

French Cranberry Chicken

- 1 cup Soup Of Success French Crème Dressing (prepared)
- 1 cup whole cranberry sauce
- 1 package dry onion soup mix
- 1½ pounds of boneless chicken breast

Place chicken in a 9x13 dish.

Mix dressing, cranberry sauce, and soup mix and pour over chicken.

Bake at 350 degrees for 45 minutes.

Serve over rice and enjoy.

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Cucumber Sandwiches

- 1 package Soup of Success Deliciously Dill Dip
- 2/3 cup sour cream
- 2/3 cup Hellman's Mayonnaise
- 1 8-oz package softened cream cheese
- 1 English cucumber, sliced

Mix dip mix, sour cream, mayonnaise, and cream cheese together. Mixing 2-3 days in advance allows the dehydrated onion in dip mix to take on more flavor.

Spread on cocktail bread.

Place cucumber slices on top.

For variation: Sprinkle with dill weed and top with cherry tomato half.

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Dill Chicken

1½ cup Soup of Success Deliciously Dill Dip (prepared)
2 cans cream of chicken soup
2 ½ lbs boneless chicken breast
1 sleeve Ritz crackers, crushed
4-8 Tablespoons butter, melted

Cook and cube chicken.

Mix dip and soup thoroughly. Add cooked chicken.

Transfer to 9X13 dish.

Mix crushed crackers and butter. Sprinkle over chicken mixture.

Bake at 350 degrees for 30 minutes.

Serve over rice and enjoy.

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Mediterranean Bruschetta

1 pkg. Soup Of Success Salade Mediterranean Dressing (prepared)
2-3 large tomatoes, coarsely chopped
1 loaf of French bread, cut into 1 inch slices
¼ cup freshly grated parmesan cheese

In a medium bowl, combine tomatoes and dressing.

Place bread slices on a baking sheet and top with tomato mixture.

Sprinkle with parmesan cheese.

Bake for 8-10 minutes or until bottom of bread is browned.

Allow to cool for 5 minutes before serving.

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8 Layer Santa Fe Chip Dip

Layer on large flat dish:

Refried beans

1 pkg. Soup Of Success *Sizzlin' Santa Fe Dip* (prepared)

Guacamole

Salsa

Lettuce, shredded or chopped fine

Tomatoes, diced

Cheddar cheese, shredded

Black olives, sliced or chopped

Serve with tortilla chips & enjoy!

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Or try these other quick fixes...

French Popcorn

Add 1 pkg. of Soup Of Success French Crème Dressing (unprepared) to freshly popped popcorn for a delightfully sweet treat!

Ruth's Fried Chicken

Mix 1 pkg. of Soup Of Success Ruth's Original Onion Herb Blend (unprepared) into your flour when frying chicken!

Dill Bread

Add 1 pkg. of Soup Of Success Deliciously Dill Dip (unprepared) to bread dough (bread machine or from scratch). Bake according to bread directions.

Mediterranean Pasta

Prepare and warm 1 pkg. of Soup Of Success *Salade Mediterranean Dressing* and then mix together with your favorite cooked pasta.

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