

10 Simple, Crowd-Pleasing Recipes for Family and Friends Gatherings

Gathering with loved ones is one of life's greatest pleasures, and sharing a delicious meal together can make it even more special. But when you're hosting, the thought of cooking for a crowd can be daunting. That's why we've put together this collection of simple recipes that are easy to make, even if you're a beginner in the kitchen.

These dishes are all crowd-pleasers, so you can be sure that your guests will enjoy them. And because they're so simple to make, you'll have more time to spend catching up with your loved ones.

One Pot Pasta is a quick and easy weeknight dinner that's perfect for a crowd. It's made with just a few simple ingredients, and it can be customized to your liking.



Hot Little Suppers: Simple Recipes to Feed Family and Friends by Carrie Morey

★★★★☆ 4.5 out of 5

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Screen Reader : Supported

Enhanced typesetting : Enabled

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Ingredients:

- 1 pound pasta
- 1 tablespoon olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 28 ounces diced tomatoes
- 1 cup chicken broth
- 1/2 teaspoon dried oregano
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- Parmesan cheese, for serving

Instructions:

1. Heat the olive oil in a large pot over medium heat.
2. Add the onion and cook until softened, about 5 minutes.
3. Add the garlic and cook for 1 minute more.
4. Stir in the tomatoes, chicken broth, oregano, salt, and pepper.
5. Bring to a boil, then reduce heat and simmer for 15 minutes, or until the sauce has thickened.
6. Add the pasta and cook according to package directions.
7. Serve with Parmesan cheese.

These Slow Cooker Chicken Tacos are a great way to feed a crowd without spending hours in the kitchen. The chicken is cooked in a slow cooker with a flavorful blend of spices, and then shredded and served on tortillas with your favorite toppings.

Ingredients:

- 1 pound boneless, skinless chicken breasts
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 teaspoon chili powder
- 1 teaspoon cumin
- 1/2 teaspoon oregano
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup chicken broth
- 12 corn tortillas
- Toppings of your choice (such as cheese, lettuce, tomatoes, onions, cilantro, and sour cream)

Instructions:

1. Place the chicken breasts in a slow cooker.
2. Add the onion, garlic, chili powder, cumin, oregano, salt, pepper, and chicken broth.

3. Cook on low for 6-8 hours, or until the chicken is cooked through.
4. Shred the chicken and serve on tortillas with your favorite toppings.

These Sheet Pan Nachos are a great appetizer or snack for a crowd. They're easy to make and can be customized to your liking.

Ingredients:

- 1 bag of tortilla chips
- 1 pound ground beef
- 1 onion, chopped
- 1 bell pepper, chopped
- 1 can of black beans, rinsed and drained
- 1 cup of your favorite salsa
- 1 cup of shredded cheese
- Toppings of your choice (such as sour cream, guacamole, and jalapeños)

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Spread the tortilla chips on a baking sheet.
3. Brown the ground beef in a skillet over medium heat. Drain any excess grease.
4. Spread the ground beef over the tortilla chips.

5. Top with the onion, bell pepper, black beans, salsa, and cheese.
6. Bake for 10-15 minutes, or until the cheese is melted and bubbly.
7. Serve with your favorite toppings.

This Pasta Salad is a refreshing and flavorful side dish that's perfect for a summer gathering. It's made with a variety of pasta shapes, vegetables, and a tangy vinaigrette.

Ingredients:

- 1 pound pasta (any shape)
- 1 cup chopped cucumber
- 1 cup chopped tomatoes
- 1 cup chopped red onion
- 1 cup chopped bell pepper
- 1 cup chopped olives
- 1/2 cup chopped feta cheese
- 1/2 cup chopped fresh basil
- 1/4 cup olive oil
- 2 tablespoons red wine vinegar
- 1 teaspoon Dijon mustard
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

Instructions:

1. Cook the pasta according to package directions.
2. Drain the pasta and rinse with cold water.
3. In a large bowl, combine the pasta, cucumber, tomatoes, red onion, bell pepper, olives, feta cheese, and basil.
4. In a small bowl, whisk together the olive oil, red wine vinegar, Dijon mustard, salt, and pepper.
5. Pour the vinaigrette over the pasta salad and toss to coat.
6. Serve immediately or chill for later.

This Chicken Stir-Fry is a quick and easy weeknight dinner that's perfect for a crowd. It's made with tender chicken, fresh vegetables, and a flavorful sauce.

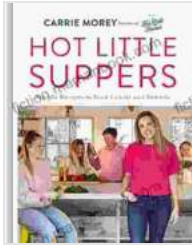
Ingredients:

- 1 pound boneless, skinless chicken breasts, cut into bite-sized pieces
- 1 tablespoon cornstarch
- 1 tablespoon soy sauce
- 1 tablespoon rice vinegar
- 1 tablespoon sesame oil
- 1 tablespoon vegetable oil
- 1 onion, chopped

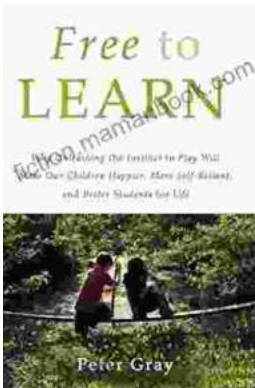
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 1 cup broccoli florets
- 1 cup carrots, sliced
- 1/2 cup water
- 1/4 cup brown sugar
- 1 tablespoon honey
- 1 teaspoon garlic powder
- 1 teaspoon ginger powder

Instructions:

1. In a bowl, combine the chicken, cornstarch, soy sauce, rice vinegar, and sesame oil. Toss to coat.
2. Heat the vegetable oil in a large skillet or wok over medium heat.
3. Add the chicken and cook until browned on all sides.
4. Add the onion, red bell pepper, green bell pepper, broccoli, and carrots to the skillet. Cook until the vegetables are tender, about 5 minutes.
5. In a small bowl, whisk together the water, brown sugar, honey, garlic powder, and ginger powder.
6. Add the sauce to the skillet and cook until the sauce has thickened

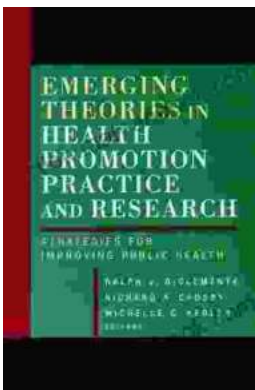


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