

Manasquan Food Pantry Recipe Contest

First Place Winner

Easy Chicken Pot Pie

Ingredients:

- 2 Cups Cooked Chicken cut up
- 1 Can Mixed Vegetables (15oz)
- 1 Can Turkey or Chicken Gravy (10oz)
- 1 Box Stuffing mix prepared

Oven Temp: 350°

Cook Time: 30-40 Min

Instructions:

Butter baking dish. Mix cooked chicken, vegetables, & gravy in baking dish. Cover mixture with prepared stuffing mix (about half the stuffing mix, you can freeze the leftover)

Bake 350° until heated through & stuffing mix is crisp, about 30 min.

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Second Place Winner

Stuffed Chicken

Ingredients:

Chicken Breast

Stuffing

Diced Ham

Corn

Cheese (Any but preference is mozzarella)

Garlic & herb marinade

Oven Temp: 400°

Cook Time: 35-40 Min

Instructions:

Butterfly chicken & marinate overnight. Cook stuffing according to directions & put all ingredients inside chicken. Bake 35-40 min.

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Third Place Winner

Summer Cool Pasta

Ingredients:

1 box Elbow or Penne Pasta - cooked

3 Hard boiled eggs

1 can of pineapple slices or crushed

1 cup chopped celery

1 chopped onion (red onion preferred)

1/2 cup maraschino cherries

Mayonnaise to taste

Oven Temp: n/a

Cook Time: 25 Min

Instructions:

Cook pasta and boil eggs, let cool. Chop finely pineapple slices, onion, celery & cherries and finely slice eggs. When ingredients are room temperature mix together adding mayonnaise to taste. Some maraschino cherry juice can be added for a splash of color and sweetness.

Chill and enjoy!