

Odds and Ends

Chef Boy-ar-Dave:

Pan-seared chicken stuffed with sun-dried tomatoes, bacon and spinach

Average Cost of Meal: \$12-\$15
Time of Preparation: 10 minutes
Cook Time: 10 minutes
Serving Size: 4-5 people
Ingredients:

- ¼” Chicken Breast
- 8 oz Cream Cheese
- 1 Packet of Sundried Tomatoes
- 1 Bag of Spinach
- 1 Can of Real Bacon Bits
- 2 Cups of Flour

Instructions:

Put 8 oz Cream Cheese in a bowl and let it soften up; once softened mix in Sundried Tomatoes, Bacon, and Spinach. Cut into the Chicken Breast horizontally, butterfly, and stuff the Cream Cheese Mix into the Chicken. Fold the Chicken back over. Heat a medium sized pan coated with oil. In a bowl add the 2 Cups of Flour. Cover each Chicken Breast in a generous coating of Flour. Add Chicken and cook until the Chicken is done and the Cream Cheese is seeping out.

Sesquipedalian Literary Society's Five Dollar Word of the Week

Hubris [hyoo-bris] noun

Definition:

Downfall as a result of pride or belief that one is above the will of the fates.

Etymology:

Greek “hybris” meaning “insolence.”

Usage:

“Even after eliminating everything blue from his domain and ensuring that those he chose to reckon with were as colour-blind as they came, Tordak the Mighty still fell to the very hybris he created in trying to ensure his victory.”

Comic by Karam Boeshaar

DAX AND KEVIN- Hot Spring



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