

Creamy Southwest Tomato Soup

Ingredients:

- 2 cans of condensed tomato soup (10-oz cans)
- 2 soup cans of milk
- 1 jar of chunky salsa (16 oz jar)



Instructions:

- Heat the soup, milk, and salsa in a saucepan over medium heat until the mixture is hot and bubbling.

More Options:

- Add some black beans, cooked ground beef, or shredded grilled chicken for a good source of protein.

Tuna Noodle Casserole

Ingredients:

- 1 can of condensed cream of mushroom soup (10-oz can)
- ½ cup milk
- 1 can of peas
- 2 cans of tuna, drained
- 2 cups of spiral or egg noodles, cooked & drained



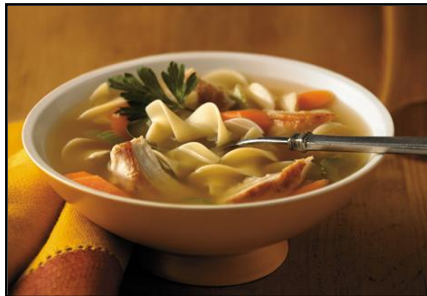
Instructions:

- Heat the oven to 400°F. Stir the soup, milk, peas, tuna, and noodles in a casserole dish.
- Bake the tuna mixture for 25 minutes or until hot and bubbling.

Hearty Chicken, Vegetable, & Noodle Soup

Ingredients:

- 1 can of chicken noodle soup (10 or 12-oz can)
- 1 soup can of water
- ½ can of vegetables (corn, peas, or black beans)
- ½ cup of cooked chicken



Instructions:

- Heat the soup, water, vegetables, and chicken in a saucepan over medium heat until the mixture is hot and bubbling, stirring occasionally.

Easy Chicken Casserole

Ingredients:

- 1 can of condensed cream of mushroom soup (10-oz)
- 3 boneless, skinless chicken breasts, cut in half
- 2 cups dried bread crumbs



Instructions:

- Heat the oven to 400°F. Lay the chicken breasts evenly on the bottom of the casserole dish. Pour the mushroom soup over the chicken and into the dish evenly. Spread the bread crumbs over the top of the chicken and soup.
- Bake for 30 minutes (if the chicken is thick, cook for 40 minutes and add the bread crumbs after 10-15 minutes)