

NACHO CHICKEN

Vonda Galles

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| 1 bags Nacho Flavored Chips | 1 can Cream of Chicken Soup |
| 1 Onion, chopped | 1 can Rotel Tomatoes |
| 1 Chicken, boiled & boned | 1 c. Chicken Broth |
| 1 can Cream of Mushroom Soup | 1/2 lb. Shredded Cheddar Cheese |

Crush chips & put in bottom of 11x13 pan. Mix onion, chicken, soups, tomatoes & broth. Pour over chips. Sprinkle cheese on top. Bake at 325° for 30-40 minutes.

ONE DISH MEAL

Estelle Helton
Beth Golden

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| 1 lb. Lean Ground Beef | 1 can Rotel Tomatoes |
| 2 cans Ranch Style Beans or
Pinto Beans | 1 can Whole Kernel Corn |
| 1 can Stewed Tomatoes | 2 c. Minute Rice, cooked |

Brown beef. Add next 4 ingredients. Simmer. Cook rice & add to mixture. Wonderful with cornbread.

ONION PORK TENDERLOINS

Janice Anderson

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| 2 Pork Tenderloins | 1/2 c. Chicken Broth |
| 2 T. Olive Oil | 1 T. Cornstarch |
| 1 env. Onion Soup Mix | 3/4 c. Cold Water |

In a large skillet, over med-high heat, brown tenderloins in oil on all sides. Sprinkle soup mix over meat. Add broth to skillet. Reduce heat, cover & simmer for about 30 minutes (adding water to skillet as needed).

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