

Easy Chicken Parr

# FAST-FIX DINNERS Easy Family Meals in Under an Hour

 FINITY FEATURES

 Prime
 amily schedules can get hectic, but it doesn't have to be hald to of Bolognese or lighter vegetarian face, quality ingredients and envery recipes can help you get a great dish on the table in no time.

 The Mole family will love the Latin-inspired flavors found in the bolognese. Ground beet, chorizo, sliced olives and adobs easoning are cooked in tomato sauce and poured over pasta. Look to organe domatoes and sauces, like those from Hunt's', which are to peet their tomatoes with FlashSteam' instead of your canned tomatoes and sauces. Will flashSteam' instead of your family will harsh chemicals like other leading brands. When you get a great how make meals for your family.

 Mother crowd pleaser is Easy Chicken Parnesan. Start by combining signated Kraft' Parnesan checes with diced tomatoes flavored with the delectable with the show ork or enjoy a little time to your sat.

 Those looking for a meathers option, by the Vegetarian I asgen with the delectable sauce and place it in the over. While it bakes for 30 minutes, you can be to be looking for a meathers option, be they save you time. Combinates the ereany while sauce with pasta, znechini, beans, fire roused on the visiting the whest, choose an easy weeknight Hunt's Signature foor will receive an aluable coupon. Share do you the visiting the website, choose an easy weeknight Hunt's Signature foor have the case and you there is the share to win one of several prizes, including some you the coupon share and you'l receive an aluable coupon. Share for the visiting the website, choose an easy weeknight Hunt's Signature foor performed to a preserve the chance to win one of several prizes, including you will receive the chance to win one of several prizes, including you will receive the chance to win one of several prizes, including you will receive the chance to win one o

## Easy Chicken Parmesan

Servings: 6

Prep time: 10 minutes Total time: 45 minutes

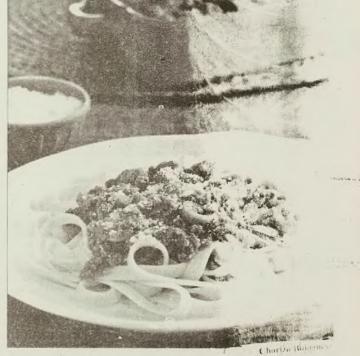
- 1 (15-ounce) can Hunt's Tomato Sauce 1 (14.5-ounce) can Hunt's Diced
- Tomatoes with Basil, Garlic and Oregano, undrained
- 6 tablespoons Kraft Grated Parmesan Cheese, divided
  6 small boncless skinless chicken breasts (1 1/2 pounds)
  74 pound spaghetti, uncooked

- 1 1/2 cups Kraft Shredded Mozzarella Cheese

Heat oven to 375 /F. Pour formato sauce and Heat over to 575 F. Pour formato sauce and undrained tomatoes into 13-by-9-inch baking dish. Stir in 14 etip (4 tablesnoons) Parmesan. Add chicken, turn to coat evenly both sides of each breast with sauce. Cover: Bake 30 minutes or until chicken is done (165 F). Meanwhile, cook spagheth as directed on package, omitting salt. Tan chicken with remaining chaeses: ballo

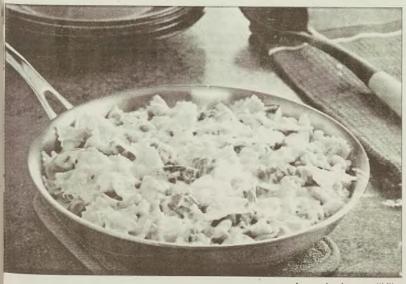
Top chicken with remaining cheeses; bake

uncovered, 5 minutes or until mozzarella is



official rules, complete details and a chance to win, visit Hunts.com.

melted. Drain spaghetti, Serve topped with chicken and sauce



Vegetarian Lasagna Skillet

### Vegetarian Lasagna Skillet

- Serving: Prep time: 30 minutes Total time: 30 minutes
  - 8 ounces dry bowtie (farfalle) pasta, uncooked
  - 2 tablespoons Pure Wesson Canola Oil
  - cups quartered, sliced zuechini
  - 1 (15-ounce) can Great Northern beans, (15-ounce) can Great Sorthern beans, drained, rinsed
     16-ounce) jar light Alfredo pasta sauce
     1/4 teaspoon garlic salt
     2 (14.5-ounce) cany Hunt's Fire Roasted

  - Diced Tomatoes, drained well 1 cup shredded part-skim mozzarella
  - cheese

Cook pasta according to package directions, omit-

ting sail. More heat oil in large skillet over medium-high heat. Add zucchini: cook 5 minutes or until tend r, sturmg occasionally. Add beans, Alfredo sauce and garbe salt to skillet; heat until hot and backet.

Add cooked pasta to skillet: stir to combine. Add a invest parate structure and container. Add a invest tomatoest toos to combine. Top with cheese. Reduce heat: cover and cook 2 to 3 min-intes or until cheese melts. Sprinkle with Kraft Grated Parmesan Cheese

# Chorizo Bolognese

Servings: 6 Prep time: 25 minutes Total time: 25 minutes 8 ounces dry termetine pasta, uncooked uncooked
1/2 pound ground chuck Beel (80% lean)
6 ounces fresh nork choriat (Mexicao-x(3k))
1/4 teaspoon adoba x@soning bland 1/4 teaspoon ground black pro-per
1/2 cup chopped yellow Billing 1/4 cup sheed stuffed grows Billing 1/4 cup chopped yellow Billing 1/4 cup sheed stuffed grows Billing 1/4 cup sheed stuffed grows Billing 1/4 cup sheed stuffed grows Billing 1 (15-ounce) can flunt's lonals

Sauce

Cook pasta according to package direction omitting salt. Meanwhite, heat the packatter over medium-high heat. Add heat, ethility, adobo seasoning and peopee to skittel; eook 3 minutes or until meat be give to bowth stirring once.

stirring once. 2 to 3 minute Add onion and olives: add no leta more or until meat is pink. Drain. Stir in the add safets seduce be side by a safets seduce be seduce