# Main Dishes

## Chicken Pot Pie

1 can cream of potato soup

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1 bag of frozen mixed vegetables 14-16oz (or canned), cook frozen ones first

Cooked cubed chicken 1 1/2-2 cups or as much as desired

2 frozen deep dish pie shells (thawed)

Mix ingredients together. Salt and pepper to taste. Fill one pie shell. Take the other pie shell out of the tin and cover and pinch the sides to make a pie. Cut a few slits in the top. Bake at 350-375 for about 45 minutes or until crust is brown and it looks yummy!

## Ranch Chicken

1/4 c butter or margarine

1 med bell pepper, chopped

1 medium onion, chopped

2 cups cubed cooked chicken

1 can cream of chicken soup

1 can cream of mushroom soup

1 can diced tomatoes with green chilies

12 corn tortillas

2 cups shredded cheddar cheese

Sauté bell pepper and onion in butter for about 5 minutes. Add soup, tomatoes, and chicken.

Stir.

Tear up tortillas into bite-sized pieces and layer them on the bottom of the casserole dish. Layer soup/chicken mix on top of tortillas and then sprinkle on cheese. Continue to layer for 3 layers. Bake 40 minutes at about 350 degrees or until bubbly. Serves 8.

**Breads**

**Banana Nut Bread/Chocolate Chip Muffins**

1/2 c shortening

1 c sugar

2 eggs

2 1/4 c all-purpose flour

1/2 t salt

1 tsp baking powder

3/4 tsp baking soda

1/4 c buttermilk

1tsp vanilla

1 c mashed bananas

1 cup chopped nuts

1/2-1 cup mini chocolate chips

Cream sugar and shortening. Add eggs. Beat well. Sift flour, salt and baking powder together. Add to creamed mixture with vanilla and bananas and buttermilk. Add nuts and pour in 2 medium- sized loaf pans. Bake at 350 for 35-40 minutes.

**For chocolate chip muffins** leave out nuts and add mini chocolate chips instead—about 1/2 to 1 cup. Bake about 13-15 minutes for mini muffins, 18-25 minutes for regular sized muffins or until golden brown.

**Easy Pumpkin Bread/Muffins**

1 box of Spice Cake Mix

1 can pumpkin 14-16 oz

2 eggs

3/4 cup water

1/4 cup canola or vegetable oil

Mix together ingredients. Bake in bread pans or muffin tins according to instructions on cake mix box. Great with store-bought cream cheese icing!

**Chocolate Zucchini Bread**

1 3/4 cups sugar

1/2 cup butter or margarine

2 large eggs

1 t vanilla extract

2 1/2 cups all purpose flour (I like to mix some whole wheat in there)

4 T cocoa

1/2 t salt

1 t baking soda

1/2 t cinnamon

1/2 t ground cloves

1/2 cup buttermilk

2 cups grated zucchini (peel first)

1/2 cup chopped walnuts (optional)

1 cup mini chocolate chips

Preheat oven to 350 degrees. Grease two 8” X 4” bread pans (do not use a larger size) with butter or margarine. Cream the butter and sugar until fluffy. Add the eggs, one at a time, then the vanilla extract. Beat well.

In a separate bowl, sift together the flour, cocoa, baking powder, salt, baking soda, cinnamon and cloves. Add the dry mixture to the creamed mixture alternately with the buttermilk. Stir in zucchini and nuts by hand. (The mixture will be heavy and thick.)

Pour evenly into prepared pans and smooth the tops. Divide the chips evenly over the tops of the loaves. Place in the preheated oven and bake for 45-50 minutes.

Allow to cool in pans for about 15 minutes then loosen with a knife. Continue to cool in pans for another 30 minutes, then carefully remove to finish cooling on wire racks. Refrigerate for best slicing results. Each loaf makes about 10 slices.

**Very Blueberry Coffee Cake/Muffins**

1/4 c stick margarine, softened

1/2 (8 oz) package of fat-free cream cheese

1 cup sugar

1 egg

1 cup all-purpose flour

1 tsp baking powder

1/4 tsp salt

1 tsp vanilla extract

2 cups fresh or frozen blueberries (or huckleberries), unthawed

Vegetable cooking spray

2 T sugar

1 tsp ground cinnamon

Beat margarine and cream cheese at medium speed of an electric mixer until creamy; gradually add 1 cup sugar; beating well. Add egg; beat well. Combine flour, baking powder and salt; stir into margarine mixture. Stir in vanilla; fold in berries. Pour batter into a 9-inch round cake pan coated with cooking spray. Combine 2T sugar and cinnamon; sprinkle over batter.

Bake at 350 degrees for one hour; cool on a wire rack. **For muffins**, use 1-1/2 cups of the tiny “wild” blueberries. Pour in muffin tins and bake for about 20 minutes.