

## 5 Dinner Recipes For Less Than \$5.00 Each

From Haley @ [Cheap Recipe Blog](#)

Hello! Here are 5 simple dinner recipes that cost less than \$5.00 for the entire recipe. You'll want to shop at ALDI or another discount grocery store to get the best deals on groceries.

The under \$5.00 price tag assumes that your kitchen is stocked with pantry staples like cooking oil, butter, salt and pepper, basic seasonings, basic sauces, etc.

### #1: [Ground Turkey Tacos](#)



#### INGREDIENTS

- 2 tablespoons bacon grease (or vegetable oil)
- 1 small yellow onion, chopped
- 3 garlic cloves, minced
- 1 lb. ground turkey
- 1 tablespoon chicken Better Than Bouillon (or 2 small bouillon cubes dissolved in hot water)
- 2 teaspoons chili powder
- Hot sauce, optional

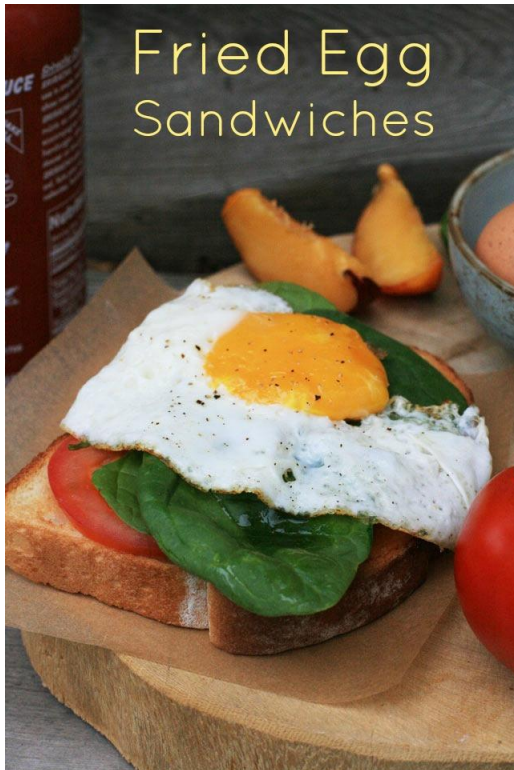
#### OPTIONS FOR SERVING

- 8 small flour tortillas
- 1 Roma tomato, chopped
- Shredded lettuce
- 1 avocado, cut into small pieces
- Sour cream, salsa, pico de gallo, hot sauce, etc.

#### INSTRUCTIONS

1. Heat bacon grease in large skillet over medium-high heat. Add onions and cook, stirring, until softened - about 3 minutes. Add garlic and cook for another 30 seconds.
2. Add ground turkey and remaining seasonings. Stir and break up meat until it is browned and very little liquid remains in the skillet.
3. **To serve:** Carefully heat flour tortillas over a gas burner over low heat, until there are some charred spots. Use a tongs to flip the tortilla.
4. Place about 1/3 cup taco meat in each tortilla, and top with tomatoes, lettuce, and avocado.

## #2: [Fried Egg Sandwiches](#)



### INGREDIENTS

- 4 slices toasted bread
- Mayonnaise
- 4 slices of cheese (I used Colby cheese)
- Sliced tomatoes
- Fresh spinach leaves
- 4 fried eggs
- Salt and pepper

### INSTRUCTIONS

- Layer ingredients on toasted bread and enjoy.

## #3: [Slow Cooker Chicken Drumsticks](#)

### INGREDIENTS

- 6 chicken drumsticks (about 2.25 lbs.)
- Salt and pepper
- 2 teaspoons meat seasoning blend (optional)
- 2 tablespoons corn starch, to thicken sauce
- 1 tablespoon sesame seeds, for garnish
- 1 green onion, chopped, for garnish

### FOR SAUCE

- 1/3 cup soy sauce (or tamari, for GF)
- 1/3 cup honey
- 1 tablespoon brown sugar

- 2 tablespoons ketchup or tomato paste
- 1 teaspoon garlic powder
- 1 teaspoon chicken bouillon paste (or 1 chicken bouillon cube dissolved in a tablespoon of hot water)

### INSTRUCTIONS

1. Use paper towel to blot chicken drumsticks dry. Season with salt, pepper, and seasoning blend.
2. Spray bottom and sides of a slow cooker with non-stick cooking spray. Place drumsticks across the bottom of the crock.
3. Mix all sauce ingredients together. Pour sauce over drumsticks. Heat on high for 3 to 4 hours or low for 5 to 6 hours.
4. **To prepare gravy:** Remove drumsticks from slow cooker. Pour liquid into a large saucepan over medium-high heat. Mix 2 tablespoons of corn starch with 3 tablespoons of water, until smooth. Whisk into the sauce and heat until it comes to a simmer and thickens.
5. **For crispy drumsticks:** After cooking, transfer drumsticks to a baking sheet. Heat under the broiler for 2 to 3 minutes to crisp.



## #4: [Pizza-Style Polenta](#)

### INGREDIENTS

- 6 cups water
- 1 teaspoon salt
- 2 cups corn grits (I used Bob's Red Mill brand)
- 3 tablespoons butter
- 1/2 cup grated Parmesan cheese
- 28-ounce can crushed tomatoes
- 1 tablespoon olive oil
- 1 tablespoon sugar
- Garlic powder, to taste

### INSTRUCTIONS

1. **To make polenta:** In a large saucepan, heat water and salt on high until boiling. Gradually add corn grits. Reduce heat to a simmer, stirring frequently. Cook for about 10 to 15 minutes, or until mixture





becomes very thick. Remove from heat. Add butter and Parmesan cheese. Place polenta into a greased 9x9-inch round pan. Let set for 10 minutes. Invert pan onto a clean, flat surface to unmold. Cut polenta into individual pieces. Top with marinara sauce.

2. **To make marinara sauce:** Place tomatoes, olive oil, sugar, and garlic powder into a saucepan. Place on stove and turn heat to medium-high. Bring to a simmer and cook for a couple of minutes to allow flavors to meld. Serve warm marinara sauce over sliced polenta.

## #5: [Breakfast For Dinner: Perfect Scrambled Eggs](#)

### INGREDIENTS

- 8 fresh, large eggs
- 4 tablespoons heavy whipping cream
- 4 tablespoon butter
- Salt and pepper
- Chives or green onions, chopped (optional, for topping)

### INSTRUCTIONS

1. Crack eggs into a small mixing bowl. Using a small whisk or fork, beat until the blended. The egg white and yolk should be close to uniform. Whisk in heavy whipping cream.
2. Use a non-stick frying pan. Heat butter over medium-low heat until melted. Pour eggs into pan, wait 15 seconds, and very slowly start pushing the eggs with a small spatula. Continue this slow stirring/egg pushing until all the eggs are cooked and no raw egg remains. At the very last second, stir in salt and pepper. Be very careful not to overcook - immediately slide eggs onto plate.
3. Top eggs with chives or green onions, if desired. Serve immediately with breakfast sausage or ham steak.

