



## MEXICAN DUMPLINGS

Janice Bonner Seamans

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|---|--|
| Cooked & Boned Chicken- -<br>[amount up to you]           | 1 Can Cream of Mushroom<br>Soup                      |
| 1 Pkg. Flour Tortillas                                    | 1 Can Cream of Chicken Soup                          |
| 1 - 16 OZ. Pkg. Velveeta-[can<br>use Mexican if you like] | 1 Jar Salsa-[use the kind you<br>like/can use Rotel] |
| 1 - 8 OZ. Pkg. Grated Cheddar<br>Cheese                   | 1- 8 Oz. Sour Cream -[more if<br>you like]           |

Use at least 9 X 13 casserole dish sprayed well w/Pam. Melt Velveeta w/soups. Add sour cream. Add salsa. Layer small amount of cheese sauce, layer tortillas, chicken, cheese sauce & layer grated cheddar. Repeat until casserole full/or out of ingredients. Be sure top has cheese sauce & grated Cheddar. Needs to be soupy, cause you know the tortillas will soak up sauce. Bake 350° until bubbles all over & cheese melted.

**Note:** IF sauce is thick add some milk!

## OAK GROVE SUPER SPUDS

(My version of Robinson's Superette's Potatoes)

Tonya Tyson Moore

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|--|-----------------------------|
| Super-sized Baking Potatoes  | Sour cream                  |
| Canned chicken breast meat,<br>drained (Swanson, Sweet Sue,<br>etc.) | Steamed broccoli flowerets  |
| Bottled Zesty Italian Salad<br>Dressing                              | Chopped red onion           |
| Butter   | Chopped green onion         |
|  | Fried and crumbled bacon    |
|  | Your favorite grated cheese |

Bake as many potatoes as you need. Mix chicken with Italian dressing to taste. Stuff hot potatoes with the chicken and any of the other ingredients that you like. This is a huge meal in itself!!

**Note:** Robinson's offers lots of other toppings, such as black olives, mushrooms, ham, etc. Let your tastebuds be your guide....

