

My 5 Favorite Recipes: From Haley at Cheap Recipe Blog

As a thank-you for signing up for my email alerts (thank you!), I'm giving you a handy-dandy printable document of my 5 favorite recipes. You're gonna love these!

- Haley

#5: Buffalo Chicken Sliders (On a Pretzel Bun)

ingredients:

For sliders:

1 boneless, skinless chicken breast, cooked (or equivalent rotisserie chicken)
2 ounces cream cheese
1/4 cup buffalo sauce
1/3 cup shredded cheddar cheese
1 small yellow onion, finely chopped
3 stalks celery, finely chopped
1/2 teaspoon garlic powder
1/2 cup crumbled blue cheese
6 pretzel sliders

For pickled red onions:

1 red onion, sliced
1/2 cup white or white wine vinegar
2 teaspoons sugar
Pinch of salt
Pickling spices (optional)

directions:

- 1: Preheat oven to 350F. Finely chop the chicken.
- 2: Mix chicken, cream cheese, buffalo sauce, cheddar cheese, onion, celery, and garlic powder together. Slice pretzel rolls in half. Top each bottom half with about 2 tablespoons of the chicken filling. Top with blue cheese. Bake for 12 minutes until filling is hot and cheese is melted. Pop the bun tops in the oven for the last 5 minutes of baking to toast.
- 3: Remove sliders from oven and top with pickled red onions.
- 4: To make pickled red onions: Blanch the sliced onions in boiling water for 15 seconds. Drain and put in a small jar with vinegar, sugar, salt, and pickling spices.

Store in a covered jar in the fridge. Allow to pickle for 30 minutes before eating, for best flavor. These will last in your fridge for up to 2 weeks.

#4: Korean BBQ Fried Rice

I am all about substitutions to save money. If you can't find gochujang sauce, you can sub all-purpose Korean BBQ sauce or even teriyaki sauce. If you can't find Korean BBQ chicken sausages, feel free to substitute another type of chicken sausage, such as apple or spicy Italian.

For fried rice:

Cooking oil

3 cups cold cooked rice (I used frozen brown rice packets from Trader Joe's)

1/2 small onion, chopped

1/2 cup frozen corn

1 carrot, cut into matchsticks

1/2 red pepper, chopped

2 Korean-style chicken sausage links, cut into coins (I used Trader Joe's Spicy Chicken Sausage, a Korean Inspired Kalbi BBQ Recipe)

Chopped green onion

For sauce:

1/3 cup Annie Chun's Gochujang Sauce (see notes above)

1 1/2 tablespoons sugar

2 teaspoons sriracha sauce

Hot pepper flakes, optional

directions:

Whisk sauce ingredients together in a small mixing bowl. Set aside.

Place a large frying pan over high heat. Add a couple tablespoons of cooking oil. Cook onions for a couple of minutes, until they begin to soften. Add corn, carrot, and red pepper. Cook for a minute or so, stirring often. Add rice and continue stirring. Add sausage. Once everything is cooked and rice becomes crispy (total cooking time of about 10 minutes), remove from heat and immediately add sauce. Stir to evenly incorporate. Top with chopped green onions.

#3: Black Bean Sloppy Joes

ingredients:

2 tablespoons olive oil
1 large onion, chopped
1 jalapeño, seeded and finely chopped
1 green bell pepper, diced
6 garlic cloves, minced
1 15-ounce can black beans, drained and rinsed
1 cup tomato sauce
1/2 cup ketchup
1/3 cup buffalo sauce
1/4 cup heavy cream

directions:

In a large sauté pan, heat oil until simmering. Add onions, jalapeño, and bell pepper, and cook for 5 minutes. Add garlic and cook for another 30 seconds or so. Add beans, tomato sauce, ketchup, buffalo sauce, and heavy cream. Cook for 15 minutes, stirring often. Add a bit of water if needed. Serve on toasted slider buns.

#2: Moist Pumpkin Cookies With Cream Cheese Frosting

These cookies are eggless – and amazing.

ingredients:

For cookies:

1 cup sugar
1 cup pumpkin puree or canned pumpkin
1/2 cup softened butter
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon or pumpkin pie spice
1/4 teaspoon salt

For cream cheese frosting:

4 ounces cream cheese
1 1/2 cups powdered sugar

1 tablespoon half-and-half or whole milk
1/2 teaspoon vanilla

directions:

Mix together sugar, pumpkin and softened butter. Combine dry ingredients and mix into the butter mixture. Chill dough for 20 minutes before baking. Drop dough by tablespoons onto baking sheet. Bake at 375F for 8 to 10 minutes.

For frosting, combine all ingredients and mix until smooth. Frost cookies when cooled. Top with pecan or walnut pieces, if desired.

#1: Banana-Nutella Egg Rolls

ingredients:

4 large egg roll wrappers
1 banana
4 tablespoons Nutella
Vegetable oil, for frying

directions:

Cut banana in half the long way. Cut each half in half again, lengthwise.

Lay egg roll wrapper on the counter in front of you. Spread a bit of Nutella on each wrapper and lay a banana slice on top. Start rolling from the bottom, fold in the sides when you get to them, and finish rolling until you have an egg roll. Seal the edges with a bit of water.

Heat a couple tablespoons of vegetable oil in a frying pan over medium-high heat (use enough oil to cover the bottom of the pan.) You'll know when the oil is hot enough when the egg roll wrapper sizzles when you place it in the oil. Place egg roll in the pan and cook on one side until golden brown. Turn and heat the other side until golden brown. Remove egg roll from pan and place on a plate lined with paper towels. Continue frying each egg roll.

To serve, dust egg rolls with powdered sugar. Serve warm with extra Nutella for dipping, if desired.