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Chicken Fajita Casserole



- 1-2 Tbsp olive oil
- 1 lb chicken breast (sliced)
- 1 green bell pepper (sliced), 1 red bell pepper (sliced), 1 yellow onion (sliced)
- 2 Tbsp fajita seasoning
- 8 ounces cream cheese (softened to room temperature)
- 2 cups shredded cheddar cheese (divided)
- 15 ounce can black beans, drained and rinsed
- Cilantro, chopped for garnishing (optional)

1. Preheat oven to 350°.
2. Heat 1 Tbsp olive oil in a large skillet over medium-high heat. Add the sliced chicken and cook, stirring until cooked through (internal temp of 165°). Remove chicken from skillet and set aside.
3. Add a little more olive oil to the skillet if needed. Add the sliced peppers and onions and cook, stirring, just until softened. Add the fajita seasoning and cook, stirring consistently, for 1 minute. Remove from heat.
4. Add the softened cream cheese and 1 cup of the cheddar to a large mixing bowl. Mix until well combined. Add the cooked chicken, cooked peppers, and black beans. Mix until combined.
5. Put the mixture in a greased 9X13 pan. Sprinkle the remaining cheese over the top.
6. Bake for 30 minutes. If desired, sprinkle the cilantro on top just before serving.

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Vanilla Pudding Banana Bread



- 4 overripe bananas
- 1/2 cup butter, softened
- 1 cup vanilla pudding
- 1 cup brown sugar
- 1 tsp vanilla extract
- 2 eggs
- 2 1/2 cups flour
- 2 tsp baking soda
- 1/2 tsp salt

1. Preheat oven to 325°.
2. In a medium bowl, mix the mashed bananas with the softened butter, vanilla pudding, brown sugar, and eggs.
3. In a separate bowl, mix flour, baking soda, and salt.
4. Add the dry ingredients to the butter mixture and mix well.
5. Pour the batter into TWO greased 9X5 loaf pans. Bake in the oven for 1 hour.
6. Remove from the oven and let the bread cool completely before removing from the pan. Slice & enjoy!

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