

Sauce Up your weeknights

Say goodbye to the what's-for-dinner dilemma and hello to **Kraft Recipe Makers**. These cook's kits do the work of meal planning and sauce prepping, making it easy to dish up homemade awesomeness your family will love.



hickory
bbq beef

KRAFT RECIPE MAKERS SECRETS TO SUCCESS!



METHOD
homemade in
your slow cooker



PREP TIME
5 minutes



SIMMER SAUCE
SWEET & TANGY:
brown sugar & cider
vinegar

FINISHING SAUCE
RICH & SMOKY:
sweet hickory bbq

inside each box:
an inspired recipe
and two perfectly
paired sauces!



hickory bbq beef

PREP 5 min.
TOTAL 8 hours 30 min. (incl. standing)
MAKES 7 servings

what you need

- 1 boneless beef chuck roast (2½ lb.)
- 1 pkg. (16.7 oz.) **Kraft Recipe Makers** Hickory BBQ Beef
- 7 sandwich buns, split

make it

ADD meat to slow cooker. Top with Simmer Sauce; cover. Cook on LOW 8 to 10 hours (or on HIGH 6 to 8 hours).

30 MIN. BEFORE SERVING:
TRANSFER meat to cutting board. Let stand 10 min. Pull meat into shreds with 2 forks.

USE ladle to remove liquid from slow cooker; set aside.

RETURN meat to slow cooker; stir in Finishing Sauce. If desired, add some of the reserved liquid to reach desired consistency.

Increase heat to HIGH; cook, covered, 15 min. Serve in buns.
SUBSTITUTE: Substitute Hawaiian sandwich rolls for the buns.

SPECIAL EXTRA: Fill buns with meat mixture; top with your favorite **Kraft** Shredded Cheese and/or coleslaw.



new england
pot roast

TIP!
Add cut-up celery to the slow cooker with the other vegetables.

KRAFT RECIPE MAKERS SECRETS TO SUCCESS!



METHOD
homemade in
your slow cooker



PREP TIME
10 minutes



SIMMER SAUCE
WARM & SAVORY:
classic herb

FINISHING SAUCE
THICK & RICH:
farmhouse-style
brown gravy

new england pot roast

PREP 10 min. **TOTAL** 8 hours 25 min. **MAKES** 7 servings

what you need

- 1 boneless beef chuck roast (2½ lb.)
- 1 lb. small red potatoes, halved
- 1 lb. baby carrots
- 1 onion, cut into wedges
- 1 pkg. (16.6 oz.) **Kraft Recipe Makers** New England Pot Roast

make it

ADD meat and vegetables to slow cooker. **TOP** with Simmer Sauce; cover.

COOK on LOW 8 to 10 hours (or on HIGH 6 to 8 hours).

15 MIN. BEFORE SERVING:

STIR in Finishing Sauce; cook, covered, on HIGH 15 min.

VARIATION: Omit potatoes. Serve over noodles or mashed potatoes.

SUBSTITUTE: Substitute cut-up peeled sweet potatoes for the quartered red potatoes.

4 easy steps—
just add your fresh
ingredients and
choice of protein

verde chicken enchilada

PREP 15 min. **TOTAL** 35 min.

MAKES 6 servings

what you need

- 4 cups shredded cooked chicken
- 1 pkg. (18.2 oz.) **Kraft Recipe Makers** Verde Chicken Enchilada
- 12 corn tortillas (6 inch)
- 1 cup **Kraft** Mexican Style Finely Shredded Four Cheese

make it

HEAT oven to 350°F.

SPRAY 13x9-inch baking dish with cooking spray. Combine chicken and Filling Sauce.

STACK tortillas; wrap in damp paper towel. Microwave on HIGH 30 sec. to 1 min. or until warmed. Pour half the Finishing Sauce into prepared baking dish.

SPOON $\frac{1}{4}$ cup chicken mixture down center of each tortilla; roll up. Place, seam-sides down, over sauce in prepared dish.

COVER with remaining Finishing Sauce and cheese. Bake 15 to 20 min. or until heated through.

SERVING SUGGESTION: *Serve with a mixed green salad.*

FOOD FACTS: *You will need to cook about 1½ lb. boneless chicken breasts to get the 4 cups shredded cooked chicken needed to make this recipe.*

SPECIAL EXTRA: *Garnish with chopped fresh cilantro.*

KRAFT RECIPE MAKERS SECRETS TO SUCCESS!



METHOD

homemade
in your oven



PREP TIME

15 minutes



FILLING SAUCE

BOLD & SPICY:
creamy
ranchero

FINISHING SAUCE

BRIGHT & ZESTY:
tomatillo

TIP!
Use cooked
rotisserie chicken;
shred with
2 forks.