RAVOILI BAKE

Yield: 8 servings

Ingredients
- 1 jar tomato pasta sauce
- 1 package of frozen cheese-filled ravioli
- 2 cups shredded mozzarella cheese
- 2 tablespoons grated Parmesan cheese

Directions
1. Preheat oven to 350°. Spray bottom and sides of a rectangular baking dish with cooking spray.
2. Spread ¾ cup of pasta sauce in baking dish.
3. Arrange half of the frozen ravioli in a single layer over the sauce.
4. Top the ravioli with the remaining sauce and 1 cup of mozzarella cheese.
5. Repeat steps 3-4 and sprinkle top with Parmesan cheese.
6. Cover with foil and bake for 40 minutes. Remove foil and bake uncovered for a final 15-20 minutes.

Source: https://www.bettycrocker.com/recipes/easy-ravioli-bake

CHEESY CHICKEN SIMMER

Yield: 4 servings

Ingredients
- 2 teaspoon oil
- 4 small boneless skinless chicken breast
- 2 cups frozen broccoli florets, thawed
- 1 can condensed cream of chicken soup
- ¼ lb. Velveeta, cut into ½ inch cubes
- 2 cups hot cooked white rice

Directions
1. Heat oil in a large nonstick skillet on medium-high heat.
2. Add chicken to skillet and cook 6-7 minutes on each side or until done. Remove from skillet.
3. Add broccoli, soup, and Velveeta to skillet; mix well. Cook on medium heat for 7 minutes or until Velveeta is melted. Stir frequently.
4. Serve chicken and broccoli mixture over cooked rice.