

# Potato Bar Meat Sauce

- INGREDIENTS:**
- 2 lb of ground beef browned, drained
  - 1-2 cans cream of chicken soup
  - 1 c. Yoshida sauce
  - 1 envelope Lipton Onion Soup mix
  - 1 1/2 c. milk
  - 1/2 c. sour cream
  - 1 onion chopped and sauteed
  - 5 cloves garlic minced

## **DIRECTIONS:**

Simmer together for about 15 minutes. Serve over a baked potato. Top with yummy things such as bacon bits, green onions, cheese, sour cream, olives, etc.

# Hawaiian Haystacks

**INGREDIENTS:** 2 (10.5oz) cans Cream of Chicken Soup  
8 oz. sour cream or plain greek yogurt  
1/2 cup milk or cream  
3 cups shredded/cubed chicken  
6 cups prepared rice

**TOPPINGS:** shredded cheese, pineapple tidbits, sliced black olives, diced tomatoes, diced green onions, frozen green peas, thawed crunchy chow mein noodles, shredded coconut

## **DIRECTIONS:**

In a large skillet whisk together the cream of chicken soups, sour cream and milk over medium heat, until heated through and smooth. Add in the chicken and cook until warmed. Salt and pepper as needed. Serve the chicken gravy over the hot rice, and top with any of the suggested toppings you would like!