

25 Crockpot Freezer Recipes with Five Ingredients or Less

Free printable recipes and grocery list provided below

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1. Salsa Verde Crockpot Chicken Recipe

Yields: 6 servings

Ingredients

- 2 pounds boneless, skinless chicken breasts
- 15oz can black beans, drained and rinsed
- 15oz can corn, drained and rinsed
- 16oz jar salsa verde*
- 8oz package cream cheese (not needed until day of cooking)

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients except cream cheese. Add chicken to the freezer bag last so it's the first ingredient poured into your crockpot.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, pour contents of freezer bag into your crockpot.
3. Cook in crockpot on "low" for 6 hours or until chicken is cooked through.
4. Add cream cheese (just throw it on top) and let sit for about 1/2 hour.

Serve with Spanish rice and a big, green salad!

*If you're in a pinch, regular tomato salsa will do...BUT green salsa REALLY gives it a kick!

2. Lime Shredded Pork

Yields: 4-6 servings

Ingredients

- 2 ½ pound bone-in pork shoulder roast (sometimes labeled as a “Boston butt” or “pork butt”)
- The juice from two limes
- 1 tablespoon honey
- 1/2 teaspoon ground cayenne red pepper
- 1/4 teaspoon salt

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, pour contents of freezer bag into your slow cooker
3. Cook on “low” setting for 8-12 hours or until pork is cooked through and falls off the bone.
4. Remove pork meat from the bone.
5. Shred and serve.

Serve on tortillas or rice and top with your favorite taco toppings, like shredded lettuce, cheese, and tomatoes.

3. Stuffed Peppers

Yields: 4 servings

Ingredients

- 1lb lean ground beef (at least 85%)
- 1 onion, peeled and diced
- 1 garlic clove, minced
- 4 small bell peppers, tops cut off (or 2 large peppers, cut lengthwise) and cleaned
- 24oz jar of your favorite pasta sauce (reserve 2T)

Materials

- 1 gallon-sized plastic freezer bag
- 1 quart-sized plastic freezer bag

Prep

1. Label your gallon-sized freezer bag with name of the meal, cooking instructions, and “use by” date.
2. In large bowl, mix ground meat, onion, garlic, and 2 tablespoons of pasta sauce.
3. Separate mixture into four equal parts and firmly stuff into peppers.
4. Add remaining sauce to quart-sized bag, seal, and add to gallon-sized bag with stuffed peppers.
5. Remove as much air as possible, seal, and lay flat in your freezer.

Cook

1. The night before, move to refrigerator to thaw.
2. Place peppers in slow cooker and cover with sauce.
3. Cook in slow cooker on “low” setting for 6-8 hours.

Serve with rice.

4. Macaroni and Cheese

Recipe modified from: [Thirty Handmade Days](#)

Yields: 4 servings

Ingredients

- 4 1/2 c. elbow macaroni, uncooked
- 8oz cheddar cheese*, grated (about 2 cups)
- (1) 8oz package cream cheese, cut into cubes
- 4 cups milk
- salt and pepper to taste

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your gallon-sized freezer bag with name of the meal, cooking instructions, and "use by" date.
2. To your freezer bag, add all ingredients.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. Thaw.
2. Add all ingredients to slow cooker. Cover and cook on low for 3-4 hours.
3. Stir throughout cooking time to combine ingredients.

*You can add more grated cheese for a cheesier version. Up to 4 cups.

5. Beef Roast and Carrots

Yields: 4 servings

Ingredients

- 2-pound boneless beef chuck shoulder roast
- 2 pounds carrots, peeled and chopped into bite-sized pieces
- 3 tablespoons extra virgin olive oil
- 2 tablespoons red wine vinegar
- 1 seasoning packet (We love the McCormick Grill Mates mesquite or chipotle seasonings) OR 3 tablespoons of your favorite homemade seasoning mix such as [homemade taco seasoning](#).

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients. Add beef to the freezer bag last so it's the first ingredient poured into your crockpot.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, pour contents of freezer bag into your crockpot.
3. Cook on "low" setting for 8 hours until beef shreds easily with a fork.

Serve with rice or corn muffins.

6. Lasagna Soup

Recipe Modified from: [Thirty Handmade Days](#)

Yields: 6 servings

Ingredients

- 24oz jar of pasta sauce
- 15oz can of cannellini beans, drained and rinsed
- 2 ½ oz fresh baby spinach (about 3 cups) - this looks like a lot, but it cooks down in the broth
- 4 cups of chicken broth (not needed until day of cooking)
- 3 uncooked lasagna noodles, broken into small pieces (not needed until day of cooking)

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients, except chicken broth and lasagna noodles.
3. Seal and freeze for up to three months.

Cook

1. Thaw.
2. Add contents of freezer bag to your slow cooker and add chicken broth.
3. Cover and cook for 6-8 hours on "low" setting.
4. Add noodles and cook for an additional 30 minutes.

Top with shredded parmesan cheese and serve with garlic bread.

NOTE: You can also add 1 pound frozen meatballs for a heartier soup.

7. Party Pork Roast

Yields: 4 servings

Ingredients

- 2 ½ pound bone-in pork shoulder (sometimes labeled as a “Boston butt” or “pork butt”)
- 1 cup grape jelly
- 1 cup ketchup (I like Simply Heinz)
- 1/4 teaspoon ground allspice

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag with name of the meal, cooking instructions, and “use by” date.
2. Combine all ingredients to your freezer bag.
3. Remove as much air as possible, seal, and lay flat in your freezer.

Cook

1. The night before, move to refrigerator to thaw.
2. Add contents of freezer bag to slow cooker.
3. Cook on “low” setting for 8 hours or until meat easily pulls apart with a fork.
4. Remove pork from your slow cooker and separate the meat from bone with a fork. (The meat should fall off the bone.)
5. Strain the juice left in your slow cooker and serve as a gravy with the meat.

Serve with homemade mashed potatoes and steamed broccoli.

8. Chicken Tacos

Yields: 4 servings

Ingredients

- 1 pound boneless skinless chicken breasts, fat trimmed
- 1 packet of taco seasoning mix (or 3T homemade taco seasoning mix)
- 1 cup chicken broth

Materials

- 1 gallon--sized plastic freezer bag

Prep

1. Label your freezer bag.
2. Combine all ingredients to your freezer bag.
3. Remove as much air as possible, seal, and lay flat in your freezer.

Cook

1. The night before, move to refrigerator to thaw.
2. Add contents of freezer bag to slow cooker.
3. Cook on "low" setting for 6 hours or until chicken is tender.
4. Shred chicken.

Serve on soft or hard tortillas and top with favorite taco toppings like lettuce, tomatoes, and shredded cheese.

9. Lemon Pepper Chicken

Yields: 3 servings

Ingredients

- 1 pound boneless, skinless chicken breasts, fat trimmed
- 1/4 cup extra virgin olive oil
- The juice from one lemon (about 3 tablespoons)
- 1/2 teaspoon freshly cracked black pepper
- 1/4 teaspoon salt

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, pour contents of freezer bag into your slow cooker.
3. Cook on “low” setting for 3-6 hours or until chicken is cooked through and tender

Serve with steamed broccoli and rice.

10. Ginger Peach Chicken

Yields: 6 servings

Ingredients

- 2 pounds boneless, skinless chicken thighs
- 1 cup peach jam (I use this simple recipe for [slow cooker peach jam](#))
- 1 tablespoon low sodium soy sauce
- 1-inch fresh ginger root, peeled and grated
- 3 cloves garlic, peeled and minced

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, pour contents of freezer bag into your crockpot.
3. Cook on "low" setting for 6 hours or until the chicken shreds easily.
4. Shred chicken and return to slow cooker to mix with juice.

Serve with rice and green beans.

11. Hawaiian Chicken

Yields: 6 servings

Ingredients

- 2 pounds boneless, skinless chicken breasts, cut into bite-sized pieces
- 1 fresh pineapple with stalk, skin, and core removed and cut into bite-sized pieces
- 2 tablespoons light brown sugar
- 2 tablespoons low sodium soy sauce

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add pineapple, brown sugar, soy sauce, and chicken breasts. (Add the chicken breasts to the bag last, so they're the first ingredient poured into your slow cooker.)
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, pour contents of freezer bag into your slow cooker and cook on "low" setting for 4-6 hours, or until chicken is cooked through and tender.

Serve with brown rice and broccoli, and enjoy!

12. Basic Pot Roast

Yields: 4 servings

Ingredients

- 2 pound boneless beef chuck shoulder roast
- 1 package onion soup mix
- 1 medium onion, peeled and sliced
- 1 pound carrots, peeled and chopped
- 1 cup water (not needed until day of cooking)

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients (except water).
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, pour contents of freezer bag into your crockpot and add water.
3. Cook on "low" setting for "low" for 8 hours.
4. Remove meat from slow cooker, and shred with a fork.
5. Strain beef broth and serve with meat and carrots.

Serve with potatoes or rice.

13. Sausage-Stuffed Mini Peppers

Yields: 4 servings

Ingredients

- 1 6oz bag of mini sweet peppers
- 1 pound ground Italian sausage (we like hot)
- 24oz jar of spaghetti sauce
- 8oz mozzarella cheese, shredded

Materials

- 1 gallon-sized plastic freezer bag
- 1 quart-sized plastic freezer bag

Prep

1. Label both of your freezer bags.
2. Cut tops off peppers and remove seeds. (It's OK if you don't get every single seed out.)
3. Stuff the peppers with sausage.
4. To your gallon-sized bag, add stuffed peppers and spaghetti sauce.
5. To your quart-sized freezer bag, add shredded cheese.
6. Freeze both bags for up to three months.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. Add contents of gallon-sized bag into slow cooker and cook 8 hours or until sausage is cooked through and peppers are tender. (Leave cheese in refrigerator)
3. Add mozzarella cheese and cook for additional 10 minutes or until melted.

Serve over spaghetti.

14. Meatball Veggie Soup

Yields: 6 servings

Ingredients

- 1 pound small meatballs (store bought or [homemade](#))
- 24oz jar of pasta sauce (about 2.5 cups)
- 1 pound carrots, peeled and chopped
- 3 cups green beans, ends cut off and cut into bite-sized pieces
- 4 cups chicken broth (not needed until day of cooking)

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients except chicken broth.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, add contents of freezer bag into your crockpot and add chicken broth.
3. Cook on "low" setting for 8 hours or until veggies are soft.

This soup tastes great with a piece of crusty bread on the side. Enjoy!

15. Pork and Sauerkraut

Yields: 4 servings

Ingredients

- 2 pounds boneless pork roast
- Two 16oz jars of sauerkraut (undrained)
- 2 tablespoons honey
- 1 teaspoon caraway seeds

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, pour contents of freezer bag into your crockpot.
3. Cook on "low" setting for 8 hours, until pork shreds easily with a fork.

Serve with potatoes and applesauce.

16. Banana Pepper Shredded Beef

Yields: 4 servings

Ingredients

- 2 pounds boneless beef chuck shoulder roast
- 4 fresh banana peppers (mild or hot), seeds removed and sliced (Please wear gloves so your fingers don't burn afterwards!)
- 1 medium yellow onion, peeled and sliced
- 2 cups beef broth

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, pour contents of freezer bag into your crockpot.
3. Cook on "low" setting for 8 hours.

Shred meat and serve on rolls with a side salad.

17. Cranberry Chicken and Green Beans

Yields: 6 servings

Ingredients

- 1 pound frozen green beans(You can sub fresh)
- 15oz can of whole cranberry sauce
- 1 packet of onion soup mix (or this homemade mix: ¼ cup dried onion flakes, 1 tbsp beef bouillon granules, and ¼ tsp of the following: onion powder, parsley flakes, celery seed, paprika, and pepper)
- 2 pounds boneless, skinless chicken breasts

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients. Add chicken to the freezer bag last so it's the first ingredient poured into your crockpot.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, pour contents of freezer bag into your crockpot.
3. Cook on "low" setting for 4-6 hours.
4. Shred meat.

Serve cooked chicken, green beans, and cranberry sauce with stuffing.

18. Cranberry Pork Roast

Yields: 4 servings

Ingredients

- 2 ½ pound bone-in pork shoulder (sometimes labeled as a “Boston butt” or “pork butt”)
- 15oz can whole berry cranberry sauce
- 1/4 cup honey
- 1/4 cup dried minced onion

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag with name of the meal, cooking instructions, and “use by” date.
2. Combine all ingredients to your freezer bag.
3. Remove as much air as possible, seal, and lay flat in your freezer.

Cook

1. The night before, move to refrigerator to thaw.
2. Add contents of freezer bag to slow cooker.
3. Cook on “low” setting for 8 hours or until pork shreds easily with a fork.
4. Remove bones and shred meat.

I recommend serving the leftover cranberry mixture in the slow cooker with the meat – it's so yummy! Add some sides of green beans and stuffing and dinner is done.

19. Mississippi Roast

Yields: 4 servings

Ingredients

- 2 pound chuck roast
- 1 ounce packet of dry ranch seasoning mix
- 1 ounce packet of dry au jus gravy mix
- 1 stick unsalted butter
- 5-6 pepperoncini

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. Pour contents of freezer bag into your crockpot.
3. Cook on low for 8 hours.

Shred meat and serve with mashed potatoes and carrots.

20. Pepperoncini Shredded Beef

Yields: 4 servings

Ingredients

- 2 pound boneless beef chuck shoulder roast, fat trimmed
- 12oz jar of pepperoncini
- 6 cloves of garlic, peeled
- 1/2 teaspoon pepper

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients, including juice from pepperoncini.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, pour contents of freezer bag into your crockpot.
3. Cook on “low” setting for 8 hours or until meat shreds easily.

Serve on rolls with a side salad.

21. Chicken Teriyaki

Yields: 3 servings

Ingredients

- 1 pound boneless skinless chicken breasts
- 5oz teriyaki sauce (about 2/3 cup - I used a soy ginger sauce from Whole Foods)
- 16 oz bag of frozen stir fry vegetables

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients. Add chicken to the freezer bag last so it's the first ingredient poured into your crockpot.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, pour contents of freezer bag into your crockpot.
3. Cook on "low" setting for 6-8 hours or until chicken is cooked through and tender.

Serve over rice.

22. Hot Pepper Pork and Butternut Squash

Yields: 3 servings

Ingredients

- 1 pound pork sirloins
- 1 6oz bag of frozen butternut squash (you can sub fresh)
- 8oz jar of hot pepper jelly

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, pour contents of gallon-sized freezer bag into your crockpot.
3. Cook on low setting for 6-8 hours or until pork is tender.

Serve with rice.

23. Pot Roast with Green Beans

Yields: 4 servings

Ingredients

- 2 pound boneless beef chuck shoulder roast, fat trimmed
- 1 pound fresh or frozen green beans
- 1 pound russet potatoes (4 small), washed and cut into 1-inch pieces
- 1 packet of onion soup mix (or a homemade mix)
- 1 cup water (not needed until day of cooking)

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients except water. (Cut potatoes last so they aren't exposed to air for very long.)
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. Add contents of freezer bag to your crockpot with water.
3. Cook for 8 hours on "low" setting until beef shreds easily with a fork.

Shred meat and serve with cooked green beans and potatoes.

24. Mexican Chili with Cornbread

Yields: 4 servings

Ingredients

- 1 pound lean ground beef (at least 85%)
- 1 small yellow onion, chopped (about one cup)
- 1 green bell pepper
- 1 cup frozen corn
- 2 tablespoons and 1½ teaspoons of [homemade taco seasoning](#) or 1 package of store-bought taco seasoning
- 10.75oz can of condensed tomato soup

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag add all ingredients.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. Pour contents of freezer bag into your crockpot.
3. Cook on “low” setting for 6-8 hours, until beef is cooked through.
4. Break apart beef and mix all ingredients.

Top with shredded cheddar cheese and serve with cornbread (We like Jiffy corn muffin mix).

NOTE: You can also add ¼ pound shredded cheddar cheese (about 1 cup) and assembled corn muffin batter directly to crockpot to make a cornbread topping. Cook on “high” setting for 60 minutes or until cornbread topping is cooked through.

25. Ham and Pinto Bean Soup

Yields: 6 servings

Ingredients

- 1 pound dried pinto beans
- 1 ½ pound bone-in ham shank
- ¾ cup ketchup
- ½ teaspoon salt
- 8 cups water (not needed until day of cooking)

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To freezer bag, add all ingredients except water.
3. Seal and freeze for up to three months.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. Pour contents of freezer bag into your crockpot and add water.
3. Cover and cook on “high” for 5-6 hours, “low” for 8 hours, or until beans split.
4. Remove ham, shred off of bone, and return shredded meat to crockpot.

Serve with crusty bread and a salad.

Grocery List for all Crockpot Freezer Meals

(The number(s) next to each ingredient corresponds to its recipe number.)

Produce

- 4 fresh banana peppers (mild or hot) (16)
- 5 bell peppers (3, 24)
- 4 pounds carrots (5, 12, 14)
- 10 cloves garlic (3, 10, 20)
- 1-inch fresh ginger root (10)
- 6 cups green beans (14, 23) (or 2 pounds frozen green beans)
- 4 yellow onions (3, 12, 16, 24)
- 1 6oz bag mini sweet peppers (13)
- 1 pound russet potatoes (4 small) (23)
- 1 lemon (9)
- 2 limes (2)
- 1 pineapple (11)
- 2 ½ oz baby spinach (about 3 cups) (6)

Meat

- 2 pounds lean ground beef (at least 85%) (3, 24)
- 6 boneless beef chuck shoulder roasts (2 pounds each) (5, 12, 16, 19, 20, 23)
- 9 pounds boneless chicken breasts (1, 8, 9, 11, 17, 21)
- 2 pounds boneless, skinless chicken thighs (10)
- 1 ½ pound bone-in ham shank (25)
- 3 bone-in pork shoulders (2 1/2 pounds each) (sometimes labeled as a "Boston butt" or "pork butt") (2, 7, 18)
- 2 pound boneless pork roast (15)
- 1 pound pork sirloins (22)
- 1 pound ground Italian sausage (we like hot) (13)

Freezer

- 1 6oz bag of frozen butternut squash (you can sub fresh) (22)
- 1 cup frozen corn (24)
- 1 pound frozen green beans (You can sub fresh) (17)
- 1 pound small meatballs (14)
- 1 6 oz bag of frozen stir fry vegetables (21)

Italian

- Four 24oz jars of pasta sauce (3, 6, 13, 14)

- 4 ½ cups uncooked elbow macaroni (4)

Spices

- 1/4 teaspoon ground allspice (7)
- 1/2 teaspoon ground cayenne pepper (2)
- 1 teaspoon caraway seeds (15)
- 2 packets of taco seasoning mix (8, 24)
- 1 packet of onion soup mix (12, 17, 23)
- 1 ounce packet of dry ranch seasoning mix (19)
- 1 ounce packet of dry au jus gravy mix (19)
- 1 seasoning packet (We love the McCormick Grill Mates mesquite or chipotle seasonings) (5)
- ¼ cup dried minced onion (18)
- 1 teaspoon freshly cracked black pepper (9, 20)
- 1 teaspoon salt (2, 9, 25)

Canned

- 2 cups beef broth (16)
- 15oz can black beans (1)
- 15oz can of cannellini beans (6)
- 1 cup chicken broth (8)
- 15oz can corn (1)
- Two 15oz cans whole berry cranberry sauce (17, 18)
- 8oz jar of hot pepper jelly (22)
- 1 cup grape jelly (7)
- 12oz jar of pepperoncini plus 5-6 additional (19, 20)
- Two 16oz jars of sauerkraut (15)
- 1 cup peach jam (10)
- 5oz teriyaki sauce (21)
- 10.75oz can of condensed tomato soup (24)
- 16oz jar salsa verde (1)

Dried

- 1 pound dried pinto beans (25)

Cold

- 1 stick unsalted butter (19)
- 8oz cheddar cheese (about 2 cups shredded) (4)
- One 8oz package cream cheese (4)
- 4 cups milk (4)

- 8oz mozzarella cheese (about 2 cups shredded) (13)

Baking

- 2 tablespoons light brown sugar (11)
- 1/4 cup + 3 tablespoons honey (2, 11, 18)

Oils and Vinegars

- 1/4 cup + 3 tablespoons extra virgin olive oil (5, 9)
- 2 tablespoons red wine vinegar (5)

Miscellaneous

- 1 3/4 cup ketchup (7, 25)
- 3 tablespoons low sodium soy sauce (10, 11)
- 25 gallon-sized plastic freezer bags
- 2 quart-sized plastic freezer bags

Not Needed Until Day of Cooking

- 8 cups chicken broth (6, 14)
- One 8oz package cream cheese (1)
- 3 uncooked lasagna noodles (6)
- Suggested Side Dishes
 1. Salsa Verde Chicken – Spanish rice and salad
 2. Lime Shredded Pork – tortillas and taco toppings
 3. Stuffed Peppers - rice
 4. Macaroni and Cheese - veggies
 5. Shredded Beef and Carrots – rice or corn muffins
 6. Lasagna Soup – garlic bread
 7. Party Pork Roast – mashed potatoes and broccoli
 8. Chicken Tacos - tortillas and taco toppings
 9. Lemon Pepper Chicken – rice and steamed broccoli
 10. Ginger Peach Chicken – rice and green beans
 11. Hawaiian Chicken – brown rice and broccoli
 12. Basic Pot Roast – mashed or baked potatoes or rice
 13. Sausage-Stuffed Mini Sweet Peppers - spaghetti
 14. Meatball and Veggie Soup - bread
 15. Pork and Sauerkraut – potatoes and applesauce
 16. Banana Pepper Shredded Beef – rolls and salad
 17. Cranberry Chicken with Green Beans - stuffing
 18. Cranberry Pork Roast – green beans and stuffing

19. Mississippi Roast – mashed potatoes and carrots
20. Pepperoncini Shredded Beef – rolls and salad
21. Chicken Teriyaki - rice
22. Hot Pepper Pork Sirloins and Butternut Squash - rice
23. Pot Roast with Green Beans - potatoes
24. Mexican Chili with Cornbread – cheddar cheese and cornbread
25. Ham and Pinto Bean Soup – bread and salad