

Recipe of the Week – Double Feature!

### **The Main Event: Chicken Enchilada Casserole**

*Contributed by Teresa Ruble*

This is the ultimate comfort food for a snow day. It's creamy, cheesy, and has just enough kick to make you forget about the shovel waiting for you outside.

#### **Ingredients**

- **1 can** cream of chicken soup
- **2 c.** sour cream (divided)
- **2 c.** chicken, cooked and cubed
- **1/2 (4 oz.)** can green chiles
- **1/2 c.** onion, diced
- **1/2 tsp.** salt
- **1/2 tsp.** garlic powder
- **1 tsp.** chili powder
- **10 oz.** grated Monterey Jack cheese
- **10** flour tortillas

#### **Instructions**

1. **Prep the Base:** Mix 1 ½ cups of the sour cream with the soup. Spread half of this mixture in the bottom of a 9x13 inch pan and set aside.
2. **Make the Filling:** In a pan, heat the remaining 1/2 cup of sour cream, onion, spices, and chicken until thoroughly warmed.
3. **Assemble:** Heat your tortillas until warm and pliable. Place 1 to 2 tablespoons of the chicken mixture on each tortilla. Roll them up and place them seam-side down in the prepared pan.
4. **Top it Off:** Pour the remaining sour cream/soup mixture over the top and cover generously with the Monterey Jack cheese.
5. **Bake:** Bake at **450°F** until the cheese is melted and bubbly.

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## The Sweet Surprise: Miracle Whip Cake

*Contributed by Emily Dieckmann*

Don't knock it until you try it! Miracle Whip acts as the fat and acid in this recipe, resulting in an incredibly moist chocolate cake. It's a classic "pantry staple" dessert perfect for when you can't make a run to the store for eggs or oil.

### Ingredients

- **2 c.** flour
- **1 c.** sugar
- **2 tsp.** baking soda
- **5 Tbsp.** cocoa
- **Pinch** of salt
- **1 c.** water
- **1 c.** Miracle Whip
- **1 tsp.** vanilla

### Instructions

1. **Mix:** Combine all dry ingredients in a bowl.
2. **Blend:** Pour in the water, Miracle Whip, and vanilla. Blend until smooth.
3. **Bake:** Pour the batter into a 9x13 inch glass cake pan. Bake at **350°F** for 20 minutes, or until a toothpick inserted in the middle comes out clean.
4. **Serve:** Emily recommends using the icing recipe found on the side of a Hershey's cocoa box for the perfect finish.