



Southwest Soup

Spanish Casserole

Serves 8

- 1 lb. ground beef
- 1 pkg. Southwest Soup
- 4 cups chicken broth
- 1 can diced tomatoes (15 oz)
- 1 can sliced mushrooms (8 oz)
- 1 pkg. egg noodles (12 oz)
- 8 oz grated cheese

Brown beef in saucepan. Drain any fat. Add next 4 ingredients. Cook on low for 30 min. Cook noodles while soup simmers, drain, mix well with soup. Pour in buttered baking dishes to fit your family's portion size. Top with cheese. Refrigerate or freeze. When ready to serve, bake at 350 for 30 min.

Chicken and Cheese Soup

Serves 8

- 1 pkg. Southwest Soup
- 4 cups chicken broth
- 1 can diced tomatoes with green chilis
- 1 ½ lb. boneless chicken breast or thighs
- 2 cups milk
- 8 oz grated Cheddar

Put first four ingredients in saucepan, cook covered for 30 minutes. Shred chicken, add milk cheese and simmer 10 minutes more. Serve hot soup topped with sour cream and corn chips.

King Ranch Chicken (Supper made Simple recipe)

Serves 4

- Flour tortillas
- 3 ½ cups prepared *Chicken and Cheese Soup*
- 8 oz grated cheese

Butter 8x8 baking dish. Layer tortillas, then soup, then cheese. Repeat layers ending with cheese. Refrigerate for 2 days or freeze. When ready to serve, bake at 350 for 45 minutes till puffed and browned.

Note: To serve more, use larger pan and more of each ingredient.

Bonus Meals:

Tortilla Soup: Add 4 corn tortillas torn into pieces to the basic Southwest Soup. Simmer 10 min. more and top with grated cheese to serve.

Burritos Supreme: Pour "Bonus" soup over frozen burritos in buttered baking dish. Sprinkle with grated cheese. Bake until bubbly. Top with Suddenly Salsa to serve.



All American Apple Cake

Banana Cake

- 1 box *All-American Apple Cake*
- 1 cup vegetable oil
- 3 eggs
- 3 to 4 chopped fresh bananas
- ½ to 1 cup chopped pecans, optional

Preheat oven to 350. In large mixing bowl, combine all ingredients! Pour mixture into well buttered 9 x 13 inch pan, and bake for about 50 minutes. Optional: Dust top while it's hot with confectioners sugar or "ice" with *Toffee Crunch Cheese Cake Ball*.

Patriotic Pumpkin Cake

- 1 box *All-American Apple Cake*
- 1 cup vegetable oil
- 3 eggs
- 1 can pumpkin (16 oz)

Preheat oven to 350. In large mixing bowl, combine all ingredients, mix well by hand and pour into well buttered 9x13 inch pan or bundt pan. Bake at 350 degrees for about 50 minutes. Serve plain or ice with *Toffee Crunch Cheese Cake Ball*.

Pumpkin Nut Muffins

- 1 box *All-American Apple Cake*
- 1 cup vegetable oil
- 3 eggs
- ½ to 1 cup chopped pecans, walnuts or almonds
- 1 can pumpkin (16 oz)

Preheat oven to 350. In large mixing bowl, combine all ingredients, mix well by hand. Pour mixture into sprayed muffin pans. Bake at 350 degrees for between 10 and 20 minutes, depending on the size of your muffin pans.

Variation: Bake this mixture in small loaf pans.

Our *All-American Apple Cake* stays wonderfully moist, very versatile and it freezes perfectly!

- Use fresh apples, canned apples or applesauce!
- Instead of apples – add chopped pears, pineapple chunks or crushed!
- Add chopped nuts, raisins, or dried cranberries.