

MEATS & MAIN DISHES

PEPPERONI PIZZA

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| 1 c. shredded Mozzarella cheese | ½ c. Hellmans Real Mayonnaise |
| 1 c. sliced, pitted ripe olives | ¼ tsp. Italian seasoning |
| 4 oz. pepperoni, chopped | 4 English muffins, split, toasted |

In medium bowl, stir together first 5 ingredients. Spoon onto muffin halves. Broil 6 inches from source of heat about 5 minutes or until browned. Makes 8.

*Sharon Copes
Oak Grove 5th Grade.*

RANCHEROS CASSEROLE

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| 1 pkg. Betty Crocker Au Gratin potatoes | ½ lb. lean ground beef |
| 2 ¼ cup boiling water | 1 c. (4 oz.) shredded taco-seasoned cheese |
| ⅔ c. milk | |

Heat oven to 400°. Mix potatoes, sauce mix, water, and milk in ungreased 2 quart casserole. Stir in beef and ¾ cup cheese. Add 1 tablespoon finely chopped red and green bell peppers, if desired. Bake uncovered 30-35 minutes or until top is golden brown. Sprinkle with remaining cheese. Let stand a few minutes. Serve with tortilla chips and sour cream.

Martha Miley

CHICKEN AND RICE CASSEROLE

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| 1 chicken (cook-boil or bake, strip meat & cut into bite size pieces) | 2 pkgs. stir fry vegetables (frozen) |
| 1 ½ - 2 lb. rice | 1 large onion |
| | 2 cans cream of mushroom soup |

Place rice in large casserole glass pan. Pour water about 1 inch over dry rice. Bake approximately 20 minutes-remove and cut onion-spread over this mixture. Add mushroom soup. Add chicken and stir fry - cover and return to oven at 350° for approximately 30-40 minutes.

*Aleta Lester
Baton Rouge, LA*