

# 3 Dinners Mini Menu #7- Picnic Edition

## Grocery List

Cabbage  
Carrots (1lb)  
Romaine Lettuce  
Cucumber  
Roma Tomatoes (x2)  
Roast Beef (7-8oz)  
Sliced Cheese  
Hamburger Buns  
Orzo Pasta  
Rotisserie Chicken  
Feta Cheese  
Horseradish  
Mandarin Oranges  
(11oz)  
Sesame Ginger Dressing

## Assumed Pantry Items

Mayo  
Vinegar  
White Sugar  
Oil  
Favorite Seasonings

@lowdoughfamily

## Roast Beef Sandwiches with Coleslaw

1/2 head green cabbage, shredded  
1 medium carrot, shredded  
1/4 cup mayo\*  
1 tablespoon vinegar\*  
1 teaspoon sugar\*  
7-8oz sliced roast beef  
4 sandwich rolls  
4 slices cheese  
2-3 tablespoons mayo  
1-2 teaspoons prepared horseradish (adjust to taste)

1. **Coleslaw:** In a bowl, whisk together mayo, vinegar, sugar, and favorite seasonings. Toss with shredded cabbage and carrots. Chill for 30 minutes before serving.
2. **Sandwiches:** In a small bowl, mix the mayo and horseradish. Spread the horseradish mayo on the inside of each roll. Layer roast beef and cheese. Top with optional lettuce and tomato!

## Greek Orzo Salad with Rotisserie Chicken

8 oz orzo pasta  
1 1/2 cups chopped rotisserie chicken  
1 cucumber, diced  
1-2 tomatoes, chopped  
1/4 cup crumbled feta  
2 tablespoons oil\*  
1 tablespoon vinegar\*  
Favorite Seasonings\*

1. Boil water and add orzo pasta. Let boil for about 8 minutes until tender, then drain and rinse with cold water.
2. In a large bowl, combine cooled cooked orzo, chicken, cucumber, tomato, and feta.
3. Drizzle with olive oil, vinegar, and favorite seasonings.
4. Mix well and chill before serving!

## Asian Chicken Salad

1 1/2-2 cups chopped romaine lettuce  
2 cups cabbage (shredded, from remaining half head)  
1 medium carrot, grated or cut into matchsticks  
11 oz can mandarin oranges, drained  
1 1/2 cups shredded rotisserie chicken  
1/4 cup sesame-ginger dressing

1. In a large bowl, combine lettuce, cabbage, carrot, mandarin oranges, and chicken.
  2. Add dressing and toss gently.
  3. Serve chilled or at room temp.
- Optional: add some crunch by topping with chopped green onions, chow mein noodles, or crushed ramen noodles!