

5-Ingredient Recipes



21 Easy Dinner Ideas
with 5 Ingredients or Less

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5-Ingredient Recipes: 21 Easy Dinner Ideas with 5 Ingredients or Less

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Letter from the Editors

Dear Cooking Enthusiast:

When you need to get dinner on the table, it's best that as few ingredients as possible stand between you and the finished product. Recipes with 5 ingredients or less are great because they'll save time and money on preparing dinner. This collection of *5-Ingredient Recipes: 21 Easy Dinner Ideas with 5 Ingredients or Less* is chock full of dinners, side dishes and desserts that will get rave reviews.

Recipes with short ingredients lists not only take less time and effort to make, they also help to cut your grocery bill. Some of the recipes in this collection require as few as 3 ingredients, and once you taste them, you won't believe they were so easy. This list of dinner menu items with 5 ingredients or less will become your go-to source for memory-making meals.

From the pull-apart bread your friends will rave about, to the last bite of Mama's Pizza Casserole to disappear at a family dinner, these recipes will fill every mealtime with mouthwatering magic. You don't need a bunch of ingredients to make a memorable meal, these easy peasy dishes practically cook themselves.

For more quick and easy recipes, be sure to visit RecipeLion.com. While you're there, subscribe to our free newsletter, [Quick and Easy Recipes](#), to get free recipes delivered to your inbox every week.

Happy Cooking!

Sincerely,

The Editors of RecipeLion

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Delicious Dinner Recipes

Poor Man Layered Cabbage Casserole

By: Jordan Sward, RecipeLion Original Recipe



Even those who don't care for cabbage will love this beefy unstuffed cabbage casserole recipe. With just 5 basic ingredients plus the cheese on top, it's the definition of a budget-friendly recipe. Plus, it makes enough to feed a hungry crowd so you may even have leftovers!

Ingredients

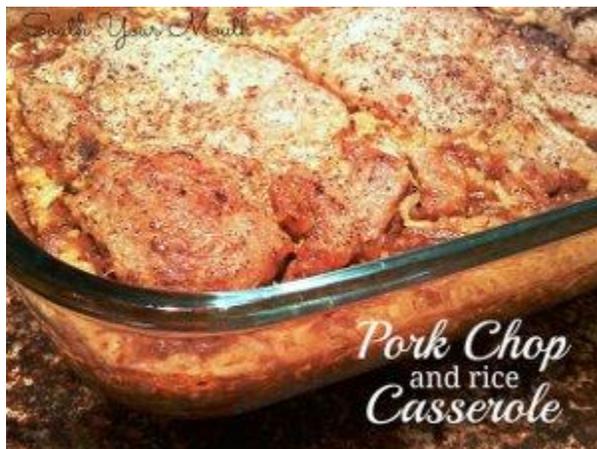
- 1 pound ground beef
- 1 cup chopped onion
- 1 (10-3/4-ounce) can condensed tomato soup
- 1 ½ cups water
- ¾ cups raw white or brown rice
- 4 cups cabbage, shredded
- Salt and pepper, to taste
- 2 cups shredded cheese (optional)

Instructions

1. Preheat oven to 350 degrees F.
2. Brown beef in a skillet and drain fat. Add onion and sauté until translucent. Add soup, water, and rice, cover and let simmer for 10 minutes.
3. Spread cabbage in bottom of a 9 x 13-inch casserole dish. Layer beef mixture on top, spread evenly but don't stir.
4. Cover and bake for 1 hour and 20 minutes, or until rice is cooked. If desired, sprinkle cheese on top and bake for another 10 minutes.

4-Ingredient Pork Chop Casserole

By: [Mandy from South Your Mouth](#)



As far as easy dinner recipes are concerned, this pork chop casserole is about as simple as they come. What's even better is that the flavors packed into this casserole dish are so mouthwatering, no one will be able to resist a second helping.

Ingredients

- 4-5 bone-in pork chops
- Salt & pepper
- 2-3 tablespoons vegetable oil
- 2 (10.5-ounce) cans condensed French onion soup
- 1 cup uncooked long-grain rice

Instructions

1. Preheat oven to 375 degrees F.
2. Season pork chops liberally with salt and pepper. Heat vegetable oil in a large skillet over medium-high heat. Brown pork chops on each side (do not cook through, just sear the chops on each side).
3. Add soup and rice to a 13x9-inch baking dish and stir to combine. Arrange browned pork chops on top of rice in a single layer. Cover dish tightly with aluminum foil and bake for one hour.

[Stupid Chicken](#)



Don't be fooled by the name of this dish... it may be stupidly easy to prepare, but the end result is brilliantly delicious. If you've been looking for a foolproof slow cooker chicken recipe to add to your collection of easy weeknight dinner ideas, this is it!

Ingredients

- 4 skinless boneless chicken breasts
- 1 (28-ounce) can Italian-seasoned diced tomatoes
- 1 envelope Herb and Garlic Recipe soup mix (Lipton's or similar)
- Hot cooked rice or pasta
- Parmesan cheese, grated

Instructions

1. Cut chicken into bite-size pieces. Mix chicken, tomatoes and soup mix together, and pour into slow cooker.
2. Cook on LOW for 6 to 8 hours.
3. Serve over rice or bow tie pasta and sprinkle with Parmesan cheese.

Notes

If you have an oven, you can do this in an oven-browning bag. Bake for about 45 minutes at 350 degrees F.

Zucchini and mushrooms are nice additions to the recipe.

4-Ingredient Dump and Go Russian Chicken

By: [Libby from Cooking with Libby](#)



Simply mix together these basic ingredients and let your slow cooker do the work for you! This chicken has just the right hint of tanginess mixed with a sweet element that will have you going back for seconds. Since it's cooked in the slow cooker, the chicken comes out perfectly moist and juicy.

Ingredients

- 1 (12-ounce) jar of apricot preserves
- 1 bottle of Russian salad dressing
- 1-2 pounds boneless, skinless chicken breasts
- ½ onion, chopped

Instructions

1. Place chicken breasts inside slow cooker.
2. In a bowl, mix half the jar of apricot preserves with half the bottle of Russian salad dressing. Stir in the chopped onions and mix well.
3. Pour the mixture over the chicken.
4. Cook on LOW for 8 hours. Serve with rice or mashed potatoes.

Notes

You can add a little more preserves or salad dressing if you feel it won't be enough to cover the chicken. We ended up using all of ours and it came out wonderful.

4-Ingredient OMG Chicken

By: [Lindsay from Normal Cooking](#)



- 1/2 cup mayonnaise
- 1/4 cup shredded Parmesan cheese

This is one of those recipes for chicken breast that will wow you with simple yet great flavor, and it's easy to prepare too! This basic chicken recipe is cheap in cost but rich in taste.

Ingredients

- 4 boneless, skinless chicken breast cutlets
- 4 teaspoons Italian seasoned dry bread crumbs

Instructions

1. Preheat oven to 425 degrees F.
2. Place mayonnaise and cheese in a small bowl and mix.
3. Lay chicken breasts on baking sheet (I line my baking sheet with parchment paper to make clean up easy) and spread mayo mixture evenly atop each. Evenly sprinkle bread crumbs atop each.
4. Place in oven and bake for 20 minutes or until chicken is cooked thoroughly and juices run clear. Tops should be browned. You can also finish them off under the broiler for a minute or two to get them extra browned on top.
5. Season with a dash of fresh cracked pepper and sea salt, if desired.

Mama's Pizza Casserole

By: Chrissy from For Mamas



This bubbling dish of cheesy goodness is an amazing alternative to homemade pizza. It's easily customizable so you can add your family's favorite pizza toppings. This is a reader favorite recipe that's sure to be a hit every time you make it. What's more comforting than noodles, cheese and ground beef?

Ingredients

- 1 bag of egg noodles
- 1 jar of spaghetti or pizza sauce
- 3 cups shredded Mozzarella cheese
- 1 ½ pounds ground beef
- 1 package pepperoni

Instructions

1. Brown the meat and drain the grease. Boil noodles until soft and drain.
2. Preheat oven to 350 degrees F.
3. In a 9x13 casserole dish, start layering by first spreading a thin layer of tomato sauce on the bottom. Then layer half of the noodles over the sauce, followed by half of the meat and the rest of the noodles.
4. Next layer half of the cheese, the rest of the meat, the rest of the sauce, and then the rest of the cheese. Lastly, top with pepperonis.
5. Cover with foil and bake for 30 minutes. After 30 minutes remove foil and bake for another 15 minutes.
6. Once done baking, take it out and let sit for 10 to 15 minutes.

[Orange Chicken for Dummies](#)

By: [Mandy from Mandy's Recipe Box](#)



Who knew making your own Chinese takeout fakeout could be so easy? With this recipe, you don't have to go to the mall food court to get your orange chicken fix. This homemade version tastes just as good, if not better!

Ingredients

- 1 envelope (1-ounce) onion soup mix
- 1 cup apricot preserves
- 1 cup Catalina salad dressing
- 2-3 pounds chicken tenders

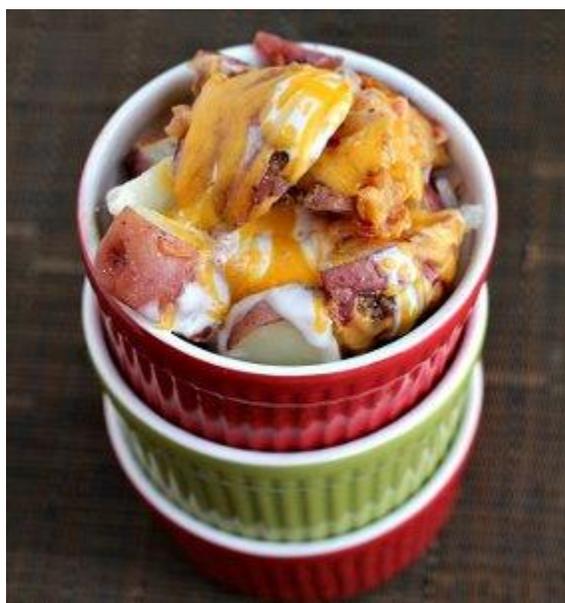
Instructions

1. Place all ingredients in a slow cooker and stir to coat the chicken. Cook on LOW 6-8 hours or HIGH 4-5 hours.
2. You can also bake chicken in a 9x13 baking dish in the oven at 350 degrees F for 45-60 minutes.
3. Serve over rice.

Side Dishes with 5 Ingredients or Less

Crack Potatoes

By: [Julie from Julie's Eats & Treats](#)



These Crack Potatoes pretty much speak for themselves. Or at least the picture does. Made with just five simple ingredients, the flavors of this potato dish are pure deliciousness. Serve these spuds alongside pretty much any dinner.

Ingredients

- 3 pounds potatoes, washed and cubed
- 4 tablespoons butter, cubed
- ¼ cup bacon bits
- 1/4 cup ranch dressing
- 1/2 cup cheese

Instructions

1. Preheat oven to 400 degrees F.
2. Put potatoes in an 8x8-inch glass dish. Put butter on top of potatoes and sprinkle bacon bits on top. Cover with aluminum foil and bake for 1 hour.
3. Take potatoes out of oven and top with ranch dressing and cheese. Stir and put back in oven until cheese is melted.

Farm Favorite Ranch Coleslaw

By: [Dani from The Growing Foodie](#)



If you're looking for a coleslaw recipe without mayonnaise, look no further! This homemade coleslaw recipe uses farm fresh ingredients and ranch dressing for a super light and fresh-tasting side dish. Serve this at your next picnic or simply throw it together for a side dish to any meal.

Ingredients

- 1 cup green cabbage, shredded
- 1/2 cup purple cabbage, shredded
- 2 carrots, shredded
- 1 green bell pepper, thinly sliced
- 1/2 cup ranch dressing

Instructions

1. In one bowl, toss cabbages, carrots, and sliced peppers. Pour the ranch over the slaw and toss until well-combined.
2. Serve immediately, or leave slaw prepared in the fridge (covered) for up to 6 hours.

[Mom's 7-Up Biscuits](#)

By: [Leigh from Your Homebased Mom](#)



The combination might seem unexpected, but these four ingredients are all you need to make light and fluffy biscuits! If you haven't tried making 7-Up biscuits, you have to give these a try! They'll practically melt in your mouth since the 7-Up keeps them from drying out. Add a slab of butter and you've got yourself a perfect side dish to any meal.

Ingredients

- 2 cups Bisquick
- 1/2 cup sour cream
- 1/2 cup 7-Up
- 1/4 cup butter, melted

Instructions

1. Preheat oven to 450 degrees F.
2. In a medium bowl, combine sour cream and Bisquick and mix together. Add 7-Up. The dough will be very soft.
3. Sprinkle additional Bisquick onto the counter and gently pat the dough out to desired thickness (about 1 inch).
4. Use the bottom of a glass or a biscuit cutter to cut out biscuits.
5. Place melted butter into 9 x 9 pan. Bake until golden brown, about 8-10 minutes.

[Throw Together Broccoli Salad](#)

When you need a simple side dish that you can literally toss together in just a few spare moments, try this broccoli salad. With just five ingredients, this no-frills deli salad recipe is easy on the wallet but big on flavor. You can't go wrong with a great broccoli salad recipe - goes great alongside nearly any main dish!

Ingredients

- 1 bunch fresh broccoli
- 1/2 cup golden raisins
- 8 strips bacon
- 1 cup mayonnaise
- 1/8 cup sugar

Instructions

1. Chop broccoli into bite-sized pieces. Fry bacon and crumble.
2. Mix mayonnaise and sugar. In a separate bowl, combine all ingredients together and chill until ready to serve.

4-Ingredient Funeral Potatoes

By: [Amy from My Name is Snickerdoodle](#)



No potluck or holiday spread is complete without a pan of funeral potatoes, and this easy recipe is super quick to throw together. Stick this recipe in your recipe box for any time you need a last-minute dish to share.

Ingredients

- 1 (26-ounce) bag frozen shredded hash browns, thawed
- 2 cans cream of chicken soup
- 1 1/2 cups sour cream
- 3-4 cups grated cheddar cheese
- Pepper

Instructions

1. Preheat oven to 375 degrees F. Mix together potatoes, soup, sour cream and 3 cups cheese. Add pepper to taste (I usually use about 2 teaspoons).
2. Pour into lightly sprayed 9x13 pan. Sprinkle remaining cheese over top. Sprinkle with parsley flakes if you are feeling fancy.
3. Bake for 30-40 minutes, until lightly golden brown and bubbly.

5-Ingredient Classic Tuna Macaroni Salad

By: [Julie from Tastes of Lizzy T](#)



Tuna macaroni salad is an American favorite when it comes to side dishes, and this recipe is a classic. When making macaroni salad, sticking to the basics is the way to go. This tuna macaroni salad can be served as a meal for lunch or side dish to any meal.

Ingredients

- 2 cups elbow macaroni
- 4 hard-boiled eggs, diced
- 2 cans tuna fish, drained
- 1 can peas, drained
- 1 1/2 cups Miracle Whip (or mayonnaise)
- Salt & pepper, to taste

Instructions

1. Prepare the macaroni noodles according to the package directions. Rinse with cold water and drain well.
2. Add in the diced hard-boiled eggs, tuna, peas and Miracle Whip. Mix well. Store in the refrigerator until serving.

5-Ingredient Recipes for Dessert

"Crack" Candy

By: [Amanda Formaro for RecipeLion](#)



This saltine cracker toffee is also known as "Christmas Crack" because of how completely addictive it is. No matter what time of year, make this easy 4-ingredient recipe for "Crack" Candy. It's one of the best-loved quick, easy desserts, and it only requires about 10 minutes of cooking time. This homemade toffee travels well, so bring it to your next potluck. Everyone is sure to love it.

Ingredients

- 40 saltine crackers
- 1 cup (2 sticks) unsalted butter
- 1 cup packed light brown sugar
- 1 (12-ounce) bag semisweet chocolate chips

Instructions

1. Preheat oven to 425 F. Line a rimmed cookie sheet with aluminum foil. Fill sheet with all 40 saltine crackers in a single layer.
2. In a medium saucepan over medium-high, melt butter and brown sugar together and bring to a boil. Boil for 5 minutes.
3. Remove from heat and pour caramel mixture over the cracker layer. Spread with a wooden spoon if needed to cover them evenly. Bake in preheated oven for 4-5 minutes, or until just bubbly.
4. Remove from oven and sprinkle immediately with chocolate chips. When chips begin to melt, spread them over crackers with an icing spatula.
5. Transfer pan to refrigerator until firm, about 2 hours. Break into pieces and store in an airtight container.

White Trash Bars

By: [Heather from Twin Dragonfly Designs](#)



With a name like this, you just have to try this recipe at least once. One thing's for sure, recipes with Ritz crackers just never seem to let you down. These gooey bars are the ultimate budget-friendly dessert that's ready in no time.

Ingredients

- 1 box Ritz crackers
- 1 bag of toffee bits (Skor bits or similar)
- 1 (14-ounce) can sweetened condensed milk
- 1 tub French vanilla icing

Instructions

1. Preheat oven to 350 degrees F.
2. Crush up the Ritz crackers and place them in a greased 8 x 8-inch pan. Pour the sweetened condensed milk and toffee bits over the cracker layer. Stir it all together and pat it down into the pan.
3. Bake for 15-20 minutes or until edges start to bubble and caramelize. Allow to cool and spread the icing on top. Cut into bars and serve.

3-Ingredient Miracle Turtle Bites

By: [Heather from My Sweet Mission](#)



The simplicity and tastiness of these Rolo pretzel turtles is nothing short of a miracle! If you like the combination of chocolate, caramel and pecans in turtle candies, you'll love this super quick homemade version. These are great for a last-minute treat or for when you need to bake a large quantity of candies.

Ingredients

- ROLO Chewy Caramels in Milk Chocolate candy
- Small pretzels
- Pecan halves

Instructions

1. Heat the oven to 350 degrees F.
2. Line a baking sheet with wax paper and line up desired amount of small pretzels.
3. Place an unwrapped ROLO candy on top of each pretzel. Bake for 3-4 minutes, just until the chocolate starts to soften.
4. Remove from oven and lightly press a pecan half on top. Let cool until firm.

3-Ingredient Cake Mix Cobbler

By: [Erin from Table for Seven](#)



With the help of a box of cake mix, you can throw together this fresh fruit cobbler in just 10 minutes! This recipe is easily adaptable to use the fruit of your choice, and the lemon-lime soda gives it just the right amount of added flavor to create one of the most deliciously fruity desserts you'll have the pleasure of tasting.

Ingredients

- 1 (18.25-ounce) box yellow cake mix
- 1 (24-ounce) frozen fruit of your choice
- 18 ounces Sprite/7-Up/Sierra Mist

Instructions

1. Preheat oven to 350 degrees F. Spray or grease 9 x 13 baking dish.
2. Pour fruit on the bottom of baking dish. Spread out evenly.
3. Pour dry cake mix on top of fruit. Do not mix!
4. Pour soda on top of dry cake mix.
5. Bake for 50-60 minutes or until nicely browned.
6. Let it cool for about 15 minutes before serving.

5-Ingredient Pie Crust Cookies

By: Jordan Sward, RecipeLion Original Recipe



If you like the flaky, buttery crust of a pie, you're going to love this easy cookie recipe. These 5-Ingredient Pie Crust Cookies are everything you love about your favorite pie crust, but in the form of portable cookies. The all-butter pie crust recipe can be used to make cut-out cookies or braided into a beautiful design. Although this recipe for how to make pie crust is basically fool-proof, you can also substitute a store-bought pie crust

Ingredients

- 1 1/4 cups all-purpose flour
- 1/4 teaspoon salt
- 1/2 cup butter, chilled
- 1/4 cup water
- Cinnamon and sugar mixture

Instructions

1. Combine butter and salt in a food processor. Add butter in slices until mixture resembles coarse crumbs. Add water, 1 tablespoon at a time, until dough forms a ball. Wrap in plastic wrap and refrigerate for 4 hours or overnight.
2. Preheat oven to 400 degrees F.
3. Roll dough out onto a floured surface as thin as you can get it. Cut off the round edges so you're left with a square.
4. Cut the dough into thin slices (1/8 - 1/4 inch). Pinch three slices together at one end, using a dab of water to help seal the ends.

5. Braid the three pieces together until you reach the end of the strips. Using your sealed end as a base, wrap the entire braid around that base. Tuck the braid under the cookie and gently press the cookie flat in your hand.
6. Repeat until the rest of the dough strips are used up. Arrange cookies on a greased cookie sheet. Brush each cookie with melted butter, then sprinkle with cinnamon and sugar mixture.
7. Bake for 10 minutes or until cookies just start to brown. If you prefer crunchy cookies, cook for a few minutes longer.



Lazy Cool Whip Cookies

By: [Stacey from Southern Bite](#)



The addition of Cool Whip makes these cake mix cookies pillow-y and soft so they truly are a dessert dream come true. After just 14 minutes in the oven, these treats will be ready for you to enjoy so they're not only easy prep, but they're fast cooking too!

Ingredients

- 1 box any flavor cake mix (my favorite is strawberry)
- 1 egg
- 1 (8-ounce) tub Cool Whip
- 1 cup powdered sugar

Instructions

1. Preheat oven to 325 degrees F.
2. Combine first 3 ingredients in a large bowl; stir until just mixed.
3. Place powdered sugar in a bowl and drop spoonfuls of cookie batter into powdered sugar. Roll to coat and transfer onto a greased cookie sheet.
4. Bake for 13 or 14 minutes.

Secret Ingredient Better Than Sex Cake

You've probably heard of "better than sex" cakes, but what makes one stand out from all the others? This recipe for Secret Ingredient Better Than Sex Cake includes one secret ingredient that makes it simply outstanding: Heath candy bars. This is one of the best ways to turn a box of cake mix into something amazing.

Ingredients

- 1 box German Chocolate cake mix
- 7 ounces sweetened condensed milk
- 1/2 (12-ounce) jar caramel sauce
- 1 carton (8-ounce) non-dairy whipped topping, thawed
- 6-8 Heath candy bars, crushed

Instructions

1. Bake cake in 9 by 13-inch cake pan, as directed on box.
2. Let cake cool slightly and poke little holes in the top of the cake.
3. Dribble sweetened condensed milk and caramel sauce over cake.
4. Let stand for over an hour or until the cake has completely cooled.
5. Frost cake with whipped topping and sprinkle crushed candy bars on top.
6. Refrigerate until ready to serve.

[Goey Apple Pull-Apart Bread](#)

By: Jordan Sward, RecipeLion Original Recipe



This cinnamon pull-apart bread recipe is all about shortcuts. It only takes five basic ingredients to the bread, which is delicious on its own, but I prefer drizzling a simple glaze over top. Nothing's better than an apple bread recipe that uses frozen dinner rolls to cut down on time and effort. Plus, this bread is great for entertaining since it can easily be shared.

Ingredients

- 12 frozen dinner rolls, thawed
- 2 Granny Smith apples, chopped (and peeled, if you prefer)
- 1/3 cup brown sugar
- 1/2 teaspoon cinnamon
- 3 tablespoons unsalted butter, melted and divided

For the Glaze:

- 1 tablespoon unsalted butter, melted
- 1 tablespoon brown sugar
- 1 tablespoon milk
- 1/2 cup powdered sugar

Instructions

1. Preheat oven to 350 degrees F and spray an 8 x 4-inch loaf pan with cooking spray.
2. In a medium mixing bowl, mix apples, cinnamon, sugar, and 2 tablespoons butter.
3. Using kitchen shears, cut each roll into fourths and roll them into balls with your hands. Place 10 small rolls on the bottom of the pan.
4. Drizzle half of the remaining melted butter over the rolls. Cover with half of the apple mixture, and repeat layers until the ingredients are used up.

5. Let rise for about 1 hour, or until the rolls have doubled in size. Bake for 30-35 minutes, or until brown on top.

For the glaze:

1. Mix together butter, brown sugar, milk, and powdered sugar. You may need to add more powdered sugar or milk to get desired consistency.
2. Pour all over the top of the bread.

Special Thanks

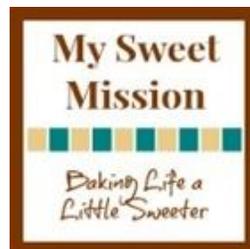
The Following Contributors Made this eCookbook Possible



table *for* seven



Tastes of Lizzy T
If I Ever Have a Restaurant...



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Free eCookbook from [RecipeLion](https://www.recipeLion.com)

Included in this eCookbook

- 4-Ingredient Pork Chop Casserole
 - 4-Ingredient Funeral Potatoes
- Secret Ingredient Better Than Sex Cake
 - Gooey Apple Pull-Apart Bread

and more!