

## Santa Fe Wraps

2 (8 oz) packages of cream cheese, softened  
1 c sour cream  
1 (4 1/2 oz) can chopped green chilies  
1 (4 1/2 oz) can chopped olives  
1 c (4 oz) shredded pepper jack cheese  
2 TBSP salsa, plus salsa for dipping  
1/2 c green onion tops, sliced  
1 c chopped fresh spinach  
2 pkgs flour tortillas

In large bowl beat cream cheese until creamy. Then add sour cream, green chilies, olives, pepper jack cheese, salsa, and green onion tops. Beat at medium speed with an electric mixer. Stir in spinach. Spread mixture evenly over the surface of each tortilla (leave an inch around the edge). Roll up tortillas lightly, skewer each wrap with a wooden toothpick, and cut each tortilla crosswise into four slices. Serve immediately or chill. Serve with salsa for dipping.

## Rene's Coleslaw

5 c shredded cabbage  
1/2 c almonds, toasted  
1 1/2 c dried cranberries – I use cran-raisins  
1/2 c celery, diced  
1/4 c chopped green onions, white and green parts  
1/2 c chopped green pepper

### Dressing

1/2 c mayonnaise  
1 TBSP sweet pickle relish  
1 TBSP honey mustard  
1 TBSP honey  
salt and pepper

Combine cabbage, almonds, cranberries, celery, green onions and green peppers in a large bowl. Combine all ingredients for the dressing, add salt and pepper to taste and refrigerate until ready to serve. Pour dressing over slaw just before serving. Stir well.

## Creamy Chicken Hot Dish

Ready in 1 hour or less

A potato chip topping adds some crunch in this creamy mixture of tender chicken chunks, rice, peas and celery. This is a definite potluck pleaser.

- 2 celery ribs, chopped
- 1 small onion, chopped
- 1 TBSP butter or margarine
- 1 ½ cups mayonnaise (light or fat-free may be substituted)
- 1 can (10 ¾ oz) condensed cream of chicken soup, undiluted
- 1 cup frozen peas, thaws (Publix Petite Peas)
- 1 TBSP lemon juice
- 1 tsp salt
- 3 cups cubed cooked chicken
- 2 cups cooked rice
- 1 cup crushed potato chips

In a small skillet, sauté celery and onion in butter until crisp-tender.

Place in a bowl; add the mayonnaise, soup, peas, lemon juice and salt. Stir in chicken and rice.

Transfer to a greased 11" x 7" x 2" baking dish.

Sprinkle with potato chips.

Bake uncovered at 350 degrees for 25 – 30 minutes or until heated through.