

Cheesy Chicken Enchilada Casserole

Ingredients:

3 cups shredded cooked chicken
1 medium onion, finely chopped
1 teaspoon minced garlic
1 (4 ounce) can diced green chili peppers
1 (10 ounce) can diced tomatoes with green chili peppers
1 (16 ounce) jar taco sauce
1 package taco seasoning
1 (16 ounce) can refried beans
16 (8 inch) soft flour tortillas
16 ounces sharp shredded cheddar cheese

Instructions:

Preheat oven to 350 degrees.

In a large bowl, mix the chicken, chili peppers, tomatoes, taco seasoning, and taco sauce.

Coat two 9-inch round casserole dishes with cooking spray. Spread a thin layer of mixture on the bottom of both pans.

Spread a thin layer of refried beans on a tortilla, making sure to go all the way to the edges, and place it in the pan with the beans side face down. Top it with another flour tortilla, followed by more mixture, then a layer of cheese. Repeat tortilla with beans, plain tortilla, meat, cheese pattern until all the tortillas are used, topping off ending with mixture and cheese. Spread the top layer of meat mixture and cheese all the way to the edges.

If baking immediately:

Bake uncovered for 20 to 30 minutes in the preheated oven, or until cheese is slightly brown and bubbly.

If freezing:

Wrap pan tightly with foil and freeze it. When ready, bake uncovered at 350 degrees for about 35–45 minutes until cheese is bubbly and dish is thoroughly heated.

Creamy Tetrazzini

Ingredients:

1 (12 ounce) package spaghetti pasta
1 (14.5 ounce) can chicken broth
3 cups cooked, chopped cooked chicken or turkey
2 cups chopped ham
2 cans cream of chicken soup
2 cups sour cream
8 ounces fresh sliced mushrooms
¼ cup (1/2 stick) butter
2 tablespoons olive oil
3 cups grated sharp cheddar cheese
¾ cup grated Parmesan cheese (fresh is best)
1/8 teaspoon ground pepper
1 teaspoon salt

Instructions:

Sauté mushrooms in olive oil and butter until tender. Season with salt and pepper. Cook pasta 6–8 minutes, until al dente. Drain and rinse with cold water.

In a large bowl, mix soup and sour cream. Stir in can of chicken broth. Add in mushrooms and blend well. Add meats, pasta, and cheddar cheese. Stir until well combined.

Spray two 9 x 13 inch pans with cooking spray and spread tetrazzini in. Sprinkle Parmesan on top of casserole. Cover with foil.

If baking immediately:

Bake at 350 degrees for 40–50 minutes or until heated through.

If freezing:

Wrap tightly in foil and freeze. The day before cooking, place tetrazzini in the fridge to thaw. Bake, covered, 45–60 minutes, or until thoroughly heated. If tetrazzini is partially frozen, allow more cooking time.

Broccoli and Swiss Quiche

Ingredients:

5 eggs, lightly beaten
½ cup whole milk
½ cup half and half
¾ cup frozen broccoli flowerets, diced
1½ cup Swiss cheese, shredded
¼ cup green onion, chopped
¼ teaspoon salt
⅛ teaspoon pepper
One 9-inch refrigerated piecrust

If baking immediately:

mix all ingredients, but crust, in a large bowl. Roll crust in a pie pan. Pour mixture into crust. Bake at 350 degrees for 50–60 minutes, or until a knife comes out clean. Allow quiche to sit for 10–15 minutes before cutting.

If freezing:

Add all of the ingredients to a gallon ziplock bag and combine. Remove excess air, seal, and freeze. Place bag with egg mixture inside another ziplock bag to prevent freezer burn. Print cooking instructions and place it between the two bags. Store flat to speed up defrosting. Make sure to freeze the piecrust too.

Instructions for cooking from frozen:

Thaw quiche bag and piecrust in refrigerator for approximately 24–36 hours. Roll crust in a pie pan. Pour mixture into crust. Preheat oven to 350F. Bake uncovered for approximately 60–70 minutes or until an inserted knife comes out clean. The top should be lightly brown. Allow quiche to sit for 10–15 minutes before cutting.

Potato and Cheese Stuffed Barbeque Meatloaf

Ingredients:

2 pounds lean ground beef
3 slices white bread, torn into small pieces
2 eggs, lightly beaten
¼ cup Dijon mustard
1 teaspoon salt
1/8 teaspoon black pepper
½ cup finely minced onion
1½ cup (8 ounces) shredded sharp cheddar cheese
1½ cup frozen shredded hash brown-style potatoes
1½ c. barbecue sauce, divided
wax paper

Instructions:

Mix beef, bread, eggs, mustard, salt, pepper, and onion with ¾ cup of barbecue sauce. Pat mixture out on a large piece of wax paper to form a 10 x 12 inch rectangle. Sprinkle potatoes and cheese over the meat. Roll up jelly-roll style starting at the short end and lifting paper as you go. Seal seam well and place seam side down in a 9 x 13 inch pan that has been sprayed with cooking spray. Pour remaining barbecue sauce over the top.

If baking immediately:

Bake at 350° for one hour, making sure no more pink remains in the center. Baste with additional sauce, if desired.

If freezing:

Do not cover with additional sauce. Place meat roll on a large piece of plastic wrap and roll up, securing tightly. Wrap again in a layer of foil. Freeze. Thaw in the fridge for 24 hours. Remove from foil and plastic wrap and place in a 9 x 13 inch pan that has been sprayed with cooking spray. Cover with additional barbecue sauce. Bake, uncovered at 350 degrees for an hour, making sure no more pink remains in the center. Baste with additional sauce, if desired.

Italian Stuffed Shells

Ingredients:

12 ounce box jumbo pasta shells
16 ounces small curd cottage cheese
16 ounces ricotta cheese
2 cups shredded mozzarella cheese
¾ cup grated Parmesan cheese
3 eggs, lightly beaten
½ teaspoon oregano
1 teaspoon basil
¾ teaspoon salt
½ teaspoon black pepper
2 jars (28 ounces each) spaghetti sauce

Instructions:

Cook shells according to box directions but for only half the recommended time.

Drain and rinse with cold water.

In large mixing bowl, place all other ingredients and stir until well blended.

Using a large spoon, stuff shells with cheese mixture and place on wax-paper-lined baking sheets.

If baking immediately:

Spoon ½ a jar of sauce into bottom of a 9 x 13 inch baking dish that has been sprayed with cooking spray. Place ½ the shells on top of the sauce. (Freeze remaining shells per instructions below.) Cover well with remaining sauce and seal pan with foil. Bake at 350 for 45–55 minutes or until shells are heated through and sauce is bubbly.

If freezing:

Once all shells are stuffed and placed on wax-paper-lined cookie sheets, place sheet in freezer for about an hour. Remove shells and split them evenly between two ziplock gallon freezer bags and return to freezer for longer term storage. Make sure to remove excess air before sealing bags. Spoon ½ a jar of sauce into bottom of a 9 x 13 inch baking dish that has been sprayed with cooking spray. Top with one bag of shells. Spoon rest of sauce over the top of shells. Cover this with foil, seal tightly, and bake at 350 for 45–55 minutes or until shells are heated through and sauce is bubbly.