

Entrees

Brian's Burrito Wraps (by Brian and Dr. Jesse)

1 (1 oz.) pkg Hidden Valley Ranch dressing mix
4-6 (10 inch) flour tortillas
2 C shredded, cooked chicken (beef or pork)
1 C sour cream
1/2 cup salsa
1 pkg shredded Mexican cheese

Optional fillings: guacamole, black beans, rice, lettuce, red pepper slices, black olives

Combine dressing mix, chicken, sour cream and salsa in saucepan; heat thoroughly. Fill tortillas with chicken mixture and garnish with desired fillings.

Faye's Italian Beef Caserole (by Faye and Dr. Jesse)

1 lb. lean ground beef
1 can tomato soup
1 pkg dumpling noodles
1 tsp Italian seasoning
8 oz shredded cheddar cheese
8 oz shredded mozzarella
Salt and pepper to taste

Preheat oven to 350'. Brown ground beef and drain. Boil dumpling noodles and drain. Mix ground beef and noodles; stir in tomato soup and seasonings. Mix gently in 4 ounces each cheese. Put in casserole dish and bake for 30 minutes or until cheese is fully melted, and lightly brown on top.

Dr. Diane's Roasted Vegetable Quesadillas

2 C quartered & sliced potatoes
1/2 tsp dried oregano
1/2 C sliced onion
1/2 tsp salt
3/4 C sliced red or green pepper
1/4 tsp ground black pepper
1 1/2 C sliced zucchini
1 C grated cheese
2 Tbs olive oil

1 pressed garlic clove
4 (8" round) tortillas

Optional ingredients: (toppings)

Salsa, seeded and chopped tomatoes, olives, guacamole, & sour cream

Preheat oven to 425'. Saute all vegetables, herbs and spices in olive oil until evenly cooked. Spread onto large baking pan in one layer; roast until potatoes are brown and tender (about 25-30 minutes). Spread vegetable filling onto half of tortillas and top each with cheese. Fold tortilla to form half moon shape. Heat oiled skillet on medium heat. Cook quesadillas for 1-2 minutes per side. Serve warm. Serves 4. Prep time approximately 25 minutes.

Valerie's Sweet Potatoes with Marshmallow Clouds

6 Large peeled sweet potatoes
1/2 tsp ground cinnamon
1/4 C unsalted butter
1 tsp vanilla extract
1 C light cream
12 large marshmallows, cut in half
1/2 C dark brown sugar (packed)

Place sweet potatoes in 8 quart sauce pan, cover with water and bring to boil. Reduce heat to low and simmer for 20-25 minutes or until fork tender. Preheat oven to 350'. Grease 9x13 glass baking dish. Drain sweet potatoes. Put in large bowl and mash with butter, cream, brown sugar, cinnamon and vanilla. Transfer to baking dish, cover with foil and bake for 35-40 minutes. Uncover and place marshmallows on top. Return to oven for 5-8 minutes or until marshmallows are golden brown. Serves 6-8.