

<p>Tomato Tortellini Soup</p> <p>1. Cook tortellini according to package directions. 2. Meanwhile, in a Dutch oven, combine the soup, broth, milk, cream, tomatoes and seasonings. Heat through, stirring frequently. 3. Drain tortellini; carefully add to soup. Stir in cheese. Sprinkle each serving with additional cheese if desired. Yield: 10 servings (2-1/2 quarts).</p>	<p>Shopping List</p> <p>2 packages refrigerated cheese tortellini 2 cans (10-3/4 ounces each) reduced-sodium condensed tomato soup, undiluted 2 c. vegetable broth 1 can crushed tomatoes 2 c. 2% milk 2 c. heavy cream 1 tsp. onion powder 1 tsp. garlic powder 1 tsp. dried basil 1/2 tsp. salt 1/2 c. shredded Parmesan cheese Additional shredded Parmesan cheese</p>
<p>Lemon Broccoli Chicken</p> <p>1. Cut 4 thin slices from the lemon. Squeeze 2 tsp. juice from the remainder of the lemon. 2. Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until well browned on both sides; boil water for the pasta then cook according to package directions. 3. Stir the soup, milk, lemon juice and black pepper in the skillet and heat to a boil. Top the chicken with the lemon slices. Reduce the heat to low. Cover and cook for 5 minutes or until the chicken is cooked through.</p>	<p>Shopping List</p> <p>1 lemon 1 tbs. vegetable oil 1 1/4 lbs. chicken breast, sliced 1 can Cream of Broccoli Soup 3 c. frozen or fresh broccoli florets 1/4 c. milk 1/8 tsp. ground black pepper 1 tsp. garlic powder 1 tsp. onion powder fettuccini</p>
<p>Balsamic Chicken with White Beans, Spinach & Mushrooms</p> <p>1. Heat the oil in a 12-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until well browned on both sides. Remove the chicken from the skillet. 2. Reduce the heat to medium. Add the garlic to the skillet and cook and stir for 1 minute. Stir in the vinegar and cook, scraping up the browned bits from the bottom of the pan. 3. Stir the soup and beans in the skillet and heat to a boil. Stir in the spinach & mushrooms. Return the chicken to the skillet. Reduce the heat to medium. Cover and cook until the chicken is cooked through and the spinach is wilted. 4. Serve plain or over pasta.</p>	<p>Shopping List</p> <p>2 tbs. olive oil 1 1/4 lbs. chicken breast halves 3 cloves garlic, minced 1/3 c. balsamic vinegar 1 can mushroom soup 15 oz. cannellini, rinsed and drained 15 oz. butter beans fresh or canned mushrooms 7 oz. fresh baby spinach pasta</p>
<p>Slow Cooker Melt-In-Your-Mouth Short Ribs</p> <p>1. Place the beef into a 5-quart slow cooker. Add the brown sugar, garlic, thyme and flour and toss to coat. Pour the soup and ale over the beef mixture. 2. Cover and cook on LOW for 8 to 9 hours or until the beef is fork-tender. Spoon off any fat.</p>	<p>Shopping List</p> <p>6 serving-sized pieces beef short ribs (about 3 lbs.) 2 tbs. packed brown sugar 3 cloves garlic, minced 1 tsp. dried thyme leaves, crushed 1/4 c. all-purpose flour 1 can Condensed French Onion Soup 1 bottle (12 fluid oz.) dark ale or beer</p>
<p>Polish Chili</p> <p>1. Place the ground beef into a large pot over medium-high heat. Cook, stirring to crumble, until beef is no longer pink. Drain off excess grease, leaving just enough to coat the bottom of the pot. Add the polish sausage, onion and garlic to the pot; cook and stir until onion is tender. Mix in the yellow and jalapeno peppers, tomatoes and tomatillos. Simmer over medium heat for about 20 minutes. 2. Pour in the vinegar, tomato sauce and pimentos and then mix in the pinto beans and kidney beans; cover and simmer over medium heat for 30 minutes.</p>	<p>Shopping List</p> <p>2 lb. Ground beef or Turkey 1 lb. Kielbasa, chopped 1 onion, chopped 3 cloves garlic, minced 4 chilies, stemmed, seeded, chopped 3 yellow peppers, seeded, chopped 3 jalapeno peppers, seeded, chopped 4 medium tomatoes, chopped 4 tomatillos, husked and chopped 1/2 c white vinegar 1/4 c tomato sauce 4 oz. chopped pimentos, drained 15 oz. pinto beans, drained/rinsed 15 oz. kidney beans, drained/ rinsed</p>