

ARTICHOKE AND TOMATO PANZANELLA

(Serves 4-6)

- 1 loaf of bread- \$1.00
- Artichoke Hearts (14oz)- \$2.32
- 1lb Roma tomatoes- \$1.28
- Sliced Black Olives (3.8oz)- \$1.74
- 1 bunch of Basil- \$1.98
- 1 cup Olive Oil- \$2.72
- 1/4 cup white wine vinegar- \$0.36

1. Cut your loaf of bread into 1-2 inch pieces and rinsed/ drain the artichoke hearts. Drizzle with olive oil and season with salt & pepper.
2. Using a pan on your grill or flattop, grill the bread & artichokes for about 2-3 minutes, flip and another 2-3 minutes. Remove from grill and set aside in large bowl.
3. Chop your tomatoes into a large dice, drain your olives, and chop your basil.
4. In small bowl, combine 2/3 cup of oil & 1/4 cup vinegar.
5. Combine bread, artichokes, olives, tomatoes, and basil- then drizzle with dressing! Toss and serve right away!

\$11.40

\$1.90 PER PERSON

GRILLED SMOKY CHEDDAR POTATOES & SAUSAGE FOIL PACKS

(Serves 8)

- 5lbs medium russet potatoes- \$3.52
- 13oz Smoked Sausage- \$2.98
- 4 tbsp of butter- \$0.46
- 8oz Cheddar Cheese- \$2.00
- Bacon Bits- \$1.98
- Green Onions- \$0.98

1. Chop your potatoes, and sausage into about 1 inch chunks.
2. Cut 4 large pieces of foil, and then distribute your potatoes and sausage evenly between.
3. Then top with shredded cheese and bacon bits. Secure the foil around and crimp to close. Fork the top for vent holes.
4. Place packs on grill seam side up and close lid. Allow to cook for 30-45 minutes (larger potatoes pieces may take longer)
5. Top with green onions before serving!

\$11.92

\$1.49 PER PERSON

GRILLED DR. PEPPER PORK TENDERLOIN W/ CORN & LIME RICE

(Serves 8)

2lb pork tenderloin- \$6.86
12oz Dr Pepper soda- \$1.00
Teriyaki Sauce- \$0.33
Lime- \$0.25
4-5 garlic cloves- \$0.33
1/2 cup Veggie Oil- \$0.33
4 ears of corn- \$1.32
Cilantro Lime Rice- \$1.64

1. In a bowl, combine soda, teriyaki sauce, lime juice, garlic, and oil. Pour over pork, and marinade for at least 4 hours.
2. Prepare Cilantro Lime Rice per directions.
3. You can grill the corn or boil it on the stovetop. (cut in half)
4. Grill the pork on each side for about 7 minutes, then cover lower the lid on the grill for another 5-7 minutes until pork hits 145 degrees.
5. Let pork rest for 5 minutes before slicing, then serve with rice and corn!

\$12.06

\$1.51 PER PERSON

GRILLED WEDGE SALAD

(Serves 6-8)

3 heads of Romaine Lettuce- \$3.24
Grape Tomatoes (10oz)- \$2.48
Feta crumbles (5oz)- \$2.88
Red Onion (sliced)- \$0.91
Bacon Pieces- \$1.98
Raspberry Vinegarette- \$1.97

1. Wash and dry the romaine lettuce. Then carefully cut each head in half.
2. On a hot grill with oiled grates, use tongs to place lettuce on the grill. We only want to get a nice char, so really it only takes about 2 minutes on each side.
3. Remove lettuce and set aside to cool.
4. Serve your lettuce wedges whole or cut in half again depending on what else you are serving.
5. Top with grape tomatoes, feta, sliced red onion, bacon bits, and vinegarette dressing!

\$13.46

\$1.68 PER PERSON

GRILLED FLATBREAD WITH PORK AND PINEAPPLE

(Serves 6)

Pizza Dough- \$2.64

1lb Pork Tenderloin- \$6.08

1/2 cup Teriyaki Sauce- \$0.33

20oz Pineapple Slices- \$1.28

Red Onion (sliced)- \$0.91

8oz Mozzarella Cheese-

1. Brush a baking sheet with oil and set pizza dough on it, then set aside.
2. Slice the pork down the center but not all the way through, open and flatten. Brush with teriyaki sauce.
3. Brush onion slices and pineapple with a little oil and season with salt and pepper.
4. Grill pineapple and onions for about 2-3 minutes on each side, then set aside. Grill pork for about 6 minutes each side
5. Grill Pizza dough for about 1-2 minutes on each side, then top with cheese and let melt.
6. Remove from grill and top with chopped pork, pineapple, and onion! (can add more teriyaki sauce too!)

\$13.46

\$2.24 PER PERSON

GRILLED PINEAPPLE-CHICKEN FOIL PACKS

(Serves 8-10)

Chicken Thighs (5lbs)- \$8.85

20oz can of pineapple chunks-
\$1.28

4 tbsp brown sugar- \$0.12

2 tbsp soy sauce- \$0.10

3 Bell Peppers- \$3.24

White Rice- \$0.92

1. In a bowl, combine pineapple juice, brown sugar and soy sauce.
2. You can do this individually or in large packs. Spread out your foil, and evenly distribute your chicken, pineapple chunks, and slices of bell pepper.
3. Pour your pineapple sauce over the chicken & veggies, then crimp your foil closed.
4. Place packs on your grill and lower lid. Cook for 10 minutes, then flip and cook another 10-12 minutes until chicken is done.
5. Serve your chicken and veggies with a side of rice!

\$14.51

\$1.45 PER PERSON

GRILLED CHICKEN PARM SANDWICHES

(Serves 8)

4 large chicken breasts (2.5lbs)-
\$6.09

Italian Dressing- \$1.43

French Bread Loaf- \$1.00

8oz can tomato sauce- \$0.67

2 cups Italian Blend Cheese- \$2.22

24oz Salad Mix- \$3.14

1. Slice each chicken breast in half for 8 pieces. In plastic bag, marinate the chicken for at least 1 hour in Italian Dressing.
2. Grill chicken for about 7-8 minutes on each side until done.
3. Slice the bread in half long wise and then into 4 large pieces, for a total of 8 pieces of bread.
4. Grill each piece of bread for 1-2 minutes to get a nice char, then spread tomato sauce on each.
5. Top the sauce with cheese and a piece of chicken. Serve with a side salad.

\$14.55

\$1.81 PER PERSON

GREEK CHICKEN WITH GREEN BEANS

(Serves 8)

4 large chicken breasts (2.5lbs)-
\$6.09

Fresh Green Beans - \$1.78

Balsamic Vinaigrette - \$1.97

10oz grape tomatoes- \$2.48

Feta Cheese (5oz)- \$2.88

1. In ziploc bag, marinate the chicken breasts in vinaigrette. (Cut chicken in half for a total of 8 pieces). Marinate for at least 1 hour or you can do it overnight.
2. In a large bowl, toss green beans and grape tomatoes in vinaigrette and salt & pepper.
3. Grill chicken about 7-8 minutes on each side until done.
4. In a pan or flat top, saute beans and tomatoes until tender (about 5 minutes).
5. Top veggies with feta cheese and serve along with the chicken.

\$15.20

\$1.90 PER PERSON