

SKILLET BUFFALO CHICKEN MAC AND CHEESE

Ingredients:

3 cups milk
2 cups shredded cheddar cheese
3 cups cubed chicken (rotisserie or leftover chicken)
1/2 cup red hot sauce
4 oz blue cheese crumbles
20 oz package of fresh cheese tortellini

Directions:

In a 3-quart chicken fryer pan, add milk, 1-1/2 cups of cheddar cheese, tortellini, and simmer for 10 minutes. Layer on chicken, hot sauce, blue cheese, and sprinkle in remaining cheddar cheese. Cover, let set for 5 minutes off heat, and serve!

FRIED GREEN BEANS

Ingredients:

4 cups cooked green beans
1 tsp garlic powder
1/4 cup butter
1/2 cup Parmesan cheese
1/2 cup Italian-style bread crumbs

Directions:

Lightly sauté the beans, garlic, and butter until the butter is melted. Stir in the cheese and bread crumbs and serve!

BLUEBERRY WHOOPIE PIES

Ingredients:

1 box yellow cake mix
1 cup flour
1 cup blueberries
Vanilla frosting

Directions:

Make cake according to package directions, adding the one cup of flour. After mixed, fold in the blueberries. Using a medium scoop (if you do not have a scoop, you can use a heaping tablespoon), scoop on baking sheet lined with parchment paper.

Bake 350 degrees for 12-14 minutes.

When cooled, put about 2 tablespoons of frosting on flat side. Then top with the flat side of another cookie and you have little whoopee pies.

Makes about 24 servings.

EASY BERRY TRIFLE

Ingredients:

1 box angel food cake or 1 frozen pound cake, diced
1 large container of whipped topping
1 20 oz package of vanilla pudding (you can make or buy premade)
1 12 oz package of blueberries, raspberries, and strawberries, sliced.

Directions:

Layer everything in a bowl. Start with the cake, then add the pudding, whipped topping, and berries. Finally, do another layer in that order.

CHEESY CORN AND BACON DIP

Ingredients:

3 cups whole kernel corn
1 medium onion, diced
1 8 oz package of cream cheese, softened
2 cups of diced bacon, cooked
2 cups of shredded mild cheese

Directions:

Save one cup of bacon and one cup of cheese to sprinkle on the top.
Mix everything else together and spread in 11x7 baking dish. Sprinkle the saved cheese and bacon on the top.

Bake at 350 degrees for 30 minutes

Serve with your favorite chips or crackers.

SUMMER SQUASH CASSEROLE

Ingredients:

5-6 medium summer squash, sliced and sautéed al dente
1 medium carrot, shredded and sautéed
1 medium onion, diced and sautéed
1 can of cream chicken soup
1 cup of sour cream
1 tsp each of salt, garlic powder, onion powder, and basil
2 boxes of stuffing mix, made per package directions
1/4 cup thin sliced butter to dot on top

Directions:

Sautéing the veggies first will help get some water out of the casserole so it's not runny.

Mix sautéed veggies, soup, sour cream, and seasonings together in a separate bowl.

In a 4-quart greased casserole pan, put half of the stuffing mix, then pour in the squash mixture on the top. Then add in the rest of the stuffing dot with the butter.

Bake at 350 degrees for 45-50 minutes until bubbly and stuffing is browned on the top.