



# Five Ingredients or Less

*Need a weeknight dinner solution? By using 5 ingredients or less, you can create these dishes and make a great meal your family will enjoy.*

## Menu

*Easy Macaroni Supper*

*Salsa Baked Beans*

*Mixed Greens with Honey Lemon Dressing*

*Cheese Toasts*

### EASY MACARONI SUPPER

- |   |                                   |
|---|-----------------------------------|
| 1 pkg (225 g) macaroni and cheese dinner    | 1/4 cup (50 mL) medium salsa      |
| 1 cup (250 mL) chopped cooked turkey or ham | 2 tbsp (25 mL) sliced green onion |
| 1/4 cup (50 mL) ranch salad dressing        |                                   |

Prepare macaroni and cheese according to package directions. Stir in turkey, salad dressing, salsa and onion. Cook over low heat, stirring frequently, until heated through. Serves 3 - 4.

**Cook's Note:** *The ATCO Blue Flame Kitchen used The Original Kraft Dinner in this recipe.*

### SALSA BAKED BEANS

- |                                  |                                     |
|----------------------------------|-------------------------------------|
| 1 can (28 oz/796 mL) baked beans | 1/2 tsp (2 mL) chili powder         |
| 1 cup (250 mL) medium salsa      | 1/4 tsp (1 mL) Worcestershire sauce |
| 3 tbsp (40 mL) fresh lemon juice |                                     |

Combine all ingredients in a saucepan. Place on a side burner of natural gas barbecue, directly on grid or on top of range. Bring mixture to a boil over medium heat. Reduce heat and simmer, stirring occasionally, until slightly thickened, about 15 minutes. Serves 4 - 6.

### HONEY LEMON DRESSING

- |                            |                             |
|----------------------------|-----------------------------|
| 3 tbsp (40 mL) oil         | 1/8 tsp (0.5 mL) salt       |
| 3 tbsp (40 mL) honey       | Pinch freshly ground pepper |
| 3 tbsp (40 mL) lemon juice |                             |

To prepare dressing, whisk together oil, honey, lemon juice, salt and pepper. Serve with torn mixed greens. Makes about 1/2 cup (125 mL).

### CHEESE TOASTS

- |   |  |
|---|--|
| 18 baguette slices, 1/2 inch<br>(1.25 cm) thick | 2 cups (500 mL) shredded Swiss or<br>mozzarella cheese |
|---|--|

Place baguette slices on a broiler pan. Broil slices until lightly toasted, about 1 minute. Sprinkle cheese over toasted baguette slices. Broil just until cheese is melted. Use immediately to top soup or serve with salad. Makes 18 toasts.

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