The 12 Minute DINNER FIX

5 REAL DINNERS FOR THE BUSIEST NIGHTS OF YOUR WEEK
ZERO PREP. ZERO PANIC. ALL DONE.

BY BRITTANY WISE

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Brittany Wise is the blogger behind Our Home Made Easy. She is extremely passionate about sharing easier ways to manage life at home with other working moms.

As a working mom & engineer, she understands how much there is to do every single day when life feels overwhelming.

Whether it's building easy DIY projects or finding quick weeknight dinners, she loves finding ways to make life less overwhelming and more organized!

In addition to running Our Home Made Easy, Brittany wrote
Complete Schedule Overhaul and
The Working Mom Command Center.

Our Home
MADE EASY

Welcome

Let's Be Real. Dinner Is a Lot.

Between work, life, and "MOM, what's for dinner?" it's no wonder we all end up ordering pizza or microwaving dino nuggets (again).

This free guide gives you 5 real dinners that take 12 minutes or less and uses ingredients you probably already have in the kitchen.

This isn't a recipe collection.
It's a panic-proof dinner toolkit for your busiest, most burned-out nights.

Let's simplify.

Brittany

Brinner Bowl

BREAKFAST FOR DINNER THAT HITS EVERY TIME.

Ingredients:

- Eggs
- Frozen Hash Browns or Sweet Potatoes
- Bagged Spinach or Greens
- Optional: Bacon Bits, Avocado, Shredded Cheese

Instructions:

1. Scramble eggs + hash browns in one skillet.
2. Toss in greens for the last minute.
3. Top with extras and serve.

Powerhouse Tip:
Add hot sauce and call it “adult dinner.” Kids get ketchup.

5 Minute Power Booster:

Brown ½ lb of ground breakfast sausage or chorizo before scrambling eggs. It adds richness, protein, and restaurant-level flavor—without any extra fuss.

Rotisserie Rescue

WHEN YOU FORGOT TO DEFROST ANYTHING

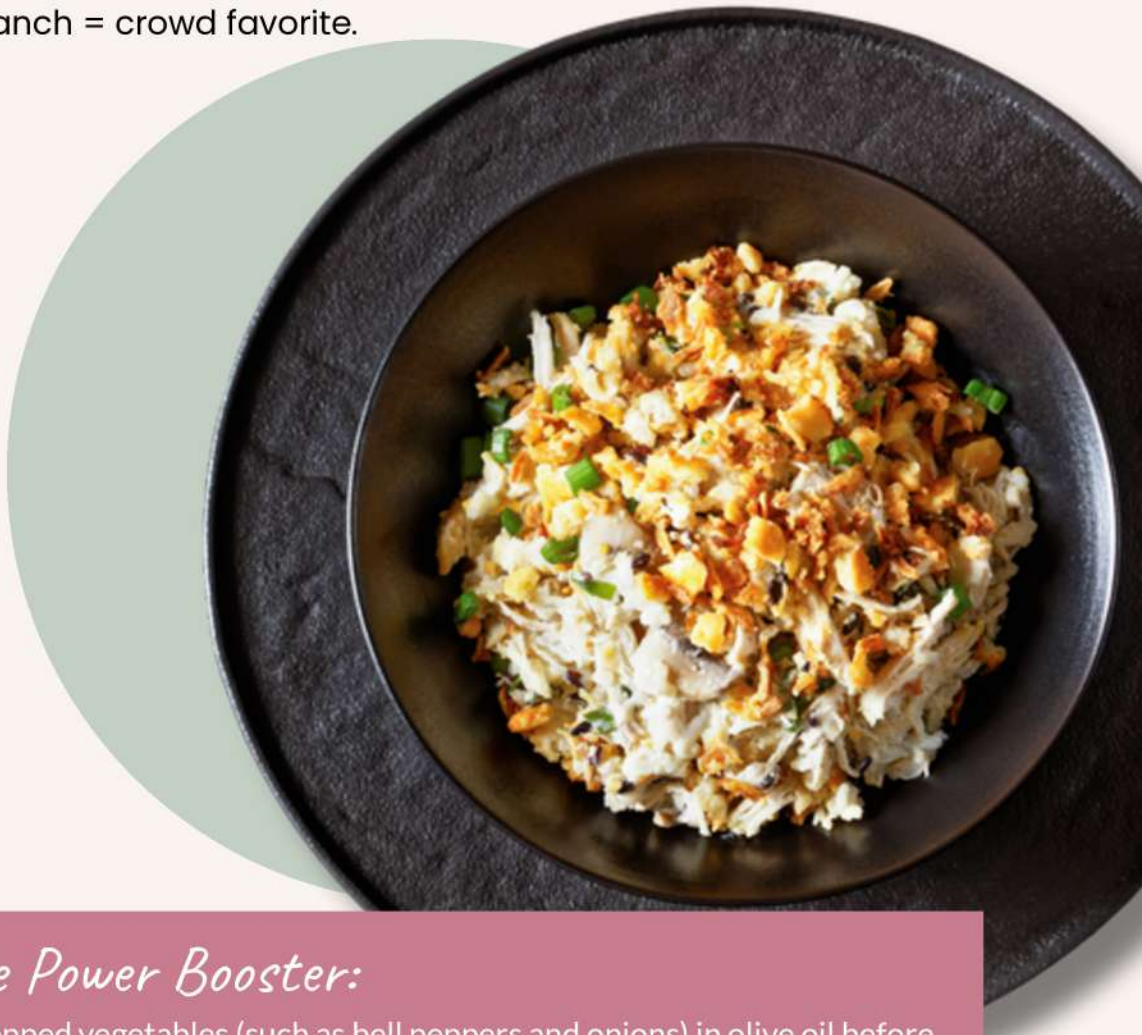
Ingredients:

- Rotisserie Chicken
- Microwave Rice
- Jarred Sauce (Teriyaki, BBQ, Buffalo, Tikka Masala)
- Salad Kit

Instructions:

1. Shred chicken.
2. Heat rice.
3. Mix with sauce.
4. Add salad. Done.

Powerhouse Tip:
Buffalo sauce + ranch = crowd favorite.



5 Minute Power Booster:

Sauté pre-chopped vegetables (such as bell peppers and onions) in olive oil before adding chicken and sauce—instant texture + nutrition upgrade.

Weeknight Win Tacos

NO CHOPPING, NO SHAME

Ingredients:

- Canned Beans (Black Or Refried)
- Tortillas
- Shredded Cheese
- Microwave Mexican rice (or Spanish-style rice pouch)
- Optional: Canned Corn, Pre-Cut Onions, Sour Cream, Salsa

Instructions:

1. Heat beans, corn, or onions in skillet.
2. Cook rice in microwave.
3. Warm tortillas.
4. Assemble tacos.

Powerhouse Tip:
Toast soft tortillas over gas burner for 10 seconds—game changer.

5 Minute Power Booster:

Brown 1 pound of ground beef with taco seasoning while you prepare the sides. Stir in beans at the end and boom—next-level taco night that feeds everyone twice.

Pasta Hack Supreme

PASTA NIGHT, BUT MAKING IT FEEL LIKE A MEAL.

Ingredients:

- Pasta (Any Kind)
- Jarred Sauce (Pesto, Marinara, Alfredo)
- Protein: Rotisserie Chicken, Browned Ground Beef or Sausage, Tuna
- Optional: Frozen Spinach, Peas, or Cherry Tomatoes

Instructions:

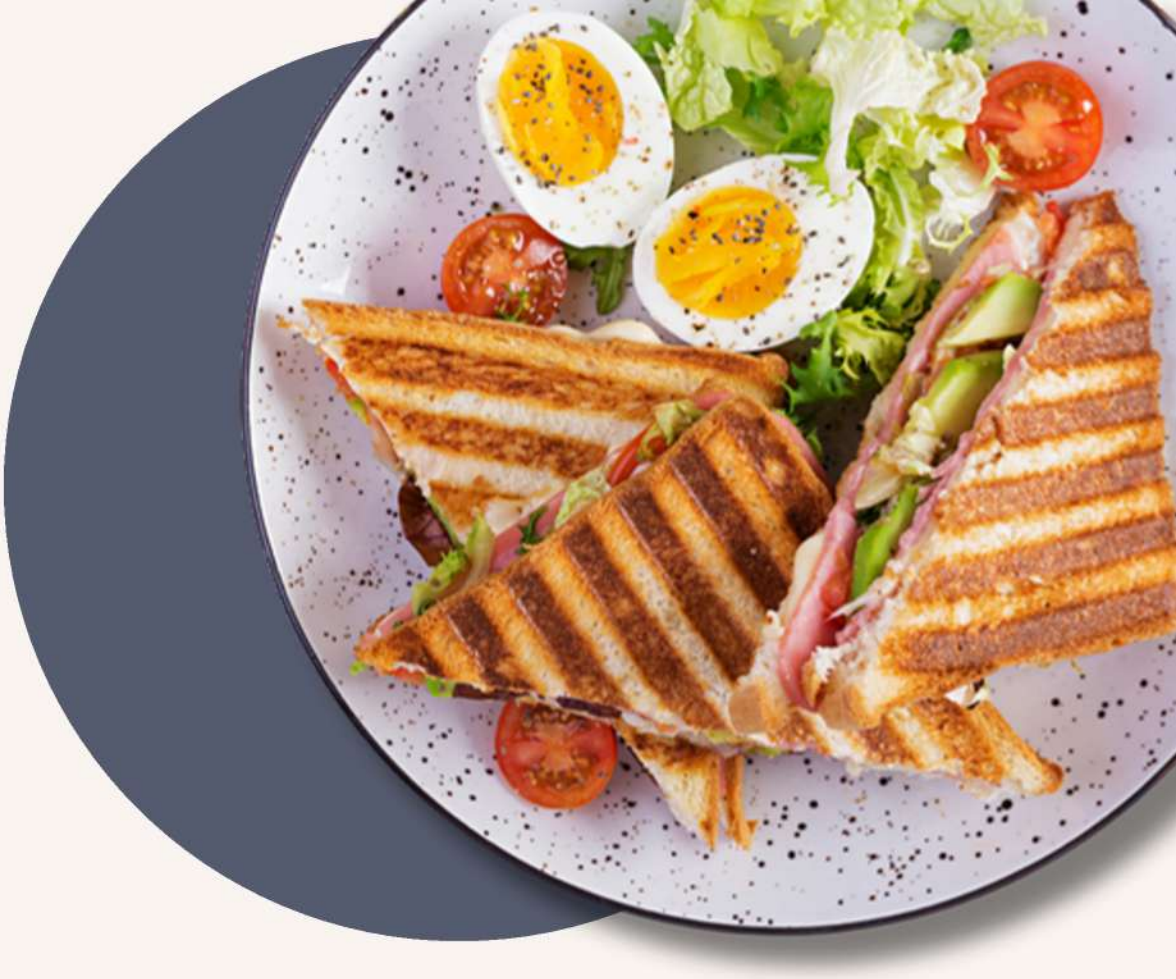
1. Cook pasta.
2. Stir in sauce + protein.
3. Add frozen vegetables for a nutritious boost.

Powerhouse Tip:

Add parmesan cheese and pretend you planned this.

5 Minute Power Booster:

Brown ½ lb ground Italian sausage or ground beef while the pasta cooks. Stir it in with sauce at the end = hearty, one-pot magic.



Deli Drawer Dinner

THE SECRET TO A NO-COOK NIGHT THAT STILL FEELS INTENTIONAL.

Ingredients:

- Deli Meat + Cheese
- Mayonnaise, Aioli, or Balsamic Dressings
- Bread Or Wraps
- Carrots, Chips, Fruit

Instructions:

1. Assemble sandwiches or wraps.
2. Add sides and a big “ta-da!”

Powerhouse Tip:
Cut into triangles and serve on a cutting board = “Mommy Charcuterie.”

5 Minute Power Booster:

Toast the sandwich in a skillet or panini press. Melty cheese + crispy bread = gourmet vibes, no extra effort. Or turn it into a club by layering with bacon and tomato.

Crisis Proof Pantry List

Keep these on-hand for dinner insurance!

- [ ] Pasta
- [ ] Jarred Sauce
- [ ] Canned Beans
- [ ] Eggs
- [ ] Tortillas
- [ ] Frozen Hash Browns
- [ ] Rotisserie Chicken (Freezes Well)!
- [ ] Salad Kits
- [ ] Shredded Cheeses (Cheddar, Mozzarella, Parmesan)
- [ ] Rice Packs (Microwaveable)
- [ ] Frozen Chopped Onions
- [ ] Frozen Vegetables
- [ ] Favorite BBQ, Teriyaki, Buffalo Sauces

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