

BREADED RANCH CHICKEN

*Cherilyn Brett
Daughter of Sally Mahoney, Medical Records*

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| 3/4 c. crushed corn flakes | 8 boneless, skinless chicken breast halves |
| 3/4 c. grated Parmesan cheese | 1/2 c. butter or margarine, melted |
| 1 env. Ranch dressing mix | |

In a shallow bowl, combine corn flakes, Parmesan cheese, and dressing mix. Dip chicken in melted butter and roll in corn flake mixture to coat. Place in greased 9x13 inch baking dish, uncovered, at 350° for 45 minutes.

BROCCOLI CASSEROLE

Judy Whitaker

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| 1 c. raw rice, cooked to make 3 c. | 1 stick butter |
| 1 can cream of chicken or mushroom soup | 1 large onion, chopped |
| 1 pkg. frozen chopped broccoli | 1/2 soup can of milk |
| | 1/2 lb. Velveeta cheese, cut up |

Cook rice and set aside. Melt butter; add onion and cook until onion is clear. Add soup and milk; mix well. Add broccoli and cheese. Let the cheese melt, then add cooked rice. Bake at 350° for 30 minutes.

Can be frozen before placing in oven to be used later.

BROCCOLI, RICE, AND CHEESE CASSEROLE

Maisenetta Davis

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| 1 c. uncooked instant rice | 2 eggs |
| 1 (8 oz.) pkg. shredded processed cheese (2 c.) | 1/4 c. milk |
| 1 1/2 c. steamed broccoli | 1/3 c. Progresso dry breaded crumbs (any flavor) |
| 2 c. packed shredded carrots | 1 Tbsp. butter or margarine, melted |
| 4 medium green onions, chopped (1/4 c.) | |

Heat oven to 350°F. Grease square pan (8x8x2 inches). Make rice as directed on the package. Mix rice, broccoli, cheese, carrots, onions, eggs, and milk in a pan. Sprinkle with bread crumbs. Drizzle with butter.