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Chicken Casserole

Contributor: Ann Hert Gay

"This is my little girls' favorite."

Ingredients

- 4-6 chicken breasts
- 1 can cream of chicken soup or cream of celery soup
- 1 cube oleo
- 1 cup uncooked rice (soak rice 30-40 minutes)
- 1 tsp seasoning salt
- chopped green onions

Directions

1. Place chicken breasts in casserole dish. Cover with rice. Add seasoning salt and chopped green onions. Cover with soup. Add water to rinse can. Bake at 350 for 30-35 minutes or until chicken is done.

Chicken Tortilla Casserole

Contributor: Lisa Buergey Taylor

Ingredients

- 2 large cans chicken
- Flour tortillas, torn into bite size pieces
- 1 can chopped green chilies
- 2 cans cream of mushroom soup
- 1 can cream of chicken soup
- 1 small (8 oz) sour cream
- 8 oz shredded cheddar cheese
- Sliced mushrooms (fresh or canned), optional

Directions

1. Combine all ingredients except tortillas.
2. Coat a 13x9" pan with Pam and layer tortillas - sauce - tortillas - sauce.
3. Sprinkle additional cheese on top. Cover and bake one hour at 350 degrees.
4. Let set 15 minutes. Serve with chips and salsa.

Chicken Enchiladas

Contributor: Jennifer Hert Rader

Ingredients

- 2 cans of cream of chicken soup
- 16 oz sour cream
- 1 small can of green chilies, diced
- 5 boneless chicken breasts
- flour tortillas
- cheddar cheese

Directions

1. Hint: I use the chicken that is seasoned for fajitas.
2. In one pan start cooking the chicken until done. Cut chicken into bite size pieces. In a saucepan mix the soup, sour cream, and chilies. When the soup mixture is warm, in a casserole dish put enough of the soup mixture to cover the bottom of the pan so that the tortillas don't stick. Roll the enchiladas by putting a spoon full of the soup mixture, some chicken, and cheese. When the casserole dish is full, pour the remaining sauce over the enchiladas and top with cheese. Cook at 350 until heated through.

Chicken Spaghetti

Contributor: Kim Hert

Ingredients

- 2 cans chicken
- 2 cans cream of chicken soup
- 8 oz milk
- 1 can Rotel tomatoes diced
- cheddar cheese
- spaghetti noodles

Directions

1. Boil noodles, mix all ingredients together, and add to noodles, and mix together.
2. Put in 13 x 9 pan. Top with cheddar cheese. Bake at 350 for 30-40 minutes.

Chicken Almondine

Contributor: Connie Hert Campbell

Ingredients

- 3 boneless chicken breasts, halved
- 3/4 c flour
- 1 c milk
- 2 eggs
- juice of 1-2 lemons
- 1/2 tsp salt
- 1/4 tsp pepper
- 3/4 c bread crumbs (Progresso)
- 1/2 c sliced almonds
- 1-2 sticks butter (not oleo!)

Directions

1. Place chicken breasts between 2 sheets of waxed paper and pound to an even thickness. Mix egg, flour, milk, salt and pepper in blender or with whip.
2. Place breasts in batter and let stand 30 minutes or until ready to cook.
3. Combine crumbs and almonds on wax paper. Coat each breast and set aside until all are covered.
4. Melt 4 tbsp butter in skillet. Cook chicken on each side 6 minutes. Keep warm in 250 degree oven until all breasts are cooked. Add remainder of butter to skillet and pour in lemon juice. Stir to combine. Pour over chicken just before service.

Hot Chicken Salad Pie

Contributor: Connie Hert Campbell

Ingredients

- 3 c cooked chicken
- 2 c cooked rice
- 1 med. onion, chopped
- 1/2 c chopped celery
- 1 can cream of mushroom soup
- 1 c mayonnaise
- 4 tbs lemon juice
- 2 tsp salt
- 4 hardcooked eggs, grated
- 2 9-in pie shells
- 2 c crushed cornflakes
- 4 tbs butter

Directions

1. Mix all ingredients except pie shells, cornflakes and butter. Refrigerate overnight or several hours. Precook pie shells 10 minutes @ 400 degrees. Fill and bake 40 minutes @ 350 degrees. Melt butter and saute cornflakes. Sprinkle on top of pies and bake 5-10 minutes more. Each pie serves 6.

Chicken and Rice Casserole

Contributor: Debra Hert Grose

Ingredients

- 1/2 cup rice (uncooked)
- boneless chicken breasts
- 1 can mushroom soup
- 1/2 can water
- 1/2 can milk

Directions

1. Put rice in casserole dish. Place chicken on top. Mix soup, water and milk together and pour over rice and chicken. Place in oven at 400 degrees covered for 45 minutes and uncovered for 10 minutes.

Chicken Picatta

Contributor: Trudy Hert Duke

Directions

1. Cover chicken with paprika, flour, and salt. Brown in olive oil and butter.
2. Sauce: stock, white wine, 4 lemons (sliced), and capers. Thicken sauce. Pour over chicken.

Chicken Spaghetti

Contributor: Evelyn Hert

This is a Weight Watchers' recipe, each serving is 5 points.

Ingredients

- 8 oz cooked chicken
- 3 cups cooked spaghetti (4 1/2 oz dry)
- 3 oz Mexican Velveeta (cubed & melted)
- 1 can 98% fat free can of mushroom soup
- 1/2 cup chopped onion
- 1/2 cup chopped bell pepper

Directions

1. Saute onion and bell pepper. Mix all ingredients. Pour in sprayed dish.
2. Cover and bake at 350 degrees until heated thoroughly.

Burrito Casserole

Contributor: Kim Hert

Ingredients

- 2 lbs hamburger meat
- 1 pkg burrito seasoning
- 8 oz sour cream
- 16 oz Wolf Brand Chili
- 10 count tortillas
- shredded cheddar cheese

Directions

1. Brown the ground meat drain off grease. Add the burrito seasoning with 3/4 cup water, let simmer for about 5 minutes. Add the chili and the sour cream stir all together, turn off heat. In a 13 x 9 pan layer the bottom of pan with the tortillas then spoon on the meat mixture covering the tortillas, top with cheese. Repeat this again for two layers. Cook at 350 for about 15 minutes until the cheese is melted.

Mexican Casserole

Contributor: Donna Jean Mercer

Ingredients

- 1 large onion
- 1 1/2 lb hamburger
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 can of "Hot" enchilada sauce
- 1 small can of milk
- 1 package of Doritos (small or medium size)
- 1 lb of Velveeta cheese grated

Directions

1. Brown hamburger and onion. Add soups, enchilada sauce, and milk. Allow to come to a boil.
2. Line baking dish with crushed Doritos, pour part of meat mixture then part cheese. Repeat.
3. Save last layer of cheese and add the last 5 minutes of baking. Bake at 350 degrees for 20-25 minutes.

Sassy Meat Loaf

Contributor: Evelyn Hert

Weight Watchers' recipe - 4 points per serving

Ingredients

- 1 lb lean ground beef
- 1 1/4 cup low sodium salsa
- 3/4 cup quick cooking oatmeal
- 1 carrot, shredded
- 2 plum tomatoes, diced
- 1/2 cup coarsely chopped mushrooms

Directions

1. Preheat oven to 350 degrees. Spray loaf pan with nonstick cooking spray.
2. In large bowl, combine beef, salsa, oatmeal, carrot, tomatoes, and mushrooms. Shape mixture into loaf.
3. Place loaf in pan. Bake until browned and knife inserted in center comes out clean and hot. (about 1 hour 5 minutes) Let stand 10 minutes before slicing.