**Shannon’s Chicken & Rice Enchilada**

**INGREDIENTS:**
- One bag of TENDER MERCIES
- One package of corn tortillas
- One can of enchilada sauce
- One bag of shredded cheddar cheese
- 2 to 3 large chicken breasts

**DIRECTIONS:** Preheat oven to 350 degrees. Fry chicken breasts in a skillet. While those are cooking, prepare TENDER MERCIES rice according to package directions. Shred chicken breasts into a big bowl. Then mix in the whole bag of shredded cheddar cheese and the can of enchilada sauce.

Spray a 9” x 12” pan with non-stick cooking spray, and line with tortillas. Next, add a layer of the TENDER MERCIES, then the chicken mixture. Continue to layer, alternating the tortillas, chicken mixture and TENDER MERCIES. Be sure to end up with tortillas on top. Bake at 350 degrees for 20 to 30 minutes and garnish with sour cream and salsa. Serve.

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**Joy’s TENDER MERCIES Fried Rice**

**INGREDIENTS:**
- One bag of TENDER MERCIES
- 2 ½ cups of bouillon, broth or soup base
- 2 ½ cups of water
- Smashed cloves of garlic
- Ginger
- Salt
- Pepper
- ¼ cup of soy sauce
- 3 Tablespoons oil or margarine
- 3 eggs

**USE WHAT YOU HAVE:**
- Chopped onions, chopped celery, chopped red or green bell peppers, peas, carrots, corn, broccoli, mushrooms, and/or water chestnuts cut into bite-sized pieces.
- Chicken, pork, ham, spam, bacon, beef, shrimp, or crab meat cooked and cut into matchstick size pieces.

**DIRECTIONS:** Bring water and bouillon, broth or soup base to a boil. Stir in TENDER MERCIES. Cover pan with lid and simmer for 20 minutes. Cool. This mixture can be refrigerated for up to 3 days.

Next, use one cup of cooked, chopped meat, and any amount of vegetables, onion, peppers, and celery for your next step. Put oil or margarine in large work or skillet. Heat on medium. Add the foods in order of doneness desired, stirring over medium heat. Add the TENDER MERCIES (cold, but broken up) to skillet, add garlic, ginger, salt, pepper, and soy sauce, and keep stirring to keep mixture separated. Whisk eggs in a separate dish and pour over the wok mixture, stirring in to incorporate the egg throughout. Add soy sauce if desired. Serves at least six.

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**Norman’s Spanish Chicken & Rice Enchilada**

**INGREDIENTS:**
- One bag of TENDER MERCIES
- Two 10oz cans of Hormel chili with beans
- Five cups of water

**DIRECTIONS:** Bring water to a boil. Stir in TENDER MERCIES and cans of chili. Cover pan with lid and simmer for 20 to 25 minutes, stirring occasionally. Let stand 3 to 5 minutes before serving. Serve.

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**Julia’s Southwestern TENDER MERCIES Soup**

**INGREDIENTS:**
- One bag of TENDER MERCIES
- Five cups of water
- One can of black beans
- One can of kidney beans
- One can of corn
- One chopped onion

**DIRECTIONS:** Prepare TENDER MERCIES as directed. Add chicken broth, corn, beans and onion. Let simmer one hour and serve as soup.

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**Sherry’s TENDER MERCIES Chicken Enchiladas**

**INGREDIENTS:**
- One bag of TENDER MERCIES
- Flour tortillas
- 1 can of refried beans
- 1 5oz can of chicken breast
- 1 can of cream of chicken soup
• 1 4oz can of diced green chiles
• 1 package of Mexican style cheese

DIRECTIONS: Heat oven to 375 degrees. Cook TENDER MERCIES according to package. Fill tortilla shells with refried beans and cooked TENDER MERCIES in center of each tortilla. Add large spoonful of chicken to each tortilla, roll up and place in buttered 9” x 12” baking dish. Combine chicken soup and chiles. Pour over rolled up tortillas. Spread cheese over top. Bake until cheese melts—or microwave each as a single serving. Serve.

Renee’s Cheese and Sausage Surprise TENDER MERCIES

INGREDIENTS:
- One bag of TENDER MERCIES
- Two 16oz packages of cooked beef sausage or kielbasa
- One small jar of Cheez Whiz

DIRECTIONS: Cook TENDER MERCIES according to package. Slice sausage into ½ inch pieces and add to TENDER MERCIES. Stir Cheez Whiz into mixture, stir, and heat through. Serve hot. Serves 4 people.

Sherry’s TENDER MERCIES Pot Pie

INGREDIENTS:
- One bag of TENDER MERCIES
- One can of cream of chicken (or cream of mushroom) soup
- One package of crescent rolls.

DIRECTIONS: Heat oven to 350 degrees. Cook TENDER MERCIES according to package. Add creamed soup to TENDER MERCIES. Unroll crescent rolls on to a cookie sheet. Add spoonful or two of mixture to center of each roll, fold over and crimp with a fork. Bake for 15 minutes or until lightly browned. Serve.

Even if you’ve won or your recipe appears here, develop a new recipe for us and enter for the Tender Mercies recipe contest ending October 1, 2015. We appreciate you. God Bless!

Christ Alive! Community Church
Pastor Lance Zaerr • (309) 693-2393
9320 W. Route 150, Edwards, IL 61528
Sunday School 9:15am on Sundays • Worship 10:30am on Sundays
Food Pantry: Mon. 9am to 12noon, Thurs. 3 to 6pm

Tender Mercies is a nutritious rice, bean, chicken flavor, and protein mix provided to us by the Midwest Food Bank. Our church launched a contest and asked our food pantry guests to create a recipe using Tender Mercies. The results were fantastic! Our thanks to Dena, whose recipe was drawn for the $50 gift card—and to all of our food pantry guests who used their imagination and creativity to encourage others to eat well and celebrate life. Thank you for helping us in our mission, to “Empower, Encourage, Engage.”

Dena’s Tex Mex Festiva TENDER MERCIES

INGREDIENTS:
- One bag of TENDER MERCIES
- One Tablespoon Tex-Mex dry seasoning mix
- One Tablespoon olive oil
- Fresh tomato (finely chopped)
- Fresh basil (finely chopped)
- Fresh onion (finely chopped)
- Jalapeno peppers (optional)

DIRECTIONS: Cook TENDER MERCIES according to the package. After simmering for 20 minutes, add the Tex-Mex seasoning and olive oil. Mix well. Cook for an additional 5 minutes. Then let mixture sit for 5 minutes. After spooning TENDER MERCIES on each plate, top each plate with mixture of tomato, basil, onion, and jalepeno peppers (if desired). Serve.

Hazel’s Tasty TENDER MERCIES

INGREDIENTS:
- One bag of TENDER MERCIES
- Two 14.5oz cans of beef broth
- 1 ½ cups of water
- One 4oz can of mushrooms
- ½ cup of chopped onions
- Salt and pepper to taste
- One pound of hamburger

DIRECTIONS: Cook TENDER MERCIES according to package, using beef broth and water. Fry hamburger in a pan and drain off grease. Add onions, mushrooms, salt and pepper to taste. Add cooked TENDER MERCIES mixture, stir and heat through. Serve.