



Canned Chicken Recipes

Sriracha Chicken Quesadillas

Ingredients

- 1 tsp canola oil
- 14 1/2 oz can Stoltzfus Meats chicken
- 1/3 cup sriracha
- 2 Tbsp sour cream
- 2 cups shredded cheddar cheese
- 4 flour tortillas
- 1/4 cup chopped cilantro
- Serving suggestions: sour cream, avocado, salsa

Directions

1. Combine chicken, sriracha, sour cream, and shredded cheddar in a bowl.
2. Heat canola oil in large skillet over medium heat and lay a flour tortilla in the skillet. Spoon 1/4 of chicken mixture onto 1/2 of the tortilla. Sprinkle 1 Tbsp cilantro on top and fold the tortilla in half. Cook for about 2 minutes or until the underside is lightly browned. Flip and lightly brown the other side for approximately 2 minutes.
3. Repeat with 3 more tortillas.
4. Serve with sour cream, avocado, salsa, or your favorite quesadilla toppings!



Chicken Pot Pie Cups

Ingredients

- Refrigerated biscuit dough (can of 10)
- 7 oz Stoltzfus Meats canned chicken
- 15 oz can cream of chicken soup
- 2/3 cup shredded cheddar cheese
- 1/2 cup frozen peas and carrots

Directions

1. Preheat oven to 350 degrees F.
2. Spray 10 muffin cups with nonstick spray. Place 1 refrigerated biscuit in each muffin cup. Press down and 1/4 way up the sides of the muffin cup.
3. In a bowl, combine chicken, cream of chicken soup, shredded cheddar cheese, and frozen peas and carrots.
4. Spoon chicken mixture into biscuit cups, filling about 3/4 full. Bake for 15 minutes or until bubbly and golden.



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