

Hearty & Homey Recipes – 7 Night Winter Meal Plan

Recipe Guide

Day 1 – Pull-Apart Roasted Chicken Sliders

Serves 8-12

Ingredients:

- 1 Cup Mayonnaise
- 1 Tablespoon Fresh Thyme
- 1 Tablespoon Fresh Sage
- 1 Tablespoon Fresh Rosemary
- 1 Teaspoon Salt
- 24 Martin's Party Potato Rolls (1 pack)
- 2 Tablespoons Fresh Lemon Juice (from about ½ lemon)
- 5 Cups Rotisserie Chicken, cooked and shredded
- 2 Cups Mozzarella Cheese, shredded
- 3 Tablespoons Butter, melted
- Parsley, to garnish



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Directions:

1. Preheat oven to 350°F.
2. Mix together the herbs, salt, mayonnaise, and lemon juice; stir to combine.
3. Slice both sheets of rolls in half lengthwise, keeping the rolls connected.
4. Spread herb mayo evenly onto the bottom sheets of rolls, then arrange inside a 13×9 baking dish.
5. Top roll halves with shredded chicken, then cheese, then top halves of rolls.
6. Cover baking dish with aluminum foil; bake for 15 minutes.
7. Remove aluminum foil. Brush tops of sliders with melted butter. Bake for additional 15 minutes, or until golden brown.
8. Garnish with chopped parsley; serve. For a fun holiday twist, serve with gravy for dipping.

Source: <https://potatorolls.com/recipes/holiday-pull-apart-roasted-chicken-sliders>

Day 2 – Fig and Manchego Salad with Herbed Croutons

Serves 4

Ingredients:

For the Herbed Croutons:

- 4 Slices Martin's Potato Bread
- 2 Large Cloves Garlic, peeled
- 4 Tablespoons Extra-Virgin Olive Oil
- 1-2 Pinches Sea Salt
- 1-2 Pinches Freshly Ground Black Pepper
- 4 Tablespoons Chopped Fresh Herbs (such as parsley, thyme, rosemary, chives, or tarragon)

For the Vinaigrette:

- 2 Cloves Garlic, peeled
- 2 Pinches Sea Salt
- 1 Teaspoon Dijon Mustard
- ½ Teaspoon Honey
- 3 Tablespoons Champagne Vinegar
- 6 Tablespoons Extra-Virgin Olive Oil
- 2 Tablespoon Minced Shallot
- 2 Tablespoon Chopped Fresh Herbs

For the Salad:

- 8 Cups Mixed Salad Greens, such as baby spinach and arugula
- 8 Large Figs, halved
- 4-6 Ounces Manchego Cheese, shaved

Directions:

For the herbed croutons:

1. Rub each slice of bread with the garlic cloves, on both sides. Cut bread slices in half diagonally into two triangles each. Remove crusts. Heat olive oil in a heavy-bottomed skillet over medium heat. Add the garlic bread triangles and sprinkle with sea salt; toast 1 minute per side, or until golden brown. Remove from heat and toss with ground black pepper and chopped herbs.

To make the vinaigrette:

2. To the bowl of a food processor, add 2 cloves garlic and a few pinches of sea salt; pulse gently to form a paste. Add mustard, honey, and champagne vinegar, then slowly blend as you drizzle in the olive oil. When mixture is emulsified, stir in shallots and herbs. Transfer dressing to container with a pouring spout.
3. In a large bowl, drizzle half the dressing over the greens and toss. Tuck figs and Manchego throughout. Toss gently, add another drizzle of dressing, and taste for seasoning, adjusting if necessary. Plate each salad with two warm triangle croutons.

Source: <https://potatorolls.com/recipes/fig-and-manchego-salad-with-herbed-cROUTONS>

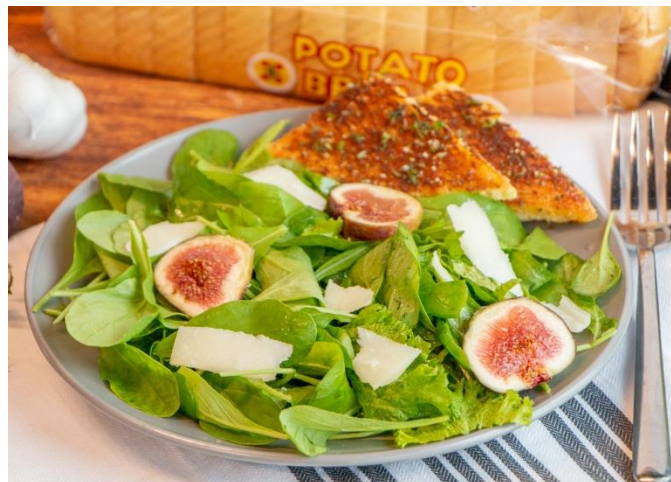


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Recipe adapted from: <https://food52.com>

Day 3 – Chicken Corn Chowder Bread Bowls

Serves 4-6

Ingredients

- 8-12 Martin's Dinner Potato Rolls, stale*
- 5 Strips Bacon, chopped
- 1 Cup Yellow Onion, diced
- 1 Cup Red Bell Pepper, diced
- 4 Cups Chicken Stock
- 4 Medium Red Potatoes, cut into ½-inch cubes, about 3 cups
- 1 1/2 Cups Cooked Rotisserie Chicken, shredded
- 1 1/2 Cups Corn Kernels (about 3-4 Ears)
- 1 (8-Ounce) Can Creamed Corn
- 1 Cup Half-and-Half
- 1 Tablespoon All-Purpose Flour
- Kosher Salt and Freshly Ground Black Pepper, to taste



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Recipe adapted from <https://thebeachhousekitchen.com>

- 2 Tablespoons Fresh Chives, finely chopped

Directions:

Prepare Mini Bread Bowls:

1. Preheat oven to 350 degrees F.
2. Using a sharp paring knife, cut a square hole in the top of each dinner roll and hollow out the inside, leaving about ¼" thick walls/floor. (We would recommend using a pack of dinner rolls that is a few days old or slightly stale.)
3. Take the top "crust" layer and push it back down into the bottom of the dinner roll so that it now becomes an extra layer of support on the bottom.
4. Bake the prepared bread bowls for about 5 minutes in preheated oven until dried out and slightly crisp. Remove from oven and let sit while you prepare the chowder.

Prepare Chowder:

5. Sauté chopped bacon in a large stock pot over medium heat. Cook until crisp. Transfer to a paper towel lined plate with a slotted spoon, to drain.
6. To the rendered fat in the pot, add onion and bell pepper. Cook for 5 minutes, or until softened.
7. Add the chicken stock, raise heat to high and bring to a boil. Reduce heat to a simmer. Add the potatoes and cook until fork tender, about 15-20 minutes.
8. Add the shredded rotisserie chicken, corn kernels, creamed corn, and half and half and continue to simmer until heated through, about 5 minutes.
9. Scoop 1-2 ladlefuls of the cooking liquid into a small bowl. Add 1 tablespoon flour and whisk together, until smooth, to form a slurry. Return to pot, stir until well combined, and continue to simmer for 5 minutes until soup begins to thicken. Season soup with salt and pepper, to taste.
10. Ladle soup into bread bowls. Top with crisp bacon and garnish with fresh chopped chives. Serve warm, two per person. (You may have soup left over – save this for later in the week.)

*Tip: Save the remaining Dinner Rolls for a side dish later in the week.

Source: <https://potatorolls.com/recipes/creamy-chicken-corn-chowder-bread-bowls>

Day 4 – Grilled Cheese Tomato Soup Bake

Serves 6 +/-

Ingredients:

- 4 Ounces Cream Cheese
- 2-3 Teaspoons Dried Basil (or to taste), divided
- 12 Slices Martin's Old-Fashioned Real Butter Bread, stale
- 6 Slices Fresh Mozzarella Cheese
- 6 Tablespoons Butter, softened
- 1/2 Cup Tomato Paste
- 1 Garlic Clove, minced
- 1/4 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1 1/2 Cups Whole Milk
- 2 Large Eggs
- 1 Cup Shredded Cheese Blend
- Fresh Basil, to garnish



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Recipe adapted from: www.tasteofhome.com

Directions:

1. Preheat oven to 350°.
2. In a small bowl, mix cream cheese and 1 1/2 teaspoons basil until blended; spread onto six stale bread slices. Top with fresh mozzarella cheese and remaining bread slices. Spread outsides of sandwiches with butter. Arrange, slightly overlapping, in a greased 13x9" baking dish.
3. In a small saucepan, combine tomato paste, garlic, salt, pepper and remaining basil; cook and stir over medium heat, for 1 minute. Gradually whisk in milk and bring to a boil. Reduce heat; simmer, uncovered, 4-5 minutes or until thickened, stirring frequently. Taste for seasoning; add additional dried basil, salt, or pepper as needed. Remove from heat.
4. Whisk eggs in a large bowl; gradually whisk in 1/3 of the soup mixture, then stir in the remaining. Pour mixture over the layered sandwiches. Sprinkle with shredded cheese blend.
5. Bake, uncovered, 25-30 minutes or until golden brown and cheese is melted. Let stand 10 minutes before serving.

**Tip: For a family of four, you can either decrease the recipe to make 4 servings and reserve ingredients for other uses, or you can increase the recipe to make 8 servings, and have leftovers. For either option, try using one or two 9x9" baking dish(es), respectively.*

Source: <https://potatorolls.com/recipes/grilled-cheese-tomato-soup-bake>

Day 5 – Classic Beef Stew

Serves 8

Ingredients

- 3-4lbs chuck roast cut into 2" pieces
- 2 tsp salt
- 1 tsp black pepper
- 1/4 cup olive oil
- 5 garlic cloves
- 1 large onion, diced
- 4 large carrots, diced
- 4 celery ribs, diced
- 2 tbsp tomato paste
- 2 bay leaves
- 2 Simply Organic Cinnamon Sticks
- 20 Simply Organic Whole Cloves
- 2 sprigs fresh thyme
- 8 cups beef stock
- 2 tsp beef bouillon
- 3 large carrots, peeled and cut into 2" pieces
- 6 yukon gold potatoes, quartered
- 2 cups green beans, cut into 2" pieces
- 1/4 cup corn starch
- 1/2 cup warm water



Image and recipe by: The Modern Proper
<https://themodernproper.com/posts/classic-beef-stew>

- Martin's Dinner Potato Rolls, to serve*

Directions:

1. Generously season meat with salt and pepper. Heat olive oil in a large dutch oven or heavy bottom pot over medium heat. Working in small batches brown all sides of meat until edges are just brown, but not cooked through. Set meat aside and continue with remaining meat.
2. In the pot used for the meat add onions, celery and carrots. If necessary add another tbsp of olive oil. Cook until vegetables are tender, stirring often. Add garlic to the medley and continue cooking until fragrant, about 2 more minutes. Once cooked add in tomato paste, bay leaves, thyme, cinnamon and cloves. Once fragrant, add meat and 4 cups of the beef stock to the pot. Bring to a boil then reduce to a simmer. Cover and cook on low for 1 ½ hours or until beef is falling apart.
3. Remove lid and add in beef bouillon along with remaining beef stock and prepared vegetables. Cook until potatoes and carrots are fork tender, about 20 more minutes. Adjust salt as needed.
4. For a thicker stew mix cornstarch and water together in a small bowl until mixture is a murky liquid. Add to the prepared stew and stir over low heat until stew has thickened.
5. Serve stew topped with parsley and bread*.

*Tip: We suggest serving up a bowl alongside these [Rosemary-Thyme Glazed Dinner Potato Rolls](#).

Source: <https://themodernproper.com/posts/classic-beef-stew>

Day 6 – Slow Cooker Balsamic Steak Sandwiches

Serves 4*

Ingredients:

- 2 Pounds Sirloin Steak (or other preferred cut of beef)
- 1 (14.5 oz) Can/ Carton Beef Broth
- 3/4 Cup Balsamic Vinegar
- 2-3 Cloves Garlic, minced
- 1/2 Teaspoon Salt and Pepper, each
- 8 Ounces Sliced Mushrooms (white or baby portabella mushrooms)
- 4 Slices Provolone Cheese
- 4 Martin's Hoagie Rolls

Directions:

1. In a slow cooker, add the steak. Pour the broth and vinegar over the steak. Top the steak with minced garlic, and salt and pepper to preference. Top the steak with the sliced mushrooms.
2. Cover slow cooker with lid, and set cooker to low for 4-6 hours.
3. When meat has finished cooking, transfer to a cutting board, slicing meat into thin strips. Add steak strips to Martin's Rolls, topping with mushrooms, and provolone cheese. If desired, heat sandwiches in oven at 425 for approximately 5 minutes to melt the cheese. Serve right away while still warm.

**Tip: This recipe should make plenty of leftover steak and mushrooms—reserve them for another meal later on in the week.*

Source: <https://potatorolls.com/recipes/slow-cooker-balsamic-steak-sandwiches>



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Image and recipe courtesy of: www.delightfulemade.com

Day 7 – Cauliflower Butter Bean Soup

Serves 4

Ingredients:

- 1 Tablespoon Unsalted Butter
- 1 Medium Yellow Onion, diced
- 2 Cloves Garlic, minced
- 1 Large Head Cauliflower, cut into small florets
- 1 Large Potato, diced
- 6 Cups Vegetable Stock
- 1 Can (15-16 oz.) Butter Beans, drained & rinsed
- 2 Sprigs Fresh Thyme, plus more to garnish
- 1/4 Cup Heavy Cream
- Olive Oil, to garnish
- Sea Salt, to taste
- Freshly Ground Black Pepper, to taste
- 4 Martin's Dinner Potato Rolls



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Directions:

1. Melt butter in a large pot over medium heat. Add onion and cook, stirring occasionally, until soft and translucent, 4-5 minutes. Add garlic and cook 1 minute more.
2. Add cauliflower and potato and sauté for 2 minutes, stirring occasionally. Add vegetable stock, butter beans, and leaves from 2 sprigs of thyme; stir. (Tip: Before adding stock, remove and set aside a few small florets of sautéed cauliflower for garnish later.)
3. Bring to a boil, then reduce heat and simmer for 20 minutes.
4. Carefully pour the soup into a blender or food processor and blend until smooth. (Alternately, puree with an immersion blender until creamy and smooth).
5. Stir in heavy cream and check for seasoning. Season with salt and pepper, to taste. Adjust consistency as needed (e.g., add more vegetable stock to thin out).
6. Garnish with coarsely ground black pepper, fresh thyme, and a drizzle of olive oil and/or heavy cream. Serve hot with warmed Martin's Dinner Potato Rolls and salted butter.

Source: <https://potatorolls.com/recipes/cauliflower-butter-bean-soup>