

Fast Pasta Dinner



Baxters Chicken & Vegetable Soup with Basil Garnish

Prep Time
1 mins

Cook Time
5 mins

Total Time
6 mins

Ingredients

2 cans of Baxters Chicken & Vegetable Soup
Fresh Basil

Directions:

1. Empty contents Baxters Lentil & Vegetable Soup into a saucepan. Heat, stirring often. Once the soup reaches desired temperature remove, and place into serving bowls.
2. Top the soup with fresh Basil.



Penne with Spicy Tomato Sauce

Prep Time
10 mins

Cook Time
10 mins

Total Time
20 mins

Ingredients

1 pound whole-wheat penne	1/2 cup freshly grated Pecorino Romano cheese
1 tablespoon extra-virgin olive oil	1/4 cup finely chopped flat-leaf parsley
3 cloves garlic, finely chopped	Salt & freshly ground pepper, to taste
1/4 teaspoon crushed red pepper, or to taste	
1 28-ounce can plum tomatoes, drained	

Directions:

1. Cook pasta in a large pot of boiling salted water until just tender, 8 to 10 minutes or according to package directions.
2. Meanwhile, heat oil in a large nonstick skillet over low heat. Add garlic and crushed red pepper; cook, stirring, until the garlic is golden, about 1 minute. Add tomatoes, crushing them roughly with the back of a wooden spoon. Bring to a simmer over low heat and cook until slightly reduced, about 5 minutes.
3. When the pasta is ready, drain and return to the pot. Stir in the sauce and place the pot over high heat. Stir until the mixture sizzles. Remove from heat. Add cheese and parsley; toss well. Taste and adjust seasonings; serve immediately.



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Spinach & Almond Salad

Prep Time	Cook Time	Total Time
10 mins	5 mins	20 mins

Ingredients

1 package (10 ounces) fresh spinach, torn
1 medium tomato, sliced
1/2 cup thinly sliced red onion
1 tbs butter

1/2 medium ripe Avocado, peeled and sliced

1/4 cup sliced almonds, toasted

1/3 to 1/2 cup red wine vinaigrette

Directions:

1. In a non stick fry pan, melt butter over medium heat. Once melted, add almonds. Stir often until golden brown. Set aside until ready to add to the salad.
2. In a large salad bowl, combine the spinach, tomato, onion, avocado and almonds. Drizzle with vinaigrette and toss to coat. Serve immediately.



Fresh Fruit & Cheese

Prep Time	Cook Time	Total Time
15 mins	0 mins	15 mins

Ingredients

Grapes
Strawberries
Kiwi
Melon

Camembert *Brie*
Silton Blue Cheese
Gouda
Swiss Cheese

Directions:

1. Cut the fruit and cheese and place on a platter in a decorative manner.

