

# Lemon Herb Chicken

## Ingredients-

SERVINGS 8-10 UNITS US1/2 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 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.

# Arizona: Cran-Turkey Enchiladas

## Ingredients

SERVINGS 8 UNITS USnonstick cooking spray  
2 -2 1/2 cups shredded cooked turkey  
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  
On Sale Near You  
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Find storesTurkey

Turkey

**Directions** Preheat oven to 350 degrees F. Lightly coat a 3-quart rectangular baking dish with cooking spray; set aside. For filling, in a large bowl stir together turkey, half the cranberry sauce, beans, 1/2 cup of the salsa, 3/4 cup of the cheese, sour cream, green onions, cilantro, cumin, salt, and pepper. Spoon about 2/3 cup filling on each



tortilla. Roll up tortillas around filling. Place, seam sides down, in prepared dish; set aside. For sauce, in bowl stir together remaining cranberry sauce, remaining salsa, and hot pepper sauce. Spoon over filled tortillas. Cover with foil. Bake for 45 minutes. Uncover; top with remaining cheese. Bake 5 to 10 minutes more or until heated through and cheese is melted. Sprinkle with additional cilantro and green onions.

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