

# No Fuss Dinner with Friends



## *Baxters Lentil & Vegetable Soup With Fresh Mint Garnish*

Prep Time  
1 mins

Cook Time  
5 mins

Total Time  
6 mins

### **Ingredients**

2 cans of Baxters Lentil & Vegetable Soup  
Fresh Mint

### **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 mint.



## *Cumin & Rosemary Side of Salmon*

Prep Time  
12 hours

Cook Time  
25 mins

Total Time  
12 hours 25 mins

### **Ingredients**

2 tablespoons olive oil

2 limes, juiced

2 marinated roasted red peppers, with liquid

1 clove garlic, finely chopped

1/8 teaspoon ground allspice

1/8 teaspoon ground cinnamon

1/4 teaspoon ground cumin

1/4 teaspoon fresh rosemary

Slt and Pepper to taste

1 1/2 pounds sides of salmon

### **Directions:**

1. In a medium, nonreactive bowl, mix olive oil, juice of 2 limes, roasted red peppers, garlic, allspice, cinnamon, cumin, sugar, salt and pepper. Place salmon steaks in bowl, and rub with the mixture. Cover, and marinate in the refrigerator at least 1 hour.
2. Preheat the broiler. Arrange salmon on a medium broiler pan, and broil 3 to 5 minutes on each side, until flesh is easily flaked with a fork.



# Fabulous 30 Minute Dinner



## Sautéed Green Beans with Shiitake Mushrooms & Red Onions

Prep Time  
10 mins

Cook Time  
15 mins

Total Time  
25 mins

### Ingredients

2 teaspoons extra-virgin olive oil, divided  
1 pound green beans, trimmed  
1 pound of shiitake mushrooms, slivered  
1 red onion, slices  
1/2 cup water

2 cloves garlic, minced  
1 1/2 cups halved cherry tomatoes  
1 tablespoon balsamic vinegar  
Salt & freshly ground pepper, to taste

### Directions:

1. Heat 1 teaspoon oil in a large skillet over medium-high heat.
2. Add green beans, and cook, stirring often, until seared in spots, 2 to 3 minutes. Add water, cover, reduce heat to medium and cook, stirring occasionally, about 3 minutes for tender-crisp or 6 minutes for tender.
4. Push the beans to the side; add the remaining 1 teaspoon oil, garlic and red onion and cook until fragrant, about 30 seconds.
5. Add mushrooms, stir everything together and cook, 5 to 8 minutes. Remove from heat; stir in vinegar, salt and pepper.



## Lemon Sorbet with Raspberries

Prep Time  
5 mins

Cook Time  
0mins

Total Time  
5 mins

### Ingredients

Lemon Sherbet  
Raspberries, rinsed

### Directions:

1. Place desired amount of sherbet into a bowl, top with raspberries. Enjoy!

