

CHICKEN CORN CHOWDER

JAMIE CISLAGHI

3 chicken breast
8 oz Velveeta cheese
3 c chicken broth
16 oz Baby Select frozen corn
1 can Rotel Tomatoes
26 oz can cream of chicken soup
1 can cream corn
dash garlic powder

Cook & shred chicken. Add all ingredients. Heat until well blended & cheese is melted. For a spicy taste use Hot Rotel Tomatoes & Hot Velveeta.

CHICKEN ENCHILADAS

WANDA WOODRUFF

3-4 chicken breast
8 oz cheddar cheese, grated
1 can Rotel tomatoes
1 can cream of chicken soup
or mushroom soup
1 sm onion, chopped
flour tortillas

Boil & debone chicken. Mix soup & tomatoes in a bowl. Add 1/2-3/4 c of the chicken broth. Dip tortillas in remaining chicken broth for a second. Place a small amount of chicken & cheese in center of tortillas & roll up, repeat until chicken is all used. Pour half of the soup mixture over tortillas, sprinkle with 1 c cheese. Cover with foil & bake at 350' for 20 minutes. Take off foil & cool 10 minutes.