CREAMY CHICKEN ENCHILADAS

Candace Jobe
Outpatient

2 c. chicken, chopped and cooked
1 c. green peppers, chopped
1 (8 oz.) jar picante sauce, divided
1 pkg. cream cheese, cubed
8 flour tortillas
¾ lb. Velveeta cheese, cubed
¼ c. milk

Stir chicken, green peppers, ½ picante sauce, and cream cheese in saucepan over low heat until smooth. Spoon ⅓ cup chicken mixture onto each tortilla; roll up. Place, seam side down, in lightly greased 12x8 inch baking dish. Stir Velveeta cheese and milk in saucepan over low heat until smooth. Pour sauce over tortillas; cover with foil. Bake at 350° for 20 minutes or until thoroughly heated. Pour remaining picante sauce over tortillas. Makes 8 servings.

CREAMY CHICKEN ALFREDO

Chasity Whitaker

¼ c. all-purpose flour
6 boneless, skinless chicken breast halves
½ tsp. salt
2 Tbsp. plus 1 tsp. olive oil, separated (if you prefer butter flavored sauce, substitute butter instead of olive oil)
3 cloves garlic, minced
1 Tbsp. minced onion
1½ c. whipping cream
⅓ c. grated Parmesan cheese
½ tsp. coarsely ground black pepper
1 Tbsp. coarsely chopped fresh parsley

Preheat oven to 375°. Place flour in a shallow dish or pie plate. Sprinkle chicken with salt; coat with flour. Heat 2 tablespoons olive oil or butter in a large skillet over medium-high heat until hot. Add chicken; cook, turning once, until golden, 2 to 4 minutes per side. Remove chicken from skillet; pace in a 13x9 inch baking dish.

Heat remaining olive oil or butter in same skillet over medium heat until hot. Add garlic and onion; cook until garlic is fragrant and onion is tender, 1 to 2 minutes. Increase heat to medium-high; add whipping cream, Parmesan, and pepper. Cook until sauce is bubbly and slightly thickened, 2 to 3 minutes. Spoon sauce over chicken in dish. Bake chicken 8 to 12 minutes. Sprinkle with parsley.