

KRAZY KITCHEN

Winter Dinners

Chicken Cordon Blue Casserole



Ingredients:

- 2 cups cooked rice
- Cooked chicken (about 4 C)
- 1/2 pound sliced black forest ham, chopped (10 slices)
- 1/2 pound sliced Swiss cheese (6 slices)
- 4 Tablespoons butter
- 4 Tablespoons flour
- 3 cups milk
- 2 Tablespoons lemon juice
- 1 Tablespoon Dijon mustard
- 1 1/2 teaspoon salt
- 1/2 teaspoon paprika
- 1/2 teaspoon pepper

Topping:

- 4 Tablespoons melted butter
- 1 1/4 cups seasoned bread crumbs
- 1/4 cup parmesan cheese

Directions:

1. Preheat oven to 350 degrees F and spray a 9×13” casserole dish with nonstick spray. Spread rice on bottom of dish and layer the chicken in the bottom of the dish followed by the ham and Swiss cheese.
2. In a medium saucepan, melt the butter over medium heat. Whisk in the flour and cook for 1 minute. Slowly add the milk, whisking to keep clumps from forming. Turn the heat to high and cook until the sauce thickens, whisking often. Remove from the heat and add the remaining sauce ingredients. Pour the finished sauce over the base layer already in the dish.
3. In a small bowl, mix together the topping ingredients until the butter is evenly distributed over the crumbs. Sprinkle over the top of the dish and bake for 35-40 minutes. Allow to cool for 10 minutes before serving so the sauce will thicken.

Homemade Hamburger Helper



Ingredients:

- 1 lb lean ground beef
- cooking spray
- 2 1/2 cups milk
- 1 1/2 cups hot water
- 2 cups elbow macaroni
- 1 tablespoon cornstarch
- 1 tablespoon chili powder
- 2 teaspoons garlic powder
- 1 teaspoon sugar
- 1 teaspoon salt
- 3/4 teaspoon paprika
- pinch crushed red pepper flakes
- 2 cups shredded cheddar cheese

Directions:

1. Heat a large skillet over medium-high heat. Spray with cooking spray and add the ground beef. Brown until cooked through and no longer pink.
2. Add the pasta, milk, water and spices and stir to combine.
3. Bring to a boil and turn the heat down to simmer.
4. Cover and cook for 10-12 minutes, or until the pasta is tender. Add the cheese and stir to combine.

Buffalo Chicken Shepherd's Pie



Ingredients:

- 1 tablespoon olive oil
- 3-4 boneless skinless chicken breasts, cooked & diced
- 2 ribs celery, diced
- 2 medium carrots, diced
- 1 medium onion, diced
- 4 cloves garlic, minced
- 1 pint cherry tomatoes, halved
- 2 teaspoons paprika
- salt
- black pepper
- ½ cup chicken broth
- ½ cup buffalo wing sauce
- ½ cup feta cheese, crumbled
- 6 medium potatoes, peeled & diced
- ½ cup sour cream
- ½ cup shredded cheese

Directions:

1. Boil potatoes until tender, drain water and mash with a potato masher, fork or mixer.
2. Meanwhile, in a large skillet heat olive oil. Sauté celery, carrots, onion and garlic until tender. Add the cherry tomatoes, paprika, salt and pepper. Add chicken broth and buffalo wing sauce to the pan. Stir to combine. Reduce the heat and simmer while mixing the potatoes.
3. In a mixing bowl, combine the mashed potatoes, sour cream, and shredded cheese. Pour the chicken mixture into the bottom of the prepared baking dish and add feta cheese crumbles. Spoon the potatoes on top of the chicken mixture.
4. Bake at 375 degrees F for 25-30 minutes until the top is golden and the filling is bubbly.

Freezing Directions:

Prepare as directed above except DO NOT bake. Instead, cover and freeze. To serve: Thaw in fridge and bake at 375 degrees F for 25-30 minutes until the top is golden and the filling is bubbly. If frozen bake for 1 hour.

Broccoli and Cauliflower Casserole



Ingredients:

- 1/2 cup uncooked white rice
- 10 oz broccoli florets (about 3 cups)
- 10 oz cauliflower florets (about 3 cups)
- 1/2 cup butter
- 1 onion, chopped
- ½ package (4oz) cream cheese, cubed
- 1 can condensed cream of chicken soup
- ¾ cup milk
- 1 1/2 cups crushed Ritz crackers

Directions

1. In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Drain and set aside.
2. Simmer broccoli and cauliflower florets in water for 10 minutes. Meanwhile, preheat oven to 375 degrees F (175 degrees C). *If you use frozen broccoli/cauliflower you can skip this step.*
3. In a large saucepan, melt butter and sauté onion. Stir cauliflower, broccoli and rice into the saucepan. Once the vegetables and rice are coated, stir in the cheese, chicken soup and milk. Transfer the entire mixture to a 9x13 inch baking dish and sprinkle the crackers on top.
4. Bake for 20-25 minutes.

Salsa Chicken Casserole



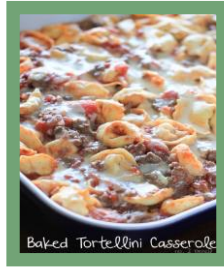
Ingredients:

- 1 cup uncooked rice
- 1 cup frozen corn kernels (thawed)
- 1 (15 oz.) can black beans, rinsed and drained
- 1 (16 oz.) jar salsa
- 1 cup chicken broth
- ½ Tablespoon chili powder
- ½ teaspoon oregano
- 2-3 large (1.5 lbs) chicken breasts
- 1 cup shredded cheddar cheese
- 2 green onions, sliced

Directions:

1. Preheat the oven to 375 degrees F. Add the dry rice, black beans, corn, salsa, chicken broth, chili powder, and oregano to an 8×8 inch casserole dish. Stir until everything is evenly combined.
2. Cut each chicken breast into 2-3 pieces. Push the chicken pieces down into the rice salsa mixture in the casserole dish. Cover the casserole dish tightly with foil. Bake for 45-50 minutes.
3. When the rice is tender, sprinkle the cheese over top and return the casserole to the oven for a few minutes, or until the cheese has melted. Add the sliced green onions on top after baking and serve hot.

Baked Tortellini Casserole



Ingredients:

- 2 tablespoons oil
- 1 lb lean ground beef
- 1 small onion, diced
- 2 garlic cloves, minced
- 4 cubes frozen spinach, thawed
- 1 28 oz can diced tomatoes
- 1 jar tomato sauce
- 1 24 oz package of fresh cheese tortellini
- 3 cups grated mozzarella cheese

Directions:

1. Sauté onions and garlic in olive oil until soft.
2. Add ground beef and cook through.
3. Stir in tomatoes, tomato sauce, and spinach.
4. Stir in uncooked, fresh tortellini and 1 1/2 cups of mozzarella cheese.
5. Transfer to casserole dish and sprinkle remaining cheese over the top.
6. Cover tightly with foil and baked at 350 degrees for about 30-35 minutes.

Try serving this casserole dish with a salad, steamed vegetables, or fresh veggies and dip.

Baked Penne with Chicken, Broccoli, And Smoked Mozzarella



Ingredients:

Topping:

- 3/4 cup bread crumbs
- 2 tablespoons butter, melted

Filling:

- 1 bunch broccoli (about 1 ½ pounds), trimmed to 1 inch pieces
- 12 ounces penne pasta (1 box)
- 2 tablespoons olive oil
- 1 medium onion, diced
- 6 medium garlic cloves, minced
- 1 teaspoon dried thyme
- ¼ cup all-purpose flour
- 2 cups chicken broth
- 1 cup heavy cream or evaporated milk
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 ½ pounds boneless skinless chicken breasts (about 3), trimmed and cut into bite-size pieces
- 1 cup shredded smoked mozzarella, (or gouda)
- 1 8 ounce jar oil-packed sun-dried tomatoes, drained and chopped into pieces

Directions:

1. In a small bowl, combine the bread crumbs and butter and set aside. Lightly grease a 9X13-inch baking dish and set aside. Preheat the oven to 375 degrees F.
2. In a large pot, bring the water for the pasta to a boil. Stir in one tablespoon salt and the broccoli. Cook the broccoli for 1 minute, until it is bright green. Quickly remove the broccoli. Return the water to a boil and cook the pasta. Set aside.
3. In a pan, add the onion and cook until softened. Stir in the garlic and thyme. Add the flour, salt and pepper. Slowly whisk in the broth and cream; bring to a simmer. Add the chicken and cook through. Stir in the sun-dried tomatoes and cheese.
4. Add the cooked pasta and broccoli to the sauce; stir to combine. Transfer the pasta mixture to the prepared baking dish and sprinkle with the breadcrumb topping. Bake until the casserole is bubbling and the crumbs are lightly browned, about 20-25 minutes. Serve immediately.