

## 3 Dinners Mini Menu #5 - 4<sup>th</sup> of July Edition

### Grocery List

Grape Tomatoes  
Red Onion x1  
Zucchini  
Squash  
Corn on the Cob (x4)  
3lb potatoes  
8oz pasta  
Italian Dressing  
BBQ Sauce  
Crushed Pineapple  
Mayo  
1.5-2.5lbs Chicken Drumsticks  
Hot Dogs  
1lb ground Turkey  
Hot Dog Buns  
Burger Buns  
Cheddar Cheese

@lowdoughfamily

### Barbeque Chicken, Grilled Veggies, and Pasta Salad

8oz pasta  
grape tomatoes  
(halved)  
½ red onion (diced)  
Cheddar Cheese  
(cubed)  
Italian Dressing  
1.5-2 lbs chicken  
drumsticks  
BBQ Sauce  
1 zucchini  
1 yellow squash  
oil/ favorite  
seasonings

1. Boil pasta, drain, and rinse with cold water. Toss cold pasta with tomatoes, red onion, cheese, and Italian dressing. Chill before serving.
2. Pat drumsticks dry. Grill: Cook over medium heat for 25-30 minutes, turning often. Air fryer: 375°F for 25 minutes, flip halfway. Brush with BBQ sauce during the last 5-10 minutes.
3. Slice squash and zucchini into rounds or strips. Toss with oil and favorite seasonings. Grill 3-4 minutes per side or air fry at 400°F for 10-12 minutes.

### Hot Dogs, Corn on the Cob, & Home Fries

2-3 potatoes  
oil/favorite  
seasoning  
4 ears of corn  
1 pack hot dogs  
1 pack buns

1. Slice potatoes into wedges and toss with oil and favorite seasonings. Air fry at 350°F for 15-18 minutes, shaking halfway through.
2. Grill husked corn over medium heat 10-12 minutes, turning occasionally. (or cut ears and half, then Air Fry at 350°F for 10-15 minutes)
3. Grill hot dogs over medium heat for 6-8 minutes and oast buns briefly if desired. (or Air fry at 350°F for 5-6 minutes, shaking halfway through, until heated through and lightly crisped.

### Pineapple Turkey Burgers and Potato Salad

1.5 lbs potatoes  
Red onion (finely diced)  
Mayonnaise  
Favorite Seasonings  
1 lb ground turkey  
1/4 cup crushed pineapple  
(drained)  
burger buns

1. Boil diced potatoes until tender, drain and cool. Mix with mayo, red onion and favorite seasonings. refrigerate before serving.
2. In a bowl, mix ground turkey, crushed pineapple, 2 tbsp red onion, and favorite seasonings. Form into 4 patties.
3. Grill over medium-high heat for 5-6 minutes per side, until cooked through. (or cook in pan on the stovetop.)