3 Classic Comfort Foods To Try This Season

Hello [[firstname]],

As you saw in the blog post about using a cooking pot, you know that just one pot can create a lot of different meals. Go read the blog post now if you haven’t already.

[Insert Link]

These classic comfort ideas go beyond just a cooking pot and use your oven, the cooking pot, or slow cooker to make delicious holiday-inspired comfort foods. These will make your family happy and warm up your bellies when the temperatures start to drop.

**Macaroni and Cheese**

The great thing about making macaroni and cheese is that not only is it a popular comfort food just about everyone enjoys, but there are so many ways to make it. From the method of cooking to what you add to it, there is a lot of versatility and room for creativity. You can make a baked macaroni and cheese with bread crumbles on top and bacon pieces, or go the healthy route and make some broccoli macaroni and cheese on the stove. You can also try a creamier version that is made in the slow cooker all day, making it convenient and delicious.

**Chili**

Another fun comfort food that is perfect for cold weather is chili. Like macaroni and cheese, you have a lot of different options. In fact, you can combine these two suggestions and make yourself a batch of chili mac and cheese. Another option is to make it for someone on a vegetarian or vegan diet by leaving out the meat and adding more beans and legumes to the chili. You can make more of a hearty chili with more meat, or even leave out the beans entirely and go for a type of low-carb chili.

C**asseroles**

Making a casserole is simple to do, can use up your leftovers, and almost always turns an ordinary meal into a comfort food meal. Look up some of your favorite recipes and see how they can be incorporated into a family favorite casserole. This is an excellent way to use up leftover turkey and ham, and to include lots of veggies for a healthier comfort food meal for your family.

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