Comfort Food Season: Dig Your Cooking Pot Out of the Cupboard

When the holiday season begins, you often crave comfort foods. During this time of the year, you want more hearty and home-cooked meals like pasta and various types of soup and chili. Using a big pot to cook with is a great way to make some delicious comfort foods. Here are some different recipe ideas to try out.

**Garlic Pasta**

This creamy pasta recipe is perfect when you want to use just your one big pot to make a comfort food dinner. This type of pasta is similar to fettuccine alfredo, but with some slight variations. You do want to use fettuccine, and will use Italian seasonings and herbs like salt and pepper, oregano, basil, and parsley. You want to add olive oil to the pot and submerge the pasta in it, then add some vegetable broth, shallots, garlic, non-dairy milk, and your seasonings and herbs. The pasta will cook along with the milk and other ingredients to give you a delicious, garlic pasta for dinner.

**Spinach Macaroni and Cheese**

Here is another pasta recipe, but this one is going to be a healthier version of macaroni and cheese. Not only are you going to add spinach to it, but you can also turn it into a fun spinach and artichoke macaroni and cheese dish. It can also be cooked with just one big pot. You want to use olive oil, garlic, elbow macaroni, vegetable broth, almond milk, and Italian seasoning. You will then add your artichoke hearts and baby spinach, along with mozzarella cheese and pepper jack cheese to kick it up a bit. Let everything cook together as the liquid works on boiling the pasta and the rest of the flavors combine together.

**Chicken Orzo Soup**

If you are in the mood for chicken noodle soup, you can make this variation on the classic. Instead of traditional pasta, you will use orzo pasta for the soup. Add boneless and skinless chicken breast pieces that have already been cooked with chicken broth. You can add veggies like onions, carrots, and celery, and any other veggies you like, such as peas or even tomatoes. You want some olive oil, garlic, parsley, lemon juice, and other seasonings or herbs for flavor.

Keep in mind whenever you are using a pot for cooking a dish, you want to use the right order. Typically veggies are sautéed first in oil, then the rest of the ingredients are added. Seasonings can be added near the end, along with vegetables that are already on the softer side.