



The Gourmet Cupboard

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Meals of the Month Club Recipes *– November –*

Below are the recipes that come with this month's Meals of the Month Club buy for you to enjoy!

Baked Potato Soup

Taco "Soup'reme Soup"

Chicken Enchilada Soup (in crock pot)

Broccoli, Cheese, and Rice Casserole with Chicken

Chipotle Chicken Quesadillas (using Spicy Chipotle Dip Mix)

Buttery Shrimp Scampi (using Crab Dip mix)

Chicken Fajita Soup in Slow Cooker (using Tex Mex Soup in Crock Pot)

Chicken Enchilada Soup in crockpot

Ingredients needed:

TGC Chicken Enchilada Soup mix

7 cups of water, divided

10 oz can of enchilada sauce

4 boneless, skinless chicken breasts (frozen is fine!)

a can of rinsed, black beans

a can of pinto beans

In slow cooker, combine the 5 cups of water and enchilada sauce. In another bowl, whisk TGC Enchilada Soup mix packet and 2 cups of water. Place chicken breasts in the crock pot and pour whisked spice mix on top. Add black beans and pinto beans. Cook all day on low. Leftovers freeze wonderfully! So, so good! 1/2 of my family members love cheese (me included!) and 1/2 do not, so I leave the cheese out of the crock pot and just add it in my bowl at serving time. Serve over broken tortilla chips
Jeanette Allday from Thompson Falls, MT

Broccoli, Cheese and Rice Casserole with Chicken

Requires:

4 Tbsp. melted margarine or butter

1 (8 oz) jar of Cheese Whiz

1 (10.5 oz) can of cream of mushroom soup

2 chicken breasts, cooked and shredded

Prepare Broccoli, Cheese and Rice Casserole as stated on package. Add cooked chicken to mixture before baking.

Baked Potato Soup

Yields 5 cups

Requires:

¼ cup margarine or butter

2 cups of milk or half and half

Taco “Soup’reme Soup” (Optional: serve with chips, grated cheese, and top with sour cream.)

Makes 16 cups.

Requires:

1 lb cooked ground meat

2 (15oz) cans corn

1 (8oz) can tomato sauce

1 (10oz) can Rotel (chopped tomatoes with green chilies)

Chipotle Chicken Quesadillas

Requires:

2-3 Tbsp. Spicy Chipotle Dip Mix

1 lb chicken breast, sliced

Olive oil

Flour tortillas

Shredded Mexican cheese

Directions:

Drizzle chicken with olive oil and then sprinkle with Spicy Chipotle Dip Mix. Preheat a fry pan and saute' the chicken until cooked through. Shred chicken and set aside. In a second skillet, heat your tortillas. Place some chicken and cheese on one side and then top with another tortilla. Brown on both sides. Repeat. Top with your favorite quesadilla toppings like sour cream, guacamole, etc. These can even be made on the outdoor grill with a cooking tray.

Recipe donated by Roberta Whalen from Wallingford, CT

Buttery Shrimp Scampi

Requires:

1 lb, thawed, uncooked shrimp

1 pkg. Crab Dip mix

4 T. melted butter

Sprinkle Crab Dip mix onto shrimp, then place into a preheated skillet with melted butter. Cook shrimp 2-3 minutes on each side. Repeat until done. Serve over pasta.

Chicken Fajita Soup in Slow Cooker

1 lb bonesless chicken breasts

30 oz can of black beans, rinsed and drained

1 can corn

1 can cream style corn

1 cup salsa verde

1 Tex Mex Soup mix

3 cups chicken stock

4 corn tortillas, cut into small pieces

1 cup Mex. Grated cheese

Place chicken breasts in large slow cooker

Large bowl- combine black beans, corn, salsa, tex-mex soup, chicken stock, and tortillas.

Pour beans mixture over chicken

Cook on low for 6-7 hours or high for 3-4 hours

Remove chicken and shread.

Add in cheese.

Add chicken back in and let cook for another 20-30 minutes.

Top with sour cream, etc. if desired!