

RO-TEL KING RANCH CHICKEN

1/4 c. margarine
1 med. green bell pepper, chopped
1 med. onion, chopped
1 (10³/₄-oz.) can cream of mushroom soup

1 (10-oz.) can Ro-Tel mild or hot
2 c. cubed cooked chicken
12 corn tortillas, torn into pieces
2 c. shredded cheddar cheese (8 oz.)

Preheat oven to 325°. In large saucepan cook pepper and onion in margarine until tender, about 5 minutes. Add soups, Ro-Tel and chicken, stirring until blended. In a 9 x 13-inch pan, layer tortillas, soup mixture and cheese, repeating for 3 layers. Bake for 40 minutes or until hot and bubbling. Makes 8 servings.

Betsy Pettit

EASY CHICKEN PARMESAN

4 skinless, boneless chicken breast halves
1 egg or 2 egg whites, beaten
1/2 c. dry bread crumbs

2 T. olive oil
2 c. traditional spaghetti sauce
1/2 c. shredded mozzarella cheese
4 c. hot cooked spaghetti

Dip chicken into egg. Coat with bread crumbs. In a skillet over medium heat, cook chicken in oil 10 minutes or until done. Set chicken aside. In same skillet, heat spaghetti sauce, return chicken to skillet. Cover and continue to simmer 10 minutes. Be sure chicken is done. Top with cheese and cover until cheese melts. Serve over spaghetti. Top with Parmesan cheese and parsley garnish.

Carolyn Enix

CHEESY CHICKEN

5 T. butter or margarine, melted, divided
1 c. crushed cheese-flavored snack crackers

1/4 tsp. pepper
4 boneless chicken breasts
1/2 c. sour cream

Place 1 tablespoon of butter in an 11 x 7 x 2-inch microwave-safe dish. Set aside. Combine cracker crumbs and pepper. Dip chicken in remaining butter, then spread with sour cream. Roll in the crumb mixture. Place in prepared dish. Cover loosely and microwave on high for 6-7 minutes or until chicken juices run clear. Let stand for 5-10 minutes before serving.

Carolyn Reniker

CHICKEN NOODLE CASSEROLE

2 c. chicken breast, cooked & cubed
1 can mushroom soup
1 can cheddar cheese soup
1 (6-oz.) can evaporated milk
1/4 tsp. pepper

4-oz. can water chestnuts
2 oz. pimentos
8 oz. cooked noodles
1/2 c. crushed cornflakes
1/2 c. crushed potato chips

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