



# *The Gourmet Cupboard*

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## *Meals of the Month Club Recipes*

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

### **7 Layered Bean Soup**

### **Italian Stuffed Shells**

### **Smoked Sausage and Roasted Vegetables**

### **Chicken and Dumpling Soup**

### **Shredded Chicken Nachos**

### **Cajun Creole (Serve over rice.)**

### **Cabbage Soup**

### **7 Layered Bean Soup**

Water

16 oz can chopped tomatoes

### **Italian Stuffed Shells**

2 lbs. ground meat

½ med. onion, diced

1 T. minced garlic

2 (8 oz.) pkgs. cream cheese

2 pkgs. SPINACH DIP MIX

¾ c. three cheese blend (parmesan, Romano, and Asiago Cheeses)

salt and pepper to taste

1 lg. egg

1 (16 oz.) pkg. jumbo pasta shells

16-24 oz. spaghetti sauce

Cook ground beef, adding onion and garlic until browned. In large bowl, mix meat with cream cheese and SPINACH DIP MIX. Add shredded cheese, salt, and pepper. Let cool. Add egg. This filling can be made one day in advance and refrigerated until ready to use. Cook pasta shells in boiling salted water. Drain and cool. Stuff the shells with the meat mixture. Place the shells in a large baking dish and cover with spaghetti sauce. Cover with foil and bake at 350 for about 45 minutes.

By Kista Taylor from Lawton, OK

### **Smoked Sausage and Roasted Vegetables**

Requires:

4 or 5 potatoes, peeled and cut into chunks

1 large green pepper, cut into rings

1 large onion, cut into rings

3 or 4 carrots, cut into pieces

Chunks of yellow squash can also be added

1 (1 pound) package Hillshire Farm or any brand of smoked sausage, cut on the diagonal

3 tablespoons oil

2 tablespoons or to taste TGC Roasted Cajun Potato seasoning

Take a 9 x 13 baking dish and line with foil and spray with cooking spray. Toss vegetables with oil, sprinkle with TGC Roasted Cajun Potato Seasoning . Cook in preheated 450 degree oven for 30 minutes. Remove from oven add sausage. Cook for 15 more minutes. Makes about six servings. Enjoy!

From Shirley Lee of Palestine, TX

### **Chicken and Dumpling Soup**

Yields over 10 cups.

Requires:

4 chicken breasts

1 cup of milk

2-3 packages of 8 count refrigerated biscuits

### **Shredded Chicken Nachos**

Requires:

2 cups of shredded chicken (you can use store bought rotisserie chicken if desired)

2 Tbsp. Mexican Fiesta Dip Mix

¼ cup enchilada sauce

Tortilla chips

Grated cheese

Any of your favorite nacho toppings: sour cream, black beans, refried beans, green chilies, bell peppers, onions, guacamole, jalapenos, olives, etc.

Put cooked, shredded chicken into a bowl and add Mexican Fiesta Dip, and enchilada sauce to moisten. Spread your chips onto foil lined cookie sheet, top with chicken, cheese, and any other toppings you want to be warmed. Bake at 350 for a few minutes until cheese is melted.

### **Cajun Creole (Serve over rice.)**

Makes 4 ½ cups

Requires:

1 (15oz) can diced tomatoes

1 (8oz) can tomato sauce

1-3 cups of your choice of cooked meat (chicken, shrimp, crawfish)

## **Cabbage Soup**

Makes 8 cups.

Requires:

1 (10oz) can cream of celery soup

1 (10oz) can cream of broccoli soup

1 (16oz) bag of shredded cabbage

1 cup sour cream