

MEXICAN CHICKEN CASSEROLE

*Becky Adams
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4 boneless, skinless chicken breasts, baked and shredded	12 corn tortillas
8 oz. sour cream	½ lb. Velveeta
1 can enchilada sauce	8 oz. grated Monterey Jack cheese
1 can diced chiles	8 oz. Cheddar cheese

Mix first four ingredients. In a 9x13 inch pan, layer mixture, tortillas, then cheeses in that order, until all gone, ending with cheese on top. Bake until cheese is melted and bubbly.

MEXICAN MACARONI AND CHEESE

Maisenetta Davis

2 c. uncooked radiatore (nugget) pasta (6 oz.)	1 (4.5 oz.) can Old El Paso chopped green chiles, drained
¼ c. sliced ripe olives	4 slices fat-free processed American cheese (2 oz.)
½ c. fat-free (skim) milk or fat-free half & half	
½ tsp. salt	
1 small red bell pepper, chopped (½ c.)	

Cook and drain pasta as directed on the package. Stir remaining ingredients into the pasta. Cook over low heat about 5 minutes, stirring occasionally, until cheese is melted and sauce is hot.