

# Fall Dinner Ideas from Home & Plate

Honeycrisp Apple Quesadillas with Bacon and Cheddar Individual Chicken Pot Pies

Cast Iron Skillet Roasted Chicken Pot Pies with Carrots & Potatoes

Pear Tart with Goat Cheese, Rosemary & Honey
Honeycrisp Apple Pecan Salad with Apple Cider Vinagrette

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- $\Box$ honeycrisp apples (2) (1)
- $\square$ onion (1/2)
- ☐mixed vegetables (2 C)
- □carrots (6)
- □potatoes (10-12 honey gold one

bite)

- $\square$ pears (2)
- □lemon (1/4 C juice)
- $\square$  mixed greens (5 oz)

### Herbs

□rosemary leaves (handful)

## **Spices**

 $\Box$ herbs de provence (1 T)

### **Dairy**

- □shredded cheese (1 C)
- $\Box$ butter (1/3 C)
- □milk (2/3 C)
- $\Box$ goat cheese (4 oz) (1/4 C)

#### **Nuts**

 $\Box$ pecans (1/2 C)

#### Meat

- $\Box$ bacon (8) (2)
- □rotisserie chicken (1)
- □chicken (2 skin-on bone in breasts) (1 C, shredded)

#### **Bread & Tortillas**

□flour tortillas (8)

## **Pantry Items**

- □flour (1/3 C) (1/4 C)
- □chicken broth (14 oz) (1 C)
- $\Box$ pie crust (1)
- $\square$  white cooking wine (1/2 C)
- ☐ puff pastry (1 sheet)
- □sugar (sprinkle)
- □honey (drizzle) (3 T)
- □ parchment paper (for tart pan)
- □dried cranberries (1/4 C)
- $\Box$ apple cider vinegar (1/4 C)
- $\Box$  olive oil (2 T)
- $\Box$ honey mustard (1 t)