

COOKING WITH JAN ~ FEBRUARY 27, 2019

Recipes at Coborns and kokk.com

TIME FOR ~ KID FRIENDLY MEALS



FRITO PIE CASSEROLE

1 LB HAMBURGER	1 CUP CHOPPED ONIONS
1 PKG TACO SEASONING MIX	2/3 CUP WATER
19 OZ CAN ENCHILADA SAUCE	15 OZ CAN BLACK BEANS, DRAINED & RINSED
5 1/2 CUPS CORN CHIPS	2 CUPS SHREDDED MEXICAN CHEESE
1/4 CUP CHOPPED GREEN ONIONS	1 CUP SOUR CREAM
1 CUP REFRIGERATED GUACAMOLE	

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

SPAGHETTI PIZZA

CRUST

1 LB UNCOOKED SPAGHETTI	2/3 CUP MILK
2 EGGS	1/2 TSP SALT
1/2 TSP GARLIC SALT	1 CUP SHREDDED CHEDDAR CHEESE
1 CUP SHREDDED MOZZARELLA CHEESE	

TOPPINGS

25 OZ JAR MARINARA PASTA SAUCE	6 OZ PKG PEPPERONI
1 CUP CHEDDAR CHEESE	1 CUP MOZZARELLA CHEESE

PREHEAT OVEN TO 400 DEGREES; SPRAY LARGE SHEET PAN WITH COOKING SPRAY. COOK SPAGHETTI IN LARGE POT AS DIRECTED ON PKG; DRAIN & RINSE WITH COOL WATER. IN MIXING BOWL, BEAT THE MILK, EGGS & SALTS WITH WHISK; ADD TO THE SPAGHETTI, ALONG WITH 1 CUP CHEDDAR CHEESE AND 1 CUP OF THE MOZZARELLA CHEESE. STIR TO COMBINE; POUR INTO PAN, SPREAD EVENLY. BAKE FOR 15 MINUTES; REDUCE OVEN TEMPERATURE TO 350 DEGREES. TOP WITH THE TOPPINGS; BAKE 20-25 MINUTES OR UNTIL CHEESE IS BUBBLY. SERVE IMMEDIATELY. HAMBURGER CAN BE USED INSTEAD OF THE PEPPERONI IF DESIRED BUT BROWN & DRAIN BEFORE ADDING; ALSO BLACK OLIVES, SHREDDED BASIL OR CHOPPED TOMATOES CAN BE ADDED TO THE TOPPINGS. MAKES 8-10 SERVINGS!

CHEESEBURGER SOUP

1 LB HAMBURGER	1/2 CUP CHOPPED ONIONS
1 CLOVE GARLIC, FINELY CHOPPED	1/4 TSP BLACK PEPPER
2 CUPS <u>EACH</u> MILK & WATER	15 OZ CAN DICED TOMATOES, UNDRAINED
3 TBLS KETCHUP	1 TBLS YELLOW MUSTARD (OR TO TASTE)
2 CUPS SHREDDED AMERICAN CHEESE	1/2 CUP CHOPPED DILL PICKLES
1 BOX CHEESEBURGER MACARONI HAMBURGER HELPER	

IN DUTCH OVEN OR LARGE SAUCEPAN, COOK THE HAMBURGER, ONIONS, GARLIC & BLACK PEPPER 5-7 MINUTES, STIRRING OCCASIONALLY, UNTIL NO LONGER PINK; DRAIN. STIR IN THE SAUCE MIX (FROM THE HH BOX), TOMATOES, MILK, WATER, KETCHUP & MUSTARD; BRING TO BOIL, STIRRING CONSTANTLY. REDUCE HEAT; COVER & SIMMER FOR 10 MINUTES, STIRRING OCCASIONALLY. STIR IN UNCOOKED PASTA (FROM HH BOX) & CHEESE. COVER; COOK 15 MINUTES LONGER, STIRRING OCCASIONALLY OR UNTIL THOROUGHLY HEATED. TOP WITH THE CHOPPED PICKLES. MAKES 6 SERVINGS!

BBQ CHICKEN CRESCENTS

8 OZ CAN REFRIGERATED CRESCENT ROLLS	8 FROZEN COOKED CHICKEN BREAST STRIPS
3 TBLS BBQ SAUCE	1/3 CUP SHREDDED CHEDDAR CHEESE

PREHEAT OVEN TO 375 DEGREES; SPRAY LARGE BAKING SHEET WITH COOKING SPRAY. SEPARATE ROLLS INTO 8 TRIANGLES. PLACE 1 CHICKEN BREAST STRIP ON EACH TRIANGLE; TOP WITH SOME OF THE BBQ SAUCE & 1 TSP OF THE CHEESE. ROLLUP LOOSELY AS DIRECTED ON CAN; PLACE ON COOKIE SHEET, SPRINKLE WITH REMAINING CHEESE. BAKE 14-16 MINUTES OR UNTIL GOLDEN BROWN. WHEN SERVING, ADDITIONAL BBQ SAUCE CAN BE SERVED ON THE SIDE FOR DIPPING.