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Dependable Dinner Recipes. These everyday dinner recipes taste great and are so easy to follow! Whether you're craving comfort food or lighter meals, we have recipes for hearty casseroles, chicken, beef, pork, fish and pasta dishes.

Mar 29, 2019- Explore Rachella Barker's board "Chicken/Poultry Dishes" on Pinterest. | See more ideas about Cooking recipes, Chef recipes and Chicken.

Meat & Poultry Recipes. Put some meat into your meal! Find your chicken, turkey, beef, steak, pork, bacon, sausage, and wild game recipes here.

Everyday Cooking Recipes Find more than 44,730 recipes for speedy weeknight dinners, quick and easy meals, kid-pleasing snacks and desserts, and more!

Chicken Recipes Chicken dishes are one of the easiest and most versatile meals to prepare and chicken recipes are the most plentiful around. That's why we have compiled 200 of the best chicken recipes into 10 categories to make it easier for you to find what you're looking for.

Everyday Diabetic Recipes has diabetic recipes the whole family will love! Triple-tested by the Mr. Food Test Kitchen, our collection of diabetic recipes includes everything from exciting dinner dishes to simple dessert recipes.

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Brown the ground beef, breaking the meat up as it cooks for about 10 minutes or until no pink remains. Drain off any excess grease, return to heat and add onions, bell pepper and garlic. Cook for an additional 6–7 minutes, until the onions are translucent and the bell pepper begins to soften.

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