

Munch 'n Share Recipes

April 2007

Crock-Pot & Bake Chicken

Deanna Higen

Put frozen chicken breasts in crock pot and cook for 3 hours. Once cooked, chicken can be put on barbecue, or on a skewer with veggies. The recipe brought to munch 'n share was

Smothered Chicken:

Sautéed Veggies

Peppers

onions

Mushrooms, etc.

Place chicken in baking dish. Top with vegetables and cover with cheese (swiss, pepper-jack, etc.) Bake in oven until cheese is melted.



Campfire Taco Salad

Jeanette Warren

6 snack-size bags (1 oz each) corn chips

1 Can (15 oz) chili

3 C. (12 oz) shredded cheddar cheese

¾ C. sour cream

1 jar (8 oz) mild salsa

½ head iceberg lettuce, shredded

Cut the top off each bag of chips; set aside.

Place chili in a saucepan; cook on a grill over medium heat for 10 minutes or until heated through, stirring occasionally.

Spoon about 2 tablespoons of chili into each bag of chips. Top with cheese, sour cream, salsa and lettuce.

Yield: 6 servings



Affy Tapple Salad

Tanya Anderson

- 1 T. flour
- ½ C. white sugar
- 2 T. instant tapioca
- 2 T. cider vinegar
- 1 (8oz.) can crushed pineapple, drained with juice reserved
- 4 apples, cored and chopped
- 2 C. unsalted peanuts
- 1 (8 oz) container frozen shipped topping, thawed



In a medium saucepan, stir together the flour, sugar, tapioca, vinegar, and the reserved pineapple juice. Cook over medium heat, stirring constantly, until thick. Remove from heat and chill.

In a large bowl, combine the pineapple, apples, peanuts, and chilled tapioca mixture. Fold in the whipped topping and chill for at least 1 hour before serving.

Yummy Chicken Pasta Salad

Julie Garner

- 1 12 oz. pkg bow tie pasta
- 1 12 oz. pkg colored cork screw pasta
- 1 20 oz can pineapple tidbits
- 2 C. chopped celery
- 4 green onions chopped
- 1 C. cashews
- 1 C. red grapes
- 4 boneless, skinless chicken breasts

Dressing

- 1 C. mayonnaise
- 1 16 oz bottle coleslaw dressing



The night before, cut chicken into cubes first. Fry in pan with a little butter until browned. Season with salt or season all salt. Cool in refrigerator over night. Cook pasta and let cool. Add remaining ingredients and mix all together in a very large bowl.

