

Chicken Alfredo Bake

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8 oz Pasta of Choice 2 c Cooked Chicken - shredded
2 c Alfredo Sauce - store bought or homemade
1 c Shredded Mozzarella Cheese 1/2 c Parmesan Cheese - Grated
1 t Garlic Powder 1 t Italian Seasoning
Salt + Pepper to taste 4 oz Cream Cheese
1/4 c Fresh Parsley Chopped
Optional - Bell Pepper, onion & mushrooms sauteed.
Preheat oven 350°

In large pot bring salted water to a boil. Add pasta and cook according to package directions until al dente about 8-10 minutes. Drain & set aside

If making sauce, combine heavy cream, butter, garlic & Parmesan cheese in saucepan over medium heat. Stir until cheese melts and thickens slightly. Turn heat down to low
To hot sauce add cream cheese

In large bowl combine pasta, chicken, optional add ins
Sauce, garlic powder, Italian Seasoning, salt and pepper.
Mix well until combined and evenly coated.

Transfer mixture into a 9x13 baking dish greased.
Spread evenly & sprinkle with mozzarella & grated Parmesan cheese on top.

Bake 25-30 minutes until cheese is bubbly & golden brown. Let cool for a few minutes before serving
Garnish with Chopped parsley.

Note: - this dish is best with homemade sauce

Cherry Lime Pistachio Dessert

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Crust

1 c Graham Cracker Crumbs
6 T Melted Butter-Salted

$\frac{1}{2}$ c Crushed Pistachios
3 T Sugar

Filling

1 - 8oz Cream Cheese-softened
1 - Small pistachio Pudding
2 c Heavy Whipping Cream

1 c Powdered Sugar
 $\frac{1}{2}$ c Milk

Topping

$\frac{3}{4}$ c Cherry Preserves
Chopped Pistachios

2 T Lime Juice

Crust- Combine graham cracker crumbs, Sugar, Pistachios and butter. Mix until combined. Press into ~~7x11~~ 7x11 or similar dish. Refrigerate while making filling

Filling:

Whip heavy cream until peaks form and set aside.
Beat cream cheese and gradually add in Powdered Sugar until combined. Add in milk & pudding. Beat until combined. Spread on prepared crust & smooth out.

Topping

Microwave Cherry Preserves for about 10 seconds, add lime juice and stir.

Drop spoonfuls of topping on top of filling. Swirl in.

Add Chopped Pistachios on top. Refrigerate 4 hours or overnight.

Cheesy Bruschetta Dip

Cheesy Base

8oz Cream Cheese Softened 1/2c Sour Cream
 1c Shredded Mozzarella Cheese 1/2c Parmesan Cheese-Shredded
 1/2t Italian Seasoning 1 clove minced garlic
 Pinch of Salt & Pepper

Topping

1c Diced Roma Tomatoes or sliced Cherry tomatoes
 2T Fresh Basil -Chopped 1 clove minced garlic
 1T Balsamic Vinegar 1T Olive Oil
 Salt & Pepper to taste

Serve with toasted slice baguette, crackers

Topping - In bowl combine all topping ingredients. Let sit 15-20 minutes so flavors can marry.

Cheese Mixture - Preheat oven to 375°.

In mixing bowl beat cream cheese & Sour Cream until smooth. Stir in mozzarella & parmesan cheese & seasonings.

Spread in 8x8 greased baking dish. Top with extra cheese if desired.

Bake 15-18 minutes or until hot & bubbly. Remove from oven and let cool slightly for 5 minutes.

Spoon topping over cheese layer.

This can also be served cold