

GREEN DINNER MENU SUGGESTIONS
FOR ST. PATRICK'S DAY

Pasta Salad with Dill Dressing

12 oz. pasta, cooked and cooled (If possible, use fun shapes, such as rotini, bow ties, or mixed shapes)

2 large cucumbers, chopped (leave peeling on for color)

12-oz. package frozen peas

1 cup fresh broccoli flowerets, divided into small chunks

Dressing:

1 cup mayonnaise

1 tablespoon sugar or honey

2 tablespoons lemon juice, freshly squeezed

1/3 cup vinegar, preferably red

1 teaspoon dill weed (dried)

½ teaspoon pepper

1 ½ teaspoons salt

Make salad at least 8 hours ahead. Leftovers will taste great. Serves 10.

Alternate Pasta Idea – Serve some hot spinach pasta, rainbow pasta, or spinach pasta mixed with regular pasta.

Melt butter over pasta and season with salt & pepper. You may want to sprinkle a little parmesan cheese on top.

Fruit Salad

2 medium to large green apples, chopped (leave peeling on for color)

1/8-oz. can pineapple chunks or tidbits, with juice

4 medium bananas, sliced

2 cups green grapes, halved OR 1 cup green grapes, halved + 1 cup peeled and chopped kiwi

Stir fruit as you prepare salad so that pineapple juice will prevent browning. Serve with slotted spoon. Serves 8.

Chicken Breasts

Season chicken breasts with chili powder and sauté. Top with guacamole, pesto, or green enchilada sauce.

Bread

You might want to look up a recipe for Irish Soda Bread. It doesn't require rising with yeast. You could add green raisins if you want some green in it. (A heavy mixer with a dough hook makes the bread-making even easier.)

Dessert Suggestions

Green Mint Chocolate Chip Ice Cream

Pistachio Pudding

Lime Gelatin Poke Cake

Instructions:

1. Make 9x13 white or yellow cake and cool for ½ hour.

2. Poke holes with fork all over cake.

3. Add 1 cup boiling water to 1 box lime gelatin and stir to dissolve gelatin thoroughly.

4. Pour gelatin evenly over cake.

5. Chill for a few hours.

6. Top servings of cake with a dollop of whipped cream or whipped topping.

Compliments of JoAnne's Site

