

FOOD

Artichoke and Tomato Chicken



Original recipe makes 6 servings

Ingredients:

- 1/4 cup olive oil
- 4 fresh tomatoes, diced
- 3 tablespoons chopped fresh basil
- 2 tablespoons chopped fresh oregano
- 2 cups marinara sauce
- 6 artichoke hearts, drained and chopped
- 2 red bell peppers, chopped
- 1 (8 ounce) package mozzarella cheese, cubed
- 6 skinless, boneless chicken breast halves - pound to 1/4" thick

Directions:

1. Heat oil in a skillet over medium heat. Add tomatoes, basil, oregano, artichoke hearts and red peppers. Cook until just hot, then remove from heat. transfer to a large bowl and toss together with mozzarella cubes.
2. Preheat oven to 350 degrees F (175 degrees C). Lay out the pounded breasts and spoon filling onto the center, leaving an inch on each side. Adjust filling as you roll so as not to over stuff. Place them seam side down into a 2 quart baking dish. cover with marinara sauce. Place lid onto dish or cover with aluminum foil.
3. Bake for 35 to 45 minutes in the preheated oven, or until chicken is cooked through. You'll love it!

Balsamic Roasted Pork Loin

Ingredients:

- 2 tablespoons steak seasoning rub
- 1/2 cup balsamic vinegar
- 1/2 cup olive oil
- 2 pounds boneless pork loin roast

Directions:

1. Dissolve steak seasoning in balsamic vinegar, then stir in olive oil. Place pork into a resealable plastic bag and pour marinade overtop. Squeeze out air and seal bag; marinate 2 hours. Preheat oven to 350 degrees F (175 degrees C).
3. Place pork into a glass baking dish along with marinade. Bake in preheated oven, basting occasionally until the pork reaches an internal temperature of 145 degrees F (65 degrees C), about 1 hour. Let the roast rest for 10 minutes before slicing and serving.



Turkey Sandwiches with Cranberry Sauce

This recipe makes a hot, delicious sandwich with a Thanksgiving taste. Recipe makes 4 servings.

Ingredients:

- 1 loaf French bread
- 4 tablespoons margarine
- 8 ounces sliced deli turkey meat
- 8 slices provolone cheese
- 8 slices precooked bacon
- 4 tablespoons mayonnaise
- 4 tablespoons jellied cranberry sauce
- 8 slices fresh tomatoes
- 4 lettuce leaves

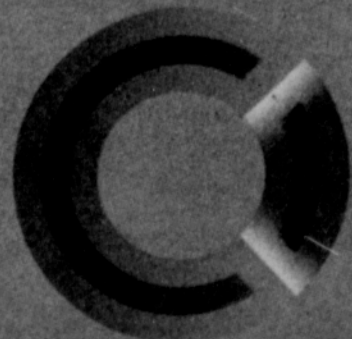
Directions:

1. Preheat the oven broiler.
2. Cut the bread into four pieces, and split lengthwise almost all the way through for four sandwiches. Spread margarine on the inside of each piece. Place on a baking sheet, cut side up.
3. Toast bread under preheated broiler until lightly browned, 1 to 2 minutes. Remove pan from the oven.
4. Layer 4 pieces of bread with 2 slices each of the turkey, cheese, and bacon. Remove the remaining 4 slices of bread from the baking sheet and reserve for sandwich tops. Cool bread slightly, and spread mayonnaise onto the cut side of each of the 4 top slices.
5. Place the bread with turkey and cheese under the broiler just until the cheese melts, about 1 minute. Remove from the broiler, and spread 1 tablespoon cranberry sauce over each sandwich. Layer with the tomatoes and lettuce. Place a top bread slice over each half, and serve.

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