



Recipes of the Month



Mediterranean Potato Salad

- 2 pounds red potatoes
- Kosher salt
- 1/3 cup extra-virgin olive oil
- 3 tablespoons white wine vinegar
- 1 1/2 cups pitted Calamata olives, roughly chopped
- 1/3 cup finely chopped red onion
- Freshly ground pepper
- 2 tablespoons chopped flat leaf parsley

In a large saucepan, cover the potatoes with 1 inch of water and add 1 tablespoon of salt. Cover with a lid and bring to a boil, then uncover, reduce the heat and simmer until the potatoes are easily pierced with a knife, about 15 minutes. Drain and let cool slightly, then cut into 1/2-inch chunks, slip the skins off and place the potatoes in a large nonreactive (stainless-steel, glass or plastic) bowl.

In a small bowl, whisk together the olive oil, vinegar, olives and onion. Season to taste with salt and pepper. Add the olive vinaigrette and the parsley to the potatoes and toss well. Serve warm or at room temperature.



Chicken Lasagna Roll-ups

- 6 lasagna noodles, uncooked
- 1 (6 ounce) package OSCAR MAYER Italian Style Chicken Breast Strips
- 1 cup BREAKSTONE'S or KNUDSEN Ricotta Cheese
- 1/4 cup KRAFT 100% Grated Parmesan Cheese
- 1 egg, lightly beaten
- 1/2 teaspoon Italian seasoning
- 2 cups spaghetti sauce
- 1 cup KRAFT Shredded Low-Moisture Part-Skim Mozzarella Cheese

Preheat oven to 375 degrees F. Cook noodles as directed on package. Rinse with cold water; drain well.

Mix chicken, ricotta cheese, Parmesan cheese, egg and seasoning; spread 1/3 cup of the chicken mixture onto each noodle. Roll up tightly; place, seam sides down, in 9-inch square baking dish. Pour spaghetti sauce over roll-ups; sprinkle with mozzarella cheese. Bake 30 minutes or until heated through.



Tuna Salad & Cucumber Chips

- 1/3 cup white tuna in water, drained, flaked
- 1 tablespoon MIRACLE WHIP Light Dressing
- 1/8 teaspoon dried oregano leaves
- 1/8 teaspoon salt
- 6 thin slices cucumber

Mix tuna, dressing, oregano and salt. Serve with the cucumber slices for dipping.