2019 Recipes

Brew Läsh!
St. Cloud Technical & Community College Foundation
Cube and cook the chicken. Cook the rice and sauté the onion.

Layer chicken, rice, and onion in 9x13 dish.

Drain mushrooms and pimientos and add to top.

Mix butter, flour, salt, broth, half-and-half and pour over dish.

Bake at 350 for 30 minutes. Add parsley and almonds to the top and serve.

**Chicken Wild Rice Hotdish**

- 1 small onion, chopped
- ⅓ cup butter
- ⅓ cup flour
- 1½ tsp salt
- 1 14½ oz. can chicken broth
- 1 cup half and half cream
- 4 cups cubed cooked chicken
- 4 cups cooked wild rice
- 2 4½ oz. sliced mushrooms, drained
- 1 4-oz. jar of diced pimientos, drained
- 1 tsp minced fresh parsley
- ⅓ cup slivered almonds
**Chicken Bacon Ranch Tater Tot Hotdish**

Preheat oven to 350.

Cook bacon until crisp, remove from skillet and set aside. Cook chicken in bacon grease until no longer pink.

Place single layer of tater tots in bottom of 9x13 dish. Layer the cooked chicken next.

In large mixing bowl, whisk the milk, cream, and ranch packet. Pour mixture over chicken and tater tots. Sprinkle cheese over entire dish in an even layer. Crumble the cooked bacon on top of the cheese.

Bake 30-45 minutes until the liquid has absorbed and cheese is brown and melted.

**Ingredients**

- 1 bag frozen tater tots
- 2 lbs. boneless skinless chicken breasts, cubed
- 2 cups Mexican blend cheese
- 5 slices of bacon
- ½ cup milk
- ½ cup heavy whipping cream
- 1 packet ranch seasoning
- Salt and pepper to taste

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Preheat oven to 400.

Combine broccoli, cooked rice, and chicken in 9x13 dish and set aside.

Melt butter in saucepan, add onions and cook for 2 minutes. Add garlic and flour and cook for 1-2 minutes, whisking continuously. Whisk in the milk, reduce heat, and cook until it thickens. Stir in sour cream, grated cheese, curry powder, and salt and pepper until combined. Bring to simmer and cook, stirring constantly for 3-4 minutes.

Pour sauce in dish and mix with rice, broccoli, and chicken. Spread evenly in dish.

Bake 10-12 minutes. Broil for another few minutes to brown the top.

**Chicken Curry Hotdish**

1 cup brown rice  
1 lb. broccoli chopped and steamed  
2 cups chicken, cooked and shredded  
3 tbsp butter  
½ cup diced onion  
2 cloves of garlic, minced  
3 tbsp whole-wheat flour  
1 cup milk  
½ cup sour cream  
2 cups shredded sharp cheddar cheese  
4 tsp yellow curry powder  
1 tsp salt  
Pepper to taste
Beef Gnocchi Goulash

Preheat oven to 500 on broil.

Sear beef in large skillet with oil and garlic. Remove from pan.

De-glaze pan with red wine. Bring to boil and reduce heat to simmer for 10 minutes. Gradually add grated chocolate until fully incorporated, stirring constantly. Season with cinnamon and allspice.

In large stock pot bring stock to a boil with sachet of juniper and bay leaves. Reduce to simmer for 20 minutes. Stir in red wine mixture.

Place all in 9x13 pan and broil for 20-30 minutes or until beef is tender.

In medium pot bring water to boil and cook gnocchi for 5-7 minutes or until they float. Serve with gnocchi on top and garnish with parsley.
Bring broth to a boil and cook rice noodles. Do not overcook as they will be cooked more later.

Preheat oven to 350 and prep 9x13 pan.

Heat oil in large pan over medium heat. Crumble tofu in pan and add garlic, ginger, and soy sauce. Cook until tofu just starts to brown. Stir in carrots, mushrooms, pea pods, and half of the green onions. Add soy sauce and Siracha to taste. Add cabbage and cook for a few minutes.

Transfer to a bowl and mix in rice noodles. Pour mixture into prepared pan and bake for 20-25 minutes.

Top with remaining green onions and chow mein noodles.
Preheat oven to 350.

Mix together the cooked and shredded chicken, tortilla pieces, chopped peppers, spinach, black beans, tomato sauce and garlic.

Place mixture in casserole dish and top with shredded cheese, crushed peppers, and cilantro.

Bake for 15-20 minutes.

**Chicken Fajita Hotdish**

- 2 chicken breasts cooked & shredded
- 2 small whole wheat tortillas cut into pieces
- 3 peppers chopped
- 3 cups spinach
- 1 cup black beans
- ½ cup tomato sauce
- 2 tsp garlic
- 2 tsp crushed red pepper
- 2 cups shredded Mexican cheese
- Cilantro to taste, garnish

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To marinate the chicken for the biryani, combine the vegetable oil, garlic, ginger, chili peppers, mint, cilantro, garam masala, cinnamon and salt in a large bowl and stir together. Add the chicken pieces and toss together making sure the chicken is thoroughly coated in the marinade for at least 1 hour or overnight.

In a pot wide enough to hold the chicken in a single layer, add the ghee and onions, and sauté the onions until well caramelized. Transfer the onions to a bowl and set aside.

Prepare the rice by washing in a strainer under cold water until clear. Parboil the rice, add water, salt, cardamom, cumin and bay leaf to a pot and bring to boil. Add rice and boil for 7 minutes. Drain and reserve 1 cup of liquid.

In the onion pot, add the chicken in a single layer skin side down. Fry both sides until golden brown.

To assemble the biryani, add the saffron to the rice and toss evenly. Add half the rice to pot you browned the chicken in. Put rice and onions over chicken. Finish the biryani by adding rest of rice in even layer. Add the reserved 1 cup of liquid.

Cover pot over medium heat for 20 minutes. Cook on low heat for 40 minutes then another 10 minutes to steam the biryani. Mix chicken biryani together and garnish with fresh cilantro.
Italian Quinoa Risotto Lasagna Hotdish

Sauce
4 oz. pancetta chopped
3 tbsp olive oil
½ small sweet onion, diced
2 cloves garlic, minced or grated
1 red pepper, diced
1 lb ground spicy Italian chicken sausage
1 tsp dried oregano
1 tsp dried basil
1 tsp dried parsley
½ tsp dried thyme
1 tsp pepper
½ tsp kosher salt
1 oz. can crushed tomatoes
4 tbsp tomato paste
1 cup milk

Truffle Oil Quinoa Risotto
2 tbsp butter
1 tbsp olive oil
2 ½ cups dry quinoa
5 cups warm chicken broth
½ cup white wine
½ tsp salt and pepper
1 cup freshly grated parmesan cheese
Truffle oil for drizzling
2 cups provolone cheese shredded
1 cup mozzarella cheese shredded
Chopped fresh basil or parsley for garnish

In large pot, cook 1 tbsp olive oil and the pancetta over medium heat, stirring until lightly brown, about 5 minutes. Add onion, garlic, and red pepper and cook, stirring vegetables until softened, about 5 minutes. Push veggies off to side and increase heat. Add 1 tbsp of olive oil and crumble in sausage until browned. Add oregano, basil, parsley, and thyme and cook for 1 minute. Add tomatoes, tomato paste, 1 cup milk, and salt and pepper.

While sauce is simmering, make quinoa. Bring 4 cups chicken broth to boil, add quinoa, reduce to medium heat and cover and simmer until tender and broth is absorbed. After 15 minutes, add butter, olive oil and remaining chicken broth. Stir until quinoa is thick. Add wine and parmesan cheese. Season with salt and pepper. Drizzle with 1-2 tbsp truffle oil.

Preheat oven to 375. Grease 9x13 pan and spread quinoa risotto in one even layer. Spoon meat sauce over the top and add provolone and mozzarella cheese.

Bake 30-35 minutes or until cheese is golden brown. Garnish with fresh basil or parsley.
Preheat oven to 350.

In large skillet cook beef and sausage and onion until brown. Stir in spaghetti sauce and pasta.

Transfer to two greased 9x13 baking dishes. Sprinkle with cheese and pepperoni.

Bake uncovered for 25-30 minutes or until cheese is golden brown.

Pizza Pasta Hotdish

1 lb ground beef
1 lb ground sausage
1 large onion chopped
3½ cups spaghetti sauce
1 pkg spiral or cavatappi pasta, cooked and drained
4 cups shredded mozzarella cheese
8 oz. sliced pepperoni
Cut chicken into 8 pieces, brown in olive oil, set aside.

Sauté the sausage, pork, shrimp, squid and peppers all separately.

Combine clams and mussels with water in covered pot, steam until they open. Drain liquid and set aside. Add chicken stock to the shellfish and add saffron.

Sauté the onions and garlic until soft, add tomatoes and rosemary, cook until most of the liquid evaporates. Add rice and stir. Add sausage, pork, chicken, squid, and peppers. Bring stock mixture to a boil. Add rice and stir. Lower to a simmer and cover.

Bake in oven at 350 for 20 minutes. Sprinkle peas over the rice and arrange the shrimp, clams and mussels on top, return to oven to heat the shellfish. Garnish with lemon wedges.
Preheat oven to 350. In a large skillet, cook beef and onion over medium heat until meat is no longer pink and drain. Sprinkle with salt and ¼ teaspoon pepper. Set aside.

In a large bowl, combine the pasta, 3 cups mozzarella cheese, cottage cheese, eggs, Parmesan cheese, parsley and remaining pepper.

Transfer to a greased shallow 3-qt. baking dish. Top with beef mixture and spaghetti sauce (dish will be full).

Cover and bake for 45 minutes. Remove the cover and sprinkle with remaining mozzarella cheese. Bake uncovered for 15 minutes longer or until bubbly and cheese is melted. Let stand for 10 minutes before serving.
Mexicali Hashbrown Taco Hotdish

1 lb lean ground beef
½ cup diced green bell pepper, divided
½ cup diced red bell pepper, divided
1 pkg taco seasoning
½ cup corn
1 can tomato soup
1 3oz pkg cream cheese
½ cup chopped onion, divided
2 cups Mexican style shredded cheese, divided
1 tsp salt
½ tsp pepper
½ bag (30oz) frozen hash brown potatoes, thawed

Preheat oven to 350 degrees. Spray 2-quart casserole dish.

Brown the beef, half of the bell peppers and onions over medium heat. Drain fat from pan and reduce heat. Add the undiluted tomato soup, corn, cream cheese, and stir well. Stir in taco seasoning and 1 cup of the shredded cheese.

Pour mixture into prepared casserole dish and spread mixture evenly.

In a separate bowl, combine hash browns, remaining peppers, salt, pepper, and remaining cheese. Top ground beef with potato mixture and press down lightly.

Bake at 350 for 30-35 minutes or until brown and crispy.