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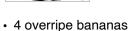
## **Chicken Fajita Casserole**

- · 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



- 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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