

Spinaci Angelico (Angelic Spinach) or Arugula Angelica

A bed of angle hair, then a layer of fresh (uncooked) spinach leaves (or arugula), then a generous sprinkling of crumbled feta or blue cheese (don't skimp!), then a layer of quickly-fried chunks of turkey breast (or other meat, about 3 oz / 75g)

spiced with Weber Steak'n'Chop seasoning, then a generous layer of fresh tomato, black olives, diced garlic, and onion (all uncooked), then, to top it off, some Knorr Garlic Herb sauce mix (half the package), made with milk (not water), and a bit of cream and white wine. Served on a warmed 11-inch plate, and washed down with a sufficient amount of white wine. Serves 1, scale up for more.

The hot pasta, turkey and sauce warmed up the fresh uncooked veggies, and wilted the spinach (or arugula) just a bit. Garnish with fresh-ground pepper if you want.

It was KILLER! A lot better than many meals I've had in a restaurant!

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