



WARMING UP WINTER ...WITH EGGS!

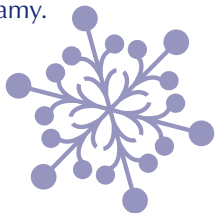
Winter Wonderland Pie

(Serves 6-8)

Salt

- 1 9-inch deep dish pie crust
- 1 1½ cup bag pecan halves
- 1 (2 oz. container) light caramel dipping sauce
- 1 (16 oz.) can sweet potatoes, drained and mashed
- 1 (8 oz.) container cream cheese
- 1 cup brown sugar
- 1 (2 oz.) light caramel dipping sauce
- 2 eggs, beaten
- 2 tablespoons heavy whipping cream
- 2 tablespoons buttermilk
- 1 teaspoon vanilla butternut flavoring

Preheat oven to 350° F. Lightly salt pie crust and layer bottom with pecan halves. Stir caramel sauce until smooth consistency. Drizzle over pecans and set aside. Using a mixer set on high beat potatoes, cream cheese, brown sugar, and caramel. Mix well until smooth and creamy. Add eggs, whipping cream, buttermilk, and flavoring. Pour into pie shell and bake for 50-60 minutes or until pie is set and firm.



Chicken and Cheese Tortellini Casserole

(Serves 4-6)

Vegetable spray

- 1 rotisserie chicken (from deli), deboned and chopped
- 4 cups broccoli florets, steamed
- 1½ cups fresh mushrooms, sliced
- 2 cups frozen cheese tortellini, cooked per directions
- ⅔ cup onion, chopped
- 1 cup sour cream
- ½ cup mayonnaise
- ½ cup chicken broth
- 1 can cream of chicken soup
- 1 cup cream of celery soup
- 1 egg, beaten
- ½ cup Parmesan cheese, shredded
- Salt
- Pepper

TOPPING (optional)

- 1 (5 oz.) package cheese and garlic croutons, crumbled
- 2 tablespoons butter, melted
- ½ cup Parmesan cheese

Preheat oven to 350° F. Spray a 2.8-quart baking dish with vegetable spray and set aside. In a large bowl, combine chicken, broccoli, mushrooms, tortellini, and onion. Set aside. Combine sour cream, mayonnaise, chicken broth, chicken soup, egg, and cheese. Mix well and fold into chicken mixture. Salt and pepper to taste. Bake for 30-40 minutes until bubbly. If adding topping, bake casserole for 20 minutes. While baking, mix croutons, butter, and Parmesan cheese together and set aside. Remove casserole from oven and top with crouton mixture. Place back into the oven and bake for an additional 10-15 minutes.

Georgia Egg Commission

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