

# Chicken Parmesan Pie

## Ingredients

- 1 pre-baked pie crust
- 2 cups cooked chicken, diced (i marinated mine in ranch and grilled it)
- 3 medium tomatoes, diced
- 2 cloves garlic, minced
- 3/4 cup parmesan
- 1/4 cup mozzarella
- 3/4 cup mayonnaise
- 1/2 tsp red pepper flakes
- 1/2 cup panko bread crumbs
- 1 tbs butter
- 1 tbs Italian seasoning
- 1 tsp salt

## Directions

- pre-heat oven to 350
- dice tomato and place in colander with 1 tbs salt, let sit 15-20 minutes
- to remove moisture from tomato
- mix panko, italian seasoning, salt, butter sit aside
- mix cheese with mayonnaise
- place chicken in pie crust
- top with tomato, garlic, red pepper flakes
- spread cheese mixture over tomato
- bake at 350 for 15 minutes
- remove from oven, top with bread crumb mixture
- bake additional 10-15 minutes or until nicely browned.
- cool 20 minutes, slice, serve

**Chicken Stuffed Manicotti Alfredo****Ingredients:**

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| 3 skinless, boneless chicken breast (aprox. 2 ½ lb.) | 1 Teas. Ground black pepper            |
| 1/2 cup olive oil                                    | 1 ½ cups grated Parmesan cheese        |
| ¼ cup white vinegar                                  | ½ teas. Salt                           |
| 1 large garlic clove crushed                         | 1 (12 oz.) Carton Ricotta cheese       |
| 1 (8 ounce) package manicotti pasta                  | 1 egg                                  |
| 6 Tbsps. Butter                                      | 2 Tbsps. Italian seasoning             |
| 2 cups heavy whipping cream                          | Note: fresh herb can be used           |
| ¼ teas. Ground nutmeg                                | in place of Italian Seasoning          |
| 4 shallots chopped fine                              | use 1 Tbsps. Of each chopped           |
| 4 fresh mushrooms sliced thin                        | (Oregano, Marjoram, Basil)             |
|  | 1 ½ cups shredded Italian blend Cheese |

**DIRECTIONS:**

1. Put chicken breast between 2 layers of wax paper and beat until approx. ½" thickness. In large resealable plastic bag, marinate chicken with vinegar, olive oil, and crushed garlic for 30 minutes or more.
2. Remove chicken from bag and sauté in skillet/w 1 tbsp. olive oil until done. Set aside
3. Cook pasta in large pot of boiling water for approx. 7 minutes. Drain. Then put in bowl of cold water until ready to use
4. While pasta is cooking melt butter in small sauce pan over medium high heat. Add shallots and sliced mushrooms; sauté until shallots are transparent; add heavy cream, salt, nutmeg, and ground black pepper. Stir until sauce thickens. Reduce to low heat. Add parmesan cheese and stir until cheese melts. Remove from heat.
5. In large bowl, mix together ricotta cheese, egg, Italian seasoning, and chives. Chop or shred chicken and add to mixture.
6. Stuff manicotti shells with chicken/Ricotta mixture. Place in casserole dish sprayed w/oil (PAM) pour sauce over stuffed shells. Top with 1 ½ cups Italian blend shredded cheese. Cover with aluminum foil
7. Bake at 350 degree oven for 45 minutes. Let stand 10 minutes before serving

*Rosemary Doff*

# Black Bean & Chicken Enchiladas

## With Homemade Salsa

**5 boneless chicken Breast**

**1 16 oz can of Black Beans**

**1 8oz block of extra sharp cheddar cheese**

**1 8oz block of pepper jack cheese**

**2 small cans of Old El Paso Enchilada Sauce**

**1 package of 10 medium size flour tortilla shells**

**Boil Chicken breast in 3-4 quarts of water and the following spices**

**2 tsp of cumin**

**1 tsp of granulated garlic**

**½ tsp of black pepper**

**1 tsp of salt**

**1 tsp of chili powder**

**¼ tsp of cayenne pepper**

**Let chicken cool for 10min and pull apart until shredded**

**Add 1 can of Enchilada sauce, 1 tsp of cumin, and 4oz of each cheese to chicken and mix together.**

**Add 1 tbs of cooking oil to a hot skillet and heat shells one at a time until warm and puffy.**

**Fill shells with chicken mixture, roll and put in to 13x9 baking dish.**

**Top with the other can of Enchilada sauce and remaining cheese.**

**Bake at 350 for about 20 min until cheese is melted and bubbly.**

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**Homemade Salsa**

**1 large can of whole tomatoes drained**

**1 clove of garlic pressed**

**1 tbs of granulated garlic**

**1 handful of fresh cilantro**

**1 tsp of salt**


**½ of a medium onion**

**1 fresh jalapeno seeded**

**2 tbs of pickled jalapenos along with 1 tbs of the juice**

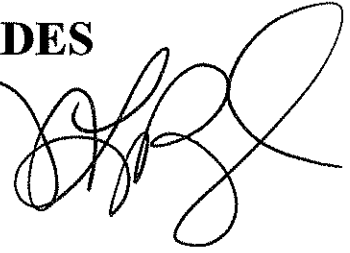
**Pulse in blender or food processor until it is the consistency you like**

**Serve Enchiladas topped with shredded lettuce and Salsa.**



Donna Garrison

*Enchiladas*  
**CHICKEN QUESADILLAS VERDES**  
Submitted by Nancie Pugh, Oakwood, GA



**Ingredients**

- 1 Rotisserie Chicken – Remove skin and debone
- 1 Purple Onion – chopped fine
- ¼ Cup Fresh Cilantro – chopped fine
- 1 tsp Salt
- 1 tsp White Pepper
- 1 Large Can (28 oz.) – Green Chile Sauce (Medium)
- 1 lb Mexican Melting Cheese
- 2 Fresh Jalapeno Peppers – Sliced thinly
- ½ Red Bell Pepper – Chopped very fine
- 1 Package (10) Medium Flour Tortillas

**Directions**

Cut up Rotisserie Chicken into small pieces, add salt and pepper – set aside.

In an iron skillet, warm Tortillas (one at a time) on both sides.  
Fill each Tortilla with Chicken (in center of Tortilla), approximately 1 Tablespoon of onions, approximately 2 Tablespoons of cheese, a pinch of Cilantro and 1 Tablespoon of Verde sauce.  
Roll Tortilla – Enchilada style and place in baking dish.  
Repeat steps 1 through 4 until baking dish is full.  
Cover Enchiladas with remaining Verde Sauce and cheese.  
Place slice Jalapenos on top and Red Bell Peppers.  
Bake at 350° for approximately 20 minutes or until cheese melts.

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## SPICY CHICKEN SALAD SURPRISE

### YOU WILL NEED

- 1 – BAG FROZEN CHICKEN FAJITA STRIPS DEFROSTED AND CHOPPED
- 1 – 6 INCH PIECE OF SMOKED CHICKEN SAUSAGE *chopped fine*
- ¼ CUP FINELY CHOPPED ONION
- ¼ CUP FINELY CHOPPED CERLEY
- ½ TSP OF YOUR FAVORITE SEASONING SALT
- 2 TSP OF HOT SAUCE
- 2 TBSP OF MAYONNAISE (DUKES)
- ¼ TSP OF GARLIC SALT
- ½ CUP OF HOT OR MILD SALSA
- SALT AND PEPPER TO TASTE

MIX ALL INGREDIENTS TOGETHER. SERVE AS OPEN FACE SANDWICH ON A BED OF LETTUCE WITH CRACKERS, OR SERVE ON PITA WITH LETTUCE AND TOMATO

*Ken Brown*  
*9-30-11*

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Six  
~~One~~ Layer Taco Dip

April Kyle  
# 38

1 tbsp oil  
Non stick cooking spray  
1/2 cups tortilla chips, crushed  
~~1~~ 1 lb of chicken, ground or bouled  
1 pkg taco seasoning  
1 cup salsa  
1 cup sour cream  
1 avocado, halved, peeled, pitted & cubed  
1 cup grated sharp cheese

Spray pie dish w/ non stick  
spray

#1 layer - crushed chips  
#2 layer - chicken cooked in taco seasoning  
#3 layer - salsa  
#4 layer - sour cream  
#5 layer - avocado  
#6 layer - cheese

cooke 10 mins on 400°