**Easy One-Pot Meals**

With Chef Rose Deneen

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**White Chicken Chili**

(Courtesy of BUSH’S Beans)

**Equipment required: 6 or 8- quart saucepan**

2 cans (15.5 oz. ea.) BUSH’s white chili beans, undrained

1 can (10 oz.) Diced tomatoes and green chilies, undrained

1 can (14 oz.) Chicken broth

1 can (10.5 oz.) Condensed Cream of chicken soup

2 cups chopped cooked chicken pieces

 Salt and pepper

Toppings: Shredded Monterey Jack cheese, chopped jalapenos, sour cream, tortilla chips

In large saucepan, combine all ingredients EXCEPT chicken. Bring mixture to a boil, then lower heat and simmer 10 minutes. If desired, use an immersion blender to briefly blend all ingredients. Add cooked chicken and simmer another 5 minutes. Season with salt and pepper as desired. Serve with toppings if desired.

**Vegetable Risotto**

**Equipment required: Electric Pressure Cooker (Instant Pot)**

1 tablespoon olive oil

1 tablespoon butter

½ cup finely chopped shallots

½ cup finely chopped carrots

2 cups Arborio rice

5-1/2 cups vegetable broth/stock, divided

1 teaspoon Kosher or sea salt

1 cup peas (fresh or frozen)

½ cup grated Parmesan or Asiago cheese

Place oil and butter into pressure cooker. Select Sauté and heat fat for 2-3 minutes. Add shallots and carrots. Cook and stir 2-3 minutes or until shallots are translucent. Stir in rice and cook, stirring frequently until rice becomes opaque, about 3-4 minutes. Add ½ cup of broth and salt; stir and cook for 2-3 minutes until the rice has absorbed the broth. Add 4-1/2 cups broth and stir. Cover with lid and lock. Select HIGH pressure and set timer for 6 minutes. When finished, choose Quick Release to release pressure. Turn off. Once float valve drops, remove lid carefully.

Select simmer. Add remaining ½ cup broth and stir. Cook, uncovered stirring occasionally for 1-2 minutes. Stir in peas; cook for about 1 minute. Add cheese and heat through.

**Beef & Macaroni**

**Equipment Required: 1 large skillet**

1 pound ground beef

1 yellow onion, finely chopped

1 green pepper, finely chopped

2 tsp. dried Italian seasoning

1 pkg. (8.5 oz.) Barilla Ready Pasta, Elbows

1 (14 oz.) can petite diced tomatoes

¼ cup water

1 tsp. salt

¼ tsp. pepper

 Parmesan Cheese

Saute ground beef, onion and green pepper until meat is cooked through. Add all remaining ingredients (except Parmesan). Cover and simmer for 5 minutes.

Stir mixture well. Serve warm with Parmesan Cheese if desired.

*Serves 4 to 6*