

Hi Peak Stovetop Beefy Mac Soup

1 lb ground beef
1 envelope onion soup mix
1 12 oz bag frozen mixed vegetables
5 c water
1 28 oz can diced tomatoes
2 c elbow macaroni
¾ tsp Frank's hot sauce (optional)

Brown & drain ground beef & put in soup pot. Add tomatoes with juice, water & onion soup mix. Cook on low heat for 45 minutes. Increase heat to medium, and add macaroni & vegetables. Cook for approximately 15 more minutes or until macaroni is al dente. Enjoy!

Hi Peak Crockpot Mac N' Cheese

1 lb box of elbow macaroni
5 Tbs butter cubed
2 12 oz cans evaporated milk
2 c milk
1 tsp salt
½ tsp mustard powder
¼ tsp paprika
1 tsp black pepper
4 c shredded cheddar
1 lb block of Velveeta cubed
Nonstick cooking spray

Boil macaroni for 4 minutes (will not be fully cooked) and drain. Spray crockpot interior with nonstick cooking spray & add hot macaroni & butter. Stir until butter is melted. Add all ingredients & stir. Cook on LOW for 1 hour, stir, and continue cooking on Low for another hour. Stir & enjoy.

Hi Peak Crockpot Beef & Noodles

2-3 pounds stewing beef
2 c. beef broth or water
2 tsp worchestershire sauce
1 small onion minced
1 tsp garlic powder
1 can mushrooms, drained
1 tbsp cornstarch & 1 tbsp water (to thicken)
Salt & pepper to taste

Add beef, broth (or water), worchestershire sauce, onion, drained mushrooms, & garlic. Cover & cook on Low for 6-7 hours, or High for 4 hrs. Shred the beef with 2 forks, salt & pepper to taste & add noodles. Replace cover & cook on high for 10-20 min until noodles are al dente. While still on High, add cornstarch water mixture and wait until it thickens, about 1-2 minutes. Enjoy.

Hi Peak Crockpot Chicken & Dumplings

3 boneless skinless chicken breasts
12 oz pkg frozen mixed vegetables
½ a small onion, minced
2 cans cream of chicken soup
2 c chicken broth
1 tsp garlic powder
½ tsp poultry seasoning
1 tsp salt
½ tsp pepper
1 can biscuits

Place chicken, vegetables, soup, seasonings, & broth in crockpot. Cover & cook on LOW for 6 hours, or HIGH for 3 hours. Once cooked, shred the chicken with forks & place back into the crockpot. Cut biscuits into quarters & place on top of mixture. Cover & cook on HIGH for 60-90 minutes, stirring occasionally. Enjoy

Hi Peak Crockpot Chicken Ole!

4 boneless skinless chicken breasts
1 packet of ranch seasoning
2 tbsp taco seasoning
1 15 oz can black beans (drained)
1 15 oz can corn, with liquid
1 8 oz can of Rotel
1 8 oz block of cream cheese (cubed)
2 limes

Add all ingredients except the cream cheese & limes to the crockpot. Cover & cook on LOW 6-8 hours or HIGH for 3 hours. Remove chicken & shred with forks. Add chicken back to the crock, squeeze the juice from 2 limes into the crock, & add the cubed cream cheese. Stir to combine, & cover & cook for 30-60 minutes. Serve over rice or with tortillas.

Hi Peak Crockpot Swedish Meatballs

2 lb frozen meatballs
1 10 oz can cream of mushroom soup
1 14 oz can beef broth
1 envelope onion soup mix
2 tbsp worchestershire sauce
1 c sour cream
1 lb cooked egg noodles

Add first 5 ingredients to crockpot. Stir. Cover & cook on HIGH 3-5 hours, or LOW 6-8 hours. After meatball mixture has cooked, add in sour cream & stir until combined. Add cooked egg noodles to mixture & enjoy!

Hi Peak Crockpot Cheesy Chicken Fiesta

3 c shredded chicken
2 cans cream of chicken soup
1 10 oz can of Rotel
1 lb Velveeta, cubed
½ c water
1 small onion, diced
1 red pepper, diced
½ tsp salt
1 tsp pepper
1 lb box cooked (& drained) spaghetti
Nonstick cooking spray

Spray crockpot with nonstick spray. Add all ingredients. Cook on LOW for 2-3 hours. Stir, serve & enjoy!

Hi Peak Crockpot Dr Pepper Pulled Pork

1 4-5 lb pork shoulder or loin
Season salt
2 12 oz cans Dr Pepper (or root beer)
1 bottle BBQ sauce
1 pkg sandwich buns

Rub season salt into pork. Place pork into crockpot & add Dr Pepper. Cover and cook LOW 8 hours, or HIGH 5 hours. Remove pork from crockpot & shred. Remove all but 1.5 C of juice from crockpot before replacing the shredded pork back into the pot. Add BBQ sauce & stir. Serve on sandwich buns.

Hi Peak Crockpot Stuffed Pepper Soup

1lb ground beef browned & drained
½ onion diced
1 red bell pepper diced
1 yellow bell pepper diced
1 14 oz can diced tomatoes
1 14 oz can tomato sauce
1 tsp oregano
1 tsp garlic powder
1 Tbsp Worcestershire sauce
1 tsp pepper
3 c beef broth
2 c cooked white rice for serving

Add all ingredients except rice to crockpot. Cover & cook on LOW 6-8 hours, or HIGH 3-4 hours. Serve over a scoop of rice & enjoy!

Hi Peak Crockpot Buffalo Chicken Sandwiches

4 large boneless skinless chicken breasts
1 12 oz bottle Franks Buffalo Chicken Wing Sauce
2 tbsp ranch dressing powdered seasoning
2 tbsp butter
Bottled Ranch dressing
Sandwich rolls for serving
Nonstick cooking spray

Spray crockpot with nonstick cooking spray. Place chicken, buffalo sauce, powdered ranch seasoning & cook on LOW for 4-5 hours, or HIGH for 3 hours. Use forks to shred the meat in the crock. Add 2 tbsp of butter, letting it melt on top of the chicken. Stir & serve on sandwich rolls with ranch dressing.

Hi Peak Crockpot Chicken Noodle Soup

3 boneless skinless chicken breasts
1 diced onion
3 peeled & diced carrots
3 stalks of celery sliced thin
3 cloves of garlic, minced
7 c chicken broth
1 bay leaf
1 ½ tsp poultry seasoning
½ tsp salt
½ tsp pepper
8 oz bag of Kluski (or regular egg noodles) cooked
Minced parsley
Juice of 1 lemon

Add first 10 ingredients to crockpot, cover & cook on LOW 6-7 hours. Remove chicken from crockpot and shred. Add chicken back to crockpot and add cooked noodles, minced parsley, and the juice of 1 lemon to soup. Remove bay leaf, stir, serve & enjoy.

Hi Peak Crockpot Cheesy Pork & Rice

4 boneless Pork chops
½ small onion minced
2 c chicken broth
1 c water
1 10 oz can cream of mushroom soup
1 tsp garlic powder
1 tsp salt
1 tsp pepper
1 stick of butter, cubed
2 c uncooked rice + 1 c water
2 c shredded cheddar cheese

Spray crockpot with nonstick cooking spray. Add all ingredients EXCEPT the last two. Cover & cook on LOW for 7 hours. After 7 hours, open lid & shred the pork with a fork. Add the rice & the extra cup of water. Stir to make sure rice is covered. Replace the lid & cook on HIGH for 45 min-1 hr, until rice is cooked. Remove lid, add shredded cheese, stir, serve & enjoy.