

# Fajita Pasta Salad

*Serves:* 8

*Difficulty:* Easy

*Prep Time:* 1 hr, 20 min

*Cook Time:* 30 minutes

## Ingredients:

- 1 pound Simple Truth Organic™ Chicken Breast
- 1/2 teaspoon salt, plus more for seasoning chicken
- 1 lime, divided
- 2 tablespoons Simple Truth Organic™ Olive Oil
- Simple Truth Organic™ Mexican Style Al Pastor Seasoning Rub
- 1 box (16oz.) Simple Truth Organic™ Penne Rigate
- 1 bag (12oz.) Simple Truth Organic™ Frozen Corn
- 1 can (15oz.) Simple Truth Organic™ Pinto Beans
- 1 pint cherry tomatoes, halved
- 3 green onions, finely chopped
- 1/2 cup Simple Truth Organic™ Plain Greek Nonfat Yogurt
- 1 avocado, cubed, divided
- 1 bunch cilantro
- 1/4 teaspoon cumin

## Directions:

1. Season chicken with salt. Liberally sprinkle rub on all sides of chicken. Place inside large, zip-top bag. Use meat mallet or rolling pin to pound chicken to uniform thickness of about ¼".
2. Squeeze juice of ½ lime into bag. Add oil. Seal bag; massage liquid into meat. Let marinate in refrigerator at least 1 hour, or overnight.
3. Heat grill to medium-high heat. Discard marinade. Grill chicken approximately 6 minutes per side, ensuring a safe internal temperature of 165°F. Chop chicken into bite-size pieces. Set aside; keep warm.
4. Meanwhile, prepare pasta according to package directions; drain. Immediately add frozen corn. In pasta pot, stir together pasta, corn, beans, tomatoes and onions.
5. In a blender, blend together yogurt, ½ avocado, cilantro, ½ teaspoon salt, cumin and juice of remaining ½ lime until completely smooth.
6. Gently heat pasta mixture until warm. Remove from heat and transfer to serving bowl. Add chicken. Toss with dressing. Top with remaining ½ avocado. Refrigerate leftovers.

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# Baked Two Cheese Bow Tie Pasta

*Serves:* 4

*Difficulty:* Easy

*Prep Time:* 10 minutes

*Cook Time:* 30 minutes

## Ingredients:

- 8 ounces bow tie pasta
- 1 tablespoon Simple Truth Organic™ Italian Extra Virgin Olive Oil
- 1 teaspoon garlic, minced
- 2 cans (14.5 oz.) whole tomatoes in tomato puree, undrained
- 1/2 teaspoon Simple Truth Organic™ Oregano
- 1 teaspoon Simple Truth Organic™ Granulated Sugar
- Coarse salt, to taste
- Freshly ground pepper, to taste
- 2 cups shredded mozzarella cheese, divided
- Simple Truth Organic™ Extra Virgin Olive Oil Cooking Spray
- 1/2 cup shredded Parmesan cheese

## Directions:

1. Preheat oven to 400°F.
2. Cook pasta in a large pot of boiling salted water until cooked but still firm to bite. Drain and set aside.
3. In a large saucepan, heat oil over medium heat. Sauté garlic for a minute; add tomatoes, oregano and sugar. Bring sauce mixture to a boil, reduce to a simmer until slightly thickened, 6 to 7 minutes. Season generously with salt and pepper.
4. Add the pasta to the saucepan, add half of the mozzarella and toss to combine. Transfer to 8" x 8" baking dish coated with cooking spray and top with the remaining mozzarella and Parmesan. Bake until bubbly and the top is golden, 10-15 minutes.

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# Caramel Apple Crumb Pie Bites

These little apple crumble pies are perfect for snacking, or as a sweet nibble after a big meal.

*Serves:* 24

*Difficulty:* Easy

*Hands-on:* 15 minutes

*Total Time:* 35 minutes

## Ingredients:

- 1 package (14 oz.) refrigerated pie crusts
- 1 large Simple Truth Organic™  
Granny Smith Apple, peeled, cored,  
and chopped
- 2 Tbsp. Private Selection™ Sea Salt  
Caramel Dessert Topping
- 1/2 tsp. ground cinnamon
- 1/4 cup all-purpose flour
- 1/4 cup sugar
- 2 Tbsp. unsalted butter,  
cut into 8 cubes

## Directions:

1. Preheat oven to 350°F and lightly spray 24 mini muffin cups with nonstick cooking spray.
2. Roll pie crusts out onto a lightly floured surface and cut 12 circles (3 inches in diameter each) from each crust. Press the circles into the prepared mini muffin cups. Set aside.
3. In a small bowl combine apple, caramel topping, and cinnamon. Stir well to combine, then divide the mixture among the 24 pastry cups.
4. In a medium bowl combine flour, sugar, and butter. With your fingers, rub butter into flour mixture until it is crumbly. Divide crumble topping evenly among the muffin cups.
5. Bake for 8 to 10 minutes until topping is golden and apples are tender. Cool for 10 minutes before removing pies from the pan.

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# Vegetarian Quinoa & Bean Chili

This hearty chili is delicious and filling. Serve warm with toppings like diced avocado, cheese or crushed tortilla chips.

## Ingredients:

- 1 tablespoon Simple Truth Organic® Extra Virgin Olive Oil
- 1/3 cup Simple Truth Organic® Sweet Corn, drained
- 1/2 teaspoon Simple Truth Organic® Oregano Leaves
- 1 cup Simple Truth Organic® Vegetable Broth
- 1 (15 oz.) can Simple Truth Organic® Great Northern Beans, drained
- 1 medium onion, diced
- 2 garlic cloves, minced
- 1 red bell pepper, chopped
- 2 tablespoons chili powder
- 1 teaspoon cocoa powder
- 1/2 teaspoon Simple Truth Organic® Ground Saigon Cinnamon
- 1/2 teaspoon salt
- 1/4 cup Simple Truth Organic® Quinoa
- 1 (15 oz.) can Simple Truth Organic® Diced Tomatoes in Tomato Juice
- 1 (15 oz.) cans Simple Truth Organic® Red Kidney Beans, drained

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## Directions:

1. In a medium pot or Dutch oven, heat oil over medium heat. Add onion and sauté for about seven minutes.
2. Add garlic, pepper, corn, chili powder, cocoa, cinnamon, oregano and salt and sauté for another minute. Add quinoa, broth, tomatoes with juice and beans.
3. Bring to a full boil, reduce heat to low, and simmer (covered) for an hour.

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# Strawberry French Toast Bake

This fun and lighter take on classic French toast gets more than enough sweetness from maple syrup and juicy strawberries – no additional sugar needed!

*Serves:* 8

*Difficulty:* Easy

*Prep Time:* 8 hr, 30 min

*Cook Time:* 1 hour

## Ingredients:

- 1 Simple Truth™ Artisan Baguette
- 4 cups Simple Truth Organic™ Frozen Whole Strawberries
- 7 large Simple Truth™ Eggs
- 2 cups Simple Truth Organic™ Whole Milk
- 1 teaspoon Simple Truth Organic™ Ground Saigon Cinnamon
- 1 1/2 teaspoons Simple Truth Organic™ Madagascar Vanilla Extract, divided
- 1 lemon, zested and juiced
- 1/4 cup Simple Truth Organic™ Maple Syrup, plus more for serving

## Directions:

1. Grease 9"x13" baking dish. Cut bread into 1" squares.
2. Over bottom of baking dish, evenly spread bread squares. Let sit, uncovered, overnight to dry out. Meanwhile, place strawberries in refrigerator to thaw overnight.
3. Preheat oven to 375°F. Slice strawberries.
4. In small bowl, whisk together eggs, milk, cinnamon and 3/4 teaspoon vanilla until well combined. Pour over bread; press down to saturate every piece.
5. In small saucepan over medium-low heat, combine strawberries, lemon zest and juice, 1/4 cup maple syrup and remaining 3/4 teaspoon vanilla. Cook about 10 minutes, stirring occasionally, until strawberries begin to break down. Pour mixture over soaked bread.
6. Bake, uncovered, 1 hour. If French toast wobbles when shaken, continue cooking 10 more minutes.
7. Let sit 10 minutes before serving. Serve with maple syrup.

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# Garden Fresh Chicken Cobb Salad

*Serves:* 4

*Difficulty:* Easy

*Prep Time:* 10 minutes

*Cook Time:* 30 minutes

## Ingredients:

- 8 ounces Simple Truth™ Flame Grilled Chicken Strips
- 4 Simple Truth™ Natural Cage Free Grain Fed Large Brown Eggs Grade A, hardboiled
- 4 slices Simple Truth™ Uncured Hickory Smoked Bacon, cut into 1" pieces
- 2 teaspoons Dijon mustard
- 2 tablespoons white wine vinegar
- 1 shallot, finely chopped
- Coarse salt, to taste
- Freshly ground pepper, to taste
- 1/2 cup olive oil
- 2 heads Simple Truth Organic™ Romaine Lettuce, torn
- 1 cup cherry tomatoes, halved
- 1/2 cup crumbled blue cheese
- 1 avocado, halved, pitted and thinly sliced

## Directions:

1. Preheat oven to 350°F. Bake chicken strips for 10 minutes.
2. In medium skillet, cook bacon over medium-high heat until crisp, 5-8 minutes. Drain on a paper towel-lined plate.
3. In small bowl, combine mustard and vinegar. Add shallot, salt and pepper and olive oil. Mix well.
4. Spread lettuce on plates and arrange chicken, tomatoes, cheese, avocado and egg in rows across lettuce. Serve with salad dressing on the side.

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