

SHANNON'S IN THE KITCHEN



DINNER DONE EASY



DINNER *Done Easy*



25 EASY RECIPES

When you don't know what to make.

Easy recipes worth remembering.



GOOD FOOD ♥ GOOD FRIENDS ♥ LONG WEEKENDS

SHANNON'S IN THE KITCHEN
DINNER DONE EASY



Good
Food
Brings
People
Together
♡



Simple
Meals
Happier
Days
♡



Welcome to *Dinner Done Easy*

Real Recipes for Real Life

After years of working in television, I know one thing for sure — **food has to happen fast**.

Whether I'm prepping a recipe for a show, feeding a crew, or just getting dinner on the table for my own family, I've learned that you don't have to overthink a meal to make it delicious.

That's why I created *Dinner Done Easy* — a collection of simple, approachable recipes made with everyday ingredients. These are meals your family will love, recipes that fit into your busy life, and ideas that won't break your budget.

My hope is that this cookbook becomes a helpful friend in your kitchen — giving you confidence, saving you time, and making dinner a little easier (and a lot more enjoyable).

Thank you for inviting me into your kitchen. I'm so glad you're here!

Love,
Shannon ♡

Good Food ♡ Good Friends ♡ Long Weekends

SHANNON'S IN THE KITCHEN

COOK ♡ SHARE ♡ BE INSPIRED

Marry Me Chicken

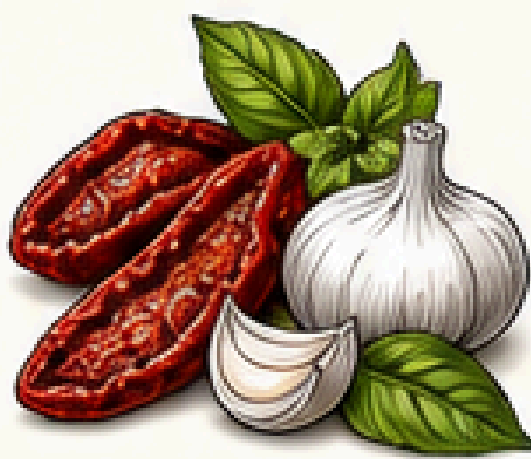
Creamy, flavorful, and downright irresistible. This easy skillet-to-oven recipe is perfect for busy weeknights and just might earn a few “I love yous” around the table.

INGREDIENTS

- 2 tablespoons olive oil
- 4 boneless skinless chicken breasts
- 2 cloves garlic, minced
- 1/2 teaspoon dried thyme
- 1/2 teaspoon red pepper flakes
- 3/4 cup chicken broth
- 1/2 cup heavy cream
- 1/2 cup sun-dried tomatoes, chopped
- 1/2 cup parmesan cheese, grated
- Fresh basil, for serving
- Kosher salt and freshly ground black pepper, to taste

DIRECTIONS

- 1 Heat oven to 375 F. Warm olive oil in a large oven-safe skillet over medium-high heat.
- 2 Season chicken with salt and pepper and sear until golden, about 4-5 minutes per side. Move chicken to a plate.
- 3 Reduce heat to medium. Cook garlic briefly, then add thyme, red pepper flakes, broth and cream. Simmer about 5 minutes.
- 4 Stir in sun-dried tomatoes and Parmesan. Return chicken to skillet, spoon sauce over it, and bake about 15 minutes or until cooked through.
- 5 Finish with basil and additional Parmesan if desired.



Shannon's Shortcut ♥

Use pre-chopped sun-dried tomatoes to save time. A little extra Parmesan on top never hurts!



ESTIMATED NUTRITION PER SERVING

Per serving – about 1 chicken breast with sauce



Calories
470

Protein
51g

Carbohydrates
6g

Fat
28g

Fiber
1g

Sodium
710mg



Tater Tot Taco Casserole

All the bold, cheesy, taco flavors you love with crispy tater tots on top! This easy dump-and-bake casserole is perfect for busy weeknights and always a family favorite.

INGREDIENTS

- 1 lb ground beef
- 1 small yellow onion, diced
- 2 cloves garlic, minced
- 2 tablespoons taco seasoning (or 1 packet)
- 1 (15 oz) can corn kernels, drained
- 1 (15 oz) can black beans, rinsed and drained
- 1/2 cup green onions, sliced
- 1 (7 oz) can diced green chilies
- 1 (19 oz) can enchilada sauce
- 3 cups shredded Mexican blend cheese
- 1 (32 oz) package frozen tater tots
- For serving: sour cream, sliced black olives, sliced green onion, chopped tomatoes

DIRECTIONS

- 1 Heat oven to 375°F and grease a 9x13-inch baking dish. (Optional: pre-bake the tater tots for 10 minutes for extra crispiness.)
- 2 In a large skillet, cook ground beef over medium heat for about 3 minutes. Add onion and garlic and continue cooking until onion softens and beef is fully cooked.
- 3 Drain if needed. Stir in taco seasoning, corn, black beans, green onions and green chilies.
- 4 Stir in enchilada sauce and 2 cups of the cheese. Transfer to prepared baking dish.
- 5 Arrange frozen tater tots over the top.
- 6 Bake uncovered for 40 minutes. Sprinkle with the remaining cheese and bake for about 5 minutes more, until melted.
- 7 Let rest for 5 minutes and serve with sour cream, black olives, green onions and tomatoes, if desired.



♥ Shannon's Shortcut

For extra-crispy tater tots, bake them on a sheet pan for 10 minutes before adding them to the casserole. Use your favorite toppings and make it your own!



ESTIMATED NUTRITION PER SERVING

(Based on 8 servings)

Calories	Protein	Carbohydrates	Fat	Fiber	Sodium
480	24g	46g	24g	6g	960mg

Sheet Pan *Lasagna*

INGREDIENTS

- 1 lb ground beef
- 1 onion, diced
- 2 tsp minced garlic
- 1 tbsp Italian seasoning
- 1 tsp basil
- 1 tsp oregano
- 1 tsp pepper
- 1/2 tsp salt
- 24 oz marinara
- 15 oz diced tomatoes, drained
- 6 oz tomato paste
- 16 oz cooked lasagna noodles, broken into 1-inch pieces

Cheese:

- 1 cup cottage cheese
- 1 cup ricotta cheese
- 10 oz frozen spinach, thawed and squeezed dry
- Optional crushed garlic
- *mix together

Top with:

- 1 cup shredded mozzarella
- 1/2 cup shredded Parmesan

DIRECTIONS

- 1 Brown beef, onion, garlic and seasoning.
- 2 Add marinara, diced tomatoes, tomato paste and cooked lasagna noodles.
- 3 Spread mixture onto sheet pan. Add scoops of the cheese mixture over the pasta.
- 4 Bake at 375°F for 30 minutes.



♥ *Shannon's Shortcut*

Line your sheet pan with parchment paper before adding the lasagna. It makes cleanup so much easier on a busy weeknight.

ESTIMATED NUTRITION PER SERVING

(Based on 8 servings)

Calories	Protein	Carbohydrates	Fat	Fiber	Sodium
420	26 g	38 g	20 g	4 g	780 mg

Italian Drunken Noodles

Hearty egg noodles tossed with savory Italian sausage, bell peppers, garlic, diced tomatoes and a splash of white wine. Simple ingredients, big flavor — and the perfect comfort meal for busy nights!

INGREDIENTS

- 12 oz wide egg noodles
- 1 lb Italian sausage (mild or hot)
- 2 bell peppers, chopped (any color)
- 3 teaspoons garlic, minced
- 1 teaspoon Italian seasoning
- 1/2 cup white cooking wine (dry white wine works great)
- 1 (28 oz) can diced tomatoes, undrained
- 1 tablespoon dried basil
- Salt and pepper, to taste
- Grated Parmesan cheese, for serving
- Fresh parsley, for serving (optional)

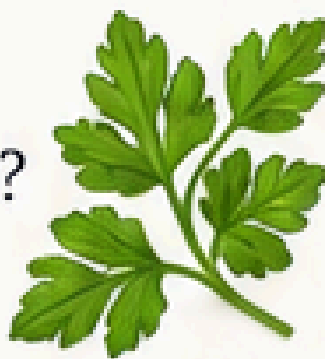
DIRECTIONS

- 1 Cook the egg noodles according to package directions. Drain and set aside.
- 2 In a large skillet, brown the Italian sausage over medium heat, breaking it up as it cooks. Add bell peppers and cook for 4–5 minutes, until they start to soften.
- 3 Add the garlic and Italian seasoning. Cook for about 30 seconds, stirring often.
- 4 Pour in the white wine and let it simmer until reduced by about half, about 4–5 minutes.
- 5 Stir in the diced tomatoes (with their juice), basil, salt and pepper. Let everything simmer together for a few minutes.
- 6 Add the cooked egg noodles and toss until everything is well combined and heated through.
- 7 Serve with grated Parmesan and fresh parsley, if desired.



♥ Shannon's Shortcut

Use your favorite bell peppers and adjust the seasoning to your taste. Love a little heat? Use hot Italian sausage or add a pinch of red pepper flakes!



ESTIMATED NUTRITION PER SERVING

(Based on 6 servings)

Calories	Protein	Carbohydrates	Fat	Fiber	Sodium
520	28g	46g	28g	4g	820mg

Dump and Bake

Meatball

Casserole

♥

INGREDIENTS

- 1 (16 oz) package cavatapi pasta, uncooked
- 1 (25 oz) jar marinara sauce
- 3 cups water
- 1 (14 oz) package cooked meatballs (no need to thaw)
- 1 1/2 cups Mozzarella cheese, grated
- 1/2 cup Parmesan cheese, grated

DIRECTIONS

- 1 Heat oven to 425 F.
- 2 Combine uncooked pasta, marinara, water and meatballs in a 9x13-inch baking dish. Cover very tightly with foil and bake 35 minutes.
- 3 Uncover, stir and test pasta. If needed, cover again and continue baking until al dente.
- 4 Top with mozzarella and Parmesan and bake uncovered another 5-10 minutes until melted.



♥

Shannon's Shortcut

No need to thaw the meatballs. The key is covering the dish very tightly with foil so the pasta can cook in the sauce and water. Give everything a good stir before adding the cheese.



ESTIMATED NUTRITION PER SERVING

Calories	Protein	Carbohydrates	Fat	Fiber	Sodium
600	29g	65g	25g	5g	1,250mg

Chicken and Stuffing Casserole

INGREDIENTS

- 1 1/2 lbs chicken breasts, cubed
- 1 can condensed cream of chicken soup
- 1/3 cup sour cream
- 1/2 teaspoon garlic powder
- Kosher salt and freshly ground black pepper
- 1 (8 oz) package dry stuffing mix
- 1/2 cup (1 stick) butter, melted

DIRECTIONS

- 1 Heat oven to 400 F and grease a 9x13-inch baking dish.
- 2 Combine cubed chicken, condensed soup, sour cream, garlic powder, salt and pepper and spread in dish.
- 3 Combine dry stuffing mix with melted butter and spread over chicken mixture.
- 4 Bake about 30 minutes, until chicken is cooked through.



♥ Shannon's Shortcut

I often divide this casserole between two smaller 8 × 8-inch baking dishes instead of using one large pan. Bake one for dinner and share the second with a friend — or cover and refrigerate or freeze it for another meal.

ESTIMATED NUTRITION PER SERVING

Calories	Protein	Carbohydrates	Fat	Fiber	Sodium

Dump and Bake

Chicken Alfredo

Casserole

INGREDIENTS

- 16 oz penne pasta, uncooked
- 1 (22 oz) jar alfredo sauce
- 3 cups chicken stock
- 2 cloves garlic, minced
- 2-3 chicken breasts, cooked and chopped
- 1 cup parmesan cheese, grated
- 1 1/2 cups mozzarella cheese, grated
- Fresh parsley, chopped, for garnish (optional)

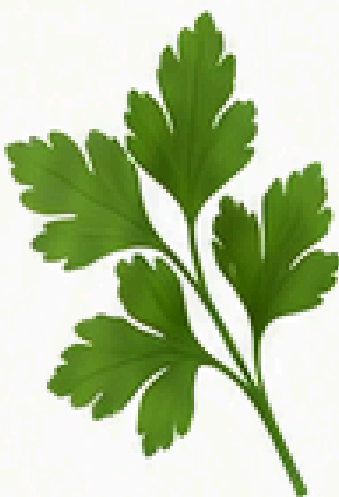
DIRECTIONS

- 1 Heat oven to 425 F.
- 2 Stir uncooked penne, Alfredo sauce, chicken stock, cooked chicken and garlic together in a 9x13-inch baking dish. Cover tightly and bake 30 minutes.
- 3 Uncover, stir and test pasta. Cover and bake another 10-15 minutes if needed.
- 4 Top with mozzarella and Parmesan and bake uncovered until cheese is melted and bubbly. Garnish with parsley if desired.



♥ Shannon's Shortcut

Stir the uncooked penne, Alfredo sauce, chicken stock, cooked chicken and garlic together right in the 9x13-inch baking dish.



ESTIMATED NUTRITION PER SERVING

Calories	Protein	Carbohydrates	Fat	Fiber	Sodium
520	32g	56g	18g	2g	740mg

Baked Feta Pasta

INGREDIENTS

- 12 ounces cavatappi or other short pasta
- 1 (8-ounce) block feta cheese
- 2 pints cherry or grape tomatoes
- 1/3 cup olive oil
- Salt and freshly ground black pepper, to taste
- 2 cloves garlic, minced
- 1/4 teaspoon red pepper flakes, optional
- 1/2 cup chopped fresh basil

DIRECTIONS

- 1 Heat oven to 400°F.
- 2 Place the block of feta in the center of a baking dish. Scatter the cherry tomatoes around it.
- 3 Drizzle the feta and tomatoes with olive oil. Season with salt, pepper, garlic and red pepper flakes, if using.
- 4 Bake for about 30–35 minutes, until the tomatoes have burst and the feta is very soft. For additional browning, broil briefly at the end if desired.
- 5 Meanwhile, cook the cavatappi according to package directions until al dente. Reserve about 1/2 cup pasta water before draining.
- 6 Stir the hot feta and roasted tomatoes together directly in the baking dish until creamy. Add the cooked pasta and toss until coated. Add a splash of reserved pasta water if needed to loosen the sauce.
- 7 Fold in the fresh basil and serve warm.



♥ Shannon's Shortcut

This may be one of the easiest meals in the book. Bake a block of feta with cherry tomatoes, olive oil and seasonings and most of the work is already done. Stop there and serve the warm, creamy feta and tomatoes with toasted bread for an easy appetizer — or toss in cooked pasta and fresh basil and you've turned it into dinner.

ESTIMATED NUTRITION PER SERVING

(Based on 6 servings)

Calories	Protein	Carbohydrates	Fat	Fiber	Sodium
480	17 g	58 g	20 g	3 g	620 mg

Bang Bang *Chicken* Fried Rice

INGREDIENTS

Chicken

- 1 1/2 pounds boneless skinless chicken breasts, cut into 1-inch cubes
- 1 tablespoon vegetable oil
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1 cup (250 g) bang bang sauce, divided

Fried Rice

- 2 tablespoons sesame oil, divided
- 4 large eggs, beaten
- 1/2 teaspoon kosher salt
- 2 large carrots, diced
- 1 large white onion, diced
- 1/4 cup green onions, diced, plus more for garnish
- 1 teaspoon garlic, minced
- 4 cups long-grain white rice, cooked and cooled
- 1/4 cup (1/2 stick / 57 g) unsalted butter, melted
- 1 teaspoon lemon juice
- 2 tablespoons soy sauce
- 1/3 cup (45 g) frozen peas

DIRECTIONS

Chicken

- 1 In a large bowl, toss the cubed chicken with oil, paprika, garlic powder, salt, and pepper until evenly coated.
- 2 Preheat air fryer to 400°F. Place chicken in a single layer in the air fryer basket. (Depending on the size of your air fryer, you may need to work in batches.) Air fry for 11–12 minutes, flipping halfway through, or until golden and cooked through to an internal temperature of 165°F.
- 3 Add the cooked chicken to a medium bowl. Tent with aluminum foil to keep warm and set aside.

Fried Rice

- 1 To a large skillet over high heat, add 1 tablespoon sesame oil. Once hot, pour in the beaten eggs and sprinkle with salt. Scramble gently until just set into soft curds. Transfer eggs to a plate and set aside.
- 2 Reduce heat to medium-high. Add remaining sesame oil, carrots, onion, and green onions. Cook for about 5 minutes, or until carrots are tender. Stir in garlic and cook 1 more minute.
- 3 Add the cooled rice to the skillet. Break it up with a spatula and stir into the vegetables. Let cook for 2–3 minutes, stirring occasionally, until heated through.
- 4 Add scrambled eggs, melted butter, lemon juice, soy sauce, and peas. Stir well and cook for 2–3 more minutes until everything is hot and evenly coated.
- 5 Just before serving, toss the cooked chicken with 1/2 cup Bang Bang Sauce. (Save the rest for drizzling.)
- 6 To serve, top the fried rice with the bang bang chicken. Then, drizzle with additional Bang Bang Sauce if desired. Garnish with extra green onions.



♥ *Shannon's Shortcut*

Can't find Bang Bang sauce? Yum Yum sauce works great here, too. It's a little milder but still creamy and flavorful. If you're not a fan of spicy food, use Yum Yum sauce and make this one your own.

ESTIMATED NUTRITION PER SERVING

(Based on 6 servings)

Calories	Protein	Carbohydrates	Fat	Fiber	Sodium
490	36 g	47 g	20 g	3 g	820 mg



Biscuits & Gravy *Breakfast* Casserole

INGREDIENTS

- 1 pound breakfast sausage
- 1 can (about 12 ounces) refrigerated biscuits, cut into quarters
- 6 large eggs
- 1/2 cup milk
- 1 1/2 cups shredded cheddar cheese
- 1 package country gravy mix, prepared according to package directions
- 1/2 teaspoon onion powder
- 1/2 teaspoon dried thyme
- Salt and pepper to taste

DIRECTIONS

- 1 Heat oven to 375°F and lightly grease a 9 × 13-inch baking dish.
- 2 Brown the sausage in a large skillet, breaking it into crumbles. Season with onion powder and salt and pepper to taste. Drain excess grease if necessary.
- 3 Spread the cooked sausage evenly in the prepared baking dish.
- 4 Whisk the eggs with 1/2 cup milk and pour evenly over the sausage. Sprinkle the shredded cheddar cheese over the top.
- 5 Prepare the country gravy according to package directions. Stir the dried thyme into the prepared gravy, then pour the gravy evenly over the casserole.
- 6 Arrange the quartered refrigerated biscuits evenly over the top.
- 7 Bake for 25–30 minutes, or until the biscuits are deeply golden and the eggs are completely set. If necessary, continue baking a few additional minutes. Let stand about 5 minutes before serving.



♥ *Shannon's Shortcut*

Refrigerated canned biscuits are one of my favorite shortcuts to keep on hand. Cut them into pieces and they can turn breakfast casseroles, chicken pot pie, cobblers and even quick pull-apart breads into something that tastes like you spent a whole lot more time in the kitchen. Here, they give you that warm biscuits-and-gravy comfort without making biscuits from scratch.

ESTIMATED NUTRITION PER SERVING

(Based on 6 servings)

Calories	Protein	Carbohydrates	Fat	Fiber	Sodium
510	22 g	36 g	31 g	1 g	990 mg

4-Ingredient

Blueberry Cheesecake

Dump Cake

♥

INGREDIENTS

- 1 (21 oz) can blueberry pie filling
- 1 (15 oz) package lemon or yellow cake mix
- 8 oz whipped cream cheese
- 1/2 cup (1 stick) butter, very thinly sliced

DIRECTIONS

- 1 Heat oven to 350 F and grease a square baking dish.
- 2 Spread blueberry pie filling over the bottom and into the corners.
- 3 Add half the cake mix, spoon cream cheese evenly over it, then add remaining cake mix.
- 4 Arrange thin butter slices in a single layer over the dry mix, covering as much surface as possible.
- 5 Bake 35-40 minutes, until a toothpick inserted in center comes out clean.
- 6 Cool 15 minutes before serving.



♥ Shannon's Shortcut

Arrange thin butter slices in a single layer over the dry mix, covering as much surface as possible.



ESTIMATED NUTRITION PER SERVING

Calories	Protein	Carbohydrates	Fat	Fiber	Sodium
320	3g	52g	14g	2g	290mg

Crock Pot

Apple

Dump Cake

INGREDIENTS

- 2 (21 ounce) cans apple pie filling (can use sugar free)
- 2 (7 ounce) packets Martha White Apple Cinnamon muffin mix (or your favorite brand)
- 1/2 cup (1 stick) salted butter, melted (or cut into slices)

DIRECTIONS

- 1 Lightly coat a 4-6 quart slow cooker with nonstick cooking spray.
- 2 Spread both cans of apple pie filling in the slow cooker.
- 3 Sprinkle both packets of apple-cinnamon muffin mix evenly over filling.
- 4 Pour melted butter over dry mix, or distribute sliced butter evenly over the top.
- 5 Cover and cook on LOW 3-5 hours, until topping is cooked through and filling is bubbling.



♥ Shannon's Shortcut

Use melted butter or cut it into slices and distribute it evenly over the top.



ESTIMATED NUTRITION PER SERVING

Calories	Protein	Carbohydrates	Fat	Fiber	Sodium
380	3g	62g	14g	3g	320mg

Easy Dinner Done Easy Recipes

Simple Ingredients. Real Food. Less Stress.

1 Roasted Chicken Drumsticks



- 8–10 chicken drumsticks
- 2 Tbsp olive oil
- 1 Tbsp garlic powder
- 1 Tbsp paprika
- Salt & pepper

QUICK STEPS:

Toss with seasonings. Bake at 400°F for 35–40 minutes.

2 One-Pot Burrito Bowls



- 1 lb ground beef or turkey
- 1 packet taco seasoning
- 1 can black beans (drained)
- 1 can corn (drained)
- 2 cups cooked rice
- Toppings of your choice

QUICK STEPS:

Brown meat, add seasoning. Stir in beans, corn and rice. Top and serve.

3 Chicken Fried Rice



- 2 cups cooked rice
- 2 cups cooked chicken
- 1 cup frozen mixed veggies
- 2 eggs, beaten
- 3 Tbsp soy sauce
- 1 Tbsp sesame oil

QUICK STEPS:

Scramble eggs, add chicken & veggies. Stir in rice and soy sauce. Cook until hot.

4 Chicken Tacos



- 2 cups cooked chicken (shredded)
- 1 packet taco seasoning
- Tortillas
- Lettuce, tomato, cheese, sour cream

QUICK STEPS:

Toss chicken with seasoning and warm. Serve in tortillas with your favorite toppings.

5 Black Bean & Rice Bowls



- 1 can black beans (drained)
- 1 can corn (drained)
- 2 cups cooked rice
- 1 fried egg (optional)
- Avocado, cheese, salsa

QUICK STEPS:

Layer rice, beans and corn. Top with egg and your favorite toppings.

6 Chicken Salad Wraps



- 2 cups cooked chicken (chopped)
- 1/2 cup mayo
- 1 stalk celery (chopped)
- 1/2 tsp onion powder
- Salt & pepper
- Tortillas and lettuce

QUICK STEPS:

Mix chicken, mayo, celery and seasonings. Spoon into tortillas with lettuce and tomato.

7 Scrambled Eggs with Carrots



- 6 eggs
- 1/2 cup shredded carrots
- 1 Tbsp butter
- Salt & pepper

QUICK STEPS:

Sauté carrots until tender. Add beaten eggs and cook until set.

8 Lettuce Wraps



- 1 lb ground chicken or turkey
- 2 Tbsp soy sauce
- 1 Tbsp hoisin or teriyaki
- 1 cup shredded carrots
- Lettuce leaves

QUICK STEPS:

Cook meat with sauces. Stir in carrots. Spoon into lettuce leaves and enjoy.

One Grocery Haul

Five Easy Dinners

One trip. One simple grocery list. Five dinners.

WHAT TO BUY

Everything you need for all five recipes!

- 2 large rotisserie chickens (or more, as needed)
- 1 (24 oz) box pasta (penne, rotini or linguine)
- 1 (16 oz) bag long grain rice
- 1 bag mixed vegetables (12–16 oz)
- 1 can black beans (15 oz)
- 1 can corn (15 oz)
- 1 can diced tomatoes (14.5 oz)
- 1 cup cherry tomatoes

- 1 (8 oz) tube refrigerated crescent rolls
- 1 can cream of chicken or cream of mushroom soup (10.5 oz)
- 1 jar marinara sauce (24 oz)
- 1 packet ranch seasoning (1 oz)
- 2 cups shredded cheese (cheddar or Mexican blend)
- 1 cup shredded mozzarella
- 1/2 cup grated Parmesan cheese
- 1 cup mayonnaise or ranch dressing

- 1 cup heavy cream or milk
- 1 head lettuce (optional, for toppings)
- Garlic (1 small bulb)
- Taco seasoning (1 packet)
- Italian seasoning
- Salt & pepper

Shannon's Shortcut:

Rotisserie chickens vary in size and yield. These five recipes use about 10 cups of cooked chicken total, so grab two large chickens and add another if needed — or use leftover cooked chicken you already have. ❤️

1 Creamy Garlic Chicken & Rice



- 2 cups cooked chicken
- 2 cups cooked rice
- 1 cup mixed vegetables
- 1/2 cup cream or milk
- 1 cup shredded cheese
- 2 cloves garlic, minced
- Salt & pepper

QUICK STEPS:

Cook garlic and vegetables until tender. Add chicken, rice and cream. Stir in cheese and heat until creamy and hot.

2 Chicken Burrito Bowls



- 2 cups cooked chicken
- 2 cups cooked rice
- 1 can black beans, drained
- 1 can corn, drained
- 1 can diced tomatoes, drained
- Taco seasoning
- Shredded cheese

QUICK STEPS:

Warm chicken with taco seasoning. Layer rice, beans, corn, tomatoes and chicken in bowls. Top with cheese and your favorite toppings.

3 Cheesy Chicken Crescent Bake



- 2 cups cooked chicken
- 1 cup mixed vegetables
- 1 can cream of chicken or mushroom soup
- 1 cup shredded cheese
- 1 tube refrigerated crescent rolls

QUICK STEPS:

Combine chicken, vegetables, soup and cheese. Spread in a baking dish, top with crescent dough and bake according to package directions until golden and hot.

4 Chicken Parmesan Pasta



- 2 cups cooked chicken
- 12 oz cooked pasta
- 1 jar marinara sauce
- 1 cup shredded mozzarella
- 1/2 cup Parmesan
- Italian seasoning

QUICK STEPS:

Combine chicken, pasta and marinara. Top with mozzarella and Parmesan. Heat until the sauce is hot and the cheese is melted.

5 Ranch Chicken Pasta Salad



- 2 cups cooked chicken
- 12 oz cooked pasta, cooled
- 1 cup cherry tomatoes, halved
- 1 cup shredded cheese
- 1 packet ranch seasoning
- 1/2 cup mayonnaise or ranch dressing

QUICK STEPS:

Combine cooled pasta, chicken, tomatoes and cheese. Stir ranch seasoning into mayonnaise or dressing and toss with pasta mixture. Chill until serving.



One More Thing *Before You Go...*

Dinner doesn't have to be complicated to be good.

If there are a couple of recipes in this book that your family really loves, hang onto them. Put them in your regular rotation. Make them your own. And don't feel like you have to reinvent dinner every single night.

A FEW SIMPLE REMINDERS FROM THIS BOOK:

- 1 Use what you have.**
 Dinner Done Easy is supposed to make life easier, not send you back to the grocery store for one ingredient.
- 2 Keep a few easy dinners in your back pocket.**
 Pick two or three recipes that you know everybody will eat and keep the ingredients on hand. Those are the dinners that save you.
- 3 Simple ingredients still make great meals.**
 Rotisserie chicken, a jar of sauce, and a few easy add-ins can turn into something the whole family will love.

Most of all, remember that dinner was never really about making something perfect. It's about feeding the people you love.

*Love,
Shannon* ♥



BONUS IDEA

Chicken, Bacon Ranch Casserole

Start with 3 simple things...



*Rotisserie chicken
+ Alfredo sauce
+ Ranch seasoning
= Dinner done easy!* ♥

Shred a rotisserie chicken, mix it with a jar of Alfredo sauce and ranch seasoning, add cooked bacon and some cheese, then bake until hot and bubbly. Serve it over pasta, rice or with crescent rolls for a dinner the whole family will love.

*Three ingredients.
So many possibilities.* ♥

*Good
Food
Happier
Days*
♥



Dinner shouldn't be one more thing
you have to *overthink.*
♥

Dinner Done Easy is a week's worth of simple, satisfying recipes for the nights when you're tired, busy, hungry and completely out of ideas.

These are the kinds of dinners I love most: approachable ingredients, straightforward directions and food people actually want to eat.

Good food doesn't have to be complicated.

Let's get dinner done.

SHANNON'S IN THE KITCHEN

♥
DINNER DONE EASY

.....✂️.....
FOLLOW FOR MORE EASY RECIPES

ShannonsInTheKitchen.com

Instagram + Facebook: Shannon Smith On TV



— *About the Author* —

Hi, I'm Shannon! I believe good food brings people together, and even the busiest days can end with a homemade meal. I'm so happy you're here, and I hope these recipes make your life a little easier and your table a little fuller.

— GOOD FOOD ♥ GOOD FRIENDS ♥ LONG WEEKENDS —