



## COOKING WITH JAN

OCTOBER 3, 2018

Recipes at [Coborns](http://Coborns.com) and [kokk.com](http://kokk.com)

**TIME FOR EASY WEEKNIGHT WINNERS**

### CHICKEN SKILLET STROGANOFF

1/4 CUP FLOUR	1 TSP PAPRIKA
1/2 TSP <b>EACH</b> SALT & PEPPER	1/4 CUP BUTTER
1/2 CUP CHOPPED ONIONS	8 OZ PKG WHITE MUSHROOMS, SLICED
1 1/4 CUPS CHICKEN BROTH	1 TBLS WORCESTERSHIRE SAUCE
1 CUP SOUR CREAM	6 CUPS COOKED EGG NOODLES
1—20 OZ PKG BONELESS, SKINLESS CHICKEN THIGHS, CUT INTO 1" PIECES	

IN BOWL, MIX TOGETHER THE FLOUR, PAPRIKA, SALT & PEPPER; SET ASIDE. IN SKILLET, HEAT 2 TBLS OF THE BUTTER; ADD THE ONIONS & MUSHROOMS. COOK 5-7 MINUTES, STIRRING OCCASIONALLY, UNTIL VEGGIES ARE TENDER; TRANSFER TO FLOUR MIXTURE BOWL. IN SAME SKILLET, MELT THE REMAINING BUTTER; ADD CHICKEN & COOK 4-6 MINUTES, STIRRING FREQUENTLY, UNTIL CHICKEN STARTS TO BROWN. ADD ONIONS & MUSHROOMS MIXTURE BACK INTO SKILLET; SPRINKLE WITH FLOUR, STIRRING TO COAT. SLOWLY ADD CHICKEN BROTH & WORCESTERSHIRE SAUCE, STIRRING CONSTANTLY. HEAT TO SIMMERING; REDUCE HEAT TO MEDIUM LOW & COOK 3-5 MINUTES, STIRRING OCCASIONALLY, UNTIL SAUCE IS THICKENED & CHICKEN IS COOKED THROUGH. REMOVE FROM HEAT; STIR IN SOUR CREAM; SERVE OVER COOKED EGG NOODLES. MAKES 6 SERVINGS!

### EASY TATER TOT-CHEESEBURGER CASSEROLE

2 LBS HAMBURGER	1 1/2 CUPS CHOPPED ONIONS
1 1/2 TSPS SALT	1/2 TSP PEPPER
3 CUPS SHREDDED CHEDDAR CHEESE	3/4 CUP BISQUICK MIX
1 1/2 CUPS MILK	3 EGGS, BEATEN
32 OZ BAG TATER TOTS	

PREHEAT OVEN TO 400 DEGREES; SPRAY 9X13" GLASS BAKING DISH WITH COOKING SPRAY. IN SKILLET, COOK HAMBURGER & ONIONS OVER MEDIUM HIGH HEAT, 8-10 MINUTES, STIRRING FREQUENTLY, UNTIL THE BEEF IS BROWNEED; DRAIN. ADD SALT & PEPPER; SPREAD IN THE BAKING DISH & SPRINKLE WITH 2 CUPS OF THE CHEESE. IN MIXING BOWL, MIX THE BISQUICK, MILK & EGGS WITH WHISK UNTIL WELL BLENDED. POUR INTO THE BAKING DISH; ARRANGE THE TATER TOTS ON TOP OF THE HAMBURGER MIXTURE. BAKE 40-50 MINUTES OR UNTIL POTATOES ARE BROWNEED. SPRINKLE EVENLY WITH REMAINING 1 CUP CHEESE; BAKE 3-5 MINUTES OR UNTIL CHEESE IS MELTED & KNIFE INSERTED IN CENTER COMES OUT CLEAN. LET STAND 10 MINUTES BEFORE SERVING!

### EASY OVEN BAKED CHICKEN FAJITAS

1 LG ONION	1 RED BELL PEPPER
1 PKG FAJITA SEASONING MIX	2 TBLS VEGETABLE OIL
6" SOFT TACO SHELLS	SOUR CREAM, CHUNKY SALSA
1 LB BONELESS, SKINLESS CHICKEN BREASTS	

PREHEAT OVEN TO 400 DEGREES. SPRAY 9X13" GLASS BAKING DISH WITH COOKING SPRAY. CUT ONION AND PEPPERS INTO EVEN SLICES; PLACE IN BAKING DISH. CUT CHICKEN INTO THIN STRIPS; ADD TO THE VEGETABLES. SPRINKLE WITH SEASONING MIX; DRIZZLE WITH OIL, STIR UNTIL COMBINED AND PIECES ARE COATED. BAKE 35-40 MINUTES, STIRRING ONCE HALFWAY THROUGH BAKING, UNTIL CHICKEN IS NO LONGER PINK IN THE CENTER. SPOON SMALL AMOUNT OF CHICKEN & VEGGIES ONTO EACH TACO SHELL; TOP WITH SOUR CREAM, SALSA, BLACK OLIVES OR OTHER FAJITA TOPPINGS OF CHOICE.

### CHARLESTON CHEESE DIP

1/2 CUP MAYONNAISE	8 OZ PKG CREAM CHEESE, SOFTENED
1 CUP GRATED CHEDDAR CHEESE	1/2 CUP GRATED MONTEREY JACK
2 GREEN ONIONS, FINELY CHOPPED	1 DASH CAYENNE PEPPER
8 BUTTER CRACKERS, CRUSHED	8 SLICES BACON, COOKED & CRUMBLER
CORN CHIPS, CRACKERS OR BAGEL CHIPS	

PREHEAT OVEN TO 350 DEGREES. IN BOWL, MIX THE MAYONNAISE, CREAM CHEESE, CHEDDAR CHEESE, MONTEREY JACK, ONIONS & CAYENNE PEPPER. TRANSFER MIXTURE TO SHALLOW BAKING DISH, SUCH AS A 9" PIE PLATE. TOP WITH THE CRACKER CRUMBS; BAKE UNTIL HEATED THROUGH, ABOUT 15 MINUTES. REMOVE PAN FROM OVEN & TOP WITH THE CRUMBLER BACON. SERVE IMMEDIATELY WITH CORN CHIPS, CRACKERS OR BAGEL CHIPS!