

DOITONADIME'S

SPINACH STUFFED RICOTTA SHELLS

INGREDIENTS:

Two 12 oz. boxes jumbo pasta shells	1 cup grated Parmesean cheese
Two 24 oz. jars marinara or pasta sauce	2 cups grated mozzarella cheese
Two 32 oz. ricotta cheese containers	6 cups baby spinach, chopped (fresh or frozen)

3 FULL MEALS that serve 4-6

DIRECTIONS: Heat oven to 400° F. Cook shells according to package directions, drain under cool water. Spread marinara in bottom of 3 large baking dishes. In a bowl, combine ricotta, spinach, Parmesean and 1 teaspoon salt and 1/2 teaspoon pepper. Spoon mixture into shells and top with mozzarella. Bake until heated through (15-20 min). Broil shells 2-5 more minutes until cheese begins to brown. (Skip baking step if freezing, thaw and ready to use!)

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MASON JAR GRAPEFRUIT SALAD

INGREDIENTS:

1/2 cup olive oil	1/4 cup plain yogurt	(1 fennel bulb)
3 green onions, chopped	2 Tbsp. fresh tarragon, chopped	
2 Tbsp. rice wine vinegar	1/2 English cucumber	
1 grapefruit	4 oz. Feta cheese	

Serves 4

DIRECTIONS: Whisk together olive oil, green onion, vinegar, yogurt, tarragon and salt and pepper to taste. Pour into bottom of 4 mason jars. Dice cucumber, grapefruit (optional fennel bulb trimmed and cored in wedges) and top with feta cheese. Top with mixed greens. Refrigerate up to 4 days. Shake and serve when ready to eat!

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BEST COLE SLAW

INGREDIENTS:

1/2 cup mayo	1/2 tsp. celery seed	16 oz. bag coleslaw mix
2 Tbs. white wine vinegar	1/2 cup sugar	

Serves 4-6

DIRECTIONS:

Combine ingredients in a small bowl and pour over bag of coleslaw mix. Serve with Good Table Chruuch Thai Peanut sauce and crust mix for chicken and a side of rice. (Cut chicken breasts in half and this recipe will last for two days!)