

You can help make a delicious dinner with these two recipes. Remember to get an adult's help when cooking.



CRUNCHY CHICKEN Casserole

- 2 tablespoons vegetable oil
- 2 pounds (1 kg) boneless, skinless chicken breasts, cut into chunks
- 8 ounces (227 g) sour cream
- 1/2 cup chicken broth
- 1 cup cream of chicken soup
- 1 sleeve (about 40) saltine crackers (try crackers with different seasonings for added flavor)
- 2 teaspoons poppy seeds
- 1/2 cup butter, melted

1. Warm the vegetable oil in a pan and cook the chicken until it is light brown.
2. Place the browned chicken in the bottom of a baking dish.
3. Mix together the soup, sour cream, and broth. Pour it over the chicken. Top with crushed crackers and sprinkle with poppy seeds. Pour the melted butter over the crackers.
4. Bake at 350°F (180°C) for about 30 minutes.

SIMPLE Mashed POTATOES

- 2 pounds (1 kg) baking potatoes
- 3 tablespoons butter
- 3/4 to 1 cup milk
- Salt and pepper to taste

1. Peel the potatoes and cut them into 2-inch (5-cm) pieces.
2. Put the potato pieces in a large saucepan and add water until the potatoes are covered. Add a pinch of salt.
3. Simmer potatoes for 10 minutes, or until they slide off easily after being poked with a fork.
4. Drain. Add butter and milk.
5. Mash the potatoes until smooth, adding more milk if you want to make it creamier.
6. Stir the potatoes over low heat until warm, and season with salt and pepper.