

## CHICKEN AND GRAVY

*Raymond Wayne Dew*

**Fryer, cut up**  
**Salt**  
**Pepper**  
**All-Season**

**1 c. chopped onion**  
**1 can cream of mushroom soup**

Sprinkle salt, pepper, and All-Season on chicken; flour chicken. Place in a greased casserole dish in one layer. Sprinkle onion. Spoon mushroom soup over top. Add a little water. Bake at 350° for 1 hour.

## CHICKEN QUESADILLAS

*Becky Adams*  
*Daughter of Sally Mahoney, Medical Records*

**4 boneless, skinless chicken breasts, baked and shredded**  
**1 (8 count) pack largest tortillas**

**1 (16 oz.) jar enchilada sauce**  
**16 oz. Mexican blend shredded cheese**  
**1 stick butter or oleo**

Mix shredded chicken and enchilada sauce. In a large skillet, melt 1 tablespoon butter over medium heat and put in a tortilla shell. Spoon in chicken and sauce mixture on one-half of tortilla, then sprinkle 2 ounces cheese on top. Fold over other half of shell. Cook about 2 minutes or until lightly browned and a little crunchy, then flip.

## CHICKEN TACO PIE

*Maisenetta Davis*

**2 c. cut-up, cooked chicken**  
**1/2 c. chopped onion**  
**2 Tbsp. Old El Paso taco seasoning mix (1/2 pkg.)**

**1 c. original Bisquick mix**  
**1 c. milk**  
**2 eggs**  
**1 c. shredded Cheddar cheese (4 oz.)**

Heat oven to 400°F. Grease bottom and side of the glass pie plate (9 x 1 1/4 inches). Mix chicken, onion, and seasoning mix. Sprinkle in the pie plate. Stir together Bisquick, milk, and eggs with a fork until blended well. Pour into the pie plate.

Bake 30 to 35 minutes or until knife inserted in center come out clean. Sprinkle with cheese. Bake 1 to 2 minutes longer or until cheese is melted. Garnish with lettuce, tomatoes, and sour cream if desired.