

## **Fire Roasted Yellow & Red Pepper Grilled Turkey Sandwich**

- 2 slices TJ's Sourdough Bread
- 2 tbsp TJ's Pesto Alla Genovese
- 2-3 slices Smoked Turkey Breast
- 1 jar TJ's Fire Roasted Yellow & Red Peppers
- 1-2 slices TJ's Sliced Havarti Cheese

Spread a tablespoon of pesto on each slice of sourdough bread. Evenly cover one layer of bread with a few slices of turkey, fire roasted peppers and cheese. Cover with the second layer of bread, and place on a panini press or cast iron skillet. Grill over medium heat until brown, then flip. Grill until both sides of bread are golden brown and the cheese has melted.

Serves: 1

Cooking Time: 10 minutes

**Tony & Prachi Sehgal, The 2010 Nickel Chefs**



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## **All Fired Up Thai Curry Soup!**

- 1 cup TJ's Organic Quinoa
- 2 medium TJ's Russet Potatoes, peeled and diced into 1 in. cubes
- 1 package TJ's Carrot Ginger Soup
- 2 jars TJ Fire Roasted Yellow & Red Peppers
- 1 jar TJ's Thai Yellow Curry Sauce

In a saucepan bring two cups of water to a boil; gently stir in the quinoa and diced potatoes. Cover and reduce heat to a smooth boil. Boil for 15 minutes, stirring occasionally. In another saucepan over medium-low heat combine soup and fire roasted peppers. Once the soup has warmed thoroughly, mix in the curry sauce. When the quinoa is done, and the potatoes are soft, drain, and mix into the soup. Cook together for an additional 5 minutes.

Serves: 4-6

Cooking Time: 20 minutes

**Dena Null Cook, 2010 Nickel Chef Winner**



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## Healthy Wonton Soup

- 1 quart TJ's Organic Low Sodium Chicken Broth
- 2 tbsp TJ's Fire Roasted Yellow & Red Peppers
- ½ bag TJ's Spinach, coarsely chopped
- 1 package TJ's Frozen Chicken Wontons
- 2-3 TJ's Green Onions, sliced thinly

Bring broth to a boil in a medium saucepan, stir in the fire roasted peppers and spinach and cook for 5 minutes. Carefully add in the wontons and cook for another 3 minutes. Add scallions and enjoy.

Serves: 4

Cooking Time: 10 minutes

Renee Klein, 2010 Nickel Chef Winner



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