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**ESTHER AND LESTER'S  
COUPON-CLIPPER CASSEROLE**

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*Serves 4*

- 12 ounces bow-tie pasta**
- 1 cup chicken, cooked and diced**
- 1 can diced tomatoes (14½ ounces)**
- 1 can cheddar cheese soup (10¼ ounces)**
- 1 can diced green chilies (7 ounces)**

**1 cup cheddar or jack cheese, shredded and divided into two piles.**

**2 teaspoon chili powder**

**1 teaspoon garlic powder**

**¼ teaspoon black pepper**

**2 cups broken tortilla chips**

■ Preheat oven to 375 degrees. Cook pasta according to package directions.

While pasta is cooking, combine cooked chicken, tomatoes, cheese soup, chilies, half the shredded cheese, chili powder, garlic powder, and pepper in a large bowl. Blend thoroughly.

When pasta is done cooking, drain it and add it to the bowl. Stir to coat the pasta in the cheese sauce.

Transfer the pasta to a 2-quart shallow baking dish. Sprinkle the pasta with crumbled tortilla chips and the remaining cheese. Bake in the pre-heated oven for 20 minutes. Serve.

*Nuclear fall out? No prob.*

*Earthquakes? No fears.*

*Poppop has enough food in his pantry*

*to last us 10 years.*

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Josie Aaronson-Gelb is a freelance writer living in Oakland. Her column runs bi-weekly. You can e-mail her at [josieag@yahoo.com](mailto:josieag@yahoo.com).