL-APART SLIDERS

INGREDIENTS:

- BBQ sauce
- Cooked, shredded chicken
- Dinner Rolls
- Mozzarella Cheese
- Crispy Onion Strings
- Garlic Butter

DIRECTIONS:

- Preheat oven to 375°
- Slice dinner rolls hamburger style and lay bottoms in a greased pan
- In a bowl, mix shredded chicken in bbq sauce until coated
- Spread chicken on bottoms of rolls
- Top with mozzarella cheese & crispy onion strings
- Cover with tops & spread butter mixture on top
- Cover with foil and bake 10-15 min

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CHICKEN BACON RANCH BAKED PENNE

INGREDIENTS

- 1 lb penne pasta (cooked)
- 2 cups shredded chicken
- 1 jar (15 oz) Alfredo pasta sauce
- 1/2 cup ranch dressing
- 6 slices chopped cooked bacon
- 2 cups shredded mozzarella cheese

DIRECTIONS

Heat oven to 350°F.

Grease or spray 13×9-inch pan.

- In large bowl, place 1 lb cooked and drained penne pasta, shredded chicken, Alfredo pasta sauce and ranch dressing. -Stir to combine.
- Pour mixture in pan; spread evenly.
- Sprinkle 6 slices chopped cooked bacon evenly over top, then sprinkle with shredded mozzarella cheese.
- Bake 15 to 20 minutes or until hot and bubbly.
- Let stand 5 minutes before serving

CROCKPOT CHICKEN TACOS

INGREDIENTS:

1 pack chicken breast
1 packet taco seasoning
4-8oz cream cheese
1 can of rotel or small jar of salsa

DIRECTIONS:

**Put seasoning over the chicken and
top it with a can of rotel/salsa**

**Cook it on low for 6 hours, or on
high for 4 hours**

Shred the chicken in the pot

**Add cream cheese 20-30 minutes
before serving**

**Mix together and serve with tortillas
and add taco toppings**

Recipe from
@ambashug22



Screenshot to save 📸

FIESTA LASAGNA

INGREDIENTS:

- 1 Pack of Chicken Breast
- 1 Packet Taco Seasoning
- 4-8oz of Cream Cheese
- 1 Can of Rotel or Salsa
- 6 Flour Tortillas
- 1 Can of Corn
- 1 Can of Black Beans
- 1 Cup of Shredded cheese

Directions:

for chicken:

Put chicken in Crockpot
Pour in taco seasoning and salsa
Cook on low for 6 hours, or high for 4 hours.
When fully cooked, shred chicken.
Add cream cheese and mix well.

for lasagna:

Spray baking dish and add 1/3 shredded chicken mixture, layer tortillas, beans, corn, cheese.
Repeat layers, top with cheese.
Cover with foil and bake at 400 for 20 minutes.
Uncover and bake for 5-10 minutes.
Serve and enjoy!

SCREENSHOT



BALSAMIC BRUSSEL SPROUTS

Shaved brussel sprouts (Trader Joe's)

Balsamic glaze

Honey

Salt & pepper



Spray/Coat fry pan with oil.

Pour brussel sprouts in pan.

Cook until brown/a little burnt.

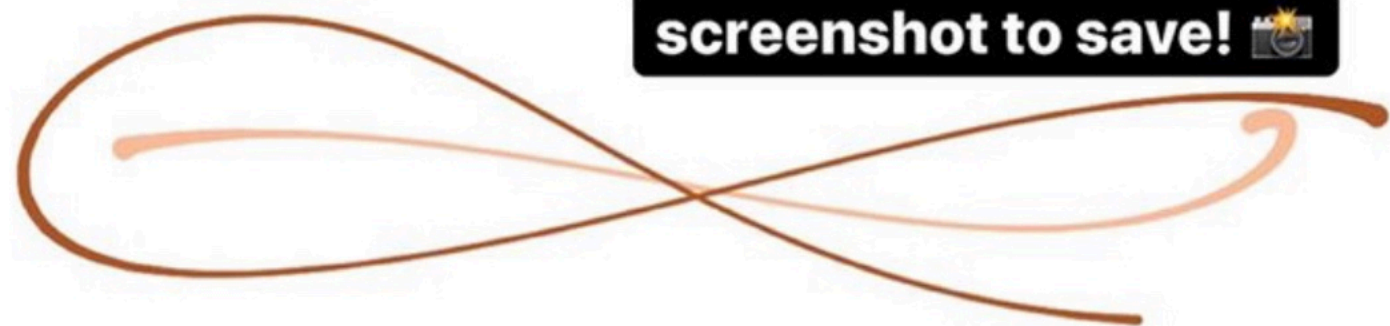
Sprinkle with salt and pepper.

Pour balsamic glaze and honey to taste.

SO GOOD!

CARNE ASADA "RECIPE"

📸 screenshot to save!



INGREDIENTS

flank steak

red baron barbecue seasoning

DIRECTIONS

**generously season both sides of
flank steak with seasoning**

**grill approx. 7 minutes (flip half way
through)**

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@LISAFLETCHER805'S BAKED RIGATONI

INGREDIENTS:

- 1 box rigatoni noodles
- prego spaghetti sauce
- 5 hot Italian sausage links
- 1 pkg pepperoni
- 4-5 heaping tbs of ricotta cheese
- shredded mozzarella cheese

DIRECTIONS:

- cook noodles & pour into bottom of 9x13 baking dish
- take casing off sausage, crumble and cook in fry pan
- add pepperoni to pan and fry a bit
- mix sausage & pepperoni into baking pan with noodles
- pour in spaghetti sauce to taste (so it's a little saucy 🧑)
- take 4-5 heaping tbs of ricotta and drop in randomly (mix slightly but not thoroughly)
- top with shredded mozzarella as desired!
- bake at 350° for 30 min

BEEF BOWLS



INGREDIENTS (2 servings)

- 1 lb shaved beef (can sub. for strip cut flank steak)
- 1.5 c white rice
- 3/4 c sweet chili sauce (I use Trader Joe's!)
- 3 tsp. sriracha
- 3.5 tsp soy sauce
- 4 c broccoli florets
- 3 c shredded carrots
- 1 tbsp olive oil
- 1/4 c roasted, unsalted peanuts

DIRECTIONS

- Start cooking white rice in rice cooker
- Heat olive oil in pan on medium heat
- Add beef and cook through
- Reduce heat to low; add sweet chili sauce, sriracha, soy sauce
- Stir until sauce is combined, beef is coated
- In a separate pan, add broccoli florets with 2 tbsp of water and cover. Steam on low heat for approx. 5 minutes
- Remove cover and add shredded carrots
- Stir to combine and cook until carrots soften
- As veggies continue to cook, chop peanuts
- Assemble your bowl by plating rice first, then beef and veggies on top. Top with chopped peanuts
- Enjoy and tag [@darylanndenner](#) with your beef bowl picture!

Here's the recipe from the other night if you want to screenshot! Adding it to the turkey stir fry highlight!

10 MINUTE TURKEY STIR-FRY



INGREDIENTS (2 servings)

- 1 lb Ground Turkey
- Trader Joe's Frozen Brown Rice
- 1 Bottle Trader Joe's General Tso's Sauce
- 1 Package Trader Joe's Broccoli Slaw

DIRECTIONS

- Brown the ground turkey using Pampered Chef Mix n Chop tool
- In a separate pan, sauté broccoli slaw until crispy
- Add 1 Bottle of General Tso's Sauce to cooked ground turkey
- Serve all over rice
- Enjoy and tag @darylanndenner with your Turkey Stir Fry Bowl picture!

SCREENSHOT!

NUTELLA CANDIES

(as if this needs a "recipe" 😂 but still. You HAVE to try! Tag me if you make them!)

-1 pkg of crescent rolls

-1 jar of Nutella

Open crescents. Lie each one flat as a triangle. Spread a VERY generous layer of Nutella on each one (don't be skimpy 🧑🏻).

Roll up & bake per instructions on package of rolls.

That's it! 🙌🙌 You're literally going to fall over they're so good.

CINNAMON ROLL CRESCENTS

Ingredients

1 pkg of Crescents
1 jar of marshmallow cream
Cinnamon sugar

Directions

- **Spread a layer of marshmallow cream on each crescent**
- **Sprinkle cinnamon sugar on each**
- **Roll up each crescent and sprinkle top with more cinnamon sugar**
- **Bake for approx 9 min, until golden brown**

SCREENSHOT!

DARYL-ANN'S FAMOUS COOKIES

A fun twist on classic chocolate chip cookies that I have been making for years!

INGREDIENTS

Tag us if you make them!

- 2 1/4 cups flour
- 3/4 cups granulated sugar
- 3/4 cups brown sugar (packed)
- 1 tsp salt
- 1 tsp baking soda
- 1 tsp vanilla extract (plus a little extra splash!)
- 2 eggs
- 1 cup butter (softened)
- 1 cup semi-sweet chocolate chips
- 1 cup butterscotch chips

1. Preheat the oven to 375°
2. In a stand mixer, add flour, baking soda, and salt. Mix slowly until combined.
3. Add butter, granulated sugar, brown sugar, and vanilla extract and mix until creamy. Add in eggs and continue to beat dough mixture until uniform.
4. Slowly add chips while mixing.
5. Scoop with small ice cream scoop and add to greased or non-stick cookie sheet.
6. Bake for approximately 10 minutes, until golden brown on edges and top. Transfer to wire cooling racks to cool.

STRAWBERRY FLUFF



Ingredients:

- Tub of marshmallow creme
- 1-2 tbs of strawberry cream cheese
- Strawberries 🍓

Directions:

- Mix together marshmallow creme & strawberry cream cheese with a spoon
- Serve with fresh strawberries!

Or just eat with a spoon! 😋

CARAMEL APPLE DIP



INGREDIENTS:

- 8 oz of cream cheese
- 1 cup powdered sugar
- 1 tub (16oz) of caramel dip
- crushed Heath Bar (approx 6)
- cut apples

DIRECTIONS:

- In a bowl, mix cream cheese & powdered sugar with hand mixer
- crush heath bar (use blender!)
- spread thin layer of cream cheese mixture on platter & top with thin layer of caramel dip
- top with crushed heath bar & serve with cut apples

HOMEMADE VANILLA EXTRACT

INGREDIENTS:

3-5 vanilla beans (grade b)
8 ounces of vodka



DIRECTIONS:

**Cut the vanilla beans in half length wise
(leave the end connected)**

**Place the vanilla beans in the bottle and
cover with alcohol**

**Infuse for at least one month and shake
them from time to time. The longer the
stronger 😊**

**Eventually when you use all of the vanilla
extract you can top off the beans with
more alcohol or refresh the beans!**

Screenshot to save 📷
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CHRISTMAS TREE COFFEECAKES



DIRECTIONS:



dough

- soften package of yeast in warm water
- melt 1/2 c. of butter in 1 1/2 c. scalded milk & cool to lukewarm
- when cool, add yeast mix to milk/butter mix & mix well
- add sugar, eggs, & salt until combined
- add flour 1 cup at a time (takes 6-7 cups...you want your dough to be stiff, but not so stiff that it's not malleable)
- knead dough on counter for 5-7 minutes
- place into bowl and cover with towel to rise for 1-2 hours
- punch dough down and let rise for another 30 minutes under cloth

trees

- separate dough into 3 balls
- roll out into tree shape (triangle)
- brush generously with melted butter
- fill with thin layer of filling mixture
- fold sides of dough in and bottom up
- flip tree onto cookie sheet & cut leaves & twist
- brush top with melted butter and decorate with filling mix, sprinkles, & red hots
- bake at 350° for 25-30 min

CHRISTMAS TREE COFFEECAKES 🎄

Makes 3 Trees

INGREDIENTS:

dough

- 1 pkg dry yeast
- 1/4 cup warm water
- 1/2 cup butter
- 1 1/2 cups scalded milk
- 1/2 cup sugar
- 2 eggs
- 2 tsp. salt
- 6-7 cups of flour

filling

- 1 cup sugar
- 4 tsp cinnamon
- 1/2 cup mini chocolate chips
- 3 tbs melted butter

topping

- green & red sanding sugar
- red hots (if desired)
- extra filling from above

