3 Dinners Mini Menu #10- Italian Dinners

Grocery List

Gnocchi

Ground Sauage (1lb)

Pesto

Rotisserie Chicken

Italian Dressing

Spinach (10oz)

Roma Tomatoes (x6)

Mushrooms (8oz)

Pasta (any size)

Italian Bread

Provolone/Mozzarella
Slices

Pasta/ Marinara Sauce

Garlic Butter

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Italian Sausage Toasts with Marinara & Spinach Salad

1 lb ground Italian sausage

20-24oz marinara/pasta sauce

Italian Bread (sliced)

Mozzarella or Provolone Cheese

1/2 bag of Spinach

2 Roma Tomato

Italian Dressing

1. Form sausage into 10-12 small patties.
2. Cook patties in a skillet over medium heat until browned and fully cooked (about 4-5 minutes per side).
3. Pour in 10-12oz of marinara sauce and simmer for 3-5 minutes.
4. Serve each patty on Italian Bread with sliced cheese on top and a spinach side salad! (Optional: you can air fry or broil these to melt the cheese!)

Garlic Butter Mushroom Pasta with Chicken

8 oz pasta (any shape)

1-1.5 cups shredded rotisserie chicken

3-4 tbsp premade garlic butter

8oz sliced mushrooms

Remaining 1/2 bag baby spinach

Optional: Italian Bread

1. Boil water for pasta, and cook until tender. Drain and set aside.
2. In a large skillet, melt garlic butter over medium heat. Add sliced mushrooms.
3. Sauté mushrooms until browned and tender (about 6-7 minutes).
4. Add shredded chicken and spinach to the pan. Cook until spinach wilts and chicken is warmed through.
5. Stir in the cooked pasta and toss to coat everything in garlic butter.

Pesto Gnocchi with Tomatoes & Chicken

1 package gnocchi

1-1.5 cups shredded rotisserie chicken

4 roma tomatoes (diced)

1/3 cup pesto

Optional: Italian Bread

1. Boil water for gnocchi, let cook for about 2-3 minutes until it floats and then drain & set aside.
2. In a skillet, add a drizzle of oil and saute the diced Roma tomatoes over medium heat for 3-4 minutes, until softened and juices release slightly.
3. Add shredded chicken and gnocchi to the pan.
4. Stir in pesto and toss everything to coat evenly. Add a splash of water or broth if needed to thin the sauce.