

MIX IN JARS

VOLUME 2

Gift Tags for All-Occasion & Christmas



HOW TO USE:

1. PRINT

Print the labels on standard 8.5" x 11" paper. For best results, use cardstock for a sturdier finish.

2. CUT

Cut out each label along the dotted lines.

3. HOLE PUNCH

Using a single hole punch, punch out the circle marked on the tag.

4. ATTACH TO THE JAR

Slide a piece of ribbon or twine through the hole, around the jar, and secure with a tight bow. For added charm, consider also securing a small wooden spoon, whisk, or cookie cutter to the jar.

Have fun gifting!

Jordan & Stacy





CHEESEBURGER PASTA

1. Heat 1 Tbs oil in a large skillet over medium heat.
2. Add ½ chopped onion and cook until golden.
3. Add 1-lb ground beef and brown. Don't drain the grease.
4. Add 4 cups of water, then the entire jar mix. Stir well.
5. Bring to a boil. Reduce to a simmer. Cover and simmer for 15 minutes.
6. 10 minutes into the simmer, stir in ¼ cup heavy cream if desired.
7. Turn off the heat, mix in 2 cups shredded cheese.



CHICKEN BACON BEAN SKILLET

1. Heat 1 Tbs oil in a skillet, and brown 1 chopped onion.
2. Add the entire jar mix and stir to coat in the oil. Toast for 1 min.
3. Add 2 Tbs butter, let melt, then pour in 4 cups of water.
4. Stir well. Bring to a boil, then reduce to a simmer. Cover and simmer for 20 minutes.
5. Stir in 1 can drained canned chicken, and simmer uncovered for another 10-15 minutes until the liquid is mostly absorbed.
6. Turn off the heat. Top with 1 cup shredded cheese and parsley (if desired).



CHICKEN BROCCOLI ALFREDO

1. Pour contents of jar into a large pot or skillet. Add 6 cups of water and boil.
2. Once boiling, scrape any seasonings from the sides. Reduce to a simmer, cover, and cook for 20 minutes.
3. Remove lid near the end to reduce liquid.
4. Add 4 Tbs butter and 4 Tbs flour. Stir well.
5. Add 2 drained cans of chicken and simmer 5-7 minutes.
6. Stir in 2 cups shredded Parmesan and 1 cup heavy cream.
7. Remove from heat and let sit 5 minutes for sauce to thicken slightly.



TOMATO BASIL PENNE

1. In a large skillet, brown 1-lb ground beef, then drain the grease.
2. Add 1 Tbs butter, 4 cups water, and contents of the jar to the pan. Stir well.
3. Bring the mixture to a boil. Once boiling, stir again, then reduce heat to a low simmer.
4. Cover and simmer for 10-15 minutes, stirring occasionally, until the penne is tender.
5. Remove from heat and let rest for 5 minutes for sauce to thicken slightly.



CHICKEN NOODLE SKILLET

1. Add 4 cups water and 2 Tbs butter to large skillet or pot, and bring to a boil.
2. Add contents of the jar and 1 drained can of chicken. Stir to combine.
3. Return to a boil, then reduce to a simmer. Cook for 15 minutes, stirring occasionally.
4. Turn off the heat and let sit for 5 minutes to cool and thicken.



TUSCAN VEGGIE RAMEN

1. Pour contents of the jar into a small pot. Add 2 cups water.
2. Bring to a boil and cook for about 7 minutes or until the noodles are done.

Merry Christmas



BROCCOLI & CHEESE RAMEN

1. Remove the broccoli from the top of the jar, and add it to a small pot. Add 2 cups of water, and bring to a boil.
2. Reduce to medium-low heat, and add remaining contents of the jar. Whisk to combine.
3. Cover and simmer for 5 minutes.
4. Mix in 2 Tbs sour cream and 1 drained can of chicken. Heat through then enjoy!



SOUTHWEST TACO RAMEN

1. Pour contents of the jar into a small pot. Add 2 cups water.
2. Bring to a boil and cook for about 7 minutes or until the noodles are done.

Merry Christmas



CORN CHOWDER

1. Pour contents of the jar into a large pot. Add 7-8 cups water (less for a thicker chowder, more for a thinner one). Stir.
2. Bring to a boil, then reduce to a gentle simmer.
3. Cover and simmer for 20-25 minutes, stirring occasionally, until the chowder has thickened.
4. Remove from heat and stir in ½ cup heavy cream.
5. Optional: For a creamed corn-style consistency, use an immersion blender to pulse the chowder a few times directly in the pot.



CHEESEBURGER PASTA

1. Heat 1 Tbs oil in a large skillet over medium heat.
2. Add ½ chopped onion and cook until golden.
3. Add 1-lb ground beef and brown. Don't drain the grease.
4. Add 4 cups of water, then the entire jar mix. Stir well.
5. Bring to a boil. Reduce to a simmer. Cover and simmer for 15 minutes.
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