

Recipe For: Mediterranean Orzo Salad



Ingredients:

1 lb. Orzo Pasta, cooked
¼ c Red Onion, diced
1 c Spinach, chopped fine
1 c Black Olives, sliced
2 c Crumbled Feta Cheese
¾ c any veggie, chopped
(Tomato, cucumber, bell pepper, etc.)
Olive Oil
Balsamic Vinegar
Salt/Pepper

Directions:

Allow orzo pasta to cool and add some olive oil to keep it from sticking. Then add onion, spinach, olives, other vegetables, and feta cheese mixing gently. Add balsamic vinegar, olive oil (if you need more) and salt/pepper to taste. Add additional olive oil and olives to the top for decoration if desired and serve immediately or chill first.



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Recipe For: Apple Stuffing



Ingredients:

4 c Stale Bread Croutons
(homemade)
1 stick Butter
1-2 cups chopped celery
2 Apples, peeled & chopped
4-tblsp Parsley
2-tblsp Rosemary
1 tblsp Sage
1 tblsp Garlic Powder
1 ¼ tsp. Bouillon
1-cup water
½ tsp. Salt

Directions:

Melt butter in saucepan and then add celery, apples, and all herbs and spices, bouillon, and water. Bring to a boil. Remove from heat and stir in bread croutons until all moisture is absorbed. Stuff into poultry or put in 9 x 9 greased baking dish or pie pan. Put a few pats of butter on top and bake for 25-35 minutes.



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