

# Easy Potluck Recipes for Holidays Magic!

## Hamburger Soup

If you're in the mood for some snappy soup hacks, we have the perfect winter soup for you. Feed a crowd in just a few easy steps.

Serves 12 | Prep. time 15 minutes | Cooking time 40 minutes

### Ingredients

- 2 tablespoons olive oil
- 3 pounds lean ground beef
- 1 medium onion, diced
- 2 teaspoons Italian seasoning
- 1 pound frozen mixed vegetables
- 1 can crushed tomatoes
- 1 bay leaf
- 2½ quarts beef broth
- Salt and pepper to taste

### Directions

1. In a Dutch oven over medium heat, warm the oil and cook the beef until browned, breaking it up with the spoon as you go. Drain any excess grease.
2. Add the onion and cook until softened. Season with Italian seasoning.
3. Stir in the frozen vegetables, crushed tomatoes, bay leaf, broth, and salt and pepper.
4. Bring the stew to a simmer and cook to heat through.

### Nutrition per serving

Calories 333, fat 10 g, carbs 8 g, protein 49 g, sodium 902 mg

## Fried Mozzarella

Serves 12 | Prep. time 10 minutes | Cooking time 5 minutes

### Ingredients

- 1 cup Italian style breadcrumbs
- 2 eggs
- 1 tablespoon milk
- 1 pound mozzarella cheese, cut into ¾-inch × ¾-inch strips
- 1 cup vegetable oil

### Directions

1. In a bowl, whisk eggs and milk together.
2. Place breadcrumbs in another bowl or on a tray.
3. Dip cheese first in the egg mixture and then in the breadcrumbs.
4. Dip in egg mixture and then breadcrumbs a second time, making sure to coat the cheese evenly.
5. Heat oil in skillet.
6. Fry cheese until golden brown, about 1 minute on each side. Do not fry too long or else cheese will leak.
7. Drain on paper towels.

### Nutrition per serving

Calories 93, fat 5.3 g, carbs 7 g, protein 4.5 g, sodium 227.5 mg

# Potluck Taco Casserole

This casserole has an irresistible taste of taco and serves a crowd.

Serves 6 | Prep. time 25 minutes | Cooking time 35–45 minutes

## Ingredients

- 1 tablespoon vegetable oil
- 2 pounds ground beef
- 2 tablespoons taco seasoning blend
- ½ cup sour cream
- 1 cup milk
- 1½ cups shredded cheddar, divided
- 1 (12-ounce) tube prepared biscuit dough
- 2 tablespoons melted butter
- 2 green onions, chopped

## Directions

1. Preheat the oven to 375°F (191°C) and grease a 9x13 baking dish.
2. Place a large non-stick pan over medium heat. Add the oil and beef and cook until browned, about 12 minutes. Drain any excess grease.
3. Season the beef with a taco seasoning blend. Stir in the sour cream, milk, and cheddar and transfer it to the prepared baking dish.
4. Separate the biscuits and slice them in half sideways to create double the number of thinner biscuits. Spread the biscuits over the filling.
5. Brush the biscuits with melted butter. Sprinkle with the remaining cheese and add the green onions.
6. Bake for 25 minutes, or until the biscuits are cooked through.

## Nutrition per serving

Calories 567, fat 30 g, carbs 8 g, protein 61 g, sodium 461 mg

# Classic Caesar Salad

Serves 16 | Prep. time 15 minutes

## Ingredients

- 16 cloves garlic, finely chopped
- 24 anchovy fillets, preferably packed in olive oil
- Juice of 4 lemons
- 16 tablespoons red wine vinegar
- 8 tablespoons Dijon mustard
- 8 egg yolks
- 8 teaspoons Worcestershire sauce
- Salt and black pepper, to taste
- 1 cup olive oil
- 2 heads romaine lettuce, chopped
- 1 cup grated Parmesan cheese, plus extra for sprinkling
- 8 small tomatoes, sliced
- 16 tablespoons croutons

## Directions

1. Combine the first 8 ingredients (through salt and pepper) in a food processor. Blend until the mixture is smooth and creamy.
2. Add olive oil in a stream while mixing continuously.
3. Combine chopped lettuce and Parmesan in a large bowl.
4. Add the dressing and coat well. Top with tomato slices and croutons.
5. Sprinkle with a little more Parmesan and serve.

## Nutrition per serving

Calories 362, fat 33 g, carbs 9.5 g, protein 8.4 g, sodium 587 mg

# Crisp Parmesan Green Beans

Sometimes the simplest flavors are the most elegant. With just a few ingredients and twenty minutes, this dish can grace your holiday table.

*Serves 16 | Prep. time 15 minutes | Cooking time 20 minutes*

## **Ingredients**

- 12 cups green beans, washed and trimmed
- 4 tablespoons olive oil
- ½ cups shallots, sliced
- 2 tablespoons lemon juice
- 2 cups fresh grated parmesan cheese
- 2 teaspoons salt

## **Directions**

1. Preheat the oven to 400°F (204°C).
2. Heat the olive oil in a Dutch oven over medium heat.
3. Add the shallots and sauté until just tender, approximately 2-3 minutes.
4. Add the green beans and lemon juice. Sauté for 2 minutes.
5. Add the parmesan cheese and salt. Toss to mix. Place the pan in the oven and cook for an additional 15 minutes.

## **Nutrition per serving**

Calories 96, fat 6 g, carbs 6 g, protein 5 g, sodium 411 mg

# Cookies and Cream No-Bake Dessert

Everyone loves cookies and cream! This dessert is wonderful for summer gatherings because there is no baking required.

*Serves 12 | Prep. time 15 minutes | Chilling time 8 hours+*

## **Ingredients**

- ¼ cup butter, at room temperature
- 1 (8-ounce) package cream cheese, softened
- 1 cup powdered sugar
- 1 (7-ounce) packages instant vanilla pudding mix
- 3 cups milk
- 1 (8-ounce) container frozen whipped topping
- 1 pound chocolate sandwich cookies (such as Oreo®), crushed into chunks, more for garnish

## **Directions**

1. In a large mixing bowl, whip the butter, cream cheese, and powdered sugar with an electric mixer. Gradually add the pudding mix and milk. Mix well.
2. In a serving dish (a 9x13 baking dish or a 10-inch cake pan) add half of the crushed cookies and spread them in an even layer.
3. Add the butter, spread it evenly, and top it off with the remaining cookies.
4. Refrigerate overnight.
5. Decorate with extra cookies before serving.

## **Nutrition per serving**

Calories 470, fat 25 g, carbs 58 g, protein 5 g, sodium 444 mg

\*\*\*These recipes and more are found in Louise Davidson's *Potluck Cookbook: Favorite Crowd-pleasing Recipes to Bring Along*. To get your copy, click on the cover below or click [here](#).

