

## *Watergate Salad*

*Patricia Cooper*

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|--|--------------------------|
| 1 pkg. instant pistachio pudding                   | 1 cup mini marshmallows  |
| 1 cup orange juice                                 | 1 small carton Cool Whip |
| 1 (8 ¼ oz.) small can crushed pineapple, undrained | Nuts                     |

Mix pudding with orange juice. Add pineapple and marshmallows. Fold in Cool Whip and chill. Top with nuts.

## *Warm Chicken Sandwiches with Mushrooms, Spinach, and Cheese*

*Stephanie Collins*

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|---|-------------------------------|
| 4 ciabatta rolls, halved horizontally               | 12 oz. sliced white mushrooms |
| 3 Tbsp. olive oil, divided, plus more for drizzling | 2 Tbsp. chopped shallots      |
| 8 oz. Fontina cheese, shredded and divided          | 3 cloves garlic, minced       |
|   | 2 cups shredded roast chicken |
|   | 1 (5 oz.) bag baby spinach    |

Preheat oven to 400°. Pull some bread from ciabatta rolls to form slightly hollow centers. Drizzle ciabatta rolls with olive oil. Spread roll bottoms with whole grain mustard. Sprinkle roll bottoms with half of Fontina cheese.

Heat 2 tablespoons oil in large skillet over medium-high heat. Add mushrooms; sauté 4 minutes. Add chopped shallots and garlic; sauté 3 minutes. Add chicken; sauté 2 minutes to heat through. Transfer to a plate.

Add 1 tablespoon oil to skillet. Add spinach; sauté 2 minutes. Season to taste with salt and pepper. Drain. Spoon chicken mixture, then spinach over roll bottoms. Top with remaining cheese. Cover with roll tops. Wrap each sandwich tightly in foil. Bake at 400° for 20 minutes or until cheese melts.