

# 2008 Saint Paul Winter Carnival WCCO Radio Hot Dish Challenge

## Top Three Finalist Recipes

In order of contestant's last name

### **Mexican Style Chicken & Quinoa Hot Dish with Smokey Chipotle Flavor** **Submitted by: Susan Jacenko of Plymouth, Minnesota**

#### Ingredients:

½ cup dry quinoa (prepare according to package with 1 cup chicken broth)  
3 T EVOO  
½ c diced red onion  
1 T flour  
½ c smokey chipotle salsa (she uses Trader Joe's)  
1 can (14-1/2 oz) diced tomatoes with green chilies  
½ tsp cumin  
1 T lime juice  
½ baked chicken (diced or shredded)  
½ c shredded cheddar cheese  
salt

#### Garnish suggestions:

Shredded cheese  
Diced red onion  
Avocado  
Sour cream

#### Directions:

Preheat oven to 350 degrees.  
Heat one tablespoon of EVOO in pan over medium heat.  
Add onion and garlic (*amt of garlic not on recipe*) and sauté until slightly tender.  
Remove from pan.  
Heat remaining EVOO, whisk in flour until smooth.  
Add salsa and liquid from diced tomatoes .  
Whisk until slightly thickened.  
Add in remaining ingredients along with quinoa.  
Salt to taste.  
Transfer to about a 2-quart casserole.  
Bake at 350 degrees, covered for 15 minutes.  
Remove cover and continue baking for another 15 minutes until bubbly.  
Remove from oven and let stand for about 10 minutes.  
Garnish with any combination of garnish suggestions.

## **Vulcan-Hot Peking Chicken Hotdish**

**Submitted by: Kelly Kimble of Greenwood, Minnesota**

“This Minnesota twist on a Chinese dish will warm you up from your nose to your toes after a long day of medallion hunting!”

### Ingredients:

1 c uncooked white rice  
1 can golden mushroom soup, undiluted  
1-1/4 c water  
1 lb chicken, chopped  
1 medium red bell pepper, chopped  
1/2 c onion, chopped  
1/2 c peanuts, chopped

### Sauce:

1/4 c soy sauce  
1/4 c hoison sauce  
1 T corn starch  
2 T rice vinegar  
1/2 T red pepper flakes

### Directions:

Preheat oven to 350 degrees.  
Mix rice, soup and water in a 9x13 baking dish.  
Top with peppers, onions and chicken.  
Cover with foil and bake for 25 minutes.  
Whisk together corn starch and soy sauce.  
Mix in other sauce ingredients and pour over hot dish.  
Top with peanuts.  
Bake uncovered for an additional 20 minutes.

**My Brother John's Favorite Hotdish**  
**Submitted by: Maria Zenk of Danube, Minnesota**

Ingredients:

1-1/2 pounds Angel Hair pasta, broken into pieces and cooked al dente  
10 slices of Bacon, fried and cut into bite-sized pieces  
1-1/2 pounds Extra Lean Ground Beef  
1 large onion, diced  
1 – 4 oz. can mushroom pieces  
2 cups frozen baby peas, thawed under cool running water  
1 bottle pimento stuffed green olives, sliced  
2 cans Tomato soup  
1 can water  
½ pound of cubed American Cheese

Directions:

Preheat oven to 375 degrees.  
Brown the hamburger with the diced onion.  
Add the drained mushrooms to heat.  
Season to taste with freshly ground pepper and salt  
In a large bowl, toss together the cooked Angel Hair Pasta, the fried bacon, the thawed peas, the sliced olives and the cubed American Cheese.  
Fold in the cooked Ground Beef with the onions and mushrooms.  
Mix the 2 cans of Tomato Soup with 1 can of water and stir into the Hot Dish mixture.  
Place the Hot Dish mixture in an 8-cup capacity oven safe glass casserole dish that has been sprayed with vegetable cooking spray.  
Cover with lid or foil.  
Bake in a 375 degree oven for an hour.  
Remove cover or foil and continue baking for approximately another half hour so that the "Famous Minnesota Hot Dish Crust" can form on top.