Recipes

Whether you are hosting a crowd for dinner
ladies for lunch
or a last minute brunch
These simple recipes are sure to please.
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CROCK POT MEXICAN CHICKEN

INGREDIENTS

1 lb boneless skinless chicken breast
1 packet taco seasoning
1 jar salsa
1 can black beans drained and rinsed
1 can rotel drained



INSTRUCTIONS

In crockpot add chicken (can be frozen), taco seasoning and full jar of salsa.
Set on low and let cook 7 hours
-when there is 30-60 minutes remaining, add the black beans and rotel
-Shred the chicken!
-serve over rice or
serve with tortillas or hard shells, and make it a taco bar with guacamole, shredded lettuce, salsa, jalapenos, cheese, whatever toppings you want!

Serves 2-4 adults
Double or Triple the recipe
for an easy meal for a crowd.

GREEN CHICKEN CURRY FOR A CROWD

Ingredients

2 jars thai green curry
1 TBS minced garlic
4 cans coconut milk
1 box Vegetable broth
40 oz bag of frozen chicken breasts
or tenderloins thawed and cut into
bite size pieces
1 bag shredded carrots
2 zucchini sliced thin
1 onion halved and
sliced thin
12 servings cooked rice



Instructions

In large stock pot brown curry and garlic in 1 TBS oil (sesame preferred, but veg/olive ok)

Add liquids and bring to boil

Add chicken and cook 15 minutes

Add vegetables and cook until veggies are tender and chicken is cooked through.

Serve over cooked rice

LADIES LUNCHEON CHICKEN SALAD

Ingredients

4 boneless skinless chicken breasts cooked and shredded
Or 3 12.5 oz cans chicken
6 oz. cream cheese softened
½ C quality mayonaise
10 oz crushed pineapple
Juice of 1 lemon
¾ t celery salt
½ C seedless grapes halved
⅓ C almond slices

Instructions

Combine cream cheese, mayo, lemon juice and celery salt

Blend in shredded chicken, pineapple, grapes and almonds

Refrigerate for at least 1 hour

Serve with crackers or on a croissant



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QUICK BREAKFAST BAKE

Ingredients

1 8 oz can refrigerated crescent rolls
8 oz your choice of meat: Ham, bacon, breakfast sausage chopped
6 eggs
½ C milk
½ t pepper
2 C shredded cheese



Instructions

Heat oven to 350F
Unroll crescent rolls in a 9x13 pan
Firmly press seams together
Sprinkle your choice of meat over the crescent rolls
Beat eggs, milk and pepper in bowl
Pour into pan
Top with choice of cheese
Bake 25 minutes or until center is set

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SWISS CHEESE CHICKEN BAKE

Ingredients

4 boneless skinless chicken breasts
1 (10 ¾ oz) can cream of chicken soup
¼ C wine or cooking sherry
Swiss cheese
Bread Crumbs
½ stick butter melted
Salt, pepper, and garlic salt



Instructions

Heat oven to 375 F
Place chicken in baking dish
Season with salt, pepper and garlic
Place a slice of Swiss cheese on each chicken breast to cover
Mix soup and wine or sherry in bowl until smooth
Pour over chicken
Sprinkle bread crums over chicken breasts and drizzle with melted butter
Bake, uncovered, for 45 Minutes

HAM AND SWISS SLIDERS

Ingredients

1 package (12-count) Hawaiian sweet rolls
¾–1 lb thinly sliced deli ham
6–8 slices Swiss cheese
½ cup (1 stick) butter, melted
2 tablespoons brown sugar
1½ tablespoons Dijon mustard
1 tablespoon Worcestershire sauce
1 tablespoon poppy seeds
1 teaspoon dried minced onion or onion powder



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Instructions

Heat oven to 350°F.
Without separating the rolls, slice the whole slab horizontally. Put the bottom half in a greased 9×13-inch baking dish.
Layer the ham evenly over the rolls, then the Swiss cheese. Replace the tops.
Mix the melted butter, brown sugar, Dijon, Worcestershire, poppy seeds, and onion.
Pour or brush the mixture all over the sandwiches, making sure some gets down between the rolls.
Cover with foil and let them sit for 10–15 minutes so the buttery mixture can soak in a little. You can also assemble them ahead and refrigerate them.
Bake covered for 15 minutes, then uncover and bake another 5–10 minutes, until the cheese is melted and the tops are golden.
Cut apart and serve warm.