

# 1 Bag, 5 Dinners

During a busy week, you certainly don't want to visit the grocery store more than once. With ingredients that fit nicely into just one bag, we'll show you how to prepare a week's worth of delicious dishes! So take the express checkout tonight and get your week on track.







Wednesday

2

Thursday

3

4

PIGIORNO Cheese Stuffed Crust

5

Friday

## Showing List

Shopping List		Additional
11 0	Have Buy	
8 chicken leg quarters		1 <u>2</u>
2 lb. lean ground beef		0 <del></del>
2 pkt. SHAKE 'N BAKE Extra Crispy Coating Mix		9
2 small red peppers		2
I lb. red potatoes		
I bunch green onions		
I bottle KRAFT RANCH Dressing		
I can condensed tomato soup		5
I can Italian-style stewed tomatoes		5 <del></del>
I box biscuit mix		
I box instant white rice		
I pkg. hamburger buns		2
I canister KRAFT 100% Grated Parmesan Cheese		2
2 pkg. KRAFT Finely Shredded Italian Style Five Cheese Blend		Pantry staples are not inclu The following ingredients s eggs, ketchup, Worcestersh paste, onions, milk.
I DIGIORNO Cheese Stuffed Crust Pizza - Supreme		

Pantry staples are not included in this shopping list.

The following ingredients should also be on-hand: eggs, ketchup, Worcestershire sauce, oil, tomato paste, onions, milk.

For more recipes like this visit kraftfoods.com

KRAFT



#### Nutrition (per serving)

Calories 560, Total fat 25 g, Saturated fat 10 g, Cholesterol 145 mg, Sodium 1320 mg, Carbohydrate 48 g, Dietary fiber 2 g, Sugars 11 g, Protein 37 g, Vitamin A 15% DV, Vitamin C 80% DV, Calcium 35% DV, Iron 30% DV

## **Biscuit-Topped Tomato-Beef Bake**

Cheesy biscuits bake right on top of this easy casserole!

Prep: 25 min | Ready In: | hour | Serves: 4

#### Ingredients

- I Ib. lean ground beef
- I cup chopped onions (about I medium)
- I can (10-3/4 oz.) condensed tomato soup
- l egg
- 3/4 cup milk
- I cup KRAFT Shredded Mozzarella Cheese
- 1/2 cup chopped green onions (about 2 medium)
- I-1/2 cups all-purpose baking mix

**PREHEAT** oven to 400°F. Brown meat in large nonstick skillet on medium-high heat; drain. Return meat to skillet. Add onions; cook and stir 5 min. Stir in soup; cook 3 min. or until heated through. Spoon into 2-qt. baking dish.

Monday

**BEAT** egg and milk with wire whisk in medium bowl.Add cheese and onions; mix well.Add baking mix; stir just until moistened. Drop by spoonfuls over meat mixture.

**BAKE** 35 min. or until biscuit topping is golden brown and cooked through.

Tuesday



#### Nutrition (per serving)

Calories 450, Total fat 18 g, Saturated fat 4.5 g, Cholesterol 100 mg, Sodium 940 mg, Carbohydrate 38 g, Dietary fiber 4 g, Sugars 4 g, Protein 34 g, Vitamin A 50% DV, Vitamin C 140% DV, Calcium 15% DV, Iron 15% DV

## Crispy Chicken & Parmesan Vegetables

Juicy chicken pieces, tender new potatoes and colorful bell peppers all bake up together in this deliciously easy entree.

Prep: 15 min | Ready In: 55 min | Serves: 4

#### Ingredients

- I lb. new red potatoes, halved
- 4 chicken leg quarters (1-1/2 lb.), skin removed
- 1 pkt. SHAKE 'N BAKE Extra Crispy Seasoned Coating Mix
- 2 cups 1-1/2-inch red pepper pieces (about 2 small peppers)
- 1/4 cup KRAFT RANCH Dressing
- 1/4 cup KRAFT 100% Grated Parmesan Cheese

**PREHEAT** oven to 375°F. Place potatoes in large microwaveable bowl or casserole dish; cover with vented plastic wrap or lid. Microwave on HIGH 7 min. Meanwhile, coat chicken with coating mix as directed on package. Place chicken in half of greased foil-lined 15x10x1-inch baking pan.

**ADD** peppers, dressing and Parmesan cheese to potatoes; toss to coat. Place in pan next to chicken.

**BAKE** 40 min. or until chicken is cooked through (180°F) and potatoes are tender.





#### Nutrition (per serving)

Calories 490, Total fat 20 g, Saturated fat 9 g, Cholesterol 140 mg, Sodium 1000 mg, Carbohydrate 39 g, Dietary fiber 2 g, Sugars 5 g, Protein 36 g, Vitamin A 10% DV, Vitamin C 2% DV, Calcium 30% DV, Iron 30% DV

## **Five-Cheese Skillet Burgers**

These easy burgers get all their flavor from SHAKE'N BAKE coating mix!

Prep: 10 min | Ready In: 20 min | Serves: 4

#### Ingredients

- I Ib. lean ground beef
- l egg
- 2 Tbsp. ketchup
- I cup KRAFT Finely Shredded Italian Style Five Cheese Blend, divided
- 2 tsp.Worcestershire sauce
- I pkt. SHAKE 'N BAKE Extra Crispy Seasoned Coating Mix
- 4 hamburger buns, split

**MIX** meat, egg, ketchup, 1/2 cup of the cheese, the Worcestershire sauce and coating mix. Shape into four 1/2-inch-thick patties.

Wednesday

**PLACE** patties in nonstick skillet on medium heat; cover. Cook 5 min.Turn burgers over; sprinkle evenly with remaining 1/2 cup cheese. Cook, uncovered, 5 min. or until burgers are cooked through (160°F).

SERVE in the buns.



#### Nutrition (per serving)

Calories 350, Total fat 17 g, Saturated fat 6 g, Cholesterol 105 mg, Sodium 1030 mg, Carbohydrate 14 g, Dietary fiber 3 g, Sugars 7 g, Protein 35 g, Vitamin A 60% DV, Vitamin C 130% DV, Calcium 25% DV, Iron 15% DV

## Italian Chicken Simmer

This saucy stew is very easy to make and simmers to perfection in no time.

Prep: 10 min | Ready In: 45 min | Serves: 4

#### Ingredients

- I Tbsp. olive oil
- 4 chicken leg quarters (1-1/2 lb.), skin removed
- I can (14-1/2 oz.) Italian-style diced tomatoes, undrained
- 1/3 cup tomato paste
- 2 cups chopped red peppers (about 2 small)
- 1/4 cup KRAFT 100% Grated Parmesan Cheese
- 1/2 cup KRAFT Finely Shredded Italian Style Five Cheese Blend

**HEAT** oil in large nonstick skillet on medium-high heat. Meanwhile, cut apart chicken legs and thighs. Add to skillet; cook 10 min. or until lightly browned on both sides, turning occasionally.

Thursday

ADD tomatoes with their liquid and the tomato paste; mix well. Stir in peppers; cover. Reduce heat to medium-low; simmer 20 min. or until chicken is cooked through (180°F), stirring occasionally.

**REMOVE** from heat. Stir in Parmesan cheese; sprinkle with shredded cheese. Let stand until cheese is melted.

