

Spicy Tropical Shrimp Boats

All aboard! Shrimp, mango, and jalapeños set sail on endive boats. No utensils needed for this seafood adventure. The sweet flavors in the fruit salsa offset the slightly bitter taste of crunchy endive. Be prepared for the salsa's spicy kick!

1 cup frozen Medium Cooked Tail-Off Shrimp, thawed

½ cup Fire Roasted Papaya Mango Salsa

Salt and pepper

1 head fresh Belgian endive, leaves separated

2 Tbsp refrigerated Cilantro Dressing

Cilantro for garnish

- ① Dice shrimp into cubes. Mix shrimp and salsa. Season with salt and pepper to taste.
- ② Spoon shrimp mixture onto endive leaves. Arrange shrimp boats on serving platter and drizzle with dressing.
- ③ Garnish with cilantro.

Variation: For a more traditional (and less spicy) shrimp salad, use ¼ cup Cilantro Dressing or other creamy dressing instead of the fruit salsa. Garnish with cilantro.

Prep time: 15 minutes

Serves 4 (2 boats each)

Wine Suggestion:

Pair this flavorful spread with Don Miguel Gascón Malbec, an intense purple-red wine from Argentina, fruity and smooth.



Greek Party Spread

Like our Italian Party Spread, this is another festive party platter that can be made-to-order in just minutes. Bring home a taste of the Mediterranean and transport your guests to an exotic land of sun-bleached buildings set against bright blue waters. To make a complete but hassle-free dinner party, pick up a frozen Spinach Pie for dinner and prepared Baklava for dessert.

1 container refrigerated hummus (we like Mediterranean Hummus)

1 container refrigerated Tzatziki Dip or Cilantro & Chive Yogurt Dip

1 container refrigerated Dolmas (Stuffed Grape Leaves)

1 container refrigerated Greek Olive Medley

1 block Feta cheese

A selection of Pita bread wedges, Pita chips, Flatbread crackers, or water crackers

A selection of veggies to dip, such as bell peppers, baby carrots, celery sticks, cucumber slices, cherry tomatoes or quartered tomatoes

Bunch of grapes

Fresh mint leaves or basil leaves for garnish

- ① Select a large platter. A wooden cutting block also works nicely.
- ② Place hummus and tzatziki in bowls in the center. Arrange all other items around the dips, alternating colors.
- ③ Tuck bunches of mint or basil leaves into a few corners.

Prep time: 10 minutes

Serves up to 8

Chicken Marsala Casserole

Marsala sauce is a rich sauce with mushrooms, onions, and, of course, the key ingredient, Marsala wine, responsible for its unique flavor. It's usually served with a chicken breast, but we've come up with a casserole variation that combines the chicken with pasta and broccoli. It's a complete meal in one dish, and a very family and kid-friendly one. We love dishes that are assembled in one pan and go straight into the oven; this is one of those dishes, thanks to charbroiled Just Chicken and fresh tortellini. Serve with a green salad and some crusty Italian bread to soak up all the extra sauce!

3 cups (one 10-oz container) fresh refrigerated Cheese Tortellini, uncooked (do not use dry tortellini)

4 cups (1 lb) cooked chicken, or a 1-lb container refrigerated charbroiled Just Chicken, cut into ½-inch chunks

2 cups Shredded 3 Cheese Blend

1 (12-oz) jar Marsala Sauce (not to be confused with Masala Simmer Sauce)

1 ½ cups Organic Free Range Chicken Broth

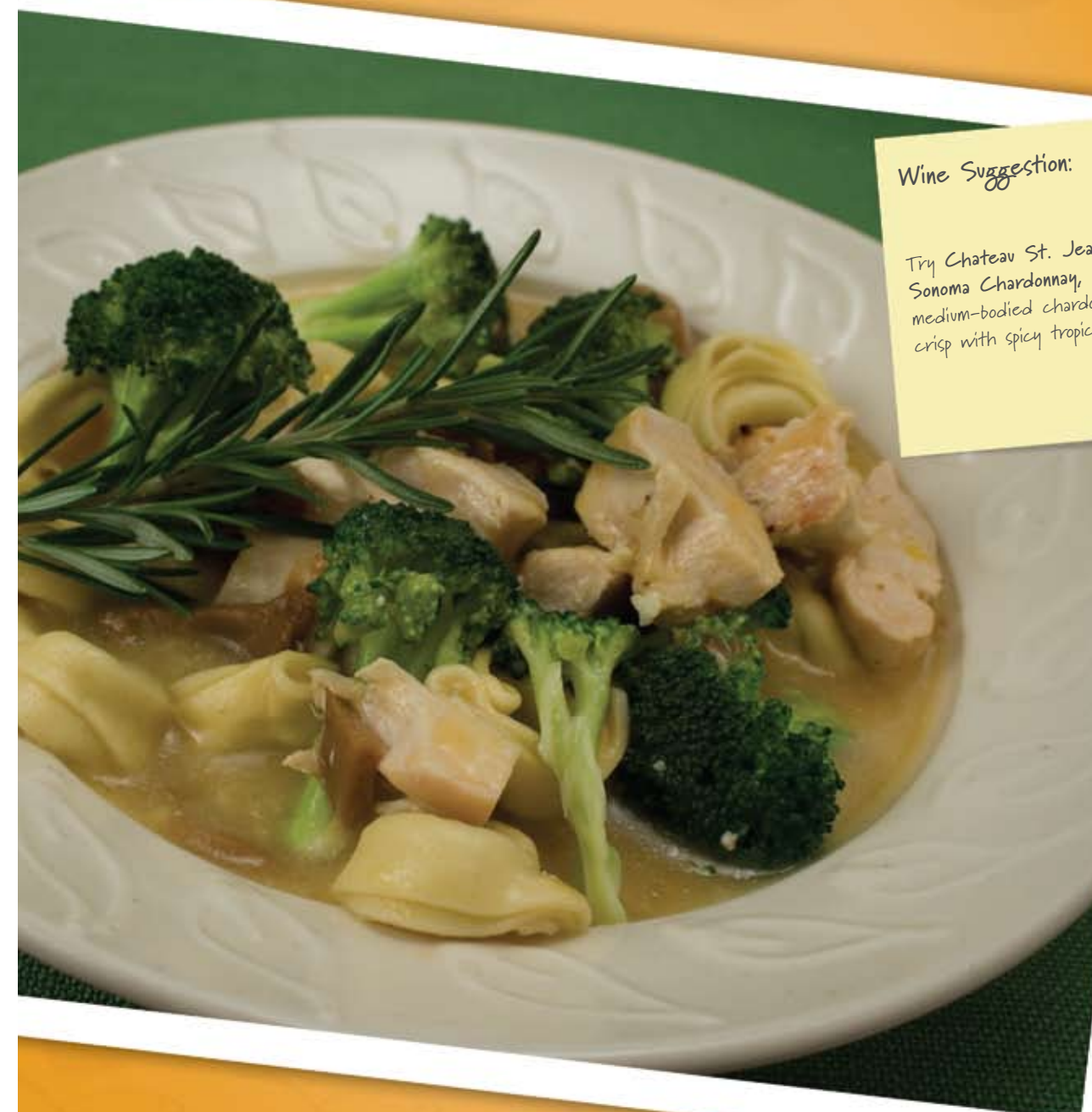
4 cups (one 12-oz bag) fresh broccoli florets or frozen broccoli, thawed

- ① Preheat oven to 350° F.
- ② Place fresh tortellini in an ungreased 9 x 13-inch casserole dish in a single layer. Top evenly with chicken chunks, shredded cheese, and broccoli florets, in that order.
- ③ Combine Marsala sauce and chicken broth in a bowl. Pour Marsala/broth mixture over casserole.
- ④ Cover with a lid or foil and bake for 30 minutes.

Prep time: 5 minutes

Hands-off cooking time: 30 minutes

Serves 4-6



Wine Suggestion:

Try Chateau St. Jean Sonoma Chardonnay, a dry medium-bodied chardonnay, crisp with spicy tropical flavors.