

Eight 20-Minute Meal Ideas to Save Your Crazy, Busy, Frantic Weeknights!

Thank you so much for subscribing to the \$5 Dinners free weekly email newsletter! I have lots to share with you over the next week, so be on the lookout for some special emails from me.

I'm delighted to share dinner with you every week, starting with these 8 amazing recipes that you can have on the dinner table in less than 20 minutes!

BOOM...you're beating dinner already!

Print these recipes out, stash them in a safe place and know that you've always got backup for those crazy busy days when all you have is 20-minutes in the kitchen!

You can also find more here on my ["Fast Five Meals" Pinterest Board](#) 😊

And let me know which ones you try and how your family likes them!

xoxo

Erin

Ham & Cheese Sliders with Honey Mustard Sauce

Yield – 12 sliders, 4 servings of 3 sliders

Preparation Time – 10 minutes

Cooking Time – 0 minutes

Ingredients

- 12 slider buns or dinner rolls
- 8-12 slices of provolone or Swiss cheese
- 12 slices ham deli meat
- 2 Tbsp spicy brown mustard
- 2 Tbsp honey
- Chips & fresh fruit

Directions

- Assemble the ham and cheese sliders. Fold the cheese slices into quarters so it fit on the smaller buns.
- In a small mixing bowl, mix the honey and spicy brown mustard with a fork and then drizzle onto the sandwiches.
- Cut up some fresh fruit and set out your favorite chips.
- Serve [Honey Mustard Ham & Cheese Sliders](#) with your favorite chips and fresh fruit.

Pin Recipe onto Pinterest ~

<https://www.pinterest.com/pin/240309330093105700/>

Salsa Verde Breakfast Tacos

Yield – 4 servings or 8 breakfast tacos

Preparation Time – 10 minutes

Cooking Time – 8 minutes

Ingredients

- 8 eggs
- 1/2 tsp ground cumin
- 1/2 tsp garlic powder
- Salt and pepper
- 8 tortillas
- 1 avocado, seeded and diced
- 1 green pepper, seeded and diced
- 1 tsp garlic powder
- 1 tsp ground cumin
- Salt and pepper
- Pinchful Goat cheese crumbles or queso cojito (or dollop of sour cream!)
- 1/2 cup salsa verde
- Fresh fruit

Directions

- Cut the green pepper and avocado.
- Scramble the eggs with the ground cumin, garlic powder and some salt and pepper. (How to Make the Perfect Scrambled Eggs.)
- While the eggs are cooking, mix together the diced avocado, green pepper with the garlic powder, ground cumin a little salt and pepper and some goat cheese or queso cojito or sour cream.
- To assemble, spoon some of the green salsa in a line onto each tortilla. Top with the scrambled eggs, then the green pepper-avocado mixture. Add more goat cheese, queso cojito or sour cream, roll up and serve.
- Serve [Salsa Verde Breakfast Tacos](https://www.pinterest.com/pin/240309330090816355/) with side of fresh fruit.

Pin Recipe onto Pinterest ~

<https://www.pinterest.com/pin/240309330090816355/>

Creamy Chicken, Sun-dried Tomatoes & Pasta Skillet

Yield – 4 servings

Preparation Time – 10 minutes

Cooking Time – 20 minutes

Ingredients

- 1 lb. medium shell pasta noodles, like penne or fusili
- 1 lb. chicken breasts, sliced thin
- 3.5 oz. bag sun-dried tomatoes
- 2 1/2 cups milk
- 2 cups shredded mozzarella cheese
- 1/2 cup Parmesan cheese
- 1 tsp Italian seasoning
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt and pepper
- Fresh veggies, as side dish

Directions

- Cook the pasta as directed, then drain.
- Meanwhile, in a large skillet, season the chicken pieces and saute them until cooked through. Once about half way cooked through, add the sundried tomatoes and let them saute with the chicken. You don't want them to saute long, as you don't want to burn them. Once the chicken has cooked through, transfer the chicken and tomatoes to a plate.
- In the same skillet, add the milk, mozzarella cheese, Parmesan cheese, Italian seasoning, garlic powder, onion powder and some salt and pepper. Bring to bubbling over low heat. Sauce will thicken.
- Once thickened mix in the chicken and tomatoes and the cooked pasta.
- Serve [Creamy Chicken, Sun-dried Tomato & Pasta Skillet](https://www.pinterest.com/pin/240309330092800568/) with side of veggies.

Pin Recipe onto Pinterest ~

<https://www.pinterest.com/pin/240309330092800568/>

Cheesesteak Sloppy Joes

Yield – 4 sandwiches

Preparation Time – 10 minutes

Cooking Time – 20 minutes

Ingredients

- 1 lb. ground chuck
- 1 green pepper, seeded and diced
- 1 15 oz. can tomato sauce
- 2 tsp minced onion
- 1 tsp minced garlic
- 1 tsp vinegar
- 1 Tbsp prepared mustard
- 1 Tbsp brown sugar
- Salt and pepper
- 4 whole wheat buns
- 4 slices provolone cheese
- Fresh fruit – side dish
- Chips - side dish

Directions

- Brown the ground beef. (If you want softer green peppers, cook them with the ground beef.) Drain and let sit.
- In the same skillet, add the tomato sauce, minced onion, minced garlic, vinegar, mustard and brown sugar. Stir and let simmer over low heat for 5 to 10 minutes. Add the brown beef and (uncooked or cooked) green peppers and combine. Simmer over low heat for another 5 to 10 minutes, or until ready to serve.
- Spoon the sloppy joe meat over the buns and top with slice of cheese. Let the warm sauce melt the cheese, or microwave.
- Serve [Cheesesteak Sloppy Joes](https://www.pinterest.com/pin/240309330093189298/) with chips and fresh fruit.

Pin Recipe onto Pinterest ~

<https://www.pinterest.com/pin/240309330093189298/>

Pork Chops & Red Potatoes Skillet Dinner

Yield – 4 servings

Preparation Time – 10 minutes

Cooking Time – 15 minutes

Ingredients

- 1 Tbsp olive oil
- about 1 1/4 lb. thin cut pork chops
- Garlic powder, salt and pepper
- 2 or 3 lbs. small red potatoes, quartered
- about 1 tsp Italian seasoning or other herb seasoning mix
- 2 large sweet apples (Honeycrisp, Jonagold, Golden Delicious), cored and diced
- Salt and pepper to taste
- Fresh veggies, as side dish

Directions

- In a large skillet, add the olive oil and saute the pork chops. Season both sides of the chops with garlic powder, salt and pepper. Once cooked through, set on a plate to let them rest.
- In the same skillet, saute the red potatoes for 8 to 10 minutes with the Italian seasoning, or until softened. If need be, add 1/2 – 3/4 cup of water to help deglaze the skillet and ‘steam’ the potatoes to help them soften faster.
- Once the potatoes are mostly cooked through, add the apples pieces and saute for 3-4 minutes. Remove from heat to keep the apples from overcooking.
- Prepare veggies.
- Serve [Pork Chops, Red Potatoes and Apple Skillet](#) meal with a side of veggies.

Pin Recipe onto Pinterest ~

<https://www.pinterest.com/pin/240309330092757469/>

BLT Sliders with Parmesan Mayo

Yield – 10 sliders

Preparation Time – 15 minutes

Cooking Time – 10 minutes

Ingredients

- 1 package turkey bacon
- 1 package Sister Schubert's dinner rolls
- 2 small tomatoes
- 4 lettuce leaves
- 1/2 cup mayo
- 1/4 cup Parmesan cheese
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- Salt and pepper
- Chips – side dish
- Fresh fruit – side dish

Directions

- Cook the turkey bacon in the oven, or in a skillet. Heat the dinner rolls in the oven as directed, then slice open.
- Slice the tomatoes, cut the lettuce to size of the rolls, if necessary.
- In a small mixing bowl, stir together the mayo, Parmesan cheese, garlic powder, onion powder, salt and pepper.
- Spread the Parmesan mayo onto one side of the roll, then add the bacon, lettuce and tomato.
- Serve [BLT Sliders with Parmesan Mayo](#) and some fresh fruit and/or chips

Pin Recipe onto Pinterest ~

<https://www.pinterest.com/pin/240309330091125686/>

Chicken Fajita Nachos

Yield – 4 servings

Preparation Time – 10 minutes

Cooking Time – 5 minutes

Ingredients

- 2 cups **cooked and shredded chicken**
- 1 Tbsp olive or vegetable oil
- 2 or 3 peppers, seeded and sliced
- 1 large onion, sliced
- 1 Tbsp **homemade taco seasoning**, or store bought fajita seasoning
- Tortilla chips
- 1 cup shredded cheese
- Salsa, sour cream, guacamole, optional toppings
- Fresh fruit, baby carrots or other simple side dish

Directions

- Thaw the pre-cooked and shredded chicken, or grilled chicken. If need be, saute 2 chicken breasts in oil until cooked through, then slice.
- In a large skillet, heat the oil and then toss in the sliced peppers and onion. Saute for 4 to 6 minutes, or until onions begin to turn opaque. Add in the chicken with the taco seasoning and saute together for a few minutes. Remove from heat.
- To serve, place tortilla chips on the plate or bowl, top with the chicken-pepper mixture, then add a pinchful of shredded cheese.
- Serve [Chicken Fajita Nachos](#) with sides of guacamole, or salsa, or sour cream with side of fresh fruit or veggies.

Pin Recipe onto Pinterest ~

<https://www.pinterest.com/pin/240309330093189365/>

Stovetop Macaroni and Cheese

Yield – 4 servings

Preparation Time – 10 minutes

Cooking Time – 30 minutes

Ingredients

- 3 cups elbow or other small shell pasta
- 3 cups whole milk
- 1 Tbsp spicy brown mustard
- 1 tsp garlic powder
- Couple dashes of nutmeg
- Salt and pepper
- 1 1/2 cups shredded sharp cheddar cheese
- 1/2 cup Parmesan cheese
- Parsley or basil for garnish
- Fresh fruit or veggies - side dish

Directions

- In a medium saucepan, add the pasta, milk, mustard, garlic powder and nutmeg and turn on the heat on medium-high. Bring the milk to a simmer (just as you start seeing little bubbles form).
- Quickly turn it down to LOW. You don't want the milk to heat too fast and boil over into a mess!
- Let the macaroni cook in the milk mixture over the low heat...stirring every 30 seconds. It will take 6-8 minutes from this point for the pasta to soak up all the milk. You need to stir because the pasta on the bottom will absorb the liquid, and you don't want the pasta on the top to be chewy. So it needs to be turned over. You'll see what I mean when you try it! If you think it needs a little more liquid, add water 1/4 cup at a time. I didn't need any...but you can if you need it. Once the pasta is al dente, remove it from the heat and stir in the shredded cheese and Parmesan cheese.
- Serve [Stovetop Macaroni & Cheese](#) with fresh fruit or veggies.

Pin Recipe onto Pinterest ~

<https://www.pinterest.com/pin/240309330093189362/>