

# ENTERTAINING IDEAS

## The Secret Ingredients Behind A Great Get-Together

(NAPSA)—You can wow your guests without spending all your time shopping for ingredients or cooking. The hostess with the mostest knows you don't need to invest a ton of time and money to throw a great party. Just follow these simple ideas for your next gathering:

**Plan Ahead**—Do your chopping and prep ahead of time or even just set the table the night before. Any time you save the day of can be spent mingling with your friends and family.

**Involve Your Guests**—Throw a themed potluck—such as Casse-rolle Night—and have people bring their family favorites. Or try a build-your-own-pizza party so everyone can enjoy his or her own personal creations. Sharing and creating together can be half the fun.

**Save Stove Space**—Utilize your oven and Crock-Pot instead of slaving over the stove to whip up multiple dishes at the same time. One crowd-pleaser is to mix *Velveeta* with a can of RO\*TEL<sup>†</sup> in the microwave for quick and easy queso dip.

To show how easy it is to “Dish N’ Dine” your way to a great get-together, five popular bloggers known as the *Velveeta* it! Kitchenistas created videos on year-round entertaining. You can find them on Facebook at [www.Facebook.com/Velveeta](http://www.Facebook.com/Velveeta) along with other helpful recipes and tips.

Or try these easy, one-dish wonders:

### ***Velveeta* Cheesy Bacon-Hash Brown Casserole**

*Prep Time: 30 min.*

*Total Time: 1 hr., 10 min.*

*Makes: 12 servings*

**8 slices Oscar Mayer Bacon, chopped**



**Potpie goes to the party with help from some *Velveeta*.**

- 2 cups frozen shredded hash browns, thawed**
- ½ lb. fresh mushrooms, sliced**
- 1 each red and green pepper, chopped**
- 1 small onion, chopped**
- 12 eggs**
- ½ cup Breakstone's or Knudsen Sour Cream**
- ¾ lb. (12 oz.) *Velveeta* Pasteurized Prepared Cheese Product, thinly sliced**

Heat oven to 350°F. Cook bacon in large skillet on medium heat 10 min. or until crisp, stirring occasionally. Remove bacon from skillet, reserving 2 Tbsp. drippings in skillet. Drain bacon on paper towels. Meanwhile, add potatoes, mushrooms, peppers and onions to drippings; cook 10 min. or until peppers and onions are crisp-tender, stirring occasionally.

Spread vegetable mixture onto bottom of 13x9-inch baking dish sprayed with cooking spray. Whisk eggs and sour cream until well blended; pour over vegetable mixture. Top with bacon and *Velveeta*.

Bake 40 min. or until center is set and casserole is heated through.

### **Gram's Chicken Potpie, Updated**

*Prep Time: 10 min.*

*Total Time: 40 min.*

*Makes: 6 servings.*

- 1 lb. boneless skinless chicken breasts, cut into bite-size pieces**
- 2 Tbsp. Kraft Zesty Italian Dressing**
- 2 cups frozen mixed vegetables**
- 1 can (10½ oz.) condensed cream of chicken soup**
- ¼ lb. (4 oz.) *Velveeta* Pasteurized Prepared Cheese Product, cut into ½-inch cubes**



**A creative casserole can be an entertaining dish.**

- 1 sheet frozen puff pastry (½ of 17.3-oz. pkg.), thawed**
- 1 egg, beaten**

Heat oven to 400°F. Cook and stir chicken in dressing in large skillet on medium heat 5 min. or until done. Stir in vegetables and soup. Spoon into greased 9-inch-square baking dish; top with *Velveeta*.

Unfold pastry sheet; place over chicken mixture. Fold under edges of pastry; press onto top of baking dish to seal. Brush pastry with egg. Cut several slits in pastry to permit steam to escape.

Place dish on baking sheet. Bake 30 min. or until crust is deep golden brown. Let stand 5 min. before serving.

For additional mealtime inspiration, visit [www.Velveeta.com/](http://www.Velveeta.com/) Loaf.

<sup>†</sup>RO\*TEL is a product of ConAgra Foods, Inc.