

food&family



Express Checkout: Party in a Pinch

Last-minute guests? We'll show you how to create a whole menu – from appetizer to dessert – with just one bag of groceries.

Appetizer



Salad



Main



Dessert



Beverage



Shopping List

	Have	Buy
2 lemons	<input type="checkbox"/>	<input type="checkbox"/>
1 red onion	<input type="checkbox"/>	<input type="checkbox"/>
1 pt. cherry tomatoes	<input type="checkbox"/>	<input type="checkbox"/>
1 bag spinach leaves	<input type="checkbox"/>	<input type="checkbox"/>
1-1/2 boneless skinless chicken breast halves	<input type="checkbox"/>	<input type="checkbox"/>
1 pkg. KRAFT 100% Grated Parmesan Cheese	<input type="checkbox"/>	<input type="checkbox"/>
1 pkg. KRAFT Natural Mediterranean Style Cheese Crumbles	<input type="checkbox"/>	<input type="checkbox"/>
1 DIGIORNO Pizza Thin Crispy Crust Four Cheese	<input type="checkbox"/>	<input type="checkbox"/>
1 tub COOL WHIP Whipped Topping	<input type="checkbox"/>	<input type="checkbox"/>
1 pint vanilla ice-cream	<input type="checkbox"/>	<input type="checkbox"/>
1 can chickpeas (garbanzo beans)	<input type="checkbox"/>	<input type="checkbox"/>
1 pkg. farfalle (bow tie pasta)	<input type="checkbox"/>	<input type="checkbox"/>
1 canister COUNTRY TIME Lemonade Flavor Drink Mix	<input type="checkbox"/>	<input type="checkbox"/>
1 bottle KRAFT Greek Vinaigrette Dressing	<input type="checkbox"/>	<input type="checkbox"/>
1 HONEY MAID Graham Pie Crust	<input type="checkbox"/>	<input type="checkbox"/>
1 jar KRAFT Mayo Real Mayonnaise	<input type="checkbox"/>	<input type="checkbox"/>
1 jar ground red pepper (cayenne)	<input type="checkbox"/>	<input type="checkbox"/>

Additional

Pantry staples are not included in this list. The following ingredients should also be on-hand; olive oil.

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Appetizer Pizza Breadsticks

Prep: 10 min | **Total:** 32 min | **Serves:** 16 servings, two sticks each

Ingredients

- 1 pkg. (1 lb. 7 oz.) DIGIORNO Pizza, Thin Crispy Crust Four Cheese
- 2 Tbsp. olive oil
- 1/3 cup KRAFT 100% Grated Parmesan Cheese, divided
- 1/4 tsp. ground red pepper (cayenne)

PREHEAT oven to 400°F. Brush edges of pizza crust lightly with oil. Drizzle remaining oil evenly over pizza.

MIX 3 Tbsp. of the Parmesan cheese and the pepper; sprinkle evenly over pizza. Place pizza directly on center oven rack.

BAKE 20 to 22 min. or until edges are golden brown. Sprinkle with remaining Parmesan cheese. Cut pizza into quarters; cut each quarter into eight thin sticks. Serve as dippers with TACO BELL HOME ORIGINALS Thick 'N Chunky Salsa, if desired.

Nutrition Information Per Serving

110 calories, 6g total fat, 2g saturated fat, 10mg cholesterol, 240mg sodium, 11g carbohydrate, less than 1g dietary fiber, 2g sugars, 5g protein, 4%DV vitamin A, 0%DV vitamin C, 10%DV calcium, 2%DV iron.

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Greek Isles Pasta Salad

Prep: 15 min | **Total:** 15 min | **Serves:** 8 servings, 1 cup each

Ingredients

- 3 cups farfalle (bow-tie pasta), uncooked
- 2 cups baby spinach leaves
- 1 cup KRAFT Natural Mediterranean Style Cheese Crumbles
- 1 cup cherry tomatoes, halved
- 3/4 cup drained canned chickpeas (garbanzo beans), rinsed
- 1/2 cup KRAFT Greek Vinaigrette Dressing

COOK pasta as directed on package; drain. Place in large bowl.

ADD remaining ingredients; mix lightly.

SERVE immediately or cover and refrigerate until ready to serve.

Substitute: Substitute combined 1/2 cup KRAFT Zesty Italian Dressing, 2 Tbsp. lemon juice and 1 tsp. dried oregano leaves for the Greek vinaigrette dressing.

Nutrition Information Per Serving

260 calories, 10g total fat, 3g saturated fat, 10mg cholesterol, 320mg sodium, 33g carbohydrate, 3g dietary fiber, 3g sugars, 10g protein, 25%DV vitamin A, 10%DV vitamin C, 15%DV calcium, 15%DV iron.

Grilled Greek Chicken Kabobs

Prep: 10 min | **Total:** 40 min (incl. marinating) | **Serves:** 8 servings, two kabobs each

Ingredients

- 1/2 cup KRAFT Greek Vinaigrette Dressing
- 2 Tbsp. KRAFT Mayo Real Mayonnaise
- 1-1/2 lb. boneless skinless chicken breasts, cut into 1-inch pieces
- 1 medium red onion, cut into small wedges
- 1 medium lemon, halved

COMBINE dressing and mayo; pour into large resealable plastic bag. Add chicken; seal bag. Turn bag over several times to evenly coat chicken with the dressing mixture. Refrigerate at least 20 min. or up to 2 hours to marinate.

PREHEAT grill to medium-high heat. Remove chicken from marinade; discard bag and marinade. Thread chicken and onions alternately onto 16 wooden skewers.

GRILL 8 to 10 min. or until chicken is cooked through, turning occasionally. Meanwhile, place lemon, cut-sides down, on grill grate next to kabobs. Squeeze lemon juice over kabobs just before serving.



Nutrition Information Per Serving

160 calories, 8g total fat, 1.5g saturated fat, 50mg cholesterol, 150mg sodium, 2g carbohydrate, 0g dietary fiber, 1g sugars, 18g protein, 0%DV vitamin A, 4%DV vitamin C, 0%DV calcium, 4%DV iron.

Lemonade Stand Pie

Prep: 15 min | **Total:** 4 hours 15 min (incl. freezing) | **Serves:** 8 servings

Ingredients

- 1/3 cup COUNTRY TIME Lemonade Flavor Drink Mix
- 1/2 cup cold water
- 2 cups vanilla ice cream, softened
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed
- 1 HONEY MAID Graham Pie Crust (6 oz.)

PLACE drink mix in large bowl. Add water; stir until mix is dissolved. Add ice cream. Beat with electric mixer on low speed until well blended. Gently stir in whipped topping. Freeze, if necessary, until mixture is thick enough to mound.

SPOON into crust.

FREEZE at least 4 hours or overnight until firm. Remove from freezer 15 min. before serving. Let stand at room temperature until pie can easily be cut. Store leftover pie in freezer.

Substitute: Substitute KOOL-AID Orange Flavor Sugar-Sweetened Soft Drink Mix for the lemonade drink mix.



Nutrition Information Per Serving

290 calories, 15g total fat, 9g saturated fat, 15mg cholesterol, 150mg sodium, 36g carbohydrate, 0g dietary fiber, 25g sugars, 2g protein, 4%DV vitamin A, 8%DV vitamin C, 6%DV calcium, 2%DV iron.

COUNTRY TIME Lemonade Quencher

Prep: 5 min | **Total:** 3 hours 5 min (incl. freezing) | **Serves:** 2 qt. or 8 servings, 1 cup each

Ingredients

- COUNTRY TIME Lemonade Flavor Drink Mix
- 2 qt. (8 cups) cold water
- 1 lemon, cut into 8 slices

MEASURE drink mix into cap to 2-qt. line. Pour into large plastic or glass pitcher.

ADD water; stir until mix is dissolved. Pour 2-1/2 cups of the prepared drink into ice cube trays. Freeze 3 hours or until firm. Refrigerate remaining drink.

PLACE frozen lemonade cubes in tall glasses; fill with prepared drink. Top each with lemon slice.

Jazz It Up: Garnish with garden-fresh mint leaves.

Nutrition Information Per Serving

60 calories, 0g total fat, 0g saturated fat, 0mg cholesterol, 25mg sodium, 16g carbohydrate, 0g dietary fiber, 16g sugars, 0g protein, 0%DV vitamin A, 10%DV vitamin C, 0%DV calcium.

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