

## Soups and Salads

[nestie] swapluck

from the kitchen of: Joann

nestie: sfgiantsjo

name of dish: **Asian Chicken Salad with Snow Peas**

Makes: 6 servings

### SALAD:

- 2 tblsp unsalted butter
- 2 whole chicken breasts
- Kosher salt & fresh ground pepper
- Juice of one lemon
- ½ pd frozen snow peas, thawed
- 1 c.sliced canned water chestnuts

### DRESSING:

- 2 tblsp light soy sauce
- 1 tblsp rice vinegar
- Zest and juice of 1 lemon
- 2 tblsp chili oil to taste
- ½ cup vegetable oil
- 1 tblsp red pepper flakes
- Kosher salt to taste

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from the kitchen of: Joann

nestie: sfgiantsjo

name of dish: **Asian Chicken Salad with Snow Peas**

Makes: 6 servings

- Preheat oven to 350 degrees.
- Butter a baking dish, put chicken in dish, skin side up, sprinkle with salt, pepper, and lemon juice. Cover w/ Foil, bake for 25-25 minutes.
- Let cool, remove skin and bones, and cut meat into chunks. Put chicken, Peas and Chestnuts in a serving bowl.
- Combine dressing ingredients and whisk thoroughly.
- Pour dressing over salad, toss well, and season to taste. Garnish with the zest of one orange and one lime and serve cold.

## [nestie] swapluck

from the kitchen of: Alison  
name of dish: Bella Bruschetta Salad  
Makes: 10 servings

nestie: My\*ABC\*Life

- **4 cups torn romaine lettuce**
  - **8 medium tomatoes, chopped (about 6 cups)**
  - **4 cups French bread cubes, toasted**
  - **2 cups pepperoni slices**
  - **1 cup cubed Mozzarella Cheese**
  - **1/4 cup chopped fresh basil**
  - **1/2 cup Sun-Dried Tomato Vinaigrette Dressing**
  - **1/2 cup Shredded Parmesan Cheese**
- Toss lettuce with the tomatoes, toasted bread cubes, pepperoni, mozzarella cheese and basil in large bowl.
  - Add dressing; mix lightly.
  - Sprinkle with the Parmesan cheese.

## [nestie] swapluck

from the kitchen of: Charmaine  
name of dish: Tomato-Orange Soup  
serves: 4

nestie:SJBride05

- **1/2 c. unsalted butter**
  - **1/2 medium onion, diced**
  - **2 - 14.5 oz. cans unsalted diced tomatoes with juice**
  - **1 tsp. kosher salt**
  - **1/2 tsp. pepper**
  - **1/4 tsp. baking soda**
  - **1/2 tsp. dried thyme**
  - **1 c. fresh orange juice**
  - **1/2 c. whipping cream**
- In a saucepan, melt butter; add onion and sauté until translucent.
  - Add tomatoes, salt, pepper, baking soda, and thyme. Bring to a boil, reduce heat and simmer uncovered about 15 minutes or until slightly thickened.
  - Puree in a food processor or blender; strain through a sieve or food mill.
  - Return to saucepan and stir in orange juice and cream. Bring to a simmer and adjust seasonings if necessary. Serve hot.

# [nestie] swapluck

from the kitchen of: Katie  
name of dish: Cream of Asparagus Soup  
serves: 6

nestie: MarriedMrsDep05

- 1/4 cup margarine
- 1 onion, chopped
- 3 stalks celery, chopped
- 3 tablespoons all-purpose flour
- 4 cups water
- 1 (10.5 ounce) can condensed chicken broth
- 4 tablespoons chicken bouillon powder
- 1 potato, peeled and diced
- 1 pound fresh asparagus, trimmed and coarsely chopped
- 3/4 cup half-and-half
- 1 tablespoon soy sauce
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon ground white pepper

# [nestie] swapluck

from the kitchen of: Katie  
name of dish: Cream of Asparagus Soup  
serves: 6

nestie: MarriedMrsDep05

- Melt butter or margarine in a heavy cooking pot. Add onions and chopped celery; saute until tender, about 4 minutes. Stir in flour, mixing well. Cook for about 1 minute, stirring constantly. Do not burn, or let it go lumpy. Add water, chicken broth, and chicken soup base; stir until smooth. Bring to a boil. Add diced potatoes and chopped asparagus. Reduce heat, and simmer for about 20 minutes.
- Puree soup in a food processor or blender in batches. Return to pot.
- Stir in half and half cream, soy sauce, and black and white pepper. Bring soup just to boil. Adjust seasonings to taste. Serve hot.

