Easy Crescent Taco Bake

Prep Time: 25 minutes
Total Time: 50 minutes
Makes: 6 servings

Ingredients
1 can (8 oz) Pillsbury™ refrigerated crescent dinner rolls
1 lb lean (at least 80%) ground beef
¾ cup Old El Paso™ Thick ‘n Chunky salsa
2 tablespoons Old El Paso™ taco seasoning mix (from 1-oz package)
1 cup shredded Cheddar cheese (4 oz)

Steps
1. Heat oven to 375°F. Unroll dough; separate into 8 triangles. Place in ungreased 9-inch square pan or 10-inch pie plate; press over bottom and up sides to form crust.

2. In 10-inch skillet, cook beef over medium heat 8 to 10 minutes, stirring occasionally, until thoroughly cooked; drain. Stir in salsa and taco seasoning mix; simmer 5 minutes. Spoon meat mixture in crust-lined pan; sprinkle with cheese.

3. Bake 14 to 17 minutes or until crust is deep golden brown and cheese is melted. Served topped with lettuce and tomato, if desired.
**Grands!™ Monkey Bread**

- Prep Time: 25 minutes
- Total Time: 1 hour 5 minutes
- Makes: 12 servings

**Ingredients**
- ½ cup granulated sugar
- 1 teaspoon cinnamon
- 2 cans (16.3 oz each) Pillsbury™ Grands!™ Homestyle refrigerated buttermilk biscuits
- ½ cup chopped walnuts, if desired
- ½ cup raisins, if desired
- 1 cup firmly packed brown sugar
- ¾ cup butter or margarine, melted

**Steps**

1. Heat oven to 350°F. Lightly grease 12-cup fluted tube pan with shortening or cooking spray. In large-storage plastic food bag, mix granulated sugar and cinnamon.

2. Separate dough into 16 biscuits; cut each into quarters. Shake in bag to coat. Arrange in pan, adding walnuts and raisins among the biscuit pieces.

3. In small bowl, mix brown sugar and butter; pour over biscuit pieces.

4. Bake 28 to 32 minutes or until golden brown and no longer doughy in center. Cool in pan 10 minutes. Turn upside down onto serving plate; pull apart to serve. Serve warm.
Steps

1. In 10-inch nonstick skillet, cook sausage over medium heat, stirring occasionally, until no longer pink; drain. Stir in cooking sauce and 1 ½ cups water.

2. In small bowl, mix 1 cup of the mozzarella cheese and the ricotta cheese. (Refrigerate remaining mozzarella cheese while lasagna cooks.) Spray 4-quart slow cooker with cooking spray.

3. Layer in slow cooker: 1/2 cup sausage mixture and 2 1/2 noodles, broken into pieces to fit. Top with half of the cheese mixture and 1/2 cup sausage mixture. Repeat. Top with remaining 2 noodles and remaining sausage mixture, covering noodles completely.

4. Cook, covered, on Low heat setting 4 to 5 hours or until noodles are tender. Sprinkle top of lasagna with remaining 1 cup mozzarella cheese. Let stand until cheese melts.

5. Serve by cutting into pieces or spooning out.

Ingredients

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<tbody>
<tr>
<td>1</td>
<td>lb Italian sausage</td>
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<tr>
<td>1</td>
<td>pouch (9 oz) Progresso™ Recipe Starters™ fire roasted tomato cooking sauce</td>
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<tr>
<td>2</td>
<td>cups shredded mozzarella cheese (8 oz)</td>
</tr>
<tr>
<td>1</td>
<td>cup ricotta cheese</td>
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<tr>
<td>7</td>
<td>uncooked lasagna noodles</td>
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Prep Time: 20 minutes
Total Time: 4 hours 25 minutes
Makes: 4 servings
Bacon-Cheddar Pinwheels

Prep Time: 15 minutes  
Total Time: 35 minutes  
Makes: 16 servings

Ingredients

1 can (8 oz) Pillsbury™ refrigerated crescent dinner rolls or 1 can (8 oz) Pillsbury™ Crescent Recipe Creations™ refrigerated seamless dough sheet  
2 tablespoons ranch dressing  
¼ cup cooked real bacon pieces or 4 slices bacon, crisply cooked, crumbled  
½ cup finely shredded cheddar cheese (2 oz)  
¼ cup chopped green onions (4 medium)

Steps

1 Heat oven to 350°F. If using crescent rolls: Unroll dough; separate into 2 long rectangles. Press each into 12x4-inch rectangle, firmly pressing perforations to seal. If using dough sheet: Unroll dough; cut lengthwise into 2 long rectangles. Press each into 12x4-inch rectangle.

2 Spread dressing over each rectangle to edges. Sprinkle each with bacon, cheddar cheese and onions. Starting with one short side, roll up each rectangle; press edge to seal. With serrated knife, cut each roll into 8 slices; place cut side down on ungreased cookie sheet.

3 Bake 12 to 17 minutes or until edges are deep golden brown. Immediately remove from cookie sheet. Serve warm.
Cheesy Southwest Egg Bake

Heat oven to 375°F. In 12-inch ovenproof skillet, cook sausage, onion and bell pepper over medium-high heat, stirring frequently, until sausage is no longer pink; drain. Remove mixture from skillet; set aside.

In large bowl, beat eggs and cream. Stir in 1 cup of the cheese, the pepper flakes and sausage mixture. Separate dough into 8 biscuits. Cut each biscuit into 6 pieces.

Spread oil in bottom of skillet. Place biscuits in skillet. Pour sausage mixture over biscuits. Top with remaining 1 cup cheese.

Bake 25 to 30 minutes or until egg mixture is set and crust is deep golden brown. Cool 5 minutes before serving.

Ingredients

- 1 package (12 oz) bulk chorizo or spicy pork sausage
- ½ cup chopped onion
- ¾ cup chopped bell pepper (any color)
- 10 eggs
- ¼ cup whipping cream
- 2 cups shredded pepper Jack or Mexican cheese blend (8 oz)
- 1 teaspoon red pepper flakes
- 1 can (16.3 oz) Pillsbury™ Grands!™ Flaky Layers refrigerated original biscuits
- 1 tablespoon vegetable oil

Steps

1. Heat oven to 375°F. In 12-inch ovenproof skillet, cook sausage, onion and bell pepper over medium-high heat, stirring frequently, until sausage is no longer pink; drain. Remove mixture from skillet; set aside.

2. In large bowl, beat eggs and cream. Stir in 1 cup of the cheese, the pepper flakes and sausage mixture. Separate dough into 8 biscuits. Cut each biscuit into 6 pieces.

3. Spread oil in bottom of skillet. Place biscuits in skillet. Pour sausage mixture over biscuits. Top with remaining 1 cup cheese.

4. Bake 25 to 30 minutes or until egg mixture is set and crust is deep golden brown. Cool 5 minutes before serving.

Prep Time: 20 minutes
Total Time: 50 minutes
Makes: 12 servings
Layered Salted Caramel Bars

Prep Time: 15 minutes  
Total Time: 60 minutes  
Makes: 12 servings

Ingredients

- ⅓ cup butter, melted
- ½ cup packed brown sugar
- 1 tablespoon corn syrup
- ½ teaspoon salt
- ½ cup chopped pecans
- ½ cup granulated sugar
- 1 tablespoon ground cinnamon
- 3 cans (8 oz each) Pillsbury™ Crescent Recipe Creations™ refrigerated seamless dough sheet
- ¼ cup butter, melted

Steps

1. Heat oven to 350°F. In small bowl, mix ⅓ cup melted butter, the brown sugar, corn syrup and salt. Spread evenly in ungreased 13x9-inch pan. Sprinkle with pecans.

2. In small bowl, mix granulated sugar and cinnamon. Unroll one of the dough sheets. Press into 13x9-inch rectangle. Place in pan. Brush with some of the ¼ cup melted butter, and sprinkle with some of the cinnamon sugar. Repeat with remaining dough sheets, butter and cinnamon sugar, ending with cinnamon sugar.

3. Cover with foil. Bake 20 minutes. Remove foil; bake 25 to 30 minutes longer or until deep golden brown. Immediately turn pan upside down onto heatproof tray or serving plate. Let stand 1 minute so caramel will drizzle over rolls; remove pan. Cut into 4 rows by 3 rows.
Steps

1. Heat oven to 375°F. In 12-inch skillet, melt butter over medium-high heat. Add zucchini and onions; cook 6 to 8 minutes, stirring occasionally, until tender. Stir in parsley flakes, salt, pepper, garlic powder, basil and oregano.

2. In large bowl, mix eggs and cheese. Add cooked vegetable mixture; stir gently to mix.

3. Separate dough into 8 triangles. Place in ungreased 10-inch glass pie plate, 12x8-inch (2-quart) glass baking dish or 11-inch quiche pan; press over bottom and up sides to form crust. Firmly press perforations to seal. Spread crust with mustard. Pour egg mixture evenly into crust-lined pie plate.

4. Bake 18 to 22 minutes or until knife inserted near center comes out clean. If necessary, cover edge of crust with strips of foil during last 10 minutes of baking to prevent excessive browning. Let stand 10 minutes before serving.

Ingredients

- 2 tablespoons LAND O LAKES® Butter
- 4 cups thinly sliced zucchini
- 1 cup chopped onions
- 2 tablespoons dried parsley flakes
- ½ teaspoon salt
- ½ teaspoon pepper
- ¼ teaspoon garlic powder
- ¼ teaspoon dried basil leaves
- ¼ teaspoon dried oregano leaves
- 2 LAND O LAKES® Eggs, well beaten
- 2 cups shredded Muenster or mozzarella cheese (8 oz)
- 1 can (8 oz) Pillsbury™ refrigerated crescent dinner rolls
- 2 teaspoons yellow mustard

Prep Time: 30 minutes
Total Time: 55 minutes
Makes: 6 servings

Italian Zucchini Crescent Pie
Apple Slab Pie

Prep Time: 20 minutes
Total Time: 2 hours
Makes: 24 servings

Ingredients
- 1 box Pillsbury™ refrigerated pie crusts, softened as directed on box
- 1 cup granulated sugar
- 3 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon salt
- 1 ½ tablespoons lemon juice
- 9 cups thinly sliced, peeled apples (9 medium)
- 1 cup powdered sugar
- 2 tablespoons milk

Steps

1. Heat oven to 450°F. Remove pie crusts from pouches. Unroll and stack crusts one on top of the other on lightly floured surface. Roll to 17x12-inch rectangle. Fit crust into 15x10x1-inch pan, pressing into corners. Fold extra pastry crust under, even with edges of pan. Crimp edges.

2. Mix granulated sugar, flour, cinnamon, nutmeg, salt and lemon juice. Stir in apples to coat. Spoon apple mixture into crust-lined pan.

3. Bake 33 to 38 minutes or until crust is golden brown and filling is bubbling. Cool on rack 45 minutes.

4. Mix powdered sugar and milk until well blended. Drizzle over pie. Allow glaze to set before serving, about 30 minutes.
Grands!™ Mini Chicken Pot Pies

Prep Time: 20 minutes  
Total Time: 45 minutes  
Makes: 8 servings

Ingredients
- 2 cups Green Giant™ frozen mixed vegetables, thawed
- 1 cup diced cooked chicken
- 1 can (10 ¾ oz) condensed cream of chicken soup
- 1 can (16.3 oz) Pillsbury™ Grands!™ Flaky Layers refrigerated biscuits

Steps
1. Heat oven to 375°F. In medium bowl, combine vegetables, chicken and soup; mix well.
2. Press each biscuit into 5 1/2-inch round. Place 1 round in each of 8 greased regular-size muffin cups. Firmly press in bottom and up side, forming ¾-inch rim. Spoon a generous ⅓ cup chicken mixture into each. Pull edges of dough over filling toward center; pleat and pinch dough gently to hold in place.
3. Bake at 375°F 20 to 22 minutes or until biscuits are golden brown. Cool 1 minute; remove from pan.
Chocolate Chip-Peanut Butter Squares

Prep Time: 15 minutes
Total Time: 2 hours 20 minutes
Makes: 16 servings

Ingredients
- 1 ½ cups powdered sugar
- 1 ½ cups creamy peanut butter
- 1 ½ teaspoons vanilla
- 1 roll (16.5 oz) Pillsbury™ refrigerated chocolate chip cookies

Steps

1. Heat oven to 350°F. In medium bowl, mix powdered sugar, peanut butter and vanilla until well blended.

2. Cut cookie dough in half. In ungreased 8- or 9-inch square pan, break up half of dough. With floured fingers, press dough evenly in bottom of pan. Press peanut butter mixture evenly over dough. Crumble and sprinkle remaining half of cookie dough over peanut butter mixture. Carefully spread as evenly as possible.

3. Bake 30 to 35 minutes or until golden brown and firm to the touch. Cool 30 minutes. Refrigerate 1 hour or until chilled. For bars, cut into 4 rows by 3 rows. Serve chilled or at room temperature.

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