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DELICIOUS MEALS

Smart Pantry Dinner Ideas for Easy Weeknight Meals

When you keep your pantry stocked with long-lasting staples, your next family meal is just a few minutes away.

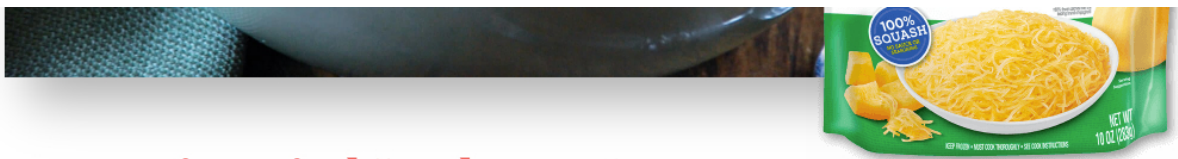


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Just when you think life can't get any busier, it does. Rather than running to the store to pick up a few items at a time, stock your pantry and freezer with staples that you can use in a variety of ways. Then you'll always have what you need on hand to create wholesome, tasty dinners. Bonus: You'll spend less time prepping meals and more time enjoying them with your family. Here are eight ideas for dinners that are real crowd-pleasers.





Veggies Spiral “Carbonara”

For a creamy Carbonara-style dish without the heavy carbs from pasta, brown a small onion in a saucepan until softened. Add pancetta and a few chopped garlic cloves until cooked. Stir in $\frac{1}{4}$ cup chicken broth and heat to simmer. For the sauce, beat 2 large eggs with $\frac{1}{2}$ cup grated Parmesan. Transfer 3 tablespoons broth mixture to egg mixture, whisking until smooth. Add egg mixture to pan and cook over low heat for one minute, stirring constantly. Add one package cooked Green Giant Veggie Spirals Spaghetti Squash to pan and cook until heated through (about a minute), tossing so spirals are evenly coated before seasoning with salt, pepper, and more Parmesan.

Deviled Ham & Eggs

For a fresh take on deviled eggs, mash the yolks of hard-boiled eggs with a mixture of Underwood Deviled Ham Spread, chopped green onions, B&G Sweet Relish, and mayo. Season with salt and pepper and spoon into the egg whites. Sprinkle the tops with Spice Islands Paprika.

Sheet Pan Shrimp Fajitas

Make the easiest fajitas ever on a single sheet pan. Toss Ortega Taco Seasoning Mix with peeled, deveined shrimp, sliced bell peppers and red onions, and olive oil. Spread on a sheet pan and roast at 450°F until the shrimp is cooked through. Remove the shrimp to a plate and char the vegetables under the broiler. Serve with warm Ortega Flour Tortillas, Ortega Salsa, B&G Hot Jalapeno Pepper Slices, and lime wedges.

Baked Potato Bar

A DIY baked potato bar lets everyone build their own perfect spud. Bake potatoes for each person, then set out bowls of toppings: butter and sour cream or Greek yogurt, warmed B&M Baked Beans, Green Giant Simply Steam Chopped Broccoli, B&G Ripe Olives and B&G Roasted Peppers, any leftover cooked protein you have (bacon, meatballs, chicken strips, etc.), chopped scallions or chives, and whatever else strikes your fancy.





Quick Beef Teriyaki

So much easier than takeout: Marinate thinly sliced steak in [Dash Sweet Teriyaki Marinade](#) for at least 10 minutes. Discard marinade and stir-fry the steak in a large skillet until just cooked. Toss with [Green Giant Riced Veggies Cauliflower Medley](#), cooked according to package directions, adding another splash of fresh marinade.

Zingy Nacho Pizza

Ditch the chips and top a [Mama Mary's 12" Original Gourmet Crust](#) with your favorite nacho fixings instead. Spread the crust with a can of [Ortega Refried Beans](#), then add equal amounts of shredded mozzarella and cheddar. Top with chopped [B&G Ripe Olives](#), [B&G Roasted Peppers](#), [B&G Hot Jalapeno Pepper Slices](#), and [Green Giant Whole Kernel Sweet Corn](#). Bake at 425°F for 10-12 minutes, until cheese melts. Serve with [Ortega Original Mild Taco Sauce](#).



Easy Red Beans & Rice

Bring the taste of New Orleans into your home in just 20 minutes! Brown slices of smoked sausage in a pot and transfer to a plate. Add chopped onion, celery, bell pepper, and minced garlic to the pot and cook until softened. Add drained and rinsed [Joan of Arc Dark Red Kidney Beans](#), canned diced tomatoes, [Spice Islands Louisiana Style Cajun Seasoning](#), and the sausage. Simmer 10 minutes. Serve over [Green Giant Riced Veggies Cauliflower](#), cooked according to package directions.

Skillet Tamale Pie

This one-pan dinner comes together with almost no effort. In a large cast-iron skillet, prepare [Bear Creek Country Kitchens "Darn Good" Chili Soup Mix](#) according to package directions (add a can of [Ortega Diced Green Chiles](#) for some extra heat). While it simmers, prepare a package of corn muffin mix, following package directions and adding a cup of shredded cheddar. Spread on top of the chili and transfer the skillet to a 350°F oven. Cook for 30 to 40 minutes, until bubbling and golden brown.



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