



5 NIGHTS OF EASY, DELICIOUS DINNERS FOR TWO



01 Shopping List

02 Rustic Goat Cheese & Chicken Skillet Pasta



04 Beef and Cheese Stuffed Peppers

06 Mushroom, Spinach, and Goat Cheese Frittata



08 Chicken and Rice Casserole

10 Cheesy Beef Ravioli Lasagna

12 About the Author

Shopping List

Meat & Dairy

- 2.25 lb tray of ground beef
- 4 chicken breasts (for casserole)
- 1 can (10.5 oz) cream of chicken or mushroom soup
- 1 cup milk
- 4 oz log of goat cheese
- 8 oz block of cheddar cheese
- 8 oz block of mozzarella cheese
- 5 oz wedge of Parmesan cheese
- Eggs
- Heavy cream
- Butter

Produce

- 2 large bell peppers (red, yellow, or orange)
- 1 large yellow onion
- Garlic (at least 8 cloves)
- 12 oz cremini mushrooms
- Fresh herbs (basil, parsley, chives, oregano, thyme)
- 1 bag spring mix salad greens
- 1 10 oz bag of spinach
- 1 lemon

Pantry Items

- Long-grain white rice
- Marinara sauce (1 jar, about 24 oz)
- 1 envelope Lipton onion soup mix
- Olive oil
- Kosher salt
- Black pepper
- Chili powder
- Ground cumin
- Dried oregano
- Crushed red pepper flakes
- Fettuccine pasta

Freezer

- 1/2 bag frozen cheese ravioli
- Frozen peas (optional for casserole side)

Other

- Aluminum foil
- Non-stick cooking spray
- 1 loaf of French bread



Rustic Goat Cheese and Chicken Skillet Pasta

This cozy little pasta skillet is one of my favorite easy dinners when we're craving something creamy and satisfying but don't want a pile of dishes. Tender slices of chicken, earthy mushrooms, and fresh spinach all come together in a buttery, herb-scented sauce. The real star is the goat cheese — it melts right into the pasta, creating a tangy, luscious coating that feels a little fancy without any extra effort. It's rustic, simple, and perfect for a relaxed date night or an easy dinner.



Rustic Goat Cheese and Chicken Skillet Pasta

Ingredients

- 2 tablespoons butter
- 1 tablespoon extra-virgin olive oil
- ½ small onion, thinly sliced
- 8 ounces cremini mushrooms, sliced
- 2 cloves garlic, minced
- ½ teaspoon crushed red pepper flakes (adjust to taste)
- 2 tablespoons chopped fresh herbs (like oregano, basil, and thyme)
- ½ bag spinach
- kosher salt and black pepper, to taste
- 1 chicken breast, thinly sliced
- ⅓ box (about 5–6 ounces) fettuccine
- ½ log (about 2 ounces) goat cheese
- fresh chopped basil and lemon wedges, for serving

Instructions

1. Bring a deep skillet or wide saucepan of salted water to a boil. Add the fettuccine and cook according to package directions. Reserve about ½ cup of the pasta water, then drain the pasta and set it aside.
2. In the same skillet, melt 1 tablespoon of butter over medium heat. Add 1 tablespoon of olive oil. Season the chicken slices with salt and pepper, and add to the hot skillet. Cook until golden and cooked through, about 4–5 minutes. Remove the chicken and set it aside.
3. Add the remaining tablespoon of butter to the skillet. Add the onions and mushrooms with a pinch of salt. Cook, stirring occasionally, until softened and golden, about 5–7 minutes.
4. Stir in the garlic and crushed red pepper flakes and cook for 30 seconds, just until fragrant.
5. Add the chopped herbs and greens. Stir until the greens are wilted, about 2 minutes.
6. Return the cooked pasta and chicken to the pan. Add the goat cheese and a splash of reserved pasta water. Toss everything together until the sauce is creamy and coats the pasta, adding more pasta water as needed.
7. Serve hot with fresh basil and a squeeze of lemon.



Beef & Cheese Stuffed Peppers

These Beef & Cheese Stuffed Peppers are the perfect cozy dinner when you want something hearty without a lot of fuss. Tender bell peppers are filled with a simple mix of seasoned ground beef, marinara sauce, and melty cheese — all baked until bubbling and golden. It's a great way to stretch half a pound of ground beef into a complete meal, and it pairs perfectly with a fresh green salad.

Bonus: You can prep them ahead of time and just pop them in the oven when you're ready to eat.



Beef and Cheese Stuffed Peppers

Ingredients

- 3/4 pound ground beef
- 1 teaspoon salt, divided
- 2 large red, yellow, or orange bell peppers, cut in half from stem to bottom and cored
- 1 1/2 tablespoons extra-virgin oil
- 1/2 medium yellow onion, finely chopped
- 2 cloves garlic, minced
- 3/4 teaspoon chili powder
- 1/4 teaspoon ground cumin
- 1/4 teaspoon dried oregano
- 1/2 cup marinara sauce
- 1/2 cup cooked rice
- 1 cup shredded Monterey Jack or Cheddar Jack cheese

Instructions

1. Preheat the oven to 425°F and set an oven rack in the middle position.
2. Line a small baking dish with aluminum foil for easy clean-up, if desired. Place the pepper halves, cut side up, in the baking dish; drizzle with 1 tablespoon of oil and sprinkle with salt.
3. Roast the peppers for about 20 minutes, until slightly browned and tender-crisp.
4. Meanwhile, heat the remaining 1 tablespoon of oil over medium heat in a skillet. Add the onion and cook until soft and translucent, 3 to 4 minutes.
5. Add the garlic and cook 1 minute more; do not brown.
6. Add the ground beef, chili powder, cumin, and oregano, and increase the heat to medium-high. Cook, breaking the meat up, until browned and almost cooked through, 4 to 5 minutes.
7. Add the marinara sauce and bring to a boil; reduce heat to medium-low and cook until the meat is cooked through, 2 to 3 minutes.
8. Add the cooked rice and 1/2 cup of the cheese, and stir until melted. Remove from heat.
9. Remove the peppers from the oven and fill with the meat mixture.
10. Sprinkle with the remaining cheese and return to the oven.
11. Roast for 10 to 15 minutes, until the filling is hot and the cheese is melted and bubbling.



Mushroom, Spinach, and Goat Cheese Frittata

This Mushroom, Spinach, and Goat Cheese Frittata is a simple, one-pan meal that's perfect for breakfast, brunch, or an easy dinner. It's packed with sautéed mushrooms, tender spinach, and creamy goat cheese, all baked into fluffy eggs. It comes together fast, doesn't make a big mess, and tastes like you put way more effort into it than you actually did. Serve it with a side salad or a slice of crusty bread to round it out.



Mushroom, Spinach, and Goat Cheese Frittata

Ingredients

- 4 large eggs
- 2 tablespoons milk or cream
- 2 tablespoons butter
- 4 oz cremini mushrooms, sliced
- 2 cloves garlic, minced
- Kosher salt and black pepper
- 2 oz goat cheese, crumbled (use the remaining half of the 4 oz log)
- 2 tablespoons chopped fresh herbs (like parsley, chives, or basil)
- Olive oil for greasing the pan

Instructions

1. Preheat oven to 375°F.
2. In a medium bowl, whisk together eggs, milk, a pinch of salt, and a few cracks of black pepper. Set aside.
3. Heat butter in a small oven-safe skillet (8–10 inch) over medium heat.
4. Add sliced mushrooms and cook, stirring occasionally, until they release their moisture and start to brown — about 5 minutes.
5. Stir in the garlic and cook for another 30 seconds, just until fragrant.
6. Reduce heat to low and spread the mushrooms evenly in the pan.
7. Pour the egg mixture over the mushrooms. Tilt the pan slightly if needed to let the eggs settle in evenly.
8. Sprinkle crumbled goat cheese and chopped herbs over the top.
9. Let the frittata cook undisturbed for 2–3 minutes, until the edges are starting to set.
10. Transfer the skillet to the oven and bake for 8–10 minutes, or until the center is just set and slightly puffed.
11. Let cool for a couple minutes before slicing.



Homestyle Chicken and Rice Casserole

This cozy Chicken and Rice Casserole is pure comfort food made simple. Juicy chicken thighs are baked on top of creamy, flavorful rice that comes together with just a few pantry staples — no fancy steps needed. It's the kind of meal that feels like a hug at the end of a long day.

Bonus tip: you'll only use half of the Lipton onion soup mix for this recipe, so stir the other half into a cup of sour cream for an easy sour cream and onion dip. Perfect for chips or crunchy raw veggies!



Homestyle Chicken and Rice Casserole

Ingredients

- 2/3 cup long-grain white rice
- 1 can (10.5 oz) cream of chicken soup or cream of mushroom soup
- 1/2 cup water
- 3/4 cup milk
- 1/2 envelope Lipton onion soup mix (Mix the other half with a cup of sour cream for a yummy dip)
- 1 cup shredded cheddar cheese, divided
- 2 thick boneless skinless chicken breasts
- Kosher salt and freshly ground black pepper

Instructions

1. Preheat oven to 350 degrees F. Grease a medium baking dish (approximately 9x9" or similar size) with non-stick cooking spray. Set aside.
2. Add rice, cream of soup, milk, water, and onion soup seasoning to a bowl and stir to combine. Pour the mixture into the prepared pan. Sprinkle with half of the shredded cheddar cheese
3. Nestle the chicken breasts into the rice mixture. Cover the dish with aluminum foil and bake for about 50 minutes, or until rice is tender and chicken is cooked through. (Cooking time may vary depending on oven, altitude, and other variables.)
4. Remove from oven and sprinkle remaining cheese on top. Allow to cool for 15-20 minutes before serving.
5. Serve with fresh steamed veggies or a green salad.



Cheesy Beef Ravioli Lasagna

This Cheesy Beef Ravioli Lasagna is one of those easy dinners that feels a little bit special without making a big mess in the kitchen. Instead of layering noodles and cheese from scratch, you shortcut things with store-bought beef ravioli and a simple homemade meat sauce. Pile it all into a baking dish, top it with mozzarella, and bake until bubbly. It's hearty, cheesy, and the perfect way to use up the rest of your ground beef.



Cheesy Beef Ravioli Lasagna

Ingredients

- 3/4 pound ground beef
- ½ yellow onion diced
- 2 garlic cloves minced
- 1/2 jar marinara sauce (about 12 oz)
- 1/2 bag frozen cheese ravioli
- 1 cup shredded mozzarella
- 1/4 cup shredded Parmesan
- Fresh basil

Instructions

1. Preheat the oven to 375°F (190°C) and lightly grease a baking dish with cooking spray.
2. Heat olive oil in a large skillet over medium heat. Add diced onions and cook until soft, about 3-4 minutes. Stir in the garlic and cook for another 30 seconds, until fragrant.
3. Add ground beef and cook over medium-high heat until browned. Drain excess grease if needed.
4. Stir in the marinara sauce. Simmer for 5 minutes, then season with salt and black pepper.
5. Spread a thin layer of sauce on the bottom of the pan. Add a single layer of ravioli, followed by more meat sauce and shredded mozzarella. Repeat the layers until all ingredients are used, finishing with cheese on top.
6. Cover with aluminum foil and bake for 30 minutes. Remove the foil and bake for another 10-15 minutes, until the cheese is golden and bubbly.
7. Let it cool for 5-10 minutes before slicing.
8. Garnish with fresh basil, and enjoy!



Meet Holly

Hi, I'm Holly — wife, mom, and the voice behind Entertaining the RV Life.

My husband and I spend a lot of our time traveling in our RV these days, exploring new places and finding the best hiking trails, campgrounds, and cozy spots to cook a good meal.

Now that our boys are grown, we're enjoying this slower, more adventurous season of life.

Cooking in a small kitchen taught me pretty quickly that simple is best. On the blog, I share easy, real-life recipes made for two — perfect for RV travelers, empty nesters, or anyone who loves a good homemade meal without a lot of extra work.

Thanks for downloading this little set of favorites. I hope it brings a few easy, delicious nights to your table — wherever the road takes you.

You can find more recipes, travel ideas, and stories at
entertainingthervlife.com