



GREMOLATA PASTA SKILLET

Rachel Moore DiLiberto

2 Tbsp. olive oil	2½ c. bowtie pasta
3 garlic cloves, minced	½ c. shredded parmesan cheese
3 boneless, skinless chicken breasts (can get frozen)	1 Tbsp. grated lemon peel
2 c. chicken stock	Salt and pepper to taste
2 Tbsp. lemon juice	*Broccoli/asparagus if desired

Heat oil in large skillet over medium-high heat. Add chicken and remove when cooked cutting into cubes. Add garlic and cook 2 to 3 minutes. Add back chicken, broth, and lemon juice and bring to boil. Stir in pasta and reduce heat. Cook about 10 minutes. Stir in parmesan cheese and lemon peel. Sprinkle with parmesan cheese if desired. Makes 4 servings.

Note: *2 cups frozen broccoli/asparagus. Rinse, drain, and add in with pasta

GROUND BEEF AND LIMA BEANS

Gilda Tyson Massingill

1 lb ground beef	¾ cup catsup
1 medium onion chopped	½ teaspoon chili powder
2 tablespoons Lea & Perrins	¾ cup water
2 tablespoons sugar	2 packages large frozen lima beans
1 teaspoon salt	

Brown meat in small amount of olive oil. Sauté chopped onion, add sugar, salt, Lea & Perrins, chili powder, ¾ cup water for 15 minutes, stir in ground beef. Cook limas, according to directions, until tender. Mix all ingredients together and simmer 20 to 30 minutes. Very good!

HAMBURGER QUICHE

Lauren Cobb Snelling

1 lb. lean ground beef	2 eggs, beaten
8 oz. grated cheddar	1 bunch green onions, chopped
½ cup Hellmann's mayonnaise	salt & pepper to taste
½ cup milk	9 inch pie shell

Brown the ground beef; drain well. Combine ingredients and bake in a 9 inch pie shell at 350° for 30 - 35 minutes. Easy, but good.

