

## Instant Pot Salsa Chicken

This salsa chicken Instant Pot recipe makes an easy weeknight meal even easier. Frozen chicken breasts are combined with taco seasoning and salsa for a tasty Mexican-themed meal. You can use the meat for tacos, burrito bowls, or as a topping for baked potatoes. So many possibilities! I used this the first night for chicken quesadillas. The second night I used it as a topping for baked potatoes with shredded cheese, pickled jalapeños, and sour cream.



- 1 lb. frozen skinless, boneless chicken breast halves
- 1 (1 oz.) packet taco seasoning mix
- ½ cup salsa
- ½ cup low-sodium chicken broth

### • Directions

- Place chicken breasts in a multi-functional cooker (such as Instant Pot). Sprinkle all sides with taco seasoning. Pour salsa and chicken broth on top.
- Close and lock the lid. Select Poultry setting; set the timer for 15 min. Allow 10 to 15 min. for pressure to build.
- Release pressure using the natural-release method according to manufacturer's instructions, about 20 min. Unlock and remove the lid.
- Shred chicken and serve as desired.

[Instant Pot Salsa Chicken Recipe | Allrecipes](#)

## Easy Instant Pot Stroganoff Meatballs

- 1 lb. ground meat (chicken or turkey)
- 8 saltine crackers, crushed (see notes on website)
- 3 tbsp. buttermilk or 1 egg (see notes on website)
- ¼ cup fresh parsley, chopped + garnish
- ½ tsp. dried thyme
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. kosher salt
- ¼ tsp. black pepper
- 3 tbsp. olive oil
- 8 oz. cremini mushrooms, sliced
- 2 garlic cloves, minced
- 1 cup beef stock
- ½ cup heavy cream
- 1 bay leaf
- 4 tsp. cold water
- 2 tsp. cornstarch
- ½ cup sour cream
- 1 tsp. mustard



### Instructions

1. In a large bowl, combine ground meat, crushed saltine crackers (or panko), buttermilk (or egg), parsley, thyme, garlic powder, onion powder, salt, and pepper until just combined. Shape into 16 1-1/2-in meatballs.
2. Heat Instant Pot in sauté mode. When hot, add 2 tbsp. oil and brown meatballs in batches, about 2 min. per side. Transfer to a plate.
3. Add remaining tbsp. of oil to pot, add sliced mushroom and garlic and cook for 2-3 min. before stirring; cook until fragrant, about 2 min.
4. Add broth to the pot, deglaze pot using a wooden utensil with a flat head to scrape all of the stuck bits of chops off the bottom of the pot. Press "cancel"
5. Return meatballs to pot, add heavy cream and bay leaf; mix to combine. Secure lid and close pressure-release valve. Select "Pressure cook" adjust the time to 10 min. When the time is over, let pressure release on its own for 5 min. Then, carefully turn valve to "Venting," to release any extra pressure that might still be in there. Press "cancel". Remove the lid.
6. Remove bay leave and discard.
7. Mix in a small bowl the cold water and cornstarch until no lumps.
8. Select "sauté" mode and adjust to less. Add cornstarch slurry, sour cream, and mustard; mix to combine. Cook for 2-3 min. until sauce thickens.
9. Sprinkle with fresh parsley, if desired. Serve immediately over mashed potatoes, rice or noodles. [Easy Instant Pot Stroganoff Meatballs - Mommy's Home Cooking \(mommyshomecooking.com\)](#)

## Beef Flautas with Buttermilk-Avocado Crema

- 1 lb. fresh Mexican chorizo, casings removed (3 links)
- 1/2 cup chopped white onion
- 2 garlic cloves, minced
- 1 pound ground chuck
- 1/2 teaspoon chili powder
- 1 teaspoon kosher salt, divided
- 1/4 cup chopped fresh cilantro
- 12 (6-inch) flour tortillas
- 1 large egg, lightly beaten
- 1/3 cup canola oil
- 1 ripe avocado, chopped
- 1 cup sour cream
- 1/2 cup buttermilk
- 1 tablespoon fresh lime juice



1. Crumble chorizo in a large skillet, and cook over medium-high, stirring occasionally, 5 min. Stir in onion and garlic, and cook, stirring occasionally, until onion is tender, about 5 min. Add ground chuck, chili powder, and 1/2 tsp. salt; cook, stirring often, until beef is browned and done, about 10 min. Remove from heat, and stir in cilantro.
2. Using a slotted spoon, divide chorizo-beef mixture evenly among tortillas (about 1/4 cup per tortilla), placing mixture just below center of each tortilla. Roll tortilla over filling, leaving about 1 inch of tortilla exposed. Brush exposed edge with a small amount of beaten egg; press gently to seal roll.
3. Heat oil in a large skillet over medium; fry flautas, in batches, until crispy, 3 to 4 min. per side. Drain on paper towels.
4. Process avocado, sour cream, buttermilk, lime juice, and remaining 1/2 tsp. salt in a food processor until smooth. Serve flautas with crema.

<http://www.southernliving.com/recipes/beef-flautas-buttermilk-avocado-crema-recipe>

## Chocolate Tiramisu Poke Cake

1 (15.25- oz.) box devil's food cake mix, plus the ingredients called for on package  
1 (3.4-oz) package instant vanilla pudding mix, plus the ingredients called for on pkg.  
1/4 cup coffee liqueur  
8 oz. mascarpone cheese, softened  
8 oz. cream cheese, softened  
1/2 cup unsalted butter, softened



1 teaspoon vanilla extract  
2 cups powdered sugar  
1/2 cup crushed chocolate covered espresso beans

1. Prepare cake according to package instructions for a 9x13-inch cake. Cool cake 20 min.
2. Using a wooden dowel or the round handle of a wooden spoon, poke holes over the entire cake surface; don't poke all the way to the bottom of the cake pan.
3. Prepare instant pudding according to package instructions. Stir in coffee liqueur; pour about half of the mixture over the surface of the cake, making sure to pour into the holes until filled. Once the holes are filled, spread a thin layer of pudding over the surface of the cake, about 1/8-inch-thick. Refrigerate cake for 30 min.
4. Combine mascarpone, cream cheese, butter, and vanilla in bowl of a stand mixer fitted with a whisk attachment; and beat on med-high speed until mixture is creamy and well blended. Gradually add powdered sugar, beating on medium speed and scraping down sides of bowl as needed. Spread the mascarpone mixture evenly over surface of the cake; sprinkle with crushed espresso beans. Refrigerate until ready to serve.

<http://www.myrecipes.com/recipe/chocolate-tiramisu-poke-cake>

## Cheesy Potato Skins



- Pre-baked Potatoes
- Cheddar Cheese (not pre shredded)
- Cooked and Crumbled Bacon
- Melted Butter

Ingredient amounts are based on how many potatoes you use. Rough amounts for 10-12 potatoes is 1 lb. bacon and 1 lb. of cheddar cheese.

### Instructions

1. If you bake potatoes in aluminum foil be sure to unwrap them right out of the oven so the skins don't get soggy. Once they are cool enough, cut potatoes in half and scoop out the center, leaving about a 1/2 inch layer of potato. Brush potatoes all over with melted butter and put under broiler for about 6 to 8 min. or until they look a little browned. Now add the cheese and bacon and broil again for 1 to 2 more min. or until cheese is melted.
2. Serve with a side of sour cream sprinkled with chives.

<https://www.favfamilyrecipes.com/potato-skins/>

## Caramel Apple French Toast

Granny Smith, Braeburn, Gala, and Pink Lady apples all work great for this recipe too.

- 1 loaf French bread
- 6 eggs
- 1 1/2 cups milk
- 1/3 cup sugar
- 1 Tbsp. vanilla
- 6 apples peeled, cored, and sliced (tart apples taste best)
- cinnamon nutmeg, white sugar and brown sugar to taste



1. Cut bread into large slices (about 3" wide) and arrange in a lightly sprayed 9x13" pan. In a large bowl beat together eggs, milk, sugar, and vanilla. Pour mixture over bread slices. Arrange apples on top of bread. Sprinkle cinnamon, nutmeg, and sugars (sprinkle brown sugar the most generously) over the apples. Cover and refrigerate overnight.
2. In the morning bake for 1 hour at 350° until golden brown.
3. Top with your favorite caramel topping. Mrs. Richardson's Butterscotch Caramel is our favorite but even better than that is making it from bagged caramels: 1 pkg. unwrapped caramels and 2/3 cup whipping cream. Melt together in microwave.

<https://www.favfamilyrecipes.com/caramel-apple-french-toast/>