

Quick & Easy[™] Meals

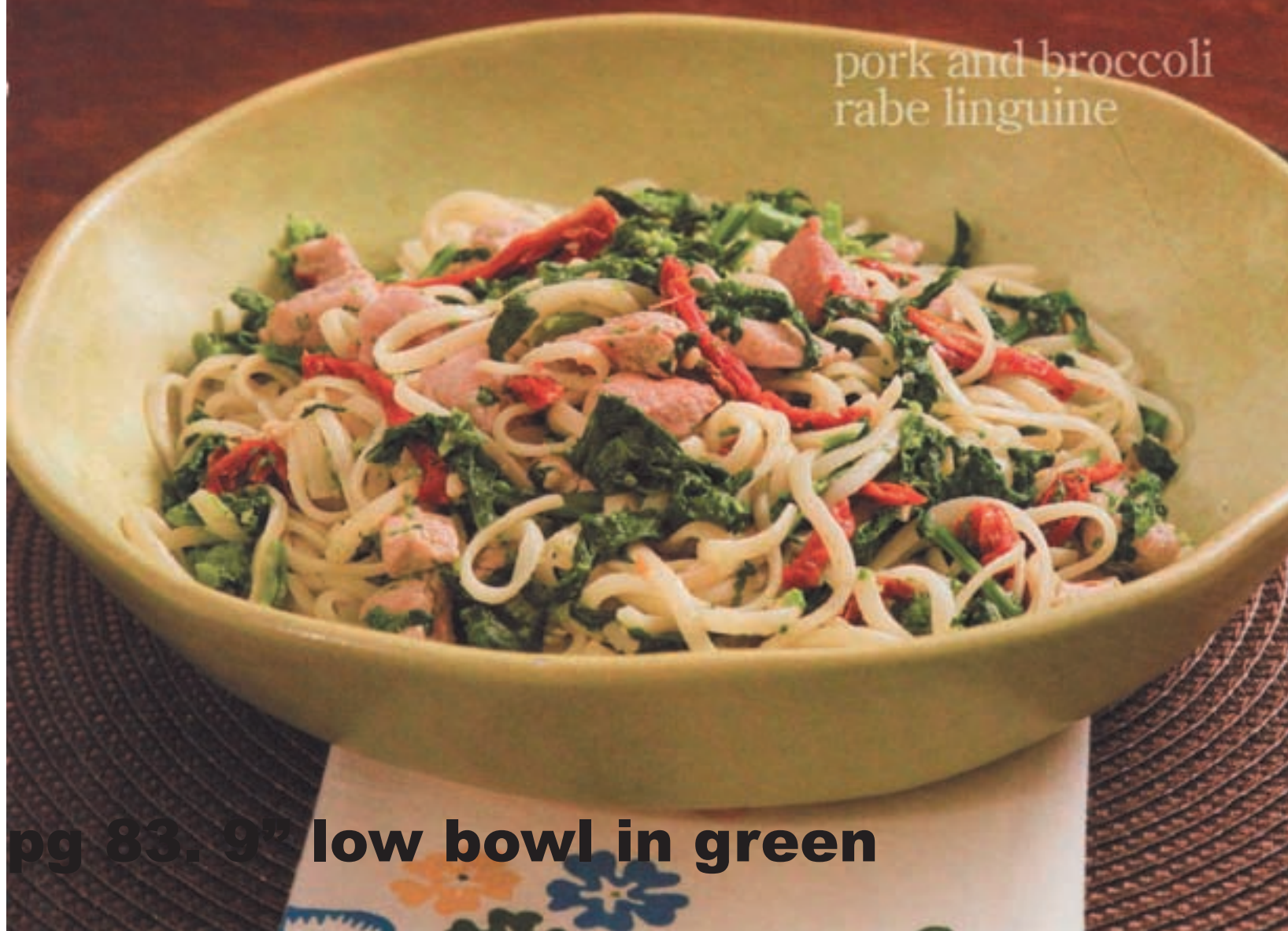
- 4 cloves garlic, minced
- ½ teaspoon crushed red pepper
- ¼ cup sliced sun-dried tomatoes, packed in oil
- 1 teaspoon fresh lemon juice

Cut off bottom 2 inches of stem end of broccoli rabe. Cut remaining broccoli rabe into 1-inch pieces.

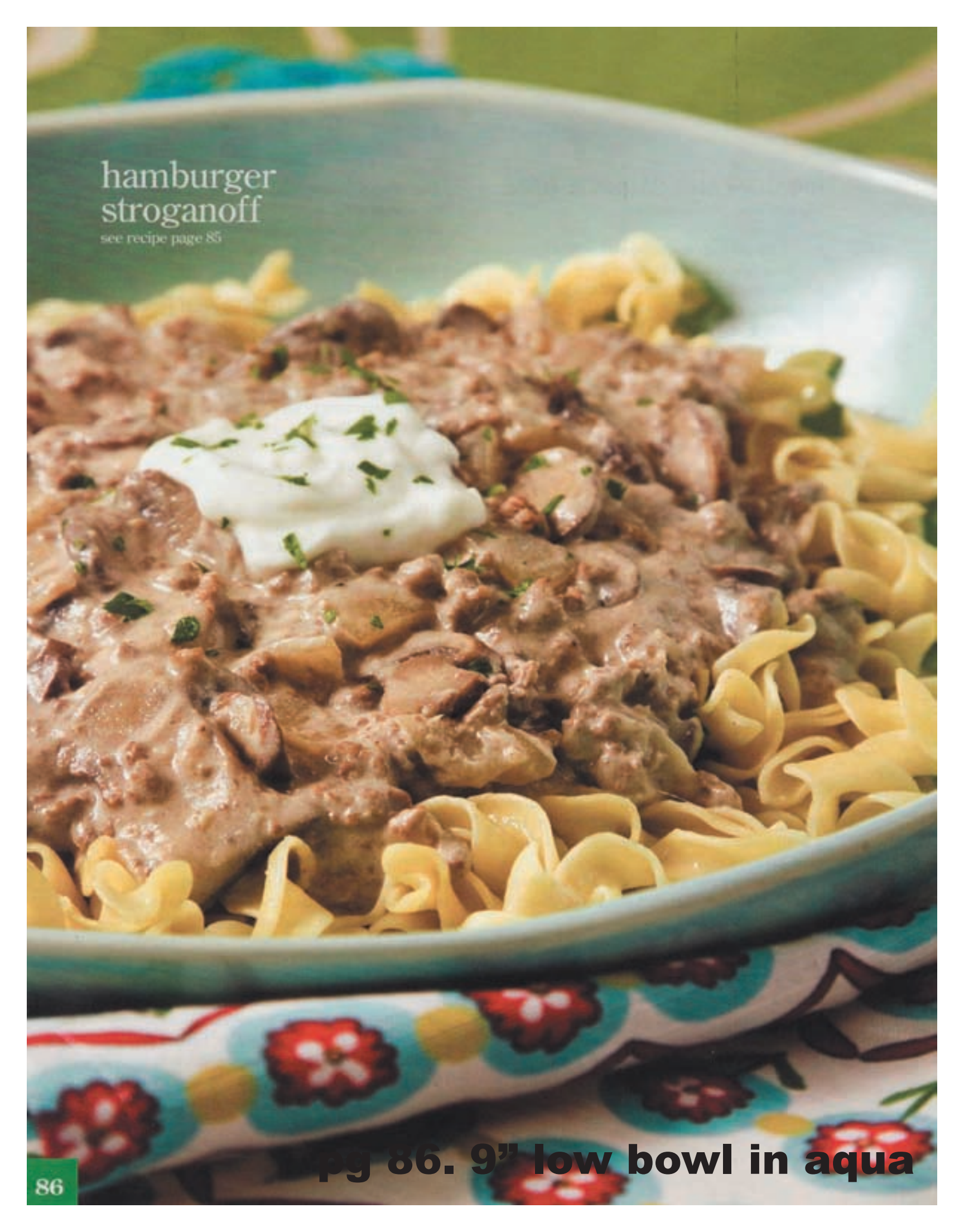
high heat. Add pork, garlic, and red pepper; cook, stirring occasionally, for 4 to 6 minutes, or until pork is cooked through. Stir in tomatoes and broccoli rabe. Stir in reserved pasta water, lemon juice, and remaining ¾ teaspoon salt. Serve over hot cooked linguini.

Note: To reheat leftovers in the microwave, add enough chicken broth to moisten linguine.

pork and broccoli
rabe linguine



pg 83. 9" low bowl in green



hamburger
stroganoff

see recipe page 85

pg 86. 9" low bowl in aqua