

KING RANCH CHICKEN CASSEROLE

1 lg. onion, chopped	1 tsp. chili powder
1 lg. bell pepper, chopped	1/4 tsp. salt
2 T. vegetable oil	1/4 tsp. garlic powder
2 c. chopped cooked chicken	1/4 tsp. pepper
1 (10 ³ / ₄ -oz.) can cream of chicken soup	12 (6-inch) corn tortillas
1 (10 ³ / ₄ -oz.) can cream of mushroom soup	2 c. shredded cheddar cheese, divided
1 (10-oz.) can diced tomatoes & green chilies	

Sauté onion and bell pepper in hot oil over medium heat until tender. Stir in chicken, soups and seasonings and remove from heat. Tear tortillas into 1-inch pieces. Layer 1/3 of tortilla pieces in bottom of a lightly-greased 9 x 13-inch baking dish. Top with 1/3 of chicken mixture and 2/3 cup cheese. Repeat layers twice. Bake at 350° for 30-35 minutes. Freezes well up to 1 month. Thaw in refrigerator overnight and bake as directed.

Carolyn Enix

CHICKEN-NOODLE BAKE

2 c. cornflakes, crushed	1 c. milk
2 T. margarine or butter	3 bouillon cubes
2 c. uncooked noodles (6 oz.)	1/2 c. sour cream
2 (3-oz.) cans chopped mushrooms	2 c. cubed chicken
1/2 c. flour	1/4 c. parsley, opt.

Mix crushed cornflakes with butter melted. Put aside. Cook noodles and drain. Drain mushrooms and keep liquid. Add enough water to mushroom liquid to measure 2 cups and set aside. Measure flour and milk into saucepan over low heat. Stir until smooth and add bouillon cubes. Gradually add 2 cups liquid, stirring constantly. Increase heat to medium and cook until bubbly and thickened, stirring often. Remove from heat and stir in sour cream. Layer noodles, mushrooms, chicken, sauce and parsley in ungreased 2-quart rectangular baking dish. Sprinkle buttered cornflakes evenly over top. Bake for 20 minutes at 400°, until sauce is bubbly. Serves 6.

Phyllis Arndt

HAMBURGER SPINACH BAKE

1/2 lb. sausage	Worcestershire sauce
1/2 lb. ground chuck	Oregano
Sm. can mushrooms	Colby/Jack cheese
1 box frozen spinach	1 can cream of mushroom soup
1 can crescent rolls	

Brown and drain sausage and hamburger. Mix in with soup and spread in casserole dish. Sprinkle Worcestershire sauce over top. Sprinkle with oregano and grated cheese. Cook spinach per the directions. Drain and squeeze out all the liquid.

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