

Pillsbury

<http://www.pillsbury.com>

CHEESY EGG 'N BACON WAFFLES

Meal Occasion:

Breakfast, Lunch, Snack/Appetizer

Main Ingredient:

Meat, Vegetable, Bakery

Prep Time:

25 minutes

of Servings:

4

Ingredients:

4 eggs
2 ounce (1/2 cup) cubed American cheese
2 tablespoons chopped green bell pepper
1 teaspoon prepared mustard
Dash pepper
1 teaspoon margarine or butter
8 Pillsbury® Hungry Jack® Frozen Waffles
4 slices Canadian bacon, heated
4 slices tomato

Instructions:

Beat eggs in medium bowl. Add cheese, bell pepper, mustard and pepper; mix well.

Melt margarine in large nonstick skillet. Add egg mixture; cook until eggs are set, stirring occasionally. Keep warm.

Heat waffles as directed on package.

Place 1 warm bacon slice and 1 tomato slice on each of 4 waffles. Spoon about 1/3 cup egg mixture over each tomato slice. Cover with remaining waffles.



Kraft Foods

<http://www.kraftfoods.com>

Kraft® Toasted Turkey Caesar Sandwich

Meal Occasion:

Lunch, Dinner, Snack/Appetizer

Main Ingredient:

Meat

Prep Time:

15 minutes

of Servings:

1

Ingredients:

2 teaspoons MIRACLE WHIP Dressing or KRAFT Mayo Light Mayonnaise

2 teaspoons KRAFT LIGHT DONE RIGHT Classic Caesar Reduced Fat Dressing

1/2 cup torn salad greens

2 slices whole wheat bread, toasted

6 slices OSCAR MAYER Deli Style Shaved Smoked Turkey Breast

2 tomato slices

1 KRAFT Swiss Singles

Instructions:

1. MIX dressings; toss with salad greens.

2. COVER 1 of the toast slices with turkey, greens mixture, tomato and Singles; top with remaining toast slice.

Kraft Kitchens Tip

Great Substitute:

Prepare as directed, using KRAFT 2% Milk Mozzarella Singles

Green Giant®

<http://www.greengiant.com>

SPRING CHICKEN-TORTELLINI CASSEROLE

Meal Occasion:

Lunch, Dinner

Main Ingredient:

Meat, Pasta, Vegetable

Prep Time:

20 minutes

of Servings:

6 (1-cup)

Ingredients:

- 1 (19-ounce) package frozen cheese-filled tortellini
- 1 (9-ounce) package Green Giant® Frozen Asparagus Cuts
- 1 tablespoon margarine or butter
- 1/4 cup Progresso® Italian Style Bread Crumbs
- 1 (9-ounce) package frozen diced cooked chicken breast, heated as directed on package
- 1 (16-ounce) jar Alfredo pasta sauce
- 2 tablespoons shredded fresh Parmesan cheese

Instructions:

1. Bring 4 quarts (16 cups) water to a boil in Dutch oven. Add tortellini; return to a boil. Reduce heat to low. Add asparagus; simmer 3 minutes or until tortellini are tender. Drain.
2. Meanwhile, melt margarine in small nonstick skillet over medium-high heat. Add bread crumbs; stir to coat. Cook 1 to 2 minutes or until golden brown, stirring constantly. Remove from heat.
3. Place cooked tortellini and asparagus in 2-quart serving bowl or casserole. Gently stir in chicken and Alfredo sauce. Top with bread crumbs; sprinkle with Parmesan cheese. Serve immediately.

Notes:

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