Shelf-Stable Meals in A Bag



Chicken Pot Pie

- Pizza crust mix
- Can of corn
- Can of sliced carrots
- Can of peas
- Cream of chicken soup
- Can of chicken

Make the pizza crust and place one in the bottom of a pan. Combine carrots, corn, peas, chicken, and cream of chicken soup. Spoon over pizza crust. Place second crust over the top. Bake until golden brown.

Shepard's Pie

- Instant mashed potatoes
- Packet of brown gravy
- Can of meat
- Can of sliced carrots
- Can of peas

Cook mashed potatoes according to package. Make gravy according to package. Combine meat, veggies, and gravy. Put in the bottom of a pan and cover with mashed potatoes. Bake at 450 degrees for 15-20 minutes.

Taco Soup

- Baked beans
- Can of corn
- Can of tomato soup
- Can of petite diced tomatoes
- Small can of diced olives
- Packet of taco seasoning
- Bag of Fritos
- Dehydrated onions

Mix everything together and serve with the Fritos.

Chicken Alfredo

- Can of chicken
- Alfredo sauce
- Packet of Italian seasoning
- Pasta

Mix the seasoning with sauce. Serve over cooked pasta with drained chicken.

Chicken Noodle Soup

- Chicken broth
- Can of chicken
- Can of carrots
- Egg noodles
- Seasonings (you can portion out the spices and put them in a smaller baggie to add to the bag of food)
- Dehydrated onion (portion it out and put it in a small plastic bag)
- Saltine crackers

Cook all ingredients and serve with crackers.

Creamy Chicken

- Instant mashed potatoes
- Can of chicken
- Can of cream of chicken soup
- Packet of Italian seasoning

Cook potatoes according to package. Combine chicken, soup, and seasoning. Serve over mashed potatoes.

Pizza

- Pizza crust mix
- Sauce
- Can of meat

Spaghetti

- Pasta
- Spaghetti sauce
- Can of meat

Taco Bake

- Bag of dough
- Refried beans
- Can of tomatoes (drained)
- Taco seasoning
- Can of roast beef

Make dough according to package and spread out in the bottom of a pan. Bake according to package. Spread beans on top of dough. Drain roast beef and mix with taco seasoning and place on top of beans. Top with tomatoes. Place back in oven to warm.