

3 Meal Mini Menu #35 - Deli Meat Meals

Grocery List

Pasta (16oz)
Pepperoni (6oz)
Mozzarella (8oz)
Cherry Tomatoes (10oz)
Black Olives
Italian Dressing
Deli Ham (10oz)
Iceberg Lettuce
Cheddar (8oz)
Eggs (6ct)
Cucumber
Ranch Dressing
Stuffing Mix
Butter or Margarine
Deli Turkey (9oz)
Gravy Mix
Sweet Peas (12oz)

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Pepperoni Pasta Salad

16 oz pasta (rotini or penne)
6 oz sliced pepperoni, cut into strips
8 oz mozzarella (shredded or chunks)
1 cup halved cherry tomatoes
1/2 cup sliced black olives
3/4 cup Italian dressing
Favorite seasonings

1. Cook pasta in boiling water until tender. Drain and cool completely using an ice bath.
2. Add pasta to a large bowl with pepperoni, cheese, tomatoes, and olives.
3. Pour dressing over the top and toss well.
4. Season lightly with favorite seasonings.
5. Chill before serving or serve at room temperature.

Ham Chef Salad

10 oz deli ham, sliced into strips
1 head iceberg lettuce, chopped
8 oz shredded cheddar cheese
4 hard-boiled eggs, sliced
1 cucumber, sliced
1 cup cherry tomatoes
Ranch dressing

1. Divide lettuce between four bowls or plates.
2. Top evenly with ham, cheese, eggs, cucumber, and tomatoes.
3. Drizzle with ranch dressing just before serving.

Turkey-Wrapped Stuffing Bake

16 oz dry stuffing mix
2 cups water
1/4 cup butter or margarine
9 oz deli turkey slices
1 packet turkey or chicken gravy mix
1 1/2 cups water
12 oz frozen peas

1. Bring 2 cups water and butter to a boil. Stir in stuffing mix, remove from heat, and let sit until fluffy.
2. In a saucepan, whisk gravy mix with 1/2 cups water and cook over medium heat until thickened.
3. Spoon stuffing onto turkey slices and roll loosely.
4. Place rolls seam-side down in a greased baking dish.
5. Pour gravy evenly over everything.
6. Bake at 375°F for 25-30 minutes, until heated through.
7. Steam sweet peas in the microwave.