

Skill level

Easy - good for all cooks

Intermediate - practice some new techniques

Time required

Quick - 30 minutes or less

Moderate - 1 hour or less

Extra ingredients

Few - primarily MoGro Weekly Share items

Several - 3-5 additional items you might have on hand

Skill level: Easy

Time required: Quick

Extra ingredients: Several



Linguine with Chard & Bacon

Ingredients

8 ounces uncooked whole wheat linguine
4 bacon strips, chopped
4 garlic cloves, minced
½ cup reduced-sodium chicken broth

½ cup dry white wine or additional chicken broth
¼ teaspoon salt
6 cups chopped swiss chard (about 6 ounces)
⅓ cup shredded parmesan cheese

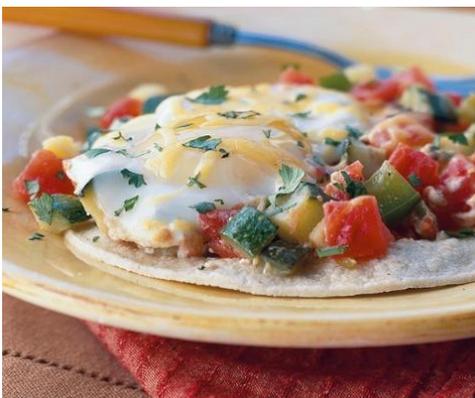
Directions

- 1) Cook linguine according to package directions; drain.
- 2) Meanwhile, in a large skillet cook bacon (bacon alternative, or other protein of your choice) on medium heat until crisp, stirring occasionally.
- 3) Add broth, wine, salt and chard to skillet; bring to a boil. Cook and stir about 4-5 minutes or until chard is tender. Add linguine; heat through, tossing to combine.
- 4) Sprinkle with cheese. Serve immediately.

Skill level: Easy

Time required: Quick

Extra ingredients: Several



Huevos Rancheros with Zucchini and Green Peppers

Ingredients

1 teaspoon olive oil
1 ½ cups diced yellow zucchini
½ cup diced green bell pepper
½ cup water
¼ teaspoon salt
¼ teaspoon ground cumin
½ teaspoon freshly ground black pepper

1 (10-oz) can diced tomatoes with green chiles, undrained
4 (6-inch) corn tortillas
4 large eggs
⅓ cup shredded cheddar cheese
2 teaspoons chopped fresh cilantro

Directions

- 1) Heat oil in a large non-stick skillet coated with cooking spray over medium-high heat. Add zucchini and bell pepper; saute 6 minutes or until lightly browned. Add water and next 4 ingredients (water through tomatoes). Stir to combine. Cover and simmer 3 minutes.
- 2) Warm tortillas according to package directions.
- 3) Break 1 egg into a small custard cup. Slip egg onto tomato mixture; repeat procedure with remaining eggs. Cover and simmer 3 minutes or until eggs are done. Sprinkle with cheese. Cover and cook 30 seconds or until cheese melts.
- 4) Place 1 tortilla on each of 4 plates. Spoon 1 egg and ¾ cup tomato mixture onto each tortilla. Sprinkle with ½ teaspoon cilantro.