

Waco's

2 LBS	Shredded Cheese
1 bag	Shredded Lettuce
2 cans	Tomatoes Rotel
5 lbs	Ground Beef
3 packages	Taco Seasoning
One Jar	Salsa
one container	Sour Cream
2 packets	Fritos Dry Ranch Dressing

Directions

Start prepping Mexican Rice (second Recipe)

Brown meat in Cast Iron Skillet with Taco Seasoning

Add ranch dressing to Sour cream in container mix well

Serve over Fritos and let diners add individual ingredients, Tomatoes, Salsa, Shredded Lettuce, Sour cream and Mexican Rice

Chicken Lo Mein

Serves 16

60 ozs **ramen noodles**
(oriental-flavor instant)

4 tbsps **sesame oil**

6 tps **garlic** (fresh, finely
chopped)

16 cups **coleslaw mix**

8 tbsps **green onions** (chopped)

light soy sauce

4 lbs **chicken breast** (cut into 1/2-inch cubes)

- 1 Break noodles in half; cook according to package directions.
- 2 Rinse with hot water; drain well.
- 3 Meanwhile, in Dutch Oven heat oil over MED-HIGH; sauté garlic to fragrant, stirring constantly.
- 4 Add seasoning packet from mix and the chicken. Continue cooking; stirring until chicken is no longer pink, about 5 minutes,.
- 5 Stir in coleslaw mix. Continue cooking, stirring constantly, until cabbage is slightly soft but crisp, about 1 minutes.
- 6 Stir in cooked noodles and green onions. Cook, stirring constantly until heated through, about 1 1/2 minutes. Season to taste with lite soy sauce.
- 7 Note: Add some red pepper flakes for heat, if desired.

Linguine Skillet Dinner

2 lbs Linguine
4 lbs Ground Beef
Frozen onions
4 cans Diced tomatoes with basil, garlic & oregano
4 cans tomato sauce with basil, garlic & oregano
6 cups water
2 cup of shredded cheese

Directions for cooking Skillet Dinner

Cook ground beef and onion in dutch oven.
Once meat is brown add Tomato Sauce, Diced tomatoes with liquid in can and water.
Bring to boil
Reduce heat cover and simmer about 10 minutes.
Bring back to boil
Break linguine into about thirds and add to pot.
Stir frequently
Cover and simmer about 20 -25 minutes until pasta is tender
Sprinkle Cheese on top about 5 minutes before serving

Mexican Rice

- 1 can Roma tomatoes
- 2 onions
- 6 garlic cloves
- 6 tomato chicken bouillon cubes

Blend above together add ed water if needed

4 tablespoons vegetable oil
1 cup of long-grain white rice
1 tablespoon of salt
6 carrots Diced
6 potatoes Diced

- Blend Tomatoes, Onions, Cloves, and Bouillon Cubes together.
- Brown the Rice in Oil in dutch Oven in hot oil
- When rice is browned add Blended tomatoes mixture
- Add diced Carrots and Potatoes
- Added additional water if needed

Cook covered until rice, Carrots and Potatoes are done.

BBQ Chicken

5 lbs chicken

4 lbs egg Noodles

3 bottles BBQ Sauce

Directions

- 1) Cook Chicken in boiling water until done. Remove from water and let cool. Dice into bite size cubes
- 2) Heat Diced Chicken in BBQ Sauce until hot. Stir frequently to keep sauce from burning
- 3) Cook Egg Noodles according to directions on package. Drain when done

Serve BBQ Chicken and let diners add to egg noodles.

Chicken Pot Pie

Filling

1 cup butter
1 cup chopped onion
1 cup cream
2 cans new potatoes diced
2 cans of Cream of Celery Soup
4 cans of Cream of Mushroom Soup
6 cups shredded cooked chicken
6 cups Frozen Mixed Vegetables
Biscuits

DIRECTIONS

- 1) In Dutch Oven, melt butter over medium heat. Add onion; cook 2 minutes, stirring frequently, until tender.
- 2) Add soup directly from cans, add cup of cream. Cook until hot
- 3) Stir in chicken, mixed vegetables and Potatoes.
- 4) Place biscuits on top of mixture cook until biscuits are done