

This months recipes are from the kitchen of Judy Rapini

#### Cheesy Chicken & Rice Casserole

1 can (10  $\frac{3}{4}$  oz.) Campbell's Cream of Chicken Soup  
1  $\frac{1}{3}$  cups water  
 $\frac{3}{4}$  cup uncooked long grain white rice  
2 cups fresh or frozen vegetables  
 $\frac{1}{2}$  tsp. Onion powder  
4 skinless, boneless Chicken breast halves  
 $\frac{1}{2}$  cup reduced fat shredded Cheddar Cheese

Stir the soup, water, rice, vegetables and onion powder in a 12" x 8" shallow baking dish  
Top with chicken. Season chicken as desired. Cover.  
Bake at 350o F. for 45 min. or until done.  
Top with cheese. Makes 4 servings

#### Spinach and Strawberry Salad with Feta Cheese and Balsamic Vinaigrette

1 (5-7 oz.) pkg. Baby Spinach or Baby Romaine  
2 cups sliced Srtawberries  
 $\frac{1}{2}$  cup crumbled goat or Feta cheese  
 $\frac{1}{4}$  cup pine nuts, toasted

Balsamic Vinaigrette ( Make it from scratch or use your favorite bottled balsamic)

1 tbs. Balsamic vinegar  
3 tbs. Extra-Virgin Olive Oil  
1 tbs. Chopped fresh basil leaves or 1 tps. dried basil  
Salt and Pepper to taste

Whisk vinegar and olive oil in small bowl. Add basil and season with salt and pepper. Combine salad and strawberries in a large bowl.  
Add vinaigrette; gently toss to evenly coat.