



Pimento Pecan Chicken

3 boneless chicken breasts, cut in bite-size pieces
 1/2 12-ounce package bowtie noodles, cooked
 according to package
 directions
 2 tablespoons oil
 1 teaspoon salt
 pepper to taste
 1/2 teaspoon Tony Chachere's Original Seasoning
 1/2 cup pecans, chopped
 1/2 cup green onions, chopped Pimento Sauce:
 3 tablespoons butter
 3 tablespoons flour
 3 cups milk
 1 teaspoon salt
 1/2 teaspoon pepper
 3 ounces cream cheese
 1 4-ounce jar pimentos

Brown chicken pieces in oil. When almost done, add pecans, green onions, salt, pepper and Tony Chachere's seasoning. Continue cooking until chicken is tender and pecans are lightly toasted. Set chicken mixture aside.

In medium saucepan, melt butter over medium heat. Add flour, salt, pepper and milk. Cook until slightly thickened. Add cream cheese, and continue cooking until cheese is melted. Add chicken mixture and pimentos.

Spray a 9x13-inch glass baking dish with cooking spray. Spread bottom of dish with cooked noodles. Pour chicken mixture over noodles. Bake at 350 degrees Fahrenheit for 30 to 35 minutes until lightly browned. If it gets too dry while baking, add a little water. Serves approximately six.

Creamy Wild Rice, Pecan and Ham Soup

4 cups water
 1/2 teaspoon salt
 1/3 cup uncooked wild rice
 3 tablespoons green onions, chopped
 1/4 cup carrots, shredded
 1/4 cup pecans, chopped 6 tablespoons butter or
 margarine
 1/3 cup all purpose flour
 2 14.5-oz. cans chicken broth
 1/2 cup fully cooked ham, diced
 1/4 teaspoon pepper
 1 cup half and half cream

In a large saucepan, bring water and salt to a boil. Add rice. Reduce heat; cover and simmer for about 50 minutes or until tender. Remove from heat. Let stand for 10 minutes; drain and set aside.

In soup kettle or dutch oven, saute the onions, carrots and pecans in butter for 1 to 2 minutes. Stir in flour until blended. Gradually add broth. Bring to a boil; cook and stir until thickened. Reduce the heat. Add ham, pepper and wild rice. Cover and simmer for 5 minutes or until carrots are tender. Reduce the heat. Add cream and heat thoroughly but do not boil.