



# *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!

Bruschetta (Chicken Parmesan Panini)  
Tex-Mex Soup (Confetti Fajita Chicken Soup)  
Cajun Dirty Rice  
Asian Pork Wraps  
2 Sweet Cornbread (Cowboy Cornbread)  
Tuna or Chicken Noodle Casserole

### **Cajun Dirty Rice**

Makes 6 cups.

Requires:

1 lb ground sausage  
½ cup margarine  
1 (14oz) can beef broth

### **Asian Pork Wraps**

Requires:

1 lb boneless pork loin or roast  
Tortillas  
Optional: coleslaw

### **Chicken Parmesan Panini**

Requires:

1 loaf of Ciabatta or any other crusty Italian bread  
Butter or margarine  
Mozzarella cheese, sliced  
Chicken cutlets, prepared  
¼ cup jarred tomato sauce  
2 Tbsp. Bruschetta mix

Cut loaf of bread into slices and butter the slices of bread. Mix tomato sauce and Bruschetta together in

small bowl. Place slices of cheese, chicken, tomato sauce mixture onto one slice of bread. Top with a few more slices of mozzarella, and another piece of bread to make a sandwich. Place on your panini grill, and if you do not have one, place in a skillet. Press down on your sandwich with the back of a spatula or another smaller skillet and grill for about 2-3 minutes on each side or until cheese is melted and warmed through.

### **Confetti Fajita Chicken Soup**

A great tasting recipe for all those Mexican food leftovers when you bring home a to-go box of fajitas from a Mexican restaurant!

Ingredients:

1 package of TGC Tex Mex Soup mix

3 cups of milk & 3 cups of water

1 can Cream Of Chicken Verde Soup or just Cream of Chicken soup

1 4 oz. can of Chopped Green Chiles (I used the mild)

1 14 oz. can of whole kernel corn (not drained)

leftover flour tortillas cut in to 1 1/2 in squares.(approximately 3)

optional garnish: crushed tortilla chips , sour cream , grated cheese and avocado slices

Leftovers (all approximately ½ cup, give or take)

Leftover refried beans (approximately ½ cup)

Leftover Spanish rice (approximately ½ cup)

Left over pico de gallo (approximately ½ cup)

Guacamole (approximately ½ cup)

Grated cheese (approximately ½ cup)

Sour cream (approximately ½ cup)

Fajita chicken meat diced with the bell peppers and onions

Directions:

Bring water, milk, Tex-Mex Soup Mix, and the can of soup to a boil. Add all the fajita leftovers, the chilies, and the corn. Reduce heat to simmer for 30 minutes and then bring back to boil and add cut squares of flour tortillas. Cook for a couple of minutes and then serve warm. Can be garnished with crushed tortilla chips, sour cream, grated cheese and/or slices of avocado. YUMMM

Recipe donated by: Shirley Lee from Palestine, TX

### **Cowboy Cornbread**

2 packages TGC cornbread mix -- prepared according to directions

2 lbs ground sausage (cooked) -- we used deer sausage -- fry in skillet, drain all grease

1 can corn - drained

1 can Ranch Style Beans

1 cup shredded cheddar cheese

1 cup monterey jack cheese

Mix together corn, cheese and sausage in a large bowl by hand. Add raw cornbread mixture and mix well. Takes a while to get it all stirred up and mixed well. Pour mixture into 9 x 13 greased baking pan. Bake at 350 for one hour.

Dena Thompson from Channelview, TX

**Tuna or Chicken Noodle Casserole**

Yields: 9x13 pan

Requires:

12 oz. can tuna or chicken

2 cups Colby and Monterey Jack Cheese, grated

1 (11 oz.) can cream of chicken soup

5 cups water

Optional: 11 oz. can of green peas, drained