

## St. Patty's Pie

Originally aired 03/06/19

### INGREDIENTS

2 3-oz. pkgs. cream cheese (softened)  
1 14-oz. can of sweetened condensed milk  
15 drops of green food coloring  
24 chocolate-covered mint cookies, divided  
2 c. whipped topping  
1 9-inch chocolate crumb pie crust

### DIRECTIONS

In a large mixing bowl, beat the cream cheese until fluffy. Gradually beat in milk until smooth. Beat in the food coloring. Coarsely crush 16 of the mint chocolate cookies, reserving 8 whole to use later. Stir crushed ones into the cream cheese mixture. Fold in the whipped topping and spoon into the crust.

Cover and freeze overnight. Remove from the freezer about 15 minutes before serving and garnish by inserting into each slice one of the whole cookies.

## Russet Garlic Chips

Originally aired 03/13/19

### INGREDIENTS

1 lb. Russet potatoes, cleaned and sliced into 1/8"  
1 Tbsp. Olive oil  
¼ tsp. salt  
¼ tsp. garlic powder

### DIRECTIONS

1. Preheat oven to 450°. Coat a large baking sheet with cooking spray.
2. Thinly slice potatoes using a mandolin or food processor, or slice to 1/8" thickness with a knife.
3. In a large bowl, toss the potato slice together with olive oil, salt and garlic to coat evenly. Then spread the slices in a single layer on the prepared baking sheet.
4. Place in the oven and bake for 20-25 minutes, or until the chips are very light golden brown and beginning to just curl and lift. They should appear crunchy, but take care to not overcook.
5. Allow chips to cool completely before serving.

## Laughable Apple Salad

Originally aired 03/20/19

### INGREDIENTS

1-1/2 c. cold 2% milk  
1 3.4 oz. pkg. instant vanilla pudding mix  
1 8 oz. carton frozen whipped topping, thawed  
4 large Granny Smith apples, chopped (about 6 cups)  
4 Snickers candy bars, cut into ½ -inch pieces

### DIRECTIONS

In a large bowl, whisk milk and pudding mix for 2 minutes. Let stand until soft-set, about 2 minutes. Fold in the whipped topping. Fold in the apples and candy bars and refrigerate until serving. Simple, sweet, fun and crunchy all whipped into one.

## Chicken & Rice Fiesta

Originally aired 03/27/19

### INGREDIENTS

1 10 ¾ oz. can of condensed cream of chicken soup, undiluted  
1 c. sour cream  
1/2 c. small-curd cottage cheese  
1 3 oz. pkg. cream cheese, cubed  
3 c. cubed cooked chicken  
3 c. cooked rice  
1 ½ c. shredded Monterey Jack cheese  
1 4 oz. can chopped green chilies  
1 2 ¼ oz. can sliced ripe olives, drained  
1/8 tsp. garlic salt  
1 ½ c. crushed corn chips  
2 c. shredded lettuce  
2 medium tomatoes, chopped

### DIRECTIONS

In a blender or food processor, combine the soup, sour cream, cottage cheese and cream cheese; cover and process until smooth. Transfer to a large bowl.

Stir in the chicken, rice, Monterey Jack cheese, chilies, olives and garlic salt.

Pour into a greased 2-qt. Baking dish and bake uncovered at 350° for 25-30 minutes or until heated through.

Just before serving, top with corn chips, lettuce and tomatoes.