

1 Bag, 5 Dinners: Healthy Living 🐇 With our Healthy Living shopping bags and a week's worth of recipes for each, now dinnertime can be both simple and smart!



Tuesday



Thursday

Additional

3

Have Buy







5

Shopping List

2 onions	
I red pepper	
4 zucchini	
4 ears corn on cob	
2 tomatoes	
2 lb. boneless skinless chicken breasts	
I lb. extra lean ground beef	
I pkg. KRAFT 2% Milk Singles	
I canister KRAFT 100% Grated Parmesan Cheese	
I pkg. PHILADELPHIA Neufchatel Cheese, I/3 Less Fat than Cream Cheese	
I pkg. KRAFT 2% Milk Shredded Reduced Fat Sharp Cheddar Cheese	
I bottle KRAFT Original Barbecue Sauce	
I bottle KRAFT Light Zesty Italian Reduced Fat Dressing	
l pkg. whole wheat hamburger buns	
l pkg. spaghetti	
l jar spaghetti sauce	
I pkg. KRAFT Deluxe Macaroni & Cheese Dinner Made with 2% Milk Cheese	
I DIGIORNO Harvest Wheat RISING CRUST Pizza - Four Cheese	





Nutrition Information Per Serving

340 calories, 11g total fat, 4.5g saturated fat, 70mg cholesterol, 840mg sodium, 31g carbohydrate, 2g dietary fiber, 10g sugars, 30g protein, 10%DV vitamin A, 8%DV vitamin C, 30%DV calcium, 25%DV iron.

Best-Ever Cheeseburgers 🐝

Prep: 10 min | Total: 18 min | Serves: 4 servings, one cheeseburger each

Ingredients

- I lb. extra lean ground beef
- 1/3 cup KRAFT Original Barbecue Sauce, divided
- 4 large onion slices (1/4 inch thick)
- 4 KRAFT 2% Milk Singles
- 4 whole wheat hamburger buns, split
- I tomato, cut into 4 slices

PREHEAT grill to medium-high heat. Mix meat and 2 Tbsp. of the barbecue sauce. Shape into four 1/2-inch-thick patties; set aside. Brush onions with 1 Tbsp. of the remaining barbecue sauce.

Monday

GRILL patties and onions 4 min. on each side or until burgers are cooked through (160°F) and onions are crisp-tender, brushing burgers with remaining barbecue sauce and topping with the 2% Milk Singles for the last minute of the grilling time. Meanwhile, grill buns, cut-sides down, 1 min. or until lightly toasted.

FILL buns with burgers, onions and tomatoes.

Tuesday



Nutrition Information Per Serving

530 calories, 13g total fat, 6g saturated fat, 90mg cholesterol, 1060mg sodium, 60g carbohydrate, 6g dietary fiber, 13g sugars, 39g protein, 20%DV vitamin A, 30%DV vitamin C, 20%DV calcium, 20%DV iron.

Creamy Chicken Spaghetti 🐝

Prep: 10 min | Total: 30 min | Serves: 4 servings, about 2 cups each

Ingredients

- 1/2 lb. spaghetti, uncooked
- 1/4 cup KRAFT Light Zesty Italian Reduced Fat Dressing
- Ib. boneless skinless chicken breasts, cut into 1-inch pieces
- 2 zucchini, cut in half lengthwise, then sliced crosswise
- 2 cups spaghetti sauce
- 4 oz. (1/2 of 8-oz. pkg.) PHILADELPHIA Neufchatel Cheese, 1/3 Less Fat than Cream Cheese, cubed
- 2 Tbsp. KRAFT 100% Grated Parmesan Cheese

COOK spaghetti as directed on package.

MEANWHILE, heat dressing in large nonstick skillet on medium-high heat. Add chicken; cook and stir 2 min. Add zucchini; cook an additional 2 min., stirring frequently. Stir in spaghetti sauce. Bring just to boil, stirring occasionally. Reduce heat to medium-low; simmer 5 min. or until chicken is cooked through. Add Neufchatel cheese; cook 1 min. or until cheese is melted and mixture is well blended, stirring occasionally.

DRAIN spaghetti; place on serving plate. Top with the chicken mixture; sprinkle with Parmesan cheese.





Nutrition Information Per Serving

300 calories, 6g total fat, 2g saturated fat, 70mg cholesterol, 620mg sodium, 33g carbohydrate, 4g dietary fiber, 7g sugars, 30g protein, 30%DV vitamin A, 70%DV vitamin C, 8%DV calcium, 10%DV iron.

Grilled Chicken & Vegetables Parmesan 😽

Prep: 10 min | Total: 24 min | Serves: 4 servings

Ingredients

- 4 small boneless skinless chicken breast halves (1 lb.)
- 4 ears corn on the cob
- large onion, cut lengthwise into 8 wedges
- I red pepper, quartered lengthwise
- 1/4 cup KRAFT Light Zesty Italian Reduced Fat Dressing, divided
- 2 Tbsp. KRAFT 100% Grated Parmesan Cheese

PREHEAT grill to medium-high heat. Brush chicken and vegetables with 2 Tbsp. of the dressing.

Wednesday

GRILL chicken and vegetables 12 to 14 min. or until chicken is cooked through (165°F) and vegetables are crisp-tender, turning after 7 min. and brushing with the remaining 2 Tbsp. dressing.

DIVIDE evenly among four serving plates. Sprinkle evenly with cheese.

Serving Suggestion: Serve with hot cooked brown rice.

Nutrition Information Per Serving

360 calories, 8g total fat, 3.5g saturated fat, 20mg cholesterol, 1210mg sodium, 56g carbohydrate, 3g dietary fiber, 9g sugars, 17g protein, 15%DV vitamin A, 15%DV vitamin C, 45%DV calcium, 15%DV iron.

Double-Cheese and Veggie Macaroni 🔧

Prep: 5 min | Total: 20 min | Serves: 4 servings, I-3/4 cups each

Ingredients

- pkg. (14 oz.) KRAFT Deluxe Macaroni & Cheese Dinner Made With 2% Milk Cheese
- 1/4 cup KRAFT Light Zesty Italian Reduced Fat Dressing
- 2 small zucchini, chopped
- I large tomato, chopped
- 1/2 cup KRAFT 2% Milk Shredded Reduced Fat Sharp Cheddar Cheese

PREPARE Dinner in large saucepan as directed on package. Meanwhile, heat dressing in large skillet on medium heat. Add zucchini; cook 5 min. or until crisp-tender, stirring occasionally.

Thursday

ADD zucchini and tomatoes to prepared Dinner; mix well.

SPRINKLE with Cheddar cheese.

Jazz It Up: Add I tsp. dried basil leaves along with the tomatoes.

Serving Suggestion: Serve with a tossed green salad.

