



## Bacon Turkey Burgers with Pineapple Aioli

### Ingredients:

- 1/3 cup plus 1 tablespoon well drained crushed pineapple, with 1 tablespoon pineapple juice reserved
- 1/4 cup mayonnaise
- 1 Tbsp. plus 1/2 tsp. McCormick® Grill Mates® Molasses Bacon Seasoning, divided
- 1 lb. ground turkey
- 4 hamburger rolls

### Preparation:

For the Pineapple Aioli, mix 1 tablespoon crushed pineapple, reserved 1 tablespoon pineapple juice, mayonnaise and 1/2 teaspoon Seasoning. Refrigerate until ready to serve.

Mix ground turkey, 1/3 cup crushed pineapple and 1 tablespoon Seasoning in medium bowl until well blended. Shape into 4 patties.

Grill over medium heat 4 to 6 minutes per side or until burgers are cooked through (internal temperature of 165°F). Serve burgers on rolls with Pineapple Aioli.

# Great Dinners for Much Less Than You Think!

## Super-Moist Pork Chops

*As seen on ABC 27 on 4/19/2017*

### Ingredients:

- 1 Tbsp. olive oil
- 4 bone-in pork loin chops, 3/4-inch thick (about 2 pounds)
- 1/2 tsp. salt
- 1/2 tsp. ground black pepper
- 1 tsp. dried rosemary leaves
- 1 can (18 oz.) Progresso™ Vegetable Classics creamy mushroom soup

### Preparation:

In a 10-inch skillet, heat oil over medium-high heat until hot. Cook pork chops in oil about 5 minutes on each side or until well browned.

Sprinkle pork chops with salt, pepper, and rosemary. Pour soup over all and heat to boiling. Reduce heat to low. Cover and cook 20 to 25 minutes or until pork is no longer pink and meat thermometer inserted in center reads 160°F.

Delicious served over rice.

## Strawberry-Chicken Salad with Pecans

### Ingredients:

- 3 Tbsp. extra-virgin olive oil, divided
- 2 tablespoon balsamic vinegar
- 2 tsp. honey
- 1 tsp. chopped fresh thyme
- 3/4 tsp. freshly ground black pepper, divided
- 1/2 tsp. salt, divided
- 4 cups halved strawberries, divided
- 1 lb. skinless, boneless chicken breast, cut into bite size pieces
- 1/2 tsp. smoked paprika
- 8 cups fresh baby spinach
- 1/2 cup thinly sliced red onion
- 6 Tbsp. chopped pecans, toasted
- 2 oz. reduced-fat feta cheese, crumbled (about 1/2 cup)

### Preparation:

Stir to combine 2 Tbsp. oil, vinegar, honey, thyme, 1/2 tsp. pepper, and 1/4 tsp. salt in a medium bowl. Add 2 cup strawberries, toss to coat. Set aside.

Heat remaining oil a medium skillet over medium-high heat. Sprinkle chicken evenly with remaining 1/4 teaspoon pepper, salt, and paprika. Add chicken to pan; cook until done. Remove chicken from pan; let stand 5 minutes. Divide spinach, remaining strawberries, and onion between 4 plates. Top evenly with chicken and strawberry-balsamic mixture. Top each serving with pecans and cheese.

## Cheesy Ham and Asparagus Bake

### Ingredients:

- 1 1/2 cups chopped cooked ham
- 1/2 cup chopped onion
- 1/4 cup chopped red bell peppers
- 1 (10 ounce) package frozen cut asparagus, thawed
- 8 eggs
- 2 cups milk
- 1 cup all-purpose flour
- 1/4 cup grated Parmesan cheese
- 3/4 teaspoon dried tarragon
- 3/4 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup shredded Cheddar cheese

### Preparation:

Preheat oven to 425 degrees F. Lightly grease a 9x13 inch baking dish. Mix the ham, onion, red bell peppers, and asparagus in the prepared baking dish. In a large bowl, beat together the eggs, milk, flour, Parmesan, tarragon, salt, and pepper. Pour over the ham mixture. Bake 20 minutes in the preheated oven, or until a knife inserted in the center comes out clean. Sprinkle with Cheddar cheese. Continue baking 3 to 5 minutes, or until cheese is melted. Let stand 5 to 10 minutes before serving.