

## week 14

### EASY VEGETABLE CASSEROLE

PEEL AND DICE CARROTS,,ONION,RED PEPPER AND ZUCCHINI CUT INTO CHUNKS.SAUTE VEGETABLES IN SUN DRY SALAD DRESSING IN A LARGE OVEN PROOF SKILLET. ADD 1 CAN OF DICED TOMATOES,COOK ABOUT 15 MIN. THEN TOP WITH MOZZARELLA CHEESE, SPRINKLE PARMESAN CHESSE BAKE IN OVEN @350 FOR 15 MINUTES.

### SAUSAGE VEGGIE GRILL

1#ITALIAN SAUSAGE LINKS CUT INTO1/2 INCH SLICES  
1/2 ZUCCHINI CUT INTO 1 INCH SLICES  
1 MEDIUM YELLOW SUMMER SQUASH CUT INTO SLICES  
1 MED RED PEPPER SLICED  
1/2 ONION CUT INTO WEDGES  
1 CUP QUARTERED FRESH MUSHROOMS  
1/4 CUP OLIVE OIL  
1 TABLESPOON DRIED OREGENO  
1TABLESPOON DRIES PARSLY FLAKES  
1 TEASPOON GARLIC SALT  
1 TEASPOON PAPRIKA  
IN A LARGE BOWL COMBINE ALL INGREDIENTS IN A FOIL BOWL DIVIDE INTO TWO PARTS , COVER WITH FOIL CRIMP EDGES, PLACE ON GRILL COOK 30 MINUTES .REMOVE, WATCH FOR STEAM WHEN OPENING SERVE HO

## OK! OK! FOOTBALLS BACK.

LETS MAKE A BAKED ONION CHEESE DIP.

2 CUPS SHREDDED CHESSE  
1 CUP SHREDDED PEPPER JACK  
4 OZ CREAMCHEESE CUBED  
1/2 CUP MAYONNAISE  
1/4 TEASPOON DRY THYME  
2 CUPS SWEET ONIONS (DIVIDED)  
IN A FOOD PROCESSOR COMBINE ALL INGREDIENTS EXCEPT HALF THE ONION. BLEND WELL,THEN STIR IN THE REMAINING NOION, GREASE BKING DISH, BAKE UNCOVERED UNTIL BUBBLY ABOUT 20 MINUTES AT 350

### BUTTERNUT SQUASH SOUP

1 SMALL ONION CHOPPED  
1 SALK OF CELERY CHOPPED  
1MEDIUM CARROT CHOPPED  
2 MEDIUM POTATOES CUBED  
1 MEDIUM BUTTERNUT SQUASH PEELED SEEDED AND CUBED  
132OZ CONTAINER OF CHICKEN STOCK  
SALT PEPPER TO TASTE.  
2TABLESPOONS OF BUTTER  
MELT BUTTER IN LARGE POT , COOK ONION, CELERY, CARROTS, POTAOES AND SQUASH 5 MINUTES OR UNTOL LIGHTLY BROWN, POUR JUST ENOUGH CHICKEN STOCK TO COVER VEGETABLES. BRING TO A BOIL.REDUCE HEAT COVER POT AND SIMMER 40 MINUTES OR UNTIL TENDER.TRANSFER INTO BLENDERAND BLEND UNTIL SMOOTH, RETURN TO POT AND MIX IN ANY REMAINING STOCK TO ATTAIN DESIRED COSISTENCY.SEASON WITH SALT AND PEPPER.

YOU WILL RECEIVE A SHEET OF RECIPES LIKE THIS EVERY WEEK, SHOWING YOU HOW TO UTILIZE ALL THE PRODUCT YOU GETTING IN YOUR BAG.