Turkey Tetrazzini

half (16 ounce) box Spaghetti noodles

- 3 Tb butter
- 2 C cooked turkey, chopped
- 1 C mushrooms, sliced
- 1 onion, chopped

salt and pepper

- 1 (10 ounce) can cream of mushroom soup
- 1 C milk (I used 1 %)
- 1/2 tsp poultry seasoning
- 1/8 tsp dry mustard
- 1 C sharp cheddar cheese, shredded
- 1 C mozzarella cheese, shredded
- 1/2 tsp dried parsley

Cook spaghetti to al dente. Sauté onions and mushrooms in butter until onions are translucent. Combine milk, soup, sautéed veggies, cheddar cheese, turkey, and seasonings. Place drained spaghetti in a 9 by 11 pan. Top with soup and turkey mixture. Sprinkle with mozzarella cheese. Bake at 350 for 20 minutes.*

*If freezing, top with foil. Defrost completely before baking and bake covered at 350 for thirty minutes.

Crockpot Hawaiian Chicken

8-10 chicken tenderloins

½ c sugar

½ c white vinegar

3 minced garlic cloves

2 T soy sauce

1 can large pineapple chunks with juice

Add all the ingredients to a bag to freeze. Cook 4-5 hours on high or 6-7 hours on low. Best served over rice.

Greek Marinade Chicken

8-10 chicken tenderloins

1/3 cup olive oil

1/4 cup red wine vinegar

juice of 1 lemon

4 garlic cloves, minced

1 tbsp dried oregano

2 tsp dried thyme

1 tsp salt

1 tsp ground black pepper

Combine all ingredients and store in a gallon Ziploc at least 24 hours. Prepare in your favorite style i.e. grilled, broiled, etc.

Chili Manicotti

One box jumbo shells
One large carton small curd cottage cheese
2 eggs lightly beaten
One bag shredded sharp cheddar cheese
3 cups of your favorite chili (We like Steak n Shake)

Boil the shells until al dente. Mix together cottage cheese, eggs, and half of the cheese. Stuff shells with cheese mixture and line a 9 by 11 pan with the filled shells. Top with chili and remaining cheese. Bake at 350 for 30 minutes.

Lazy Chicken and Rice

8-10 chicken tenders

2 cups uncooked rice

1 packet onion soup mix

1 can each: Cream of chicken and cream of celery

1 can of water

Mix together soups, water, and rice. Layer chicken on rice. Sprinkle soup mix on chicken. Bake covered at 275 for three hours and then 350 for 1.5 hours. Outer edge of rice will be crispy and browned.