

Foster's Body & Paint

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Mexican Macaroni Chicken Casserole

Ingredients:

Makes 4-6 servings

- 8 oz elbow or small shell pasta
- 2 tsp olive oil
- 1 large carrot, grated
- 1 medium green bell pepper, finely chopped
- 1 tbsp minced garlic
- ¾ lb chicken tenders, cut in ¾ inch pieces
- 2 tsp ground cumin
- 1 ½ tsp dried oregano leaves
- ½ tsp salt
- ¼ tsp ground red pepper
- 2 cups (8 oz) shredded Monterey Jack cheese, divided
- 1 jar (16 oz) tomato salsa, divided



Preparations:

- 1.) Cook pasta according to package directions. Meanwhile, heat oil in large nonstick skillet over medium heat. Add carrot, bell pepper and garlic; cook and stir 3 minutes until vegetables are tender. Add chicken, increase heat to medium-high; cook and stir 3 to 4 minutes or until chicken is no longer pink in center. Add cumin, oregano, salt and red pepper; cook and stir 1 minute. Remove from heat; set aside.
- 2.) Grease 13x9-inch microwavable dish. Drain and rinse pasta under cold running water; place in large bowl. Add chicken mixture, 1 cup cheese and 1 cup salsa. Mix well; pour into prepared dish. Top with remaining 1 cup cheese and 1 cup salsa. Cover with plastic wrap; microwave on HIGH 4 to 6 minutes, turning dish halfway through cooking time. Serve immediately.

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