



READY WHEN
YOU ARE

sloow-cooker suppers

With these sanity-saving meals, you're the magician and the appliance is your trusted assistant. In go the ingredients and—abracadabra!—out comes a family-friendly dinner.

chicken and pasta soup

HANDS-ON TIME: 5 MINUTES

TOTAL TIME: 5½ HOURS OR 8½ HOURS

SERVES 6

- 6 boneless, skinless chicken thighs (about 2 pounds)
- 4 carrots, cut into 1-inch pieces
- 4 stalks celery, cut into ½-inch pieces
- 1 medium onion, halved
- 2 garlic cloves, smashed
- 2 bay leaves
- Kosher salt and black pepper
- ½ cup small pasta (such as stellette or alphabet)
- ¼ cup chopped fresh flat-leaf parsley
- Crackers, for serving

- In a 5- to 6-quart slow cooker, place the chicken, carrots, celery, onion, garlic, bay leaves, 6 cups water, 1 teaspoon salt, and ¼ teaspoon pepper.
- Cook, covered, until the chicken is cooked through, on high for 4 to 5 hours or on low for 7 to 8 hours.
- Twenty minutes before serving, transfer the chicken to a bowl. Remove and discard the onion and bay leaves. If the slow cooker is on the low setting, turn it to high. Add the pasta to the slow cooker, cover, and cook until tender, 15 to 18 minutes.
- Meanwhile, shred the chicken, discarding the bones. When the pasta is cooked, stir the chicken into the soup along with the parsley. Serve with the crackers, if desired.

barbecue pork sandwiches with crunchy coleslaw

HANDS-ON TIME: 10 MINUTES
TOTAL TIME: 5 HOURS, 10 MINUTES,
OR 8 HOURS, 10 MINUTES
SERVES 6

- 2 pounds boneless pork shoulder or butt, trimmed of excess fat
- ¼ cup packed brown sugar
- 1 teaspoon chili powder
- 1 garlic clove, chopped
- Kosher salt and black pepper
- ½ cup plus 2 tablespoons cider vinegar
- ¼ cup mayonnaise
- ¼ cup sour cream
- ½ teaspoon granulated sugar
- 4 cups coleslaw mix (⅔ of a 14-ounce package)
- 1 cup barbecue sauce
- 6 soft sandwich rolls, split
- Bread-and-butter pickles and potato chips, for serving

- Place the pork in a 5- to 6-quart slow cooker. Rub with the brown sugar, chili powder, garlic, 1 teaspoon salt, and ¼ teaspoon pepper. Add ½ cup of the vinegar and ½ cup water.
- Cook, covered, until the meat is tender and shreds easily, on high for 4 to 5 hours or on low for 7 to 8 hours.
- Meanwhile, in a medium bowl, whisk together the mayonnaise, sour cream, granulated sugar, the remaining 2 tablespoons of vinegar, and ¼ teaspoon each salt and pepper. Add the coleslaw mix and toss to combine; cover and refrigerate until ready to serve.
- Before serving, transfer the pork to a bowl, discarding the liquid. Using 2 forks, shred the meat. Mix in the barbecue sauce. Serve the pork on the rolls with the coleslaw and the pickles and chips, if desired.



squash lasagna

HANDS-ON TIME: 15 MINUTES
TOTAL TIME: 4 HOURS, 15 MINUTES
SERVES 6

- 2 10- to 12-ounce packages frozen winter squash puree, thawed
- ⅛ teaspoon ground nutmeg
- 1 32-ounce container ricotta
- 1 5-ounce package baby spinach (6 cups)
- Kosher salt and black pepper
- 12 lasagna noodles (about ¾ of a 16-ounce box)
- 8 ounces mozzarella, grated (about 2 cups)
- Green salad, for serving

- In a medium bowl, mix the squash and nutmeg. In a second bowl, combine the ricotta, spinach, ½ teaspoon salt, and ¼ teaspoon pepper.
- In the bottom of a 5- to 6-quart slow cooker, spread ½ cup of the squash mixture. Top with 3 of the lasagna noodles (breaking to fit), half the remaining squash mixture, 3 lasagna noodles, and half the ricotta mixture; repeat, ending with the ricotta mixture. Sprinkle with the mozzarella.
- Cook on low, covered, until the noodles are tender, 3 to 4 hours. Serve with the green salad, if desired.

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