

## **Chicken And Wild Rice Casserole**

(To enhance flavor, refrigerate overnight before heating)

3 cups chicken breasts, cooked and cut up  
1 (6oz) package of long grain wild rice prepared according to box  
1 can cream of celery soup  
1 (20z) jar pimentos  
1 (16 oz) can French style green beans  
1 (8oz) can sliced water chestnuts  
1 cup mayonnaise  
¼ teas salt  
1/8 teas pepper  
2 cups grated cheddar cheese

Combine all ingredients and place in 15x9 casserole dish. Bake 35 minutes at 350 degrees. Top with cheese during last 15 minutes of baking. Freezes well. Serves 10-12.

## **Chicken Tetrazzini**

16 oz. vermicelli pasta cooked  
¾ cup chicken broth  
4 cups chicken chopped  
1 can cream of mushroom soup  
1 can cream of chicken soup  
8 oz. sour cream  
6 oz. sliced mushrooms, drained  
½ cup parmesan cheese, shredded  
1 tsp pepper  
½ tsp salt  
2 cups cheddar cheese (1 cup in casserole and the other on top)

Mix all ingredients together. Makes (2) 11 x 7 casseroles. Bake for 30 min. at 350 degrees.

## Re-stuffed potatoes

4 nice size baking potatoes  
1 stick butter  
1 8 oz cream cheese  
Heavy whipping cream  
salt & pepper to taste  
sharp cheddar cheese, shredded

Wash and prick potatoes. Bake in preheated 400' oven for about an hour (flip after 30 min) until cooked. Let butter and cream cheese soften in a bowl while potatoes cook. Cut potatoes length wise while hot and scoop into bowl with butter and cream cheese. Add heavy whipping cream a little at a time while mixing with electric mixer until mixture is creamy, but not runny. Add salt and pepper to taste and re-stuff into potato shells. Top with shredded sharp cheddar cheese and bake for @30 min. at 350' until heated through.

(Thaw frozen potatoes before cooking-may take longer to cook when cold.)

## Spaghetti Pie

Crust- 6 oz. Vermicelli noodles (3 1/2 cups cooked)  
2 Tbls. butter  
1/2 cup Parmesan  
2 well beaten eggs

Cook noodles according to pkg. directions and drain. Stir in butter and hot noodles, add parmesan cheese and eggs. Form mixture into a "crust" in a buttered 9" pie plate.

Next: 1 cup cottage cheese- spread cottage cheese over bottom of crust. Now top with meat vegetables and sauce mixture..

1 1/2 lbs. ground beef  
1 sm. chopped onion  
1/4 c. chopped green  
Sauce Mix- 6 oz. can tomato paste  
lg. can diced tomatoes  
1 tsp. sugar, 1 tsp. oregano, 1 tsp. garlic salt  
salt and pepper to taste

In skillet, cook beef, onion, and green pepper until vegetables are tender and beef is browned. Drain off excess fat. Stir in undrained tomatoes, paste, sugar, oregano, garlic salt, salt and pepper. (Cook over low heat approx. 1 1/2 hours)

Pour mixture into pie pan. Bake uncovered at 350' for 30 minutes. Sprinkle with 1/4 cup parmesan cheese, bake for 5 more minutes.

Delicious...ready to freeze....