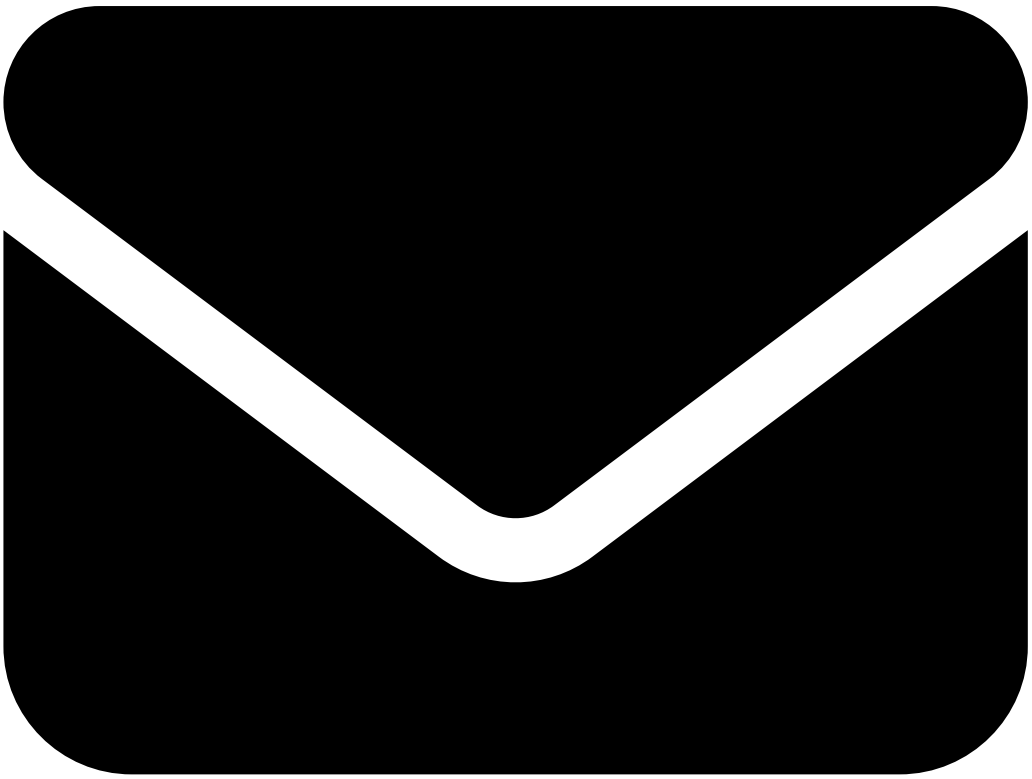
Leftover Rotisserie Chicken Orzo Soup

Leftover Rotisserie Chicken Orzo Soup

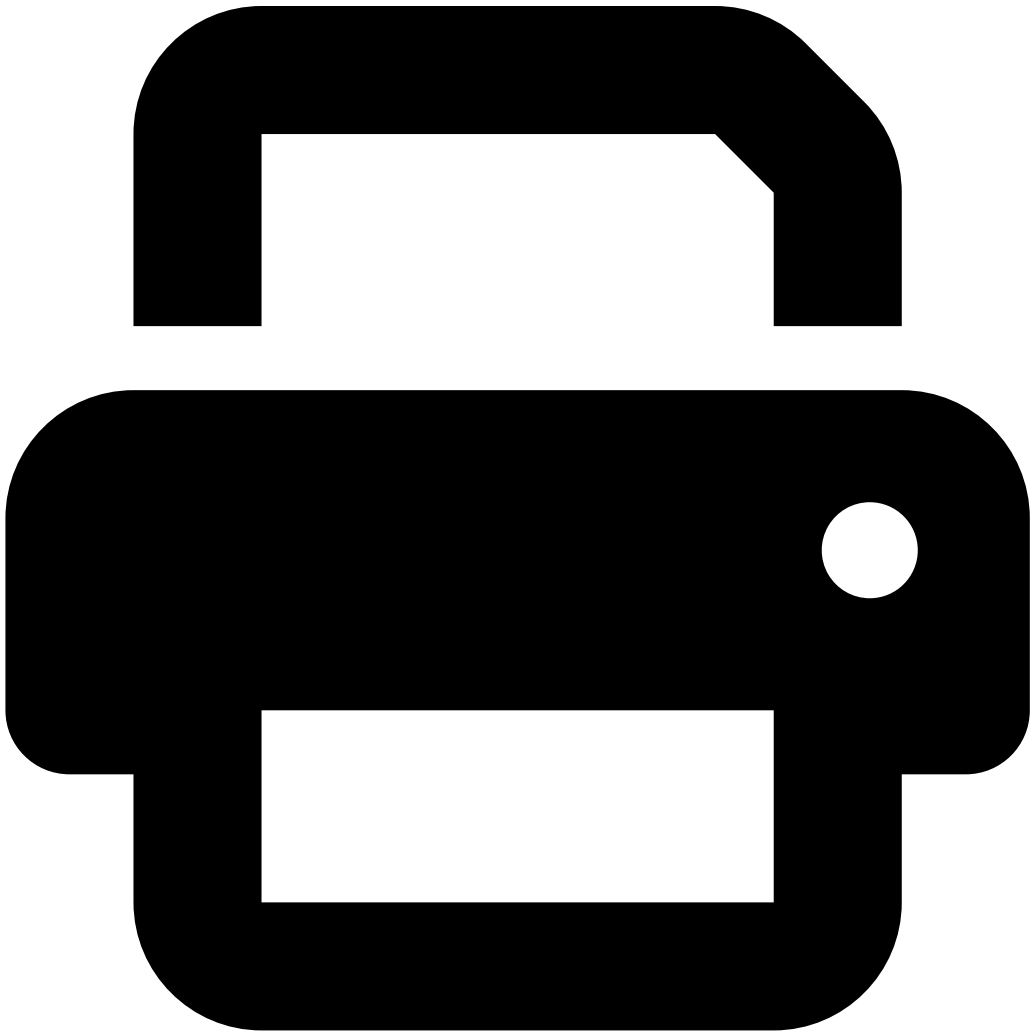
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SMS



Nothing says comfort food louder than Mom’s chicken soup. This leftover Rotisserie Chicken Orzo Soup tastes homey and only takes 15 minutes from start to finish.
Am always looking for ways to use rotisserie chicken. This easy, quick chicken soup recipe doesn’t use the carcass, instead to keep it extra easy I used chicken stock.

The recipe starts with the trilogy of chicken soup making, carrots, celery and onion. Then, I saute the orzo pasta to add a little bite to this rice shaped pasta. And I only use the chicken breast only because it’s my personal preference. You can use any part of the chicken that fits your lifestyle and taste.

3 Variations For Leftover

Rotisserie Chicken Orzo Soup

The first change you can make to this Leftover Rotisserie chicken is you can use the chicken legs if that’s what you like or a combination of both white and dark meat.

Second if your family cringes at spinach or anything that resembles it, this chicken soup is so full of flavor you won’t miss anything by leaving it out.

And third if your using chicken stock it’s a good idea to use one that’s low in sodium, since most rotisserie chickens content high sodium levels.

Lastly this soup freezers well in freezer friendly containers. Sometimes I purposely double the recipe to freeze and defrost when I need a ready made meal.

One more thing please leave me a comment when you make this semi-homemade Leftover Rotisserie Chicken Orzo recipe. I love hearing from you, it’s my favorite part!!

Leftover Rotisserie Chicken Orzo Soup



Tender rotisserie chicken, orzo, and fresh vegetables simmer in a savory chicken broth with spinach and Parmesan for a comforting, hearty soup.

- 2 cups shredded Leftover rotisserie Chicken
- 3 Carrots peeled and sliced thin
- 3 Celery stalks sliced
- ½ Onion Chopped
- 1 tbsp chopped garlic
- 2 tbsp olive oil
- 1 tbsp butter
- 4 cups chicken stock
- 1 cup water
- 2 cups orzo
- 2 cups chopped spinach
- 1 cup grated parmesan
- Salt and pepper to taste

1. In a medium size stock pot bring the butter and oil to medium heat

2. Add the onion, celery, carrots and garlic saute until tender and just beginning to brown
3. Add the orzo saute until lightly browned
4. Add the chicken stock, water and leftover chicken
5. Simmer covered 5 to 7 minutes add the spinach and Italian parsley last 2 minutes
6. Sprinkle with parmesan

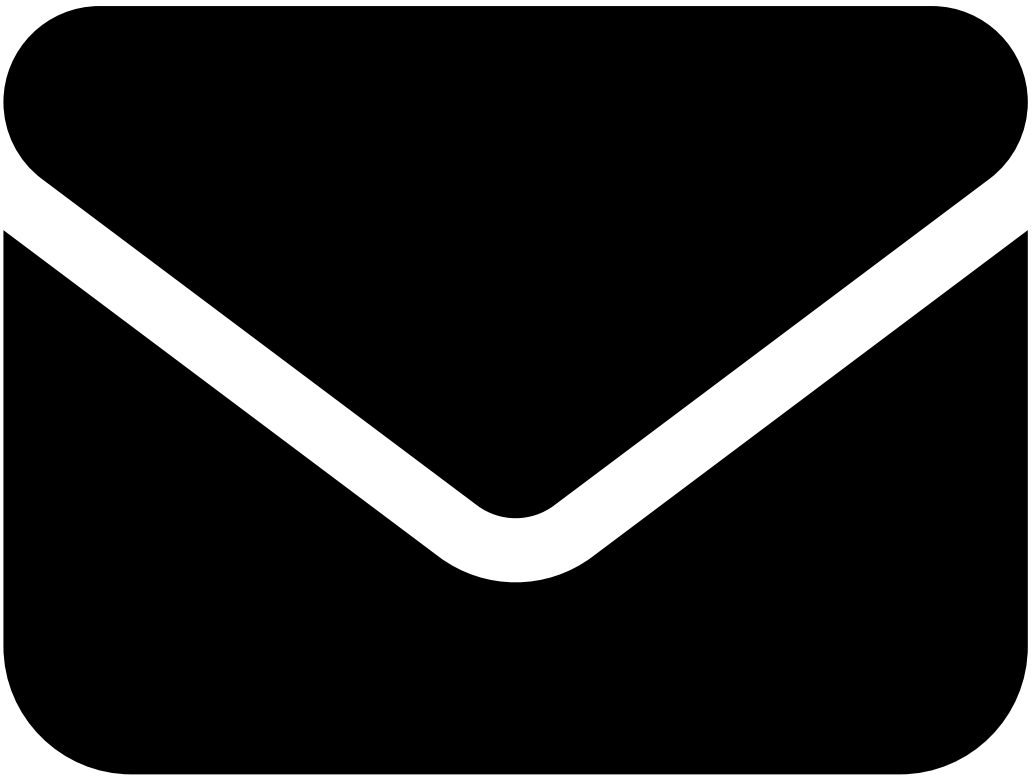
Easy Classic Chicken Potpies

Easy Classic Chicken Potpies

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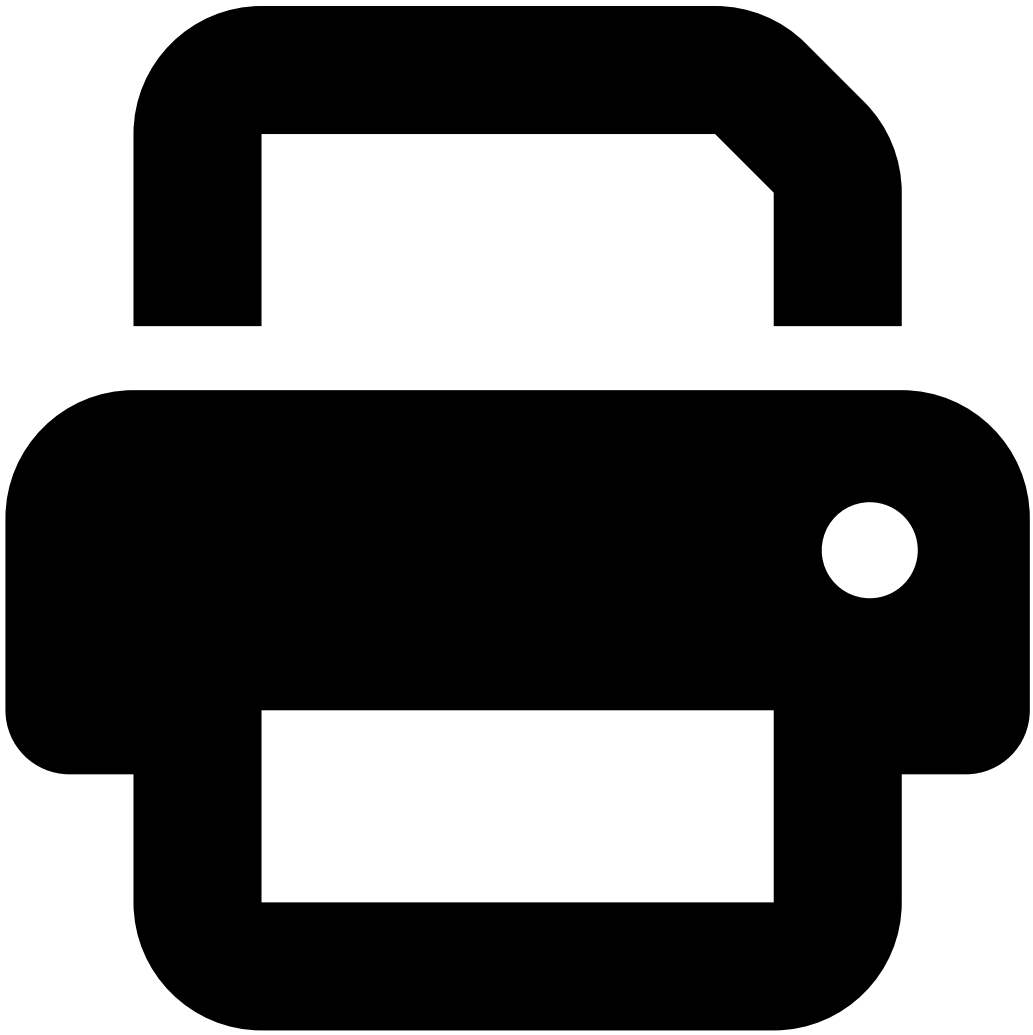
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These Easy Classic Chicken Potpies are made real easy by using store bought pie crusts Sure homemade everything is almost always better. But if you don’t have the time or the patience for homemade piecrust there is nothing wrong with going the semi homemade route.
In this chicken potpie recipe I used the frozen pie crust from Trader Joes. You can use whatever brand you like or go homemade if you want. Precooking the pie crust is always a good idea, if you don’t want a soggy bottom crust.

This Easy Classic Chicken Potpie recipe is full of tender chicken breast and good for you ingredients full of comforting familiar flavors everyone loves!!!

Things To Know About this Easy

classic Chicken Potpie Recipe

First you don’t have to use chicken breast in this Easy Classic Chicken pot pie recipe. You can use skinless, boneless chicken thighs if that’s what you prefer.

Second I baked these chicken potpies in oven proof soup bowls for individual servings.

I love this soup bowls they go from oven to table to dishwasher OOHHH happy day with less dishes to wash and they are the prefect size for soups and cereal too!!!

The other thing is you need the right size saute pan hold all the ingredients. There’s nothing worst than having a pan that doesn’t hold the ingredients.

Not only do you end up with ingredients stilling out of the pan onto your stovetop but the food doesn’t cook right. A too small saute pan produces boiled ingredients instead of the distinct flavor of sautéed food. A 12 inch nonstick covered saute pan is essential in any kitchen.

Just one more thing if you make this Easy Classic Chicken Potpie recipe please leave e a comment and please tag me on Instagram with your creations. I love hearing from you it’s my favorite part!!!

Easy Classic Chicken Potpies



Tender chicken and vegetables simmer in a creamy herb sauce beneath golden, flaky pastry topped with Parmesan for a comforting homemade classic.

- 2 prepared pie crust
- 2 boneless skinless chicken breast cut into small dice
- 2 tbsp each butter and olive oil
- ½ chopped yellow onion
- 2 tbsp chopped garlic
- 1 cup each diced potatoes, carrots, celery and frozen peas
- 1 cup whole milk
- 1 cup chicken stock
- 2 tbsp each chopped Italian parsley and thyme
- 1 egg slightly beaten to brush crust
- ½ cup grated parmesan cheese for sprinkling
- Salt and pepper to taste

1. Preheat oven to 375
2. Roll out pie crust using a inverted 10 inch soup bowl as a guide to cut 4 circles in each sheet of pie crust for a total of 8 circles
3. line the bottom and up the sides of 4 oven proof soup bowls 4 of the pie crust circles pick the crust with a fork
4. Precook the bottom crusts for 10 minutes or until just beginning to brown set aside
5. Meanwhile in a large skillet bring the butter and oil to medium heat
6. Salt and pepper the chicken, saute until just beginning to brown
7. Add the onions and garlic saute until tender and just beginning to brown
8. Add the carrots, celery and potatoes simmer covered for 10 minutes add the peas and herbs last 5 minutes
9. Fill the precooked pie crusts with the chicken mixture

10. Top the pot pies with the top crust brush with egg wash sprinkle with parmesan cheese return to oven, bake 15 minutes or until top crust is golden brown

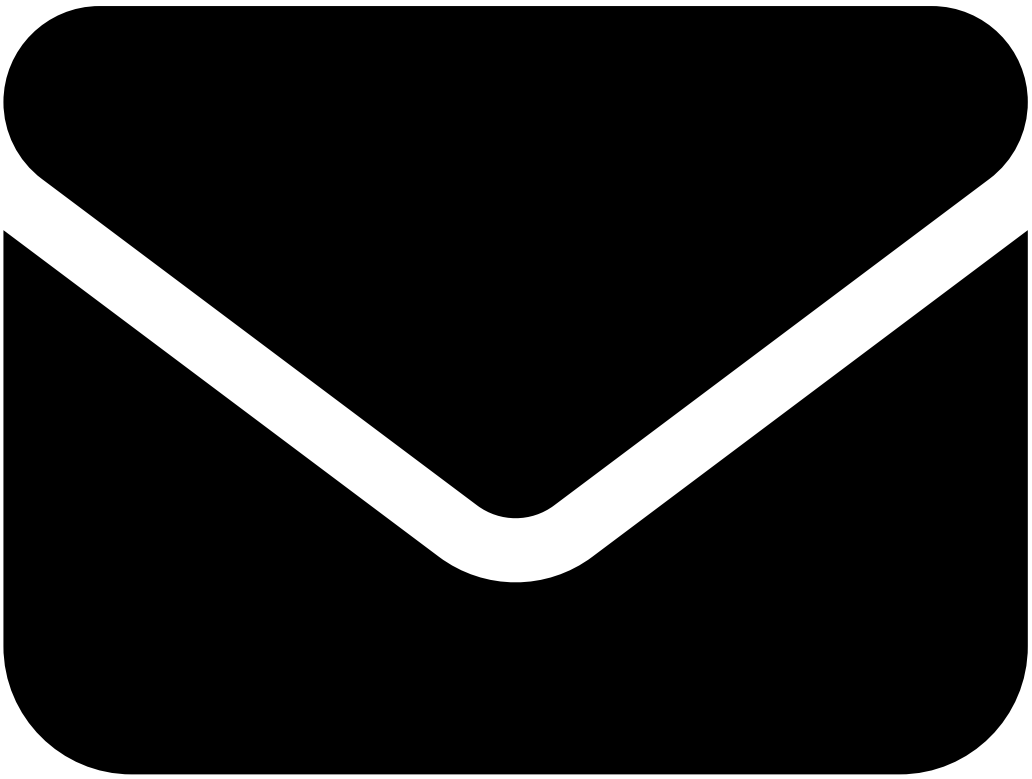
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Air Fryer Chicken Parmesan Sliders

Air Fryer Chicken Parmesan Sliders

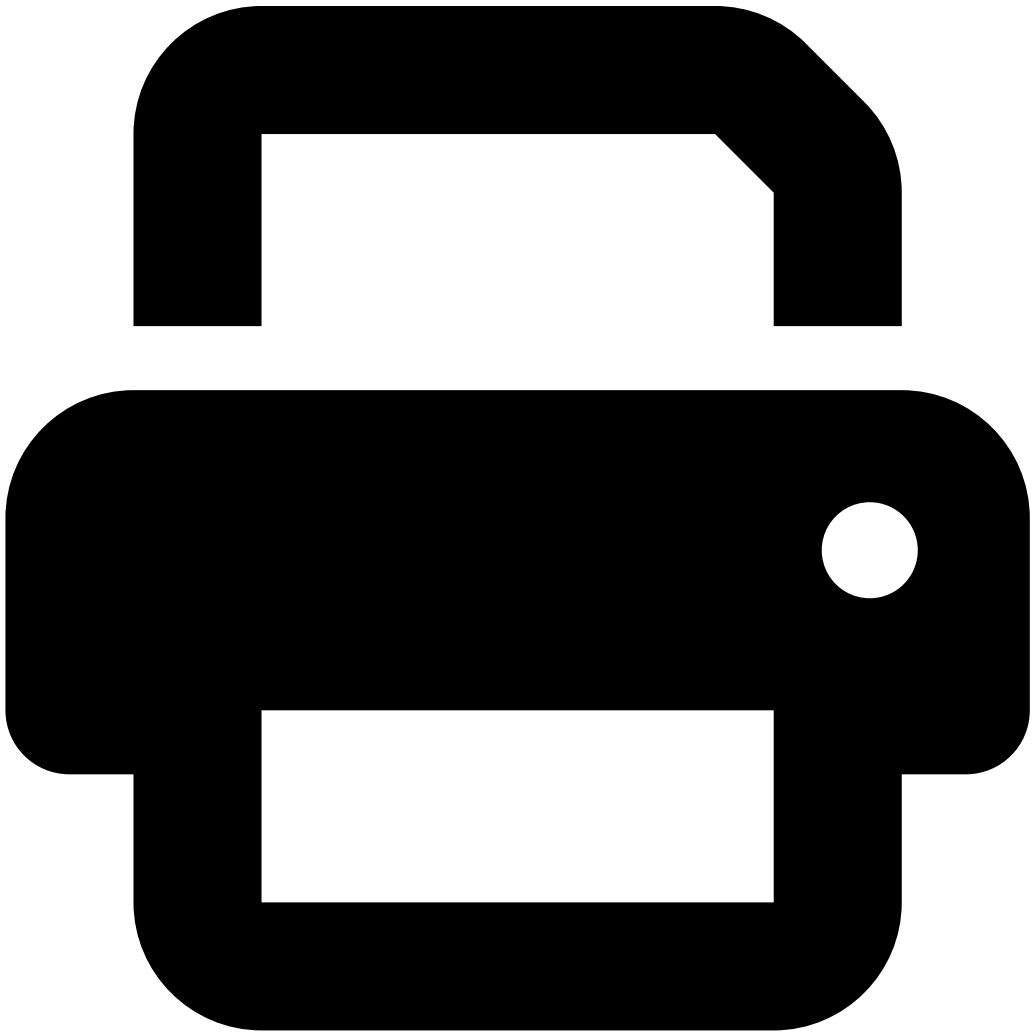
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These Air Fryer Chicken Parmesan sliders are not your typical sandwiches. No, this little sandwiches are bursting with melt in your mouth parmesan chicken tenders, marinara, and oozing with cheese. Our first eatery was a hole in the wall submarine sandwich sub, and this chicken parmesan sandwich was one of the top sellers.

Many years later it’s still the same ingredients, but I’ve lightened it up by using my air fryer, instead of frying the chicken in oil. Like I said many times before my Toaster Oven/ Air fryer is my most used small kitchen appliance.

3 Tips When Making Air fryer Chicken Parmesan Sliders

When making these Air fryer Chicken Parmesan Sliders you can use chicken tenders or the less expensive whole chicken breast.

But if you are using the full breast be sure to cut them the same size for even cooking. Second, don’t crowd the fryer basket, leave enough room between the chicken for the air to circulate for even browning.

Third, if you want a crisper crust spray the chicken with oil spay. I didn’t use any oil spray in this recipe. Just one more thing ,

please leave me a comment if you make this recipe and please don’t forget to tag me on Instagram. I love hearing from you, it’s my favorite part!!!!

Air Fryer Chicken Parmesan Sliders



Crispy air-fried chicken tenders are layered onto toasted Italian rolls with marinara, melted mozzarella, and Parmesan for an easy, cheesy Chicken Parmesan sandwich.

- 1 lb chicken tenders
- 4 crusty Italian rolls
- 2 cup grated bread crumbs
- 1 cup grated parmesan cheese
- 2 tbsp chopped Italian parsley
- 1 egg slightly beaten
- 2 tbsp milk
- 2 cups prepared marinara sauce
- 2 cups shredded mozzarella

- ½ cup grated parmesan
- Salt and pepper to taste

1. Salt and pepper the chicken
2. Mix the bread crumbs, parmesan cheese and Italian parsley together
3. In a separate bowl mix the egg and milk together
4. Dip the chicken first in the egg mixture than the bread crumbs pressing breadcrumbs into the chicken
5. Turn air fryer to 400 set timer for 12 to 15 minutes
6. In the air fryer basket lay the chicken tenders flat being sure not to overcrowd them
7. Air fry the chicken tenders 5 to 7 minutes per side
8. Turn air fryer to bake option set at 350 toast the buns until warm and crisp
9. Meanwhile warm the prepared marinara sauce
10. Top the toasted buns with the chicken then the marinara sauce and mozzarella
11. Return to oven and toast just until the cheese melts

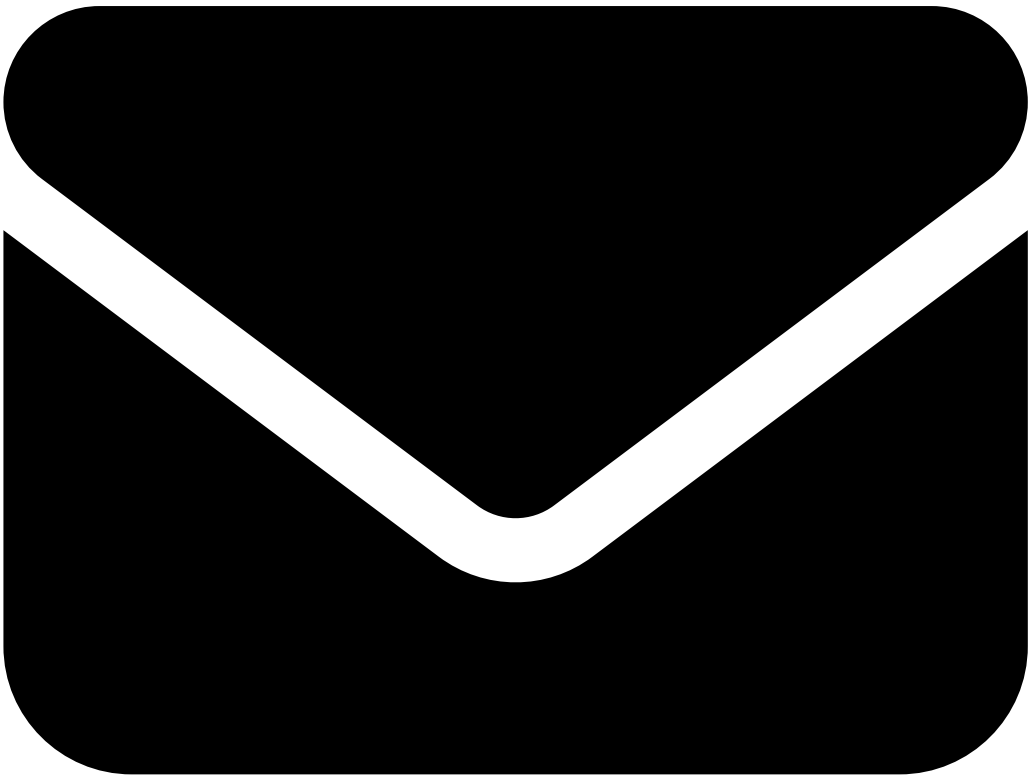
Cheesy Baked Chicken Spaghetti

Cheesy Baked Chicken Spaghetti

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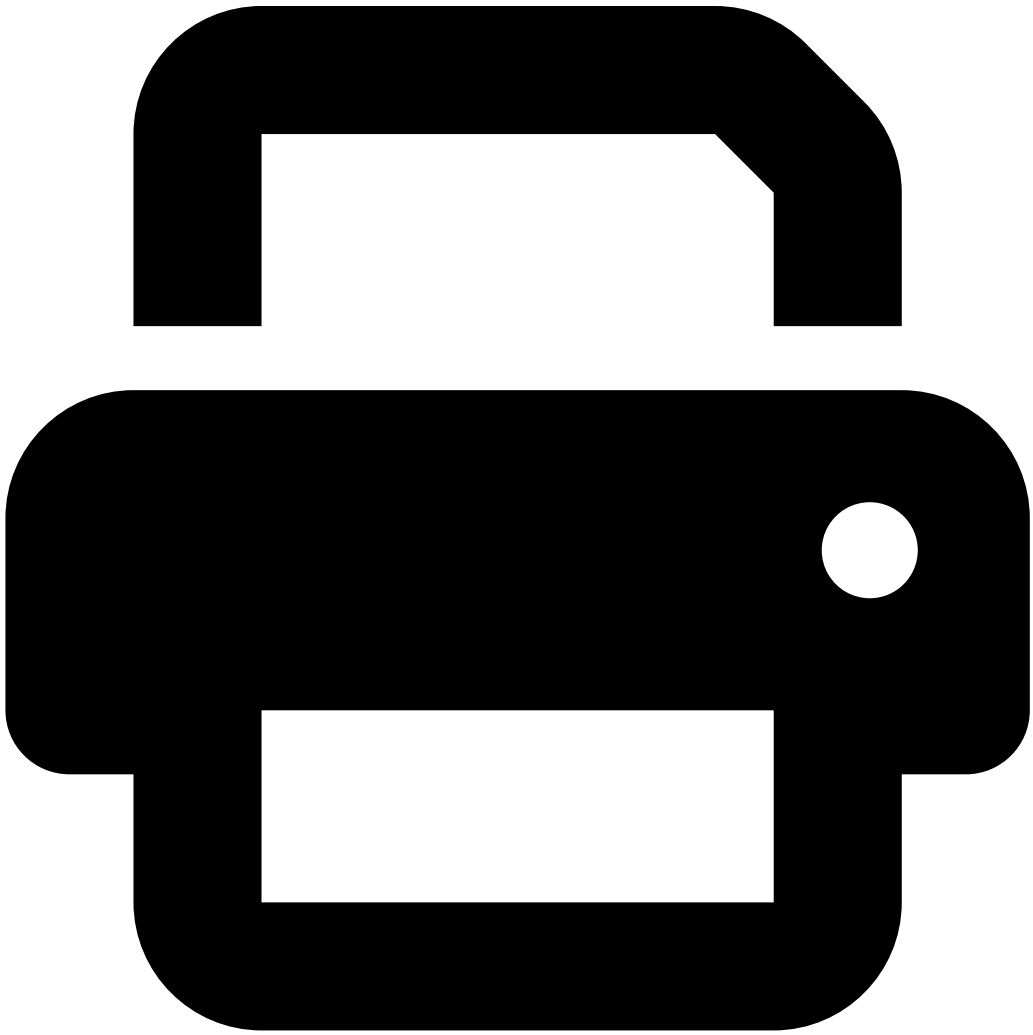
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This cheesy Baked Chicken Spaghetti is the ultimate comfort food. Tender chicken breast, crispy bacon, and spinach in a creamy, cheese sauce will have your family wanting seconds.
We had this for dinner than and had the leftovers for lunch during the week. It is equally delicious reheated. This recipe makes a lot of food, it is great for potlucks or when you want to feed a crowd or you can freeze it for ready meals.

All you need is a prep plan and a casserole dish to make this delicious meal your family and friends will love.

3 Ways to Customize This Cheesy baked Chicken Spaghetti recipe

It’s easy to customize this Cheesy Baked Chicken Spaghetti recipe. For instance if you don’t like bacon you can leave it out.

Or if you really love the smoky goodness of bacon add more. And if you don’t like spinach, no worries leave it out.

Although I like using spaghetti in this recipe, you don’t have to, you can use whatever shape you like. I do recommend whenever using pasta in a baked dish under cook it a bit, because your going to cook it twice.

Cheesy Baked Chicken Spaghetti



Spaghetti is tossed with tender chicken, crispy bacon, spinach, and a creamy three-cheese sauce, then baked until golden and bubbly for a comforting family favorite.

- 1 lb spaghetti
- 2 cubed skinless boneless chicken breast
- 4 slices diced bacon
- 1 cup each grated parmesan (cheddar and mozzarella)
- 1 cup heavy cream
- 1 cup reserved pasta water
- 1 cup chicken broth
- 2 cups chopped spinach
- 1 tbsp each butter and olive oil
- 2 tbsp chopped garlic
- ½ cup chopped yellow onion
- Salt and Pepper to taste

1. Cook Spaghetti according to package under cooking by 3 minutes and reserving 1 cup of the water before draining

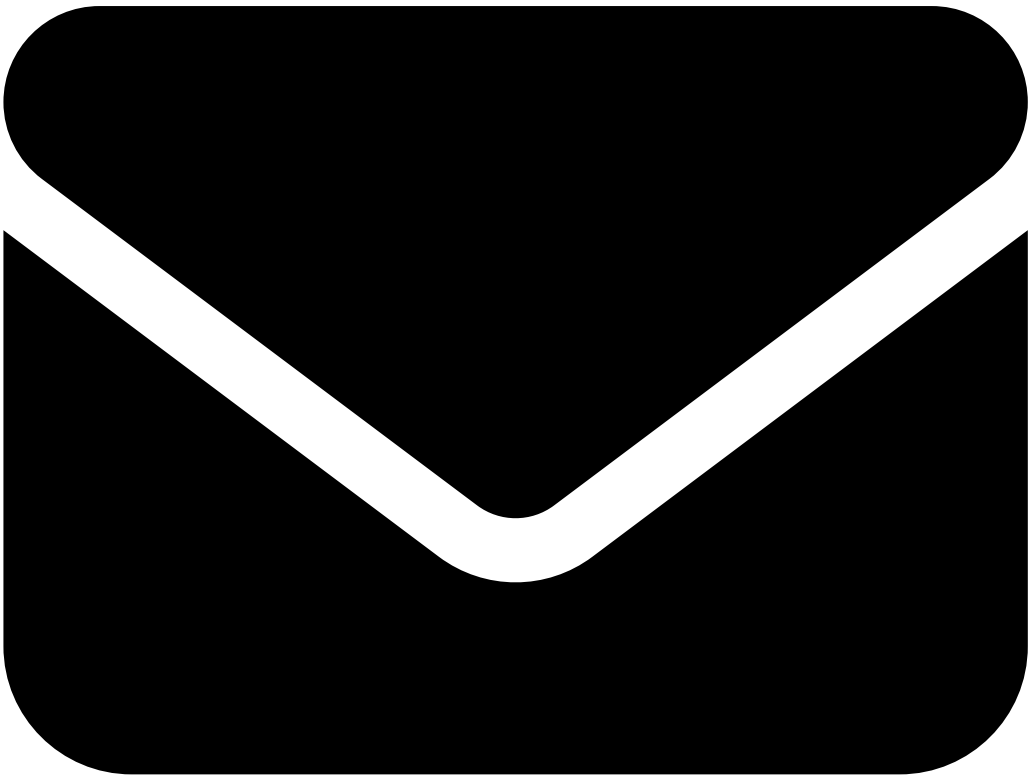
2. Preheat oven to 375°
3. Meanwhile in a large saute pan bring the butter and oil to medium heat add the diced bacon cook until almost crispy
4. Salt and pepper the chicken add to the saute pan, cook until golden brown
5. Deglaze the pan with the chicken broth scraping up the brown bits at the bottom of the pan
6. Add the heavy cream, pasta water simmer until slightly thicken about 10 minutes
7. Add the spinach and cheeses simmer until melted about 5 minutes
8. Toss the spaghetti with the cheese sauce Add parsley
9. Transfer the spaghetti into an oven proof casserole dish
10. Bake in a preheated oven 45 minutes
11. Sprinkle with additional parsley and parmesan

Chicken Sausage Farfalle Pasta

Chicken Sausage Farfalle Pasta

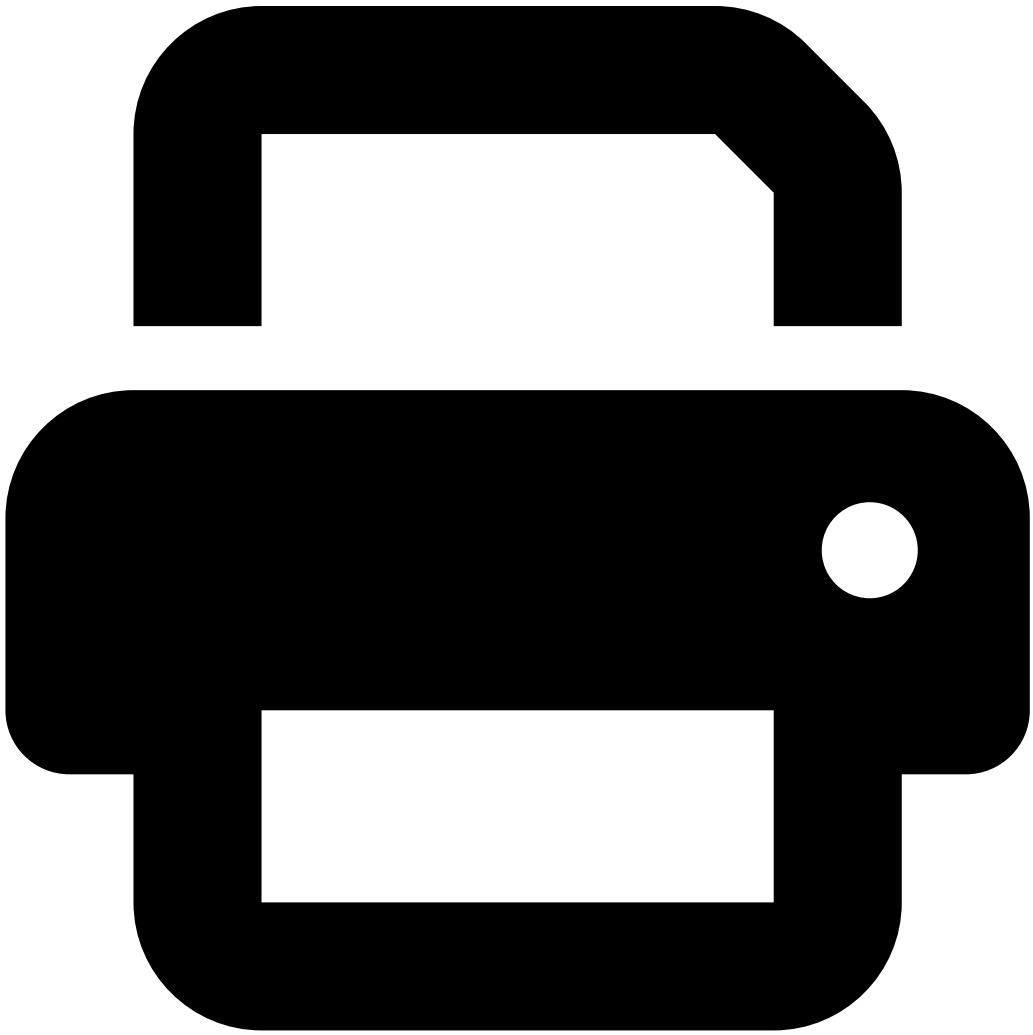
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Heading into the New Year with a this new Chicken Sausage Farfalle Pasta recipe. Chicken Italian sausage, crunchy bell peppers and marinara combined with cheesy goodness create a delicious sauce.
This pasta with healthier chicken sausage and peppers is nothing short of amazingness. I couldn’t stop eating it. Not shocking I know, because I love pasta, and this Italian girl loves all Italian flavors.

I know I post a lot of pasta recipes, but when am stuck on “what’s for dinner” it’s pasta to the rescue. Pasta is easy, versatile, and who doesn’t love pasta???? You could literally have Pasta every day for a month without repeating the same recipe, that’s how versatile pasta is.

Customize This Chicken Sausage Farfalle pasta recipe

This Chicken Sausage Farfalle Pasta recipe is so easy to customize to fit your lifestyle and taste. for instance I used farfalle pasta,

a bow tie shaped pasta. Any shape pasta works with this recipe, although I prefer a short shape you can use any shape you like.

And because I wanted to keep it healthier I used Italian flavored Chicken sausage. If chicken sausage isn't your thing use any sausage

you like. One more thing I used my homemade marinara sauce in this recipe which I always have on hand, if you don't you can use store bought marinara. I've linked both marinara alternatives.

Chicken Sausage Farfalle Pasta



Farfalle is tossed with Italian chicken sausage, colorful peppers, marinara, and melted mozzarella and Parmesan for a hearty, flavorful pasta dinner.

- ½ lb Farfalle Pasta
- 2 tbsp butter
- ½ lb Chicken Italian sausage

- 1 each chopped red and green bell peppers
- 1 chopped yellow onion
- 2 tbsp chopped garlic
- 2 cups prepared marinara sauce
- 1 cup reserved paste water
- 1 cup shredded mozzarella cheese
- 1 cup grated parmesan cheese
- 4 tbsp each chopped Italian parsley and basil
- Salt and pepper to taste

1. Cook pasta according to package directions reserving 1 cup of the water before draining

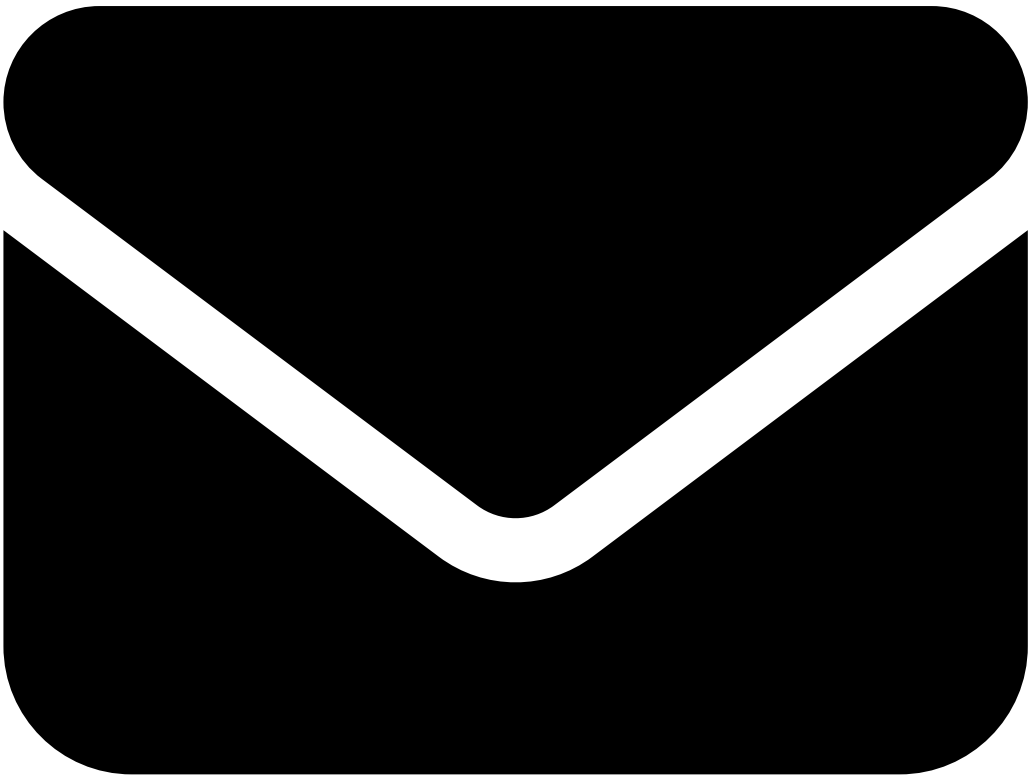
2. Meanwhile in a large saute pan in 2 Tbs. of butter saute the onion, peppers and garlic until tender and just beginning to brown
3. Remove casting from the sausage add to saute pan breaking up large pieces with a spoon saute until golden
4. Add the marinara sauce, reserved pasta water and herbs simmer covered 15 minutes
5. Add the cheeses simmer 10 minutes longer
6. Add the pasta to the sauce adjust salt and pepper to taste
7. Top with additional parsley and parmesan

Bechamel Sauce Chicken Lasagna

Bechamel Sauce Chicken Lasagna

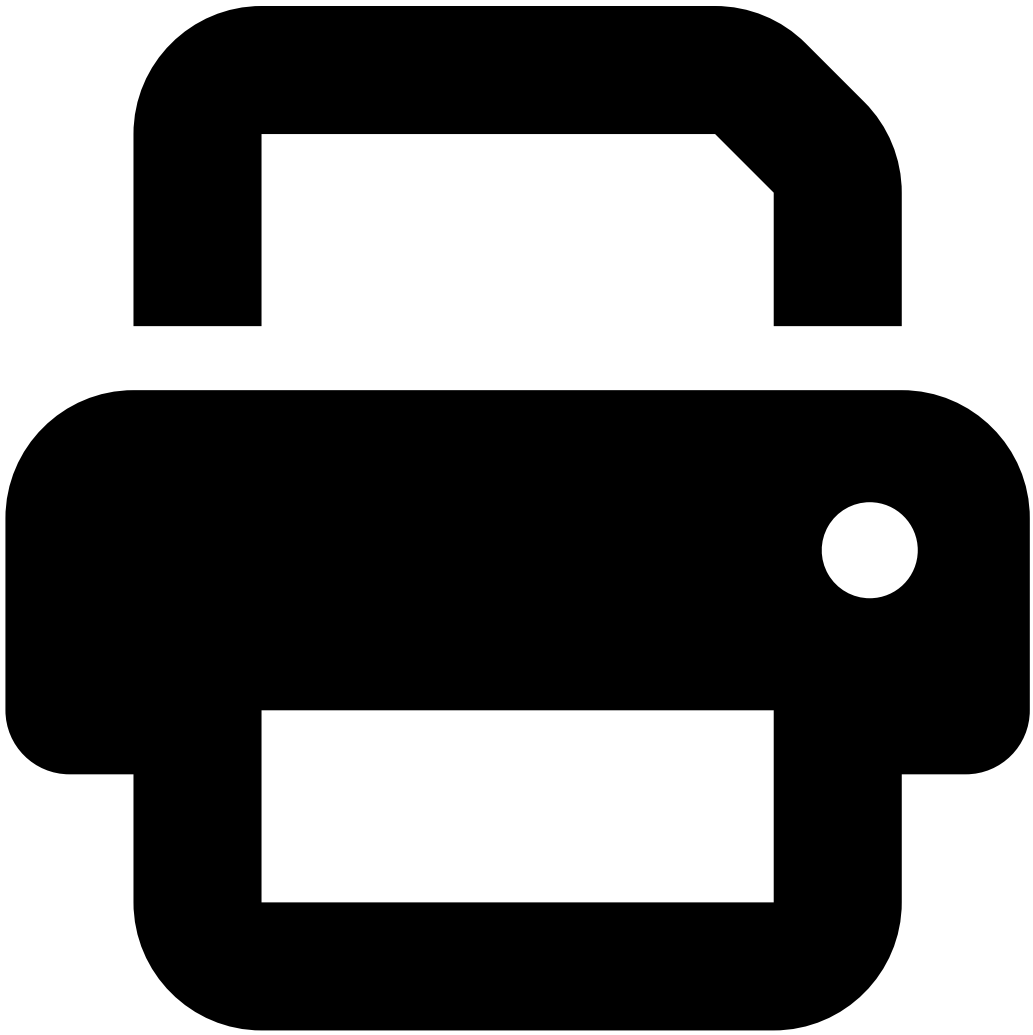
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This Bechamel Sauce Chicken Lasagna layered with roasted chicken breast and oozing with cheese is prefect, if your in line to bring a dish to a holiday potluck or you need to feed a crowd, this is the dish to make!!!!!!
Keeping it comforting, and just a touch healthier using lean chicken breast and low fat milk for the sauce, if your gluten free you can use gluten free flour to make the roux, and gluten free lasagna noodles.

In this recipe lasagna sheets are layered with creamy Bechamel sauce, chicken, spinach and cheese, that all comes together to create beautiful layers, in this crowd pleasing lasagna.

All you need is a casserole dish, 45 minutes, a prep plan and you can feed as many people as you need to a delicious restaurant quality meal your whole family will love

Things to know about Bechamel Sauce Chicken Lasagna

First Bechamel sauce , is one of the classic French white mother sauces. a velvety, buttery, creamy white sauce perfect for this Bechamel Sauce Chicken lasagna.

The sauce is not difficult to make, but you do need to pay attention, for success don’t leave the stove unattended. The sauce burns quickly. Stir continuously while sauce is simmering.

If the sauce is too thick add more milk, if too thin coat 1 pad of butter with flour and drop it in sauce while simmering. Remember to dip the lasagna noodles in the hot bechamel sauce before layering.

There never seems to be any left overs, but if there are you can freeze it for a ready made meal prefect for holiday entertaining, or you need a hurry-up dinner for unexpected guest.

All you need is a casserole dish, 45 minutes, a prep plan and you can feed as many people as you need to, and the white color looks pretty on almost any table ant goes from oven to table to freeze, to dish washer,13 x 9 covered white casserole.

The extra bonus with casserole meals, your quest can serve themselves, set out this festive dinner napkins to set a holiday mood. add a simple salad for a dinner everyone will love

If you make this Bechamel Sauce Chicken Lasagna, be sure to leave me a comment and please don’t forget to tag me on Instagram with your creations.

Above all I love hearing from you guys, and do my best to

respond.

Bechamel Sauce Chicken Lasagna



Tender roasted chicken, spinach, and melted mozzarella and Parmesan are layered with no-cook lasagna sheets and creamy nutmeg béchamel for a rich, comforting baked pasta.

- 2 chicken breast
- 1 box store bought no-cook lasagna sheets
- 1 stick of butter
- 2 tbsp olive oil
- ½ cup flour
- 1 quart milk
- 2 cups grated parmesan
- 2 cups shredded mozzarella
- 1 cup chopped spinach
- 1 cup chicken stock
- 2 tbsp chopped Italian parsley
- 1 tsp nutmeg
- Salt and pepper to taste

1. Heat oven to 400 degrees
2. Coat chicken with olive oil salt and pepper to taste
3. Roast chicken breast 15 minutes cool and shred
4. Melt butter in medium stock pot

5. Stir in flour whisking continuously
6. Slowly whisk in milk, chicken stock, salt, pepper and nutmeg
7. Simmer on low heat 10 minutes stir to prevent browning
8. Line 9 x 12 inch casserole dish with bechamel sauce
9. Dip the lasagna noodles in hot sauce
10. Start layering the lasagna noodles beginning with the bechamel sauce
11. Top with 1/3 the amount of chicken, spinach, cheeses and bechamel sauce
12. Repeat for three layers ending with lasagna noodles, bechamel and cheeses
13. Bake in a 400 degree oven 45 minutes to 1 hour or until golden and bubbly
14. Let rest 15 minutes before cutting

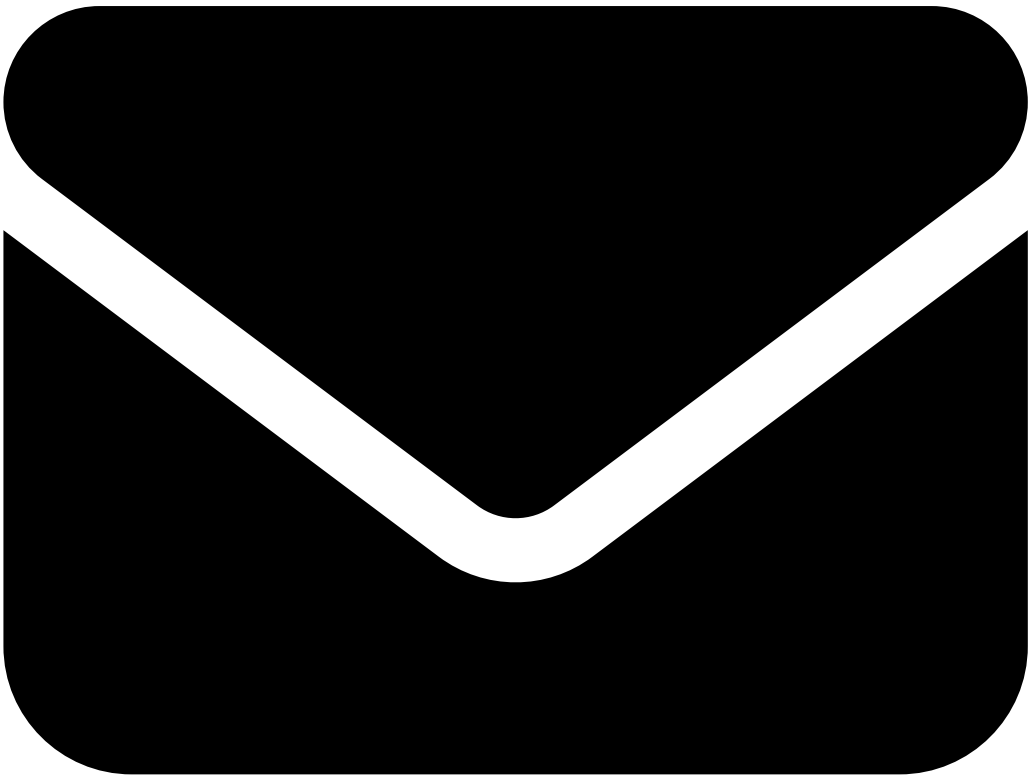
Creamy Chicken Broccoli And Spinach Pasta

Creamy Chicken Broccoli And

Spinach Pasta

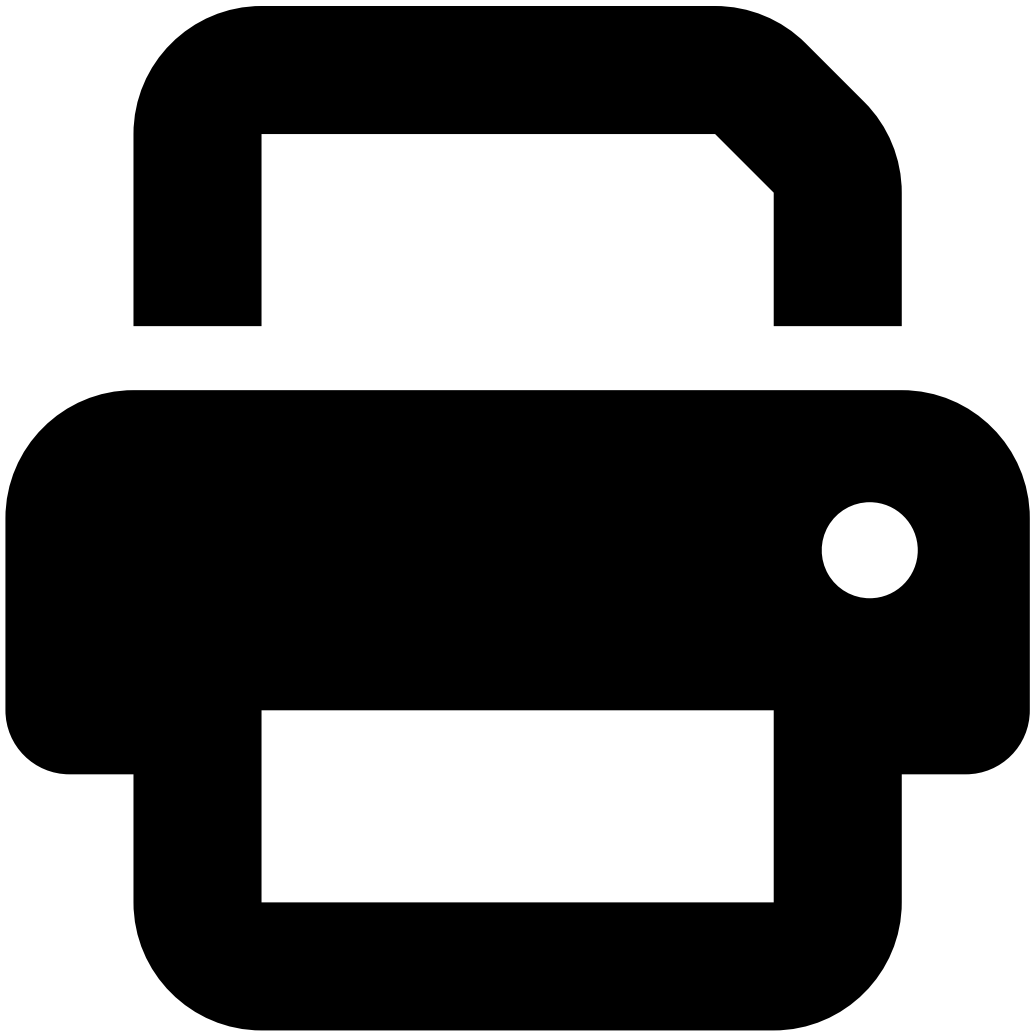
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Looking for a quick and easy pasta dinner? This Creamy Chicken Broccoli and Spinach Pasta is your answer!

Ready in under 30 minutes, it’s the perfect weeknight meal when you’re short on time but craving something comforting and full of Italian flavor. Tender chicken, crisp-tender broccoli, fresh spinach, and a touch of tomato come together in a light garlic cream sauce that tastes like it came from your favorite Italian restaurant. This easy pasta recipe is sure to become a go-to family favorite!

Things to know about this Creamy Chicken Broccoli and spinach Fettuccini

One: when your cooking the chicken for this Creamy Chicken Broccoli Fettuccini don’t overcook it, and be sure the saute

pan is big enough to brown the chicken . Okay I know that was two. Next, always under cook the pasta just a bit this allows for the reheat. And finally always save some pasta water, this step is easily missed. And let me tell you, the pasta water with all it's starch is a magical ingredient that thickens the sauce and adds more flavor. I always save more than I need just in case.

Get in the habit of always saving some of the pasta water if your boiling pasta!!

Oh one more thing be sure to deglaze the saute pan. That's another important step, there's a lot of flavor in the bottom of the saute pan be sure to scrape all those brown bits up using a large spoon

If you make this recipe please leave me a comment and please don't forget to tag me on Instagram. Hearing from you is my favorite part!!!

Creamy Chicken Broccoli and Spinach Pasta



Tender chicken, broccoli, spinach, and tomatoes are tossed with fettuccine in a creamy Parmesan sauce brightened with white wine for a satisfying pasta dinner.

- ½ lb fettuccini
- 2 boneless skinless chicken breast cut in medium chunks

- 1 lb broccoli flowerets
- 2 cups diced tomatoes
- 2 cups chopped spinach
- 2 tbsp each butter and extra virgin olive oil
- ½ cup chopped onion
- 1 tbsp minced garlic
- 2 tbsp chopped Italian parsley
- ½ cup white wine
- 1 cup reserved pasta water
- 1 cup chicken stock
- 1 cup heavy cream
- 1 cup parmesan
- Salt and pepper to taste

1. Cook the pasta according to package directions adding the broccoli the last 3 minutes. And reserve two cups of the pasta water before draining

2. Salt and pepper chicken chunks

3. In a large saute pan cook over medium high heat in the olive oil and butter cook the Chicken until golden brown and cooked through about 5-7 minutes remove and set aside

4. In the same pan add the tomatoes, garlic and onion cook until the tomatoes burst and the garlic and onion are tender and just beginning to brown

5. Deglaze the pan with white wine scraping up all the brown bits at the bottom simmer a few minutes

6. Add the chicken stock, cream, and reserved pasta water simmer 10 minutes or until sauce thickens. then add in the parmesan cheese

7. Return the chicken to the pan add the chopped spinach, broccoli and drained fettuccini cook for 1-2 minutes to

combine the flavors and the spinach is wilted

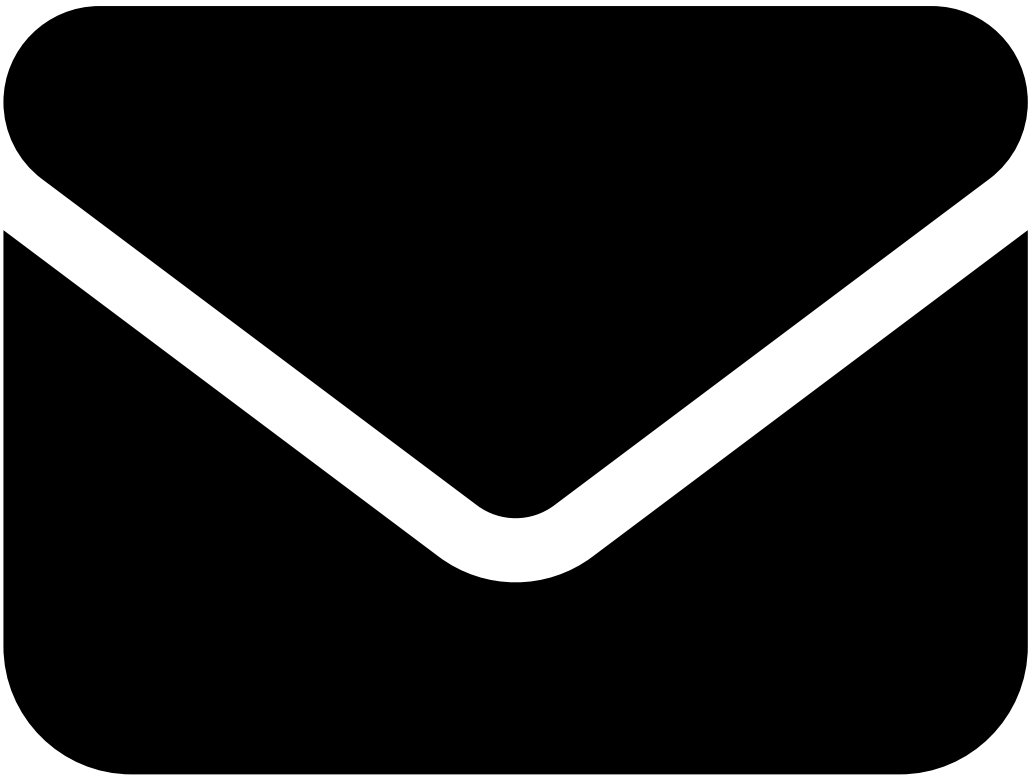
8. Sprinkle with Italian parsley and additional parmesan cheese.

Chicken Apple Stuffing

Chicken Apple Stuffing

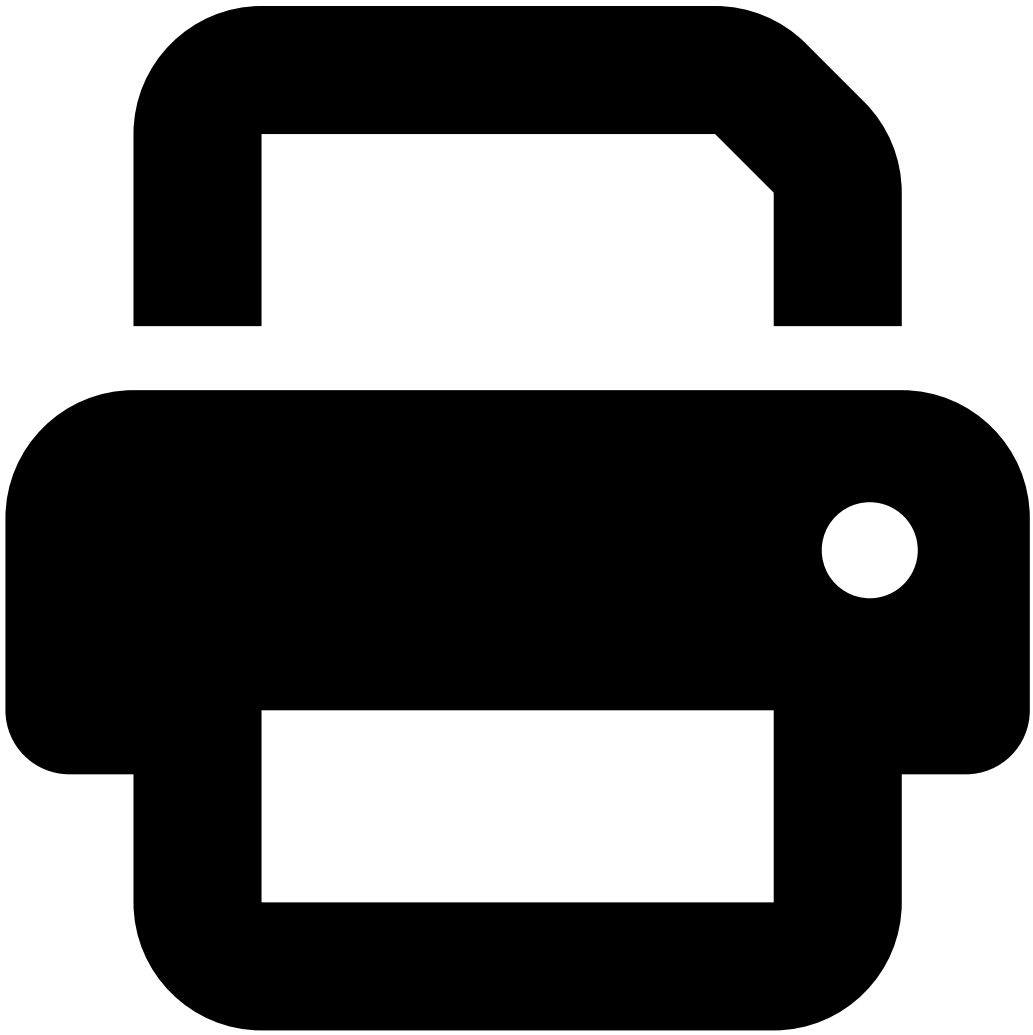
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There’s still time to make this Chicken Apple Stuffing for your thanksgiving turkey. This recipe is easy, quick, delicious and uses few ingredients.
The chicken sausage and apples together with the cornbread produce a gourmet flavor sure to impress your family and friends. Not’s not even the best part, the best part it’s ready in less than 30 minutes.

A few Tips about Chicken Apple Stuffing

If your going to bake this Chicken Apple Stuffing inside the turkey don’t do so until just before your going to roast it.

Or if your going to bake it along aside the bird use a pretty covered casserole dish that goes from oven to table.

Be sure to use a large enough saute pan to get the browning

you need to add extra flavor. Here is a link to my favorite saute pan.

This stuffing recipe can be make the day before and refrigerated. One more tip bring both the turkey and the stuffing to room temperature about 30 minutes, before baking.

Happy Thanksgiving my dear friends. Even in these uncertain times is always something to be grateful for ALWAYS!!!!

Chicken Apple Stuffing



Savory chicken sausage, sweet Gala apples, celery, onion, and sage are folded into moist cornbread stuffing for a flavorful side dish with comforting fall flavors.

- 1 medium chopped onion
- 2 cups chopped celery
- 3 diced Gala apples
- 1 lb chicken sausage casting removed
- 1 cup chicken stock
- 4 cups corn bread stuffing
- 2 tbsp chopped sage
- Salt and pepper to taste

1. In a large saute pan saute the sausage breaking it up into small pieces saute until lightly browned
2. Add the Celery, onions, apples and sage saute until

tender and just beginning to brown

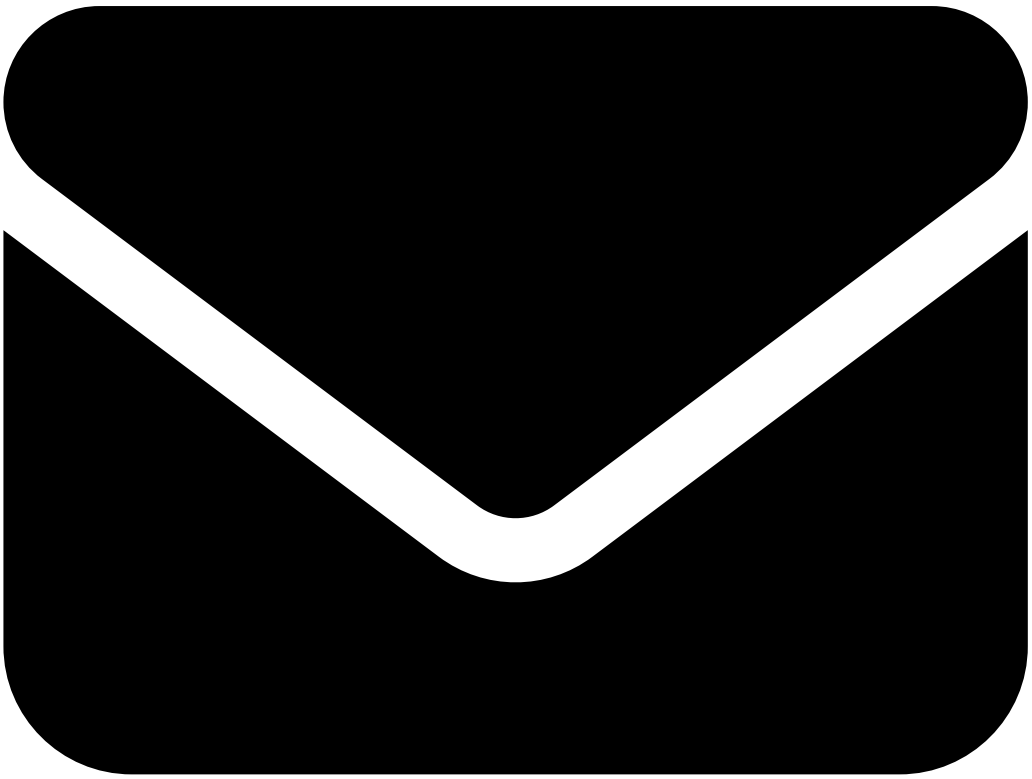
3. Meal while pour the chicken stock over the corn bread
4. Mix the corn bread with the sautéed ingredients
5. Salt and pepper to taste

Chicken Piccata Pasta with Linguine

Chicken Piccata Pasta with Linguine

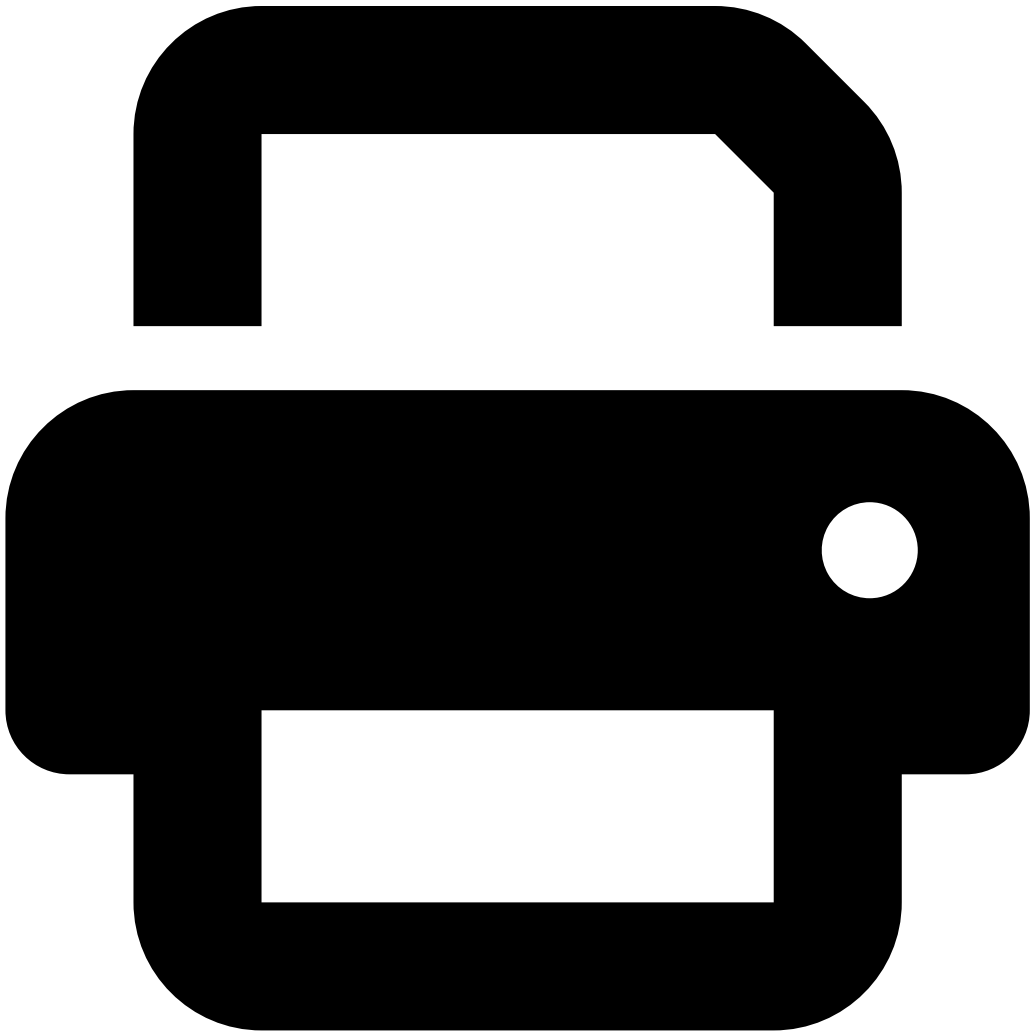
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SMS



Happy July!!! For my first post of the month Am sharing one of the most ordered meal at the restaurant Chicken Piccata Pasta with Linguine

Looking for a restaurant quality meal you can make in your own kitchen in less than 30 minutes? Here it is this creamy, lemony chicken recipe starts off with chicken breast coated in flour then sauteed in a mixture of olive oil and butter to a golden brown.

Add in lemon, capers and artichokes toss in all together with linguine and you have a meal everyone will love.

When you need dinner quick on those busy weeknights or when you have last-minute guests coming: pasta to the rescue!

Pasta is delicious, plain and simple: think olive oil, garlic, Parmesan, and some herbs; add in chicken and a creamy, lemony sauce, and you have a guaranteed crowd pleaser!

That’s all it takes: adding pasta to this Chicken piccata recipe makes for a meal that is cause for celebration. Plus it’s a perfect way to show off what a great “home chef” you are. This recipe was inspired by my love of pasta, one of my top restaurant “luxury” meals, but I’ve made it easy for the home cook.

Things to know about this Chicken Piccata Pasta with Linguine

Chicken Piccata Pasta with Linguine is nothing more than chicken cutlets, dredged in flour, browned, cooked in a sauce of butter, lemon juice, cream and chicken stock, then tossed with linguine.It can be prepared in 30 minutes or less and it’s so easy and delicious it should be part of every home cooks repertoire.

Traditionally it doesn’t use cream in the recipe and because I don’t drink I’ve replaced the customary white wine with chicken stock. I’ve talked here before, about the importance of saving some of the pasta water before draining, it really is the magic ingredient that thickens and adds flavor to your pasta sauces. It’s a step that can be easily forgot, I save more than I need just in case i need it.

I served it with pasta for an easy weeknight family meal. If you want a special occasion dressed up dinner serve it with garlic mashed potatoes and snap fresh green beans.

Don’t forget to leave me comment if you make this, and please don’t forget to tag me on Instagram, hearing from you is my favorite part!!!!

Chicken Piccata Pasta with Linguine



Golden chicken, tender linguine, capers, and artichokes are coated in a creamy lemon sauce for a bright, comforting Italian pasta that's rich and full of fresh flavor.

- ½ lb Linguine
- 4 (6 oz) chicken breast
- ¼ cup flour
- Salt and pepper to taste
- 2 tbsp each butter and olive oil
- juice and zest from two lemons
- 1 cup heavy whipping cream
- 1 cup chicken stock
- 1 cup resevered pasta water
- ½ cup capers
- 1 cup chopped artichokes
- 2 tbsp chopped garlic
- ½ cup chopped onion
- 1 tbsp each chopped Italian parsley, and basil

1. Salt and pepper chicken
2. Coat with flour
3. Heat oil and butter Add the chicken brown on both sides (3-4 minutes per side)remove from skillet and set aside
4. In the same pan add onion and garlic saute until tender and just beginning to brown

5. Add heavy whipping cream, chicken stock, resevered pasta water, lemon juice and rind
6. Simmer until thickens about 15 minutes
7. Return chicken to pan
8. Add capers and artichokes
9. Simmer 5 minutes more
10. Toss linguine with sauce top with chicken, sprinkle generously with Parmesan and Italian parsley

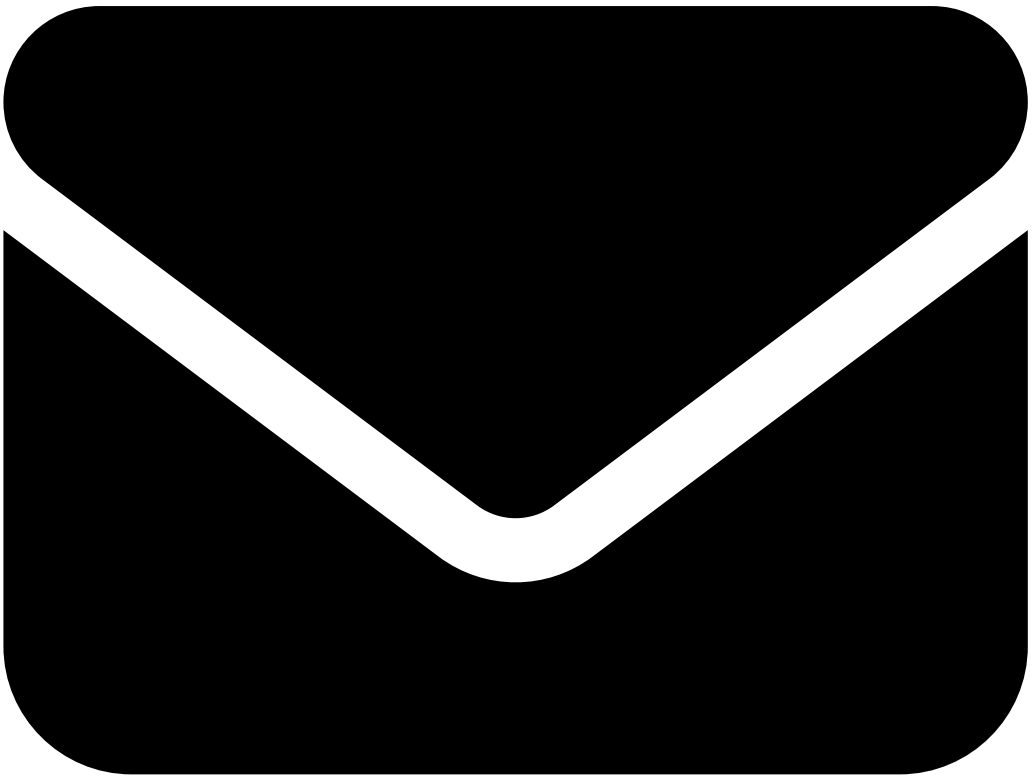
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Sweet and Tangy Balsamic BBQ Sauce Recipe

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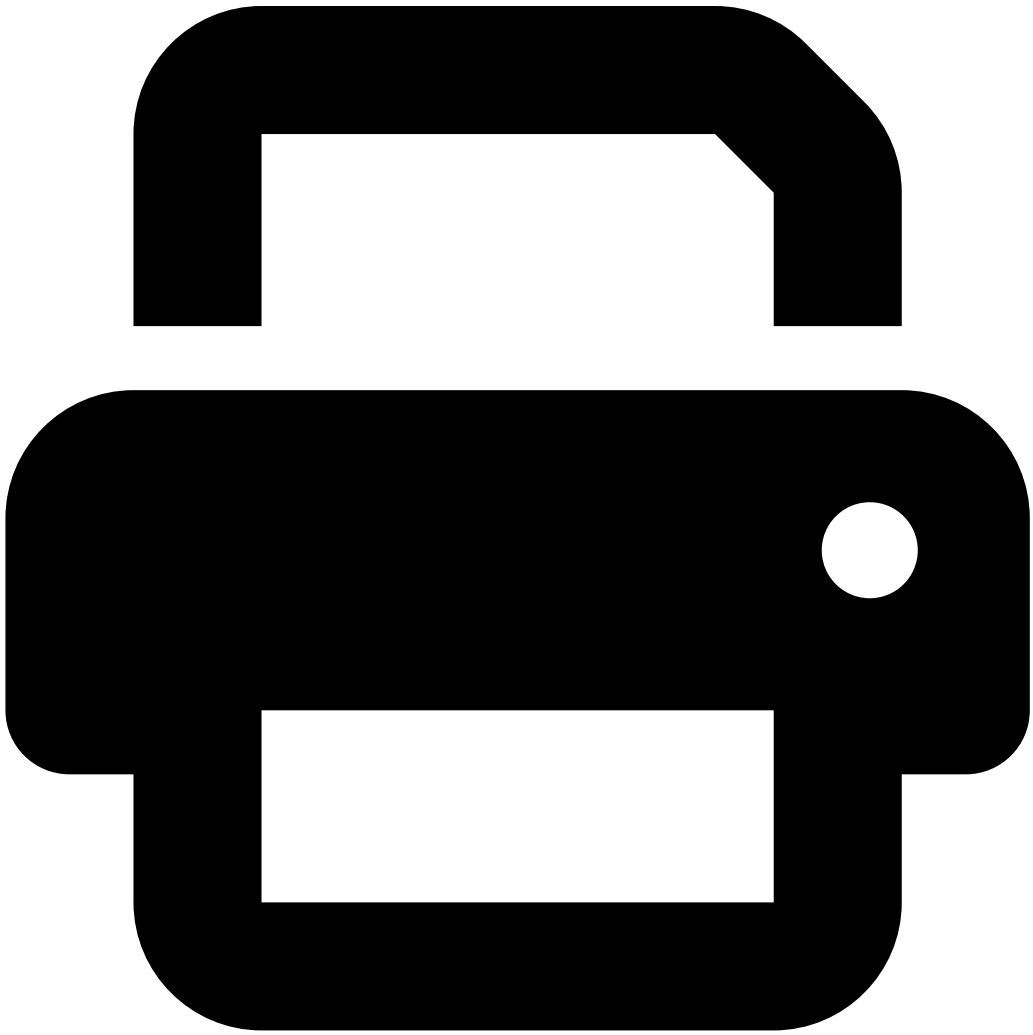
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This sweet and tangy Balsamic BBQ Sauce is the best barbecue sauce that is both sweet and tangy is ready in 15 minutes and made from scratch.
BBQ sauce is one of those foods that differ from state to state you have Kansas City style, Memphis style, Texas style and many between. Everyone has their personal favorite. I like them all.

Growing up in an Italian household our BBQ sauce consisted of a basic olive oil, garlic, lemon juice and herbs, still one of my favorites.

But today I wanted to share this quick and easy BBQ sauce that uses few ingredients you probably have on hand, is ready in 15 minutes. and comes out prefect every time.

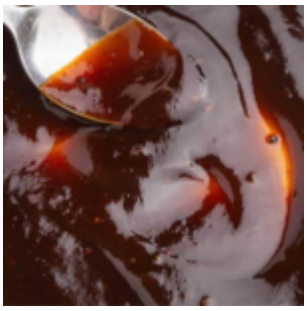
Things to know about this Sweet and Tangy Balsamic BBQ Sauce Recipe

When you make this Balsamic BBQ sauce as a made-ahead meal prep allow it to cool, then pour it onto mason jars. Seal it tight with a tight fitting lid and store it in the refrigerator to use for quick and easy meals throughout the week.

It’s the prefect sauce to use for pulled pork or chicken and keeps fresh in you fridge up to 2 weeks.

If you make this BBQ sauce please leave me a comment, let me know in what recipe you used it, and don’t forget to tag me on Instagram with your creations I love hearing from you!!!

Sweet and Tangy Balsamic BBQ Sauce



Rich balsamic vinegar, brown sugar, and smoky spices simmer together to create a sweet and tangy BBQ sauce that's perfect for chicken, ribs, burgers, and more.

- 2 cups ketchup
- 1 cup water
- 1 cup balsamic vinegar
- ½ cup brown sugar
- 2 tbsp hot sauce
- 1 tbsp garlic powder

- 1 tbsp onion powder
- 1 tbsp smoked paprika
- 1 tbsp Worcestershire sauce
- Salt and black pepper to taste

1. In a medium saucepan, combine all ingredients.
2. Stir well and bring the mixture to a gentle simmer over low heat.
3. Cover and let the sauce simmer for 15–20 minutes, stirring occasionally, until thickened to your liking.
4. Taste and adjust seasoning with additional salt, pepper, or hot sauce if needed.
5. Let the sauce cool before using. Store leftovers in an airtight container in the fridge for up to 1 week.