

Chicken Broccoli Pasta Bake

Makes 12 servings

Ingredients

- 2 bunches broccoli
- 1 can cream of broccoli soup
- 6 chicken breasts
- ½ cup milk
- 1 cup chicken broth
- 4 cups pasta
- 1 bag shredded mozza/cheddar cheese
- 1 cup cream cheese
- 1 tbsp cayenne
- Salt & pepper
- 1 small baguette
- ½ cup butter

Directions

1. Dice your chicken and sautee with oil in a pan. Season with 1 tbsp cayenne and S & P. Cook until almost fully cooked.
2. In the meantime, get a pot of water on the stove to boil your pasta. Once boiling, cook your pasta for approximately 5 minutes.
3. While you are doing this, chop your broccoli into bite sized pieces. Once your pasta has been cooking for 5 minutes, put your broccoli in with it. Cook for one more minute, then drain and set aside.
4. When your chicken is almost finished cooking, add chicken broth, soup and milk. Stir together well and let it begin to simmer. It should start to thicken. Add your cream cheese and mix well. Add one handful of the mixed shredded cheese to your pan and stir.
5. Add in pasta and broccoli. Mix and put into a baking dish. Sprinkle remaining cheese over the entire top. Bake in the oven at 375 degrees for approximately 15 minutes.
6. While your dish is baking in the oven, melt your butter. Cut your bread into pieces. Toss your pieces of bread in your melted butter.
7. Once your dish is finished for the 15 minutes in the oven. Place butter soaked bread on top and put back in the oven for approximately 10 more minutes.
8. Remove from oven, let sit for 15 minutes, then serve.

Beef Chili

Makes 12 servings

Ingredients

- 2 lbs ground beef
- 1 can tomato sauce
- 5 cloves garlic
- 2 red peppers
- 1 cooking onion
- 1 tbsp Worcestershire
- 3 cans kidney beans
- 2 packs chili seasoning
- 1 can diced tomatoes
- 3 cups chopped celery
- Salt & pepper
- Buns and Butter
- 2 cans tomato paste

Directions

1. In a large pot, brown your beef.
2. As your beef is cooking, mince your garlic and add right away.
3. Chop your onion, celery and peppers. Add to your frying beef and season with salt and pepper.
4. Once beef and veggies are cooked, add the 2 cans of tomato paste, the can of diced tomatoes (with juice!) , the Worcestershire, can of tomato sauce and both chili seasoning packets.
5. Let this all simmer together for about 20 minutes.
6. Strain and thoroughly rinse your cans of beans. Then add to pot and mix.
7. Let simmer for an additional 10-15 minutes, check the flavour for salt and pepper... spiciness... and thickness. Adjust accordingly.
8. Butter your buns and eat with your finished chili and crackers!



Cracker Candy

Makes 12 servings

Ingredients

- Salted soda crackers
- 1 pkg semi-sweet choc. chips
- 3 cups brown sugar
- ½ package butterscotch chips
- 2 cups butter
- 1 small bag walnuts

Directions

1. Heat your oven to 350 degrees
2. Line two baking sheets with parchment paper. Lay out your soda crackers, pressed tightly together.
3. In a small saucepan, slowly heat your butter. Once melted, add brown sugar and stir. It will start to bubble and IT WILL BURN YOU VERY BADLY! Be careful, but this needs to boil for 3 minutes.
4. Remove from heat and pour over all your crackers evenly – making sure they are all fully covered.
5. Bake in the oven for approximately 8 minutes.
6. In the meantime, in a small saucepan, warm your chocolate chips and butterscotch chips together. Throw in a small amount of butter to mix in while it is heating. Make sure you do not burn/scorch the chocolate.
7. Remove crackers from oven and pour chocolate topping over them all. Again, making sure they are all covered.
8. Break your walnuts into a fine crumble. Sprinkle this over the warm chocolate. Set aside near the window to let it harden for approximately 30 minutes. Using the parchment, slide the crackers off the hot pan so they will cool quicker.



White Chocolate, Cranberry/Citrus Bites

Makes 12 servings

Ingredients

- 3 packs phyllo tarts
- 1 can cranberry sauce
- 1 package white chocolate
- 1 wheel double cream brie cheese
- 1 jar orange marmalade

Directions

1. Chop your chocolate so it is in small pieces.
2. Do the same with your brie.
3. Lay out your tarts on a sprayed baking sheet.
4. Fill each tart in this order: chocolate, cranberry sauce, brie, marmalade
5. Bake in a 350 degree oven for approximately 7 minutes.
6. Remove from oven, let cool slightly, enjoy!

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|--|--|---|
| <input type="checkbox"/> 1 small bag brown sugar | <input type="checkbox"/> 2 small cans tomato paste | <input type="checkbox"/> 1 SMALL carton 2% milk |
| <input type="checkbox"/> 1 small bag walnuts | <input type="checkbox"/> Chili powder | <input type="checkbox"/> 1 brick cream cheese |
| <input type="checkbox"/> 1 pkg semi-sweet chocolate chips | <input type="checkbox"/> 1 can tomato sauce | <input type="checkbox"/> 2 lbs butter |
| <input type="checkbox"/> 1 pkg butterscotch chips | <input type="checkbox"/> 2 red peppers | <input type="checkbox"/> Parchment paper |
| <input type="checkbox"/> 1 box premium plus salted soda crackers | <input type="checkbox"/> 2 packs chili seasoning | <input type="checkbox"/> 3 pkgs frozen miniature phyllo tart shells |
| <input type="checkbox"/> 6 boneless skinless chicken breasts | <input type="checkbox"/> 1 stalk celery | <input type="checkbox"/> 1 box Bakers white chocolate |
| <input type="checkbox"/> 2 pounds ground beef | <input type="checkbox"/> 2 bunches broccoli | <input type="checkbox"/> 1 (larger) wheel double cream brie cheese |
| <input type="checkbox"/> 1 bunch fresh garlic | <input type="checkbox"/> 1 bag shredded cheese mozza/cheddar | <input type="checkbox"/> 1 jar orange marmalade |
| <input type="checkbox"/> 1 cooking onion | <input type="checkbox"/> 1 small baguette | <input type="checkbox"/> 1 small can cranberry sauce |
| <input type="checkbox"/> 3 cans kidney beans | <input type="checkbox"/> 1 can cream of broccoli soup | |
| <input type="checkbox"/> 1 large can diced tomatoes | | |