

November 2007
Lunch 'n Share Recipes
Family Favorites

Chicken Tenders Casserole

Dorothea Larson

2 ½ lbs. chicken tenders or 2 ½ lbs. boneless chicken
2 (10 ¾ oz.) cans cream of chicken soup
3 C. Milk
Mozzarella Cheese
Chicken-flavored Stove Top Stuffing

Line a 9 X 13" pan with chicken. Sprinkle a layer of mozzarella cheese over chicken. Sprinkle a (6 oz.) package of stuffing crumbs over cheese. Mix Stove Top spices with soup and 3 C. milk. Pour over casserole. Bake at 350° for 60-70 minutes



Quiche

Rebecca Harris

Crust:

1 C. flour
½ C. butter, softened
¼ C. water
¼ tsp. Salt

Mix above ingredients in a bowl. Line the bottom of 8" pie plate using spoon to push dough up around the edges and on bottom of pie plate.

Filling:

4 eggs
1/3 C. water
5 slices fried bacon, crumbled

½ C. grated cheese
salt & pepper to taste

Beat eggs in bowl. Add remaining ingredients. Mix well and pour into pie crust. Bake at 375° for 30 min. or til knife inserted in middle comes out clean. Serve hot.

*Variation: Use chopped broccoli, sausage, vegetables, etc.



Asian Style Chicken Salad

Venetta Larson

3 T. Kraft Asian Sesame with Ginger dressing
1 T. Real Mayonnaise
1 ½ C. Chicken, cooked & chopped or shredded
Frozen Peas
2 Green onions, chopped
Dash of pepper

Ritz style crackers
¼ C. Peanuts, chopped



Mix dressing and mayonnaise together. Add chicken, peas, onion, and pepper and mix well. Chill. Spoon onto crackers and sprinkle with peanuts.

Cranberry Salad

Debra Hammond

1 Bag Cranberries
1 Fresh Orange (peeled)
1 Apple
1 8 oz. can crushed pineapple
1 3 oz. Lemon Jell-O
½ C. Sugar
¾ C. Boiling Water
½ C. walnuts, chopped



Grind cranberries, orange, apple and nuts, set aside.

Combine sugar, Jell-O and add boiling water. Cool slightly. Add to mixture!
Chill and serve. Best if made the day before.

Frozen Peanut Butter Pie

Rebecca Harris

1 C. milk
1 C. sugar
1 C. peanut Butter
1- 8 oz. Pkg. Cream cheese
1 C. Cool whip

Mix well and pour into Graham cracker or Oreo crust.
Freeze and serve

