

Lemon Herb Chicken

Ingredients SERVINGS 8-10

UNITS US

- 1/2 cup white sugar
- 1 (14 ounce) can pumpkin pie filling
- 1 (12 ounce) can evaporated milk
- 1 (5 ounce) can sweetened condensed milk
- 6 eggs
- 1/2 cup white sugar
- 1 teaspoon vanilla extract
- 1 teaspoon allspice

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Pumpkin Soup, 15 Ways

Directions Preheat oven to 375 degrees. Melt 1/2 cup sugar in an aluminum loaf pan and heat over medium heat. Continue to cook until it caramelizes, being careful to not burn the sugar.

Fill a large pot of water with about 1 inch of water and place over medium heat. Move the aluminum pan



Arizona: Cran-Turkey

Enchiladas

Ingredients SERVINGS 8

UNITS US

nonstick cooking spray

2 - 2 1/2 cups shredded cooked turkey

pan into the large pot and set into the water.

Combine the pumpkin pie filling, evaporated milk, condensed milk, eggs, 1/2 cup sugar, vanilla, and allspice in a blender, blend until smooth. Pour the mixture into the loaf pan.

Bake in preheated oven until a knife inserted in the center comes out clean, about 1 hour. Refrigerate for at least 3 hours, or overnight.

Run a knife along the edge of the loaf pan to loosen the flan. Invert the pan onto a serving plate and tap to release the dessert.

1 (16 ounce) can whole berry cranberry sauce

1 (15 ounce) can black beans, rinsed and drained

1 1/2 cups bottled salsa

1 cup shredded colby-monterey jack cheese (4 oz.)

1/2 cup sour cream

3 green onions, sliced

1/4 cup snipped fresh cilantro

1 teaspoon ground cumin

1/2 teaspoon salt

1/2 teaspoon ground black pepper

8 whole wheat flour tortillas or 8 whole flour tortillas

1 teaspoon bottled hot pepper sauce

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5 Turkey

6 Turkey

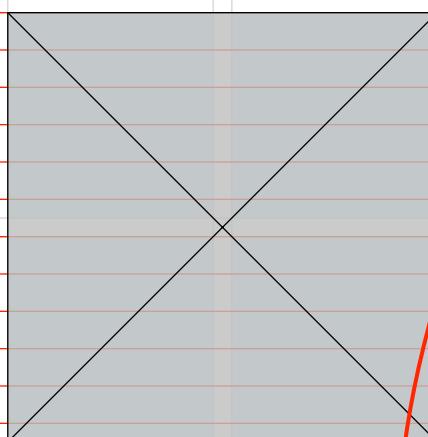
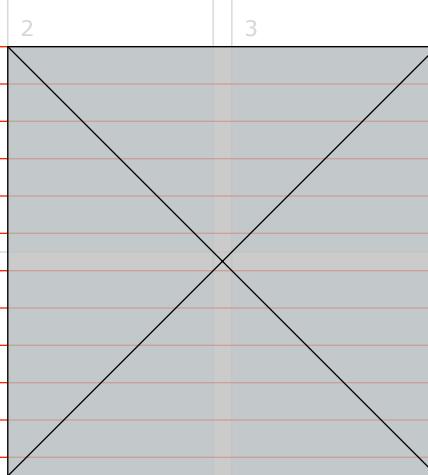
7 **Directions** Preheat oven to 350

8 degrees F. Lightly coat a 3-quart rec-
9 tangular baking dish with cooking
10 spray; set aside.

11 For filling, in a large bowl stir to-
12 gether turkey, half the cranberry
13 sauce, beans, 1/2 cup of the salsa, 3/4
14 cup of the cheese, sour cream, green
15 onions, cilantro, cumin, salt, and
16 pepper.

17 Spoon about 2/3 cup filling on each
18 tortilla. Roll up tortillas around fill-
19 ing. Place, seam sides down, in pre-
20 pared dish; set aside.

21 For sauce, in bowl stir together re-
22 maining cranberry sauce, remainin-



23 remaining salsa, and hot pepper
24 sauce. Spoon over filled tortillas.
25 Cover with foil. Bake for 45 minutes.
26 Uncover; top with remaining cheese.
27 Bake 5 to 10 minutes more or until
28 heated through and cheese is melt-
29 ed. Sprinkle with additional cilantro
30 and green onions.



