## INGREDIENTS

## DIRECTIONS

22 oz. raw chicken breast or 1 lb cooked chicken (cubed) 1 - 15 oz can refried beans 3 - green bell peppers, diced 1 - large onion, diced 1 - Tbsp Butter 1 C \*OLES your choice 4.5 oz. can green chiles 6 oz can black olives, sliced 8 oz shredded pepper jack or cheddar cheese 4 scallions, chopped Sour Cream to top or served on the side

Spread the refried beans in a 9"x13" baking pan. In a frying pan over medium heat, cook the chicken in butter. Remove and cut into pieces. Sauté peppers and onions in the same pan. Layer the Peppers & onions over the refried beans followed by the chicken, \*OLES, black olives, green chiles, cheese, and top with scallions. Bake until bubbly, about 30-40 minutes. Let cool 10 minutes and spread with sour cream OR serve sour cream on the side with Tortilla chips. Can also be used for a filling for quesadillas, burritos, or over lettuce for a taco salads. Enjoy! \*OHHH, LORDEE! Everything Sauce



Scrambled Eggs, Pulled Pork, Chili Salmon, Burgers, Hots, Sausage, Deviled Eggs, Tacos, Nachos, Meatloaf, Baked Beans, Ribs, Steak, Brisket, Mac 'n Cheese, Chicken, Pork, Oysters, BBQ Beef, Cocktail Wieners, Lobster Roll. Meatballs, Ham, Hawaiin Pizza, Shrimp, Hummus, Sandwiches, Sloppy Joes, and so much more. Only limited by your imagination.

**USES** 

## **DIPPING**

Pizza, Chicken Wings, Egg Rolls, Shrimp, Tortilla Chips, French Fries

## **TOPPINGS**

Meatloaf, Pizza, Mac & Potato Salad,

All our heat levels can be used for marinating, dipping, slathering both on and off the grill.

If you try on anything we haven't listed, please contact us and we will add to the list - thank you for supporting us!

Visit us @ www.ohhhlordee.com Contact - 585-265-3061