Colorado Green Chili Bake

Barbara Baker, Cañon City, CO

Servings: 4

Ingredients:

- 1 16 oz pkg GRANDMA'S Frozen Wide Egg Noodles, prepared and drained
- 1 lb pork, cubed or ground
- 1 medium onion, diced
- 2 16 oz cans Stokes Green Chili with Jalapenos
- 1 cup milk
- 1 4oz can diced green chili's
- 8 oz. shredded Cheddar cheese

Instructions:

Sauté pork and onion in small amount of oil until done. Add all 3 cans of chili and milk and heat through. Mix in prepared noodles, stir and place in casserole dish. Bake covered at 350 degrees for 30 minutes. Remove from oven and add cheddar cheese. Replace lid and let rest for 10 minutes or until cheese melts and serve hot.

Add a tart fresh cucumber salad from the Farmers Market and some crusty rolls to complete your meal. For a cold weather meal, try a bagged salad from the supermarket with a tangy dressing.

Wine Pairing:

Make this Mexican flair dinner even better when you pair it with a chilled bottle of crisp, clear Riesling from the Winery at Holy Cross Abbey. You will know "Colorado living is soooo good."