Chicken Ceasar Pasta Salad

* 473 ml mini penne pasta
* 680 grams chopped cooked chicken
* 118 ml diced yellow bell pepper
* 2 hard-boiled eggs, chopped
* 80 ml grated Parmesan cheese
* 80 ml chopped red onion
* 236 ml creamy Caesar salad dressing, or to taste

Directions

1. Bring a large pot of lightly salted water to a boil; add penne and cook, stirring occasionally, until tender yet firm to the bite, about 7 minutes. Drain and rinse with cold water.
2. Stir pasta, chicken, green bell pepper, eggs, Parmesan cheese, and red onion together in a bowl. Pour salad dressing over the top and toss to coat. Cover the bowl with plastic wrap and refrigerate until chilled and flavours blend, at least 2 hours.

**I chose this chicken ceasar pasta salad because I love ceasar salad and I thought that this would be a good idea for a meal. It turned out nice and the salad all together turned out to be a success. It looked really good online and I wanted to try it, I’m really glad that I did. I would have changed by not adding the eggs because I didn’t put them in.**

Southwest Chicken Cutlet Rice Bowl

* 10 ml kosher salt, divided
* 7 ml ground cumin,
* 4 ml ground coriander,
* 2 ml black pepper,
* 0.5 ml cayenne pepper
* 118 ml chicken cutlets
* 10 ml olive oil
* 260 ml microwaveable long-grain white rice
* 90 ml olive oil
* 1 medium poblano chile, seeds removed chopped
* 1 small jalapeno chile, seeds removed, finely chopped
* 59 ml finely chopped red onion
* 237 fresh or frozen, thawed corn kernels
* 2 garlic cloves, minced
* 44 ml chopped fresh cilantro
* 5 ml lime zest plus
* 22 ml fresh lime juice Garnishes: tortilla strips, lime wedges, salsa, cilantro

Directions:

Step 1

Stir together 1 teaspoon salt, 1 teaspoon cumin, 1/2 teaspoon coriander, 1/4 teaspoon black pepper, and 1/8 teaspoon cayenne pepper in a small bowl. Rub each chicken cutlet with 1/2 teaspoon olive oil. Rub each cutlet evenly with salt mixture. Chill 1 to 24 hours.

Step 2

Cook rice according to package directions. Cook chicken cutlets in 1 tablespoon hot oil in a large nonstick skillet over medium-high until done and golden brown, 4 to 6 minutes on each side. Transfer to a platter, and cover with aluminum foil.

Step 3

Add 1 tablespoon olive oil to skillet. Cook chiles and onions until tender, about 4 minutes. Sprinkle mixture with remaining 1 teaspoon salt, 1/2 teaspoon cumin, 1/4 teaspoon coriander, and 1/4 teaspoon black pepper. Add corn kernels and garlic, and cook 1 minute. Add 1 tablespoon olive oil, and stir in rice; cook, stirring until thoroughly heated, about 3 minutes. Remove from heat, and stir in cilantro, lime zest, and lime juice.

Lasagna

Ingredients:

* 680.389 grams lean ground beef
* 226.796 grams Italian sausage or 226 grams ground veal
* 1 large onion, chopped
* 2 -3 garlic cloves, minced
* 5 ml salt
* 5 ml fresh coarse ground black pepper
* 5 ml dried parsley flakes
* 5 ml dried oregano
* 5 ml dried basil
* 2 cans whole tomatoes, undrained and chopped (or canned chopped tomatoes)
* 680 grams ricotta cheese
* 2 eggs, beaten
* 2.5 ml pepper
* 29 ml parsley
* 120 ml grated parmesan cheese
* 455 grams mozzarella cheese, divided
* 12 -15 lasagna noodles

Directions:

1. Brown ground meat, onion and garlic.
2. Add salt, pepper, parsley, oregano, basil, chopped tomatoes with juice; stirring until well mixed.
3. Cover and simmer 1 hour (or longer,but watch for getting too dry).
4. Cook lasagna noodles according to package directions; drain and set aside.
5. Spray a 13 x 9" baking pan with cooking spray.
6. Combine riccota cheese, eggs, pepper, 2 tablespoons parsley, Parmesan cheese and 1/2 1lb of mozzarella cheese; In a lasagna pan, layer noodles, meat sauce, and cheese mixture; repeat.
7. Top off with layer of noodles; sprinkle evenly with remaining mozzarella cheese; make sure to cover noodles completely.
8. Bake at 375F for 40-60 minutes, or until cheese mixture is thoroughly melted. (I cover w/ foil for about 40 minutes, then uncover for 15-20 minutes.
9. Let sit for 15-20 minutes before cutting and serving.