

Main Dishes

SMOKED SAUSAGE & POTATO CASSEROLE

8-10 potatoes, scrubbed, not peeled **Salt, pepper**
4-5 c. shredded mild cheddar **½ c. milk**
1 smoked sausage

Slice potatoes into large bite-size pieces. Grease a 9 x 13-inch pan. Layer in pan: 1 layer potatoes, salt and pepper, smoked sausage (bite-size) and cheese. Repeat layers 2 more times. Add a little extra cheese to top layer. Pour milk over top. Cover with foil and bake at 350° for 1½ hour or until potatoes are fork tender. Serves 6-8 people.

Karin Tucker

CREAMY ITALIAN CHICKEN

4 boneless skinless chicken breasts **1 can condensed cream of chicken soup**
1 env. Italian salad dressing mix **Hot cooked rice or noodles**
¼ c. water
1 (8-oz.) pkg. cream cheese, softened

Place the chicken in a slow cooker. Combine salad dressing mix and water. Pour over chicken. Cover and cook on low for 3 hours or more. In a small mixing bowl, beat cream cheese and soup until blended. Pour over chicken. Cook 1 hour longer. Serve over rice or noodles. Yields 4 servings.

Mashelle Hollandsworth

POTATOES & CHICKEN SANTA FE

4 med. potatoes **1 c. salsa**
1 lb. chicken breast **1 sm. can corn, drained**
2 T. olive oil

Wash and cut potatoes into ¾-inch cubes and microwave 8-10 minutes until tender. Cut chicken in ¾-inch cubes. In skillet toss chicken in oil and brown for approximately 5 minutes. Add potatoes and toss until lightly brown. Add salsa and corn and heat through.

Tracy Klink

MARINATED CHICKEN BAKE

½ c. Italian salad dressing **⅛ tsp. onion powder**
½ c. soy sauce **⅛ tsp. garlic powder**
6 bone-in chicken breast halves

In measuring cup combine salad dressing and soy sauce. Pour ¾ cup in large plastic Ziploc bag add chicken. Seal bag and turn to coat. Refrigerate overnight or 4-6 hours turning bag several times. Refrigerate remaining marinade for basting.

(continued)