



NELLIEBELLIE'S KITCHEN

# EASY RECIPES that impress



Recipes with 5 & under ingredients





# *Welcome to*

## EASY RECIPES THAT IMPRESS

**Sooooo easy. Sooooo delicious. Sooooo needed by busy families!**

These recipes are made up of only a limited number of ingredients. Many of the ingredients include purchased products that make life easier. I utilize pre-made ingredients quite often to help me get food on the table faster for special occasions, parties, and other times we are gathering around the table.

Friend, I want you bringing others to your table for food and conversation.

If these recipes help you on your way, if using pre-made ingredients gets you in your kitchen again...do so!

Food is the ultimate connector and I want to encourage you to confidently use it to build deeper relationships.

**JANEL HUTTON**  
*Founder, NellieBellie*



# peanut butter CUPS

SERVES 6-8



these are soooo delicious. Who knew you could make them yourself?

## INGREDIENTS

**1 bag chocolate chips**  
**1 tablespoon coconut oil**  
**1/2 cup peanut butter**  
**1/4 cup powdered sugar**  
**2 tablespoons melted butter**

1. In the microwave, melt 1/2 of the chocolate chips with 1/2 tablespoon of the coconut oil at 15 second intervals.
2. By the teaspoon, pour the melted chocolate into 10 baking cups lined with cupcake liners. Tap the pan around to line the bottoms with chocolate.
3. Freeze for about 1-2 hours.
4. Mix the peanut butter, powdered sugar, and melted butter together.
5. By the teaspoonful, add peanut butter on top of the chocolate and press.
6. Add another chocolate layer by repeated step 1 on top of the peanut butter layer. Freeze for another 1 hour or until set.
7. Enjoy!

**Storage Tips:** These need to be kept cool. Wrap them individually and store them in the fridge for best results.

# Orangside CAKE

SERVES 12



2 ingredient  
Orangside cake

It truly is as easy as soda and a cake mix.

## Ingredients:

- 1 White Cake mix**
- 12 oz Orange Soda**

1. Preheat oven according to cake mix directions.
2. Mix orange soda with cake mix. Mix well.
3. Pour the batter into a greased 9 by 13 cake pan or bundt pan.
4. Bake according to cake mix directions.
5. Suggestion: Top with whipped cream.



# Asian Peanut NOODLES

SERVES 4

a family favorite. Comforting, smooth, and creamy noodles are perfect for an easy dinner.

1. Cook noodles according to package instructions. Drain, set aside.
  2. In a pan on medium-high heat toast sesame seeds and peanuts.
  3. Add 2 tab sesame oil. Stir in soy sauce, and peanut butter. Stir.
  4. When melted, add in noodles a bit at a time until you get the perfect noodle to sauce ratio!
- Optional: serve with green onions and sliced cucumber on top! yum!

## INGREDIENTS

- 1/2 cup sesame seeds**
- 1/4 cup peanuts**
- 1/4 cup peanut butter**
- 1/2 pound uncooked noodles (linguine is best)**
- 1 1/2 teaspoons sesame or peanut oil**
- soy sauce to taste**

# *Sex on a Snowbank* COCKTAIL

SERVES 1



3 ingredients for this popular cocktail. So much coconuty goodness!

## INGREDIENTS

**1 1/2 ounces Malibu Rum**

**3 tablespoons coconut cream**

**6 large ice cubes**

1. Place ingredients into a blender.
2. Blend until smooth.
3. Dip a martini glass into a bit of rum and then into coconut.
4. Pour the cocktail into the glass.

**EAT**  
*Your*  
**FRUIT**



# *berry* MONKEY BREAD

SERVES 8

A gorgeous bread filled with bursts of delicious flavor!

1. Cut up the orange rolls and scatter half of them on the bottom of a greased bunt pan.
2. Sprinkle half the berries on top.
3. Repeat.
4. If desired, press dollups of cream cheese into the dough and berries and sprinkle with fresh basil.
5. Bake at 400 degrees for about 20 minutes. Check on it to make sure it doesn't burn. Let it rest briefly, then turn it over and out.
6. Drizzle with the orange spread included in the orange roll cans.

## INGREDIENTS

- 2 cans refrigerated orange rolls**
- 2 pints berries (blackberries, raspberries, etc.**
- 3 oz cream cheese, softened**
- optional: 3 tablespoons of basil**

**CARB  
LOVE**

# *peanut butter* **COOKIES**

**SERVES 12**



Your kids will make these again and again. The perfect cookie.

## INGREDIENTS

**1 cup Peanut Butter**

**1 cup sugar**

**1 egg**

1. Mix the ingredients together well.
2. Form the dough into 1-inch balls.
3. Roll balls in sugar, flatten slightly.
4. Bake at 375degrees for 5-7 minutes.



# olive DIP

**MAKES ABOUT  
1.5 CUPS**

The perfect blend of creamy, salty, and zesty. A perfect dip.

1. With a fork, mix the cream cheese and mayo together.
2. Stir in olives.
3. Chill for at least an hour. Serve.

Try these add-ins:

- chopped green onions
- sesame seeds
- artichoke hearts
- chopped tomato
- smoked paprika
- minced garlic

## INGREDIENTS

**1 8oz pkg cream cheese, softened**

**1/2 cup mayonnaise**

**9oz green olives, chopped**



# *watermelon red-onion* **SALAD**

**SERVES 4**

Don't knock it until you've tried it.  
Sweet and salty at its absolute  
best. So fresh and bright!

## INGREDIENTS

**1/2 large watermelon cut into chunks**

**3 red onions sliced thinly**

**1/4 cup balsamic vinegar**

**2 tablespoons sugar**

1. Mix ingredients in a large bowl.
2. Let sit at room temperature for several hours.
3. Drain of liquid.
4. Serve.



NELLIEBELLIE'S KITCHEN

# *Fast, Tasty Recipes*

CHECKLIST

## *Foundation*

Pre-made dough

Puff pastry

Pie Crust

## *Optional Add-Ins*

Sauces

Jams

Pesto

Fruits and Veggies

sliced meats

Use the bases above to create all manner of breads, tarts, pastries, and deliciousness. Just add a sauce/filling and bake.

## *Possible Combos*

### *Pizza Sticks*

Pizza dough, cut into sticks

Pepperoni

1 cup shredded cheese

### *Berry Tarts*

Puff pastry cut into squares

1 cup mixed berries

1 pkg softened cream cheese

### *Homemade Pop Tarts*

Pie crust, cut into rectangles

jam

beaten egg (to seal the edges)