

6 Easy Comfort Food Recipes for Summer

3 Dinners + 3 Desserts | Matched by Effort Level | HomemadeRecipes.com

TIER 1 15 min or less active prep Dessert

Creamy Skillet Sausage and Pasta

Prep 12 min | Total 20 min | Serves 4

INGREDIENTS

- 12 oz smoked sausage, sliced
- 8 oz short pasta (penne or rotini)
- 2 cups chicken broth
- 1 cup heavy cream
- 1 tsp garlic powder
- 1/2 tsp onion powder
- Salt and pepper to taste
- 1/2 cup shredded parmesan

STEPS

1. Brown sausage 3 min per side. Remove and set aside.
2. Add broth, cream, and seasonings. Bring to simmer.
3. Add dry pasta. Cover, cook 10-12 min, stir every 3 min.
4. Return sausage, stir in parmesan. Serve immediately.

Sub: Sausage: kielbasa or chicken sausage. Cream: half-and-half works.

No-Bake Peanut Butter Chocolate Bars

Prep 10 min | Freeze 20 min | Makes 9 bars

INGREDIENTS

- 1 cup creamy peanut butter
- 1/2 cup honey
- 2 cups rolled oats
- 1 cup chocolate chips
- 1 tbsp coconut oil

STEPS

1. Mix peanut butter, honey, and oats. Press into lined 8x8 pan.
2. Melt chocolate chips and coconut oil. Pour over oat base.
3. Freeze 20 min until set. Cut into 9 bars and serve.

Sub: Honey: maple syrup. Coconut oil: butter. PB: almond butter.

TIER 2 20-25 min active prep Oven Dessert

One-Pan Honey Garlic Chicken Thighs

Prep 20 min | Total 35 min | Serves 4

INGREDIENTS

- 4 bone-in, skin-on chicken thighs
- 3 cloves garlic, minced
- 3 tbsp honey
- 2 tbsp soy sauce
- 1 tbsp olive oil
- 1/2 cup chicken broth
- Salt and pepper to taste

STEPS

1. Pat thighs dry, season. Heat oil over medium-high.
2. Sear skin-side down 6-7 min until deep golden.
3. Flip, add garlic 1 min, pour in honey, soy, broth.
4. Cook uncovered 12-15 min, basting often. Serve over rice.

Sub: Bone-in: boneless thighs, reduce cook time 5 min. Soy: coconut aminos.

Brown Sugar Peach Crumble

Prep 15 min | Bake 25 min | Serves 6

INGREDIENTS

- 4 cups sliced peaches (fresh or canned, drained)
- 2 tbsp brown sugar (for peaches)
- 1 tsp cinnamon
- 1 cup rolled oats
- 1/2 cup all-purpose flour
- 1/2 cup brown sugar (for crumble)
- 1/3 cup cold butter, cubed

STEPS

1. Preheat oven to 375F. Toss peaches with sugar and cinnamon.
2. Mix oats, flour, sugar, salt. Press in butter until crumbly.
3. Spread crumble over peaches. Bake 25 min until golden.

Sub: Peaches: nectarines or canned pears. Butter: coconut oil.

TIER 3 30 min active prep + Skillet Dessert

Baked Cheesy Ground Beef Pasta

Prep 30 min | Total 50 min | Serves 6

INGREDIENTS

- 1 lb ground beef
- 12 oz penne pasta, cooked and drained
- 1 jar marinara sauce (24 oz)
- 1 tsp garlic powder
- 1 tsp Italian seasoning
- 2 cups shredded mozzarella
- 1/2 cup shredded parmesan

STEPS

1. Brown beef, drain fat, season with garlic and Italian seasoning.
2. Stir in marinara and cooked pasta until fully coated.
3. Top with mozzarella and parmesan.
4. Bake at 375F for 20 min until cheese bubbles and browns.

Sub: Beef: ground turkey or Italian sausage. Marinara: crushed tomatoes + garlic.

Skillet Brownie

Prep 10 min | Bake 22 min | Serves 8

INGREDIENTS

- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1 tsp vanilla extract
- 1/3 cup cocoa powder
- 1/2 cup all-purpose flour
- 1/4 tsp salt

STEPS

1. Melt butter in 10-inch oven-safe skillet. Stir in sugar.
2. Add eggs and vanilla, stir until smooth.
3. Sift in cocoa, flour, salt. Fold until just combined.
4. Bake at 375F for 20-22 min. Cool 5 min before slicing.

Sub: Butter: coconut oil. Sugar: brown sugar for deeper flavor.