



COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ August 30, 2017

Fall Means Casseroles

FRITO PIE CASSEROLE

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| 1 LB HAMBURGER | 1 CUP CHOPPED ONIONS |
| 1 PKG TACO SEASONING MIX | 2/3 CUP WATER |
| 1 CAN/JAR ENCHILADA SAUCE | 1—15 OZ CAN BLACK BEANS, DRAINED |
| 5 1/2 CUPS FRITO CORN CHIPS | 2 CUPS SHREDDED MEXICAN CHEESE BLEND |
| 1/4 CUP CHOPPED GREEN ONIONS | 1 CUP SOUR CREAM |
| 1 CUP GUACAMOLE | |

PREHEAT OVEN TO 350 DEGREES; SPRAY 9X13" GLASS BAKING DISH WITH COOKING SPRAY. IN SKILLET, COOK BEEF & ONIONS, STIRRING FREQUENTLY, UNTIL BROWNED; DRAIN. ADD IN SEASONING MIX AND WATER; HEAT TO BOILING. REDUCE HEAT TO MEDIUM; SIMMER, UNCOVERED, 3-4 MINUTES OR UNTIL THICKENED. ADD IN THE ENCHILADA SAUCE AND BLACK BEANS; COOK 1-2 MINUTES OR UNTIL HEATED THROUGH. PLACE 4 CUPS OF THE CORN CHIPS IN A SINGLE LAYER INTO THE BAKING DISH. TOP WITH 1 CUP OF CHEESE; SPOON THE BEEF MIXTURE OVER THE CHEESE, THEN TOP WITH THE REMAINING 1 CUP OF CHEESE. BAKE 18-20 MINUTES OR UNTIL CHEESE IS MELTED AND EDGES ARE BUBBLY. TOP WITH REMAINING CORN CHIPS AND GREEN ONIONS. SERVE WITH THE SOUR CREAM AND GUACAMOLE. MAKES 8 SERVINGS. ADD A GREEN SALAD AND YOUR MEAL IS COMPLETE.

OLD FASHIONED CHICKEN CASSEROLE

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| 3 CUPS COOKED CHICKEN, CHOPPED | 2 CANS CREAM OF CHICKEN SOUP |
| 2 CUPS SHREDDED CHEDDAR CHEESE | 6 TBLS BUTTER, MELTED |
| 2 CUPS CRISPY BREAD CRUMBS, DRY STUFFING MIX OR CRUSHED RITZ CRACKERS | |
| CAN OF PEAS OR CORN, DRAINED; SLICED CARROTS OR CHOPPED BROCCOLI; BLACK BEANS, DRAINED & RINSED ~ ONE OR ALL MAY BE ADDED IF DESIRED | |

PREHEAT OVEN TO 350 DEGREES. PLACE CHOPPED CHICKEN IN BOTTOM OF UNGREASED 9X13" BAKING PAN. SPOON SOUP EVENLY OVER THE CHICKEN; ADD VEGETABLES IF DESIRED. TOP WITH THE SHREDDED CHEESE. MIX TOGETHER THE MELTED BUTTER AND BREADCRUMBS ; SPRINKLE OVER THE TOP AND BAKE 35-40 MINUTES OR UNTIL BUBBLY. THIS IS A SIMPLE CASSEROLE BUT OH SO GOOD! MAKES APPROXIMATELY 8 SERVINGS.

SMOTHERED SKILLET BEEF BURRITOS

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| 1 TBLS VEGETABLE OIL | 1 LB LEAN HAMBURGER |
| 1/2 CUP DICED ONIONS | 1 PKG TACO SEASONING MIX |
| 1/2 CUP WATER | 1 PKG 8" FLOUR TORTILLAS/BURRITOS |
| 1 CUP REFRIED BEANS | 1 1/2 CUPS COOKED RICE |
| 2 CUPS SHREDDED MEXICAN CHEESE BLEND | 1 CAN/JAR ENCHILADA SAUCE |
| CHOPPED FRESH CILANTRO, LIME WEDGES IF DESIRED | |

PREHEAT OVEN TO 350 DEGREES. IN SKILLET, HEAT OIL; ADD HAMBURGER & ONIONS, COOK 6-8 MINUTES STIRRING OCCASIONALLY, UNTIL BROWNED. DRAIN & RETURN TO PAN; ADD IN TACO SEASONING MIX AND WATER. COOK OVER MEDIUM HIGH HEAT 2-3 MINUTES LONGER OR UNTIL THICKENED. TRANSFER TO MEDIUM SIZE BOWL. SPRAY A CLEAN SKILLET WITH COOKING SPRAY. PLACE TORTILLAS ON A FLAT WORKING SURFACE. PLACE BEANS, RICE & BEEF MIXTURE IN CENTER IN 4" LONG STRIP. EVENLY TOP WITH 1 CUP OF THE CHEESE; ROLL UP INTO BURRITOS AND PLACE SEAM SIDE DOWN INTO THE SKILLET. BAKE 25 MINUTES. DRIZZLE WITH ENCHILADA SAUCE; SPRINKLE WITH REMAINING 1 CUP OF CHEESE. BAKE 8-10 MINUTES LONGER OR UNTIL CHEESE IS MELTED AND BURRITOS ARE HEATED THROUGH. SERVE WITH CILANTRO AND LIME WEDGES.

MEATLESS LASAGNA

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| 2 CUPS RICOTTA CHEESE | 1/2 CUP GRATED PARMESAN CHEESE |
| 2 TBLS CHOPPED FRESH PARSLEY | 1 TBLS CHOPPED FRESH OREGANO |
| 2—28 OZ JARS TOMATO SAUCE | 12 UNCOOKED LASAGNA NOODLES |
| 2 CUPS SHREDDED MOZZARELLA CHEESE | 1/4 CUP GRATED PARMESAN CHEESE |

PREHEAT OVEN TO 350 DEGREES. MIX RICOTTA CHEESE, 1/2 CUP PARMESAN CHEESE, THE PARSLEY AND OREGANO UNTIL WELL BLENDED. SPREAD 2 CUPS OF THE TOMATO SAUCE IN UNGREASED 9X13" BAKING PAN; TOP WITH 4 UNCOOKED NOODLES. SPREAD RICOTTA CHEESE MIXTURE OVER NOODLES; SPREAD WITH 2 CUPS PASTA SAUCE AND TOP WITH 4 NOODLES. REPEAT WITH 2 CUPS PASTA SAUCE AND 4 NOODLES; SPRINKLE WITH 2 CUPS MOZZARELLA CHEESE, THE REMAINING PASTA SAUCE AND PARMESAN CHEESE. COVER AND BAKE 30 MINUTES; UNCOVER AND BAKE ABOUT 30 MINUTES LONGER OR UNTIL HOT AND BUBBLY. SPRINKLE WITH ADDITIONAL MOZZARELLA CHEESE; LET STAND ABOUT 15 MINUTES BEFORE SERVING. MAKES 8-10 SERVINGS.