

A vertical decorative bar on the left side of the page, featuring a light pink background with several red hearts of various sizes and textures. One heart is large and solid red, another is smaller and solid red, and a third is very small and covered in gold glitter.

SHELF RELIANCE

XOXO

Menu

DRINK

Pink Sherbet Punch

STARTER

Cheesy Pesto Pull Apart Bread

MAIN

Easy Marinara

Choice of Pasta

Quick Green Beans

DESSERT

Famous Fudge

PINK SHERBET PUNCH

www.mightymrs.com

Prep: 5 min **Cook:** 5 min **Serves:** 10

Ingredients:

2 liters of raspberry ginger ale
(or any lemon-lime soda)

24 oz pink raspberry sherbet

Optional toppings:

Freeze-dried or fresh raspberries

Instructions:

1. Add raspberry sherbet to the punch bowl. You can scoop it out or add the whole block.
2. Five minutes before serving, pour soda over the top.
3. Add optional juice and/or fresh raspberries for garnish.
4. Enjoy!



Image from www.mightymrs.com

CHEESY PESTO PULL APART BREAD

www.thecookingjar.com

Prep: 10 min **Cook:** 25 min **Serve:** 12

Ingredients:

1 loaf of crusty bread such as French (Italian, Sourdough)
½ cup butter, melted
½ cup pesto
1 ½ cups Italian five cheese blend, shredded

Instructions:

- Using a serrated knife, make 1" diagonal cuts across the bread while leaving the bottom intact. Repeat by cutting it again in the opposite direction.
- Pour the melted butter between the bread's cuts and distribute evenly.

Image from www.thecookingjar.com





Image from www.thecookingjar.com

Instructions continued:

- Using a spoon, spread the pesto along the cuts.
- Transfer bread to aluminum foil and generously stuff the cheese in between cuts.
- Wrap up in aluminum foil and bake at 375°F for 15 minutes.
- Open the foil to expose the bread and bake for another 10 minutes to make it crunchy.
- Remove from oven and let it sit for minutes.
- Enjoy!





EASY MARINARA SAUCE

www.dinnerthendessert.com

Prep: 5 min **Cook:** 35 min **Serve:** 8

Ingredients:

- ¼ cup olive oil
- ½ yellow onion, diced
- 3 cloves garlic, minced
- 28 ounces crushed tomatoes
- 6 ounces tomato paste
- 2 teaspoons dried oregano
- 2 teaspoons dried basil
- 1 teaspoon Kosher salt
- 1 teaspoon sugar
- ¼ teaspoon crushed red pepper
- ½ cup chicken broth
(water is okay too)

- 4 cups cooked noodles
- Optional: shredded parmesan

Image from www.dinnerthendessert.com





Image from www.dinnerthendessert.com

Instructions continued:

1. Add the olive oil and onion to the pan and sauté on medium-low until very lightly browned.
2. Add the garlic and let it cook for 15 seconds or so until you can smell it.
3. Add in the rest of the ingredients and simmer, covered, on low for 30 minutes.
4. Add over your choice of pre-cooked noodles. Sprinkle with shredded parmesan if desired.
5. Enjoy!



CANNED GREEN BEAN RECIPE

www.longbournfarm.com

Prep: 5 min **Cook:** 10 min **Serve:** 4

Ingredients:

- 1 can green beans any cut
- 1 tablespoon butter
- ½ teaspoon onion powder
- ¼ teaspoon salt
- ¼ teaspoon pepper

Instructions continued:

1. Drain ½ the liquid from the can.
2. Pour the green beans and the liquid into a skillet.
3. Add butter, onion powder, salt, and pepper.
4. Simmer uncovered, stirring occasionally until almost all the cooking liquid evaporates.
5. Taste and adjust seasonings if necessary.

Image from www.longbournfarm.com





EASY FUDGE

www.simplejoy.com

Prep: 10 min **Cook:** 5 min **Serve:** 36

Ingredients:

- 3 cups chocolate chips either semi-sweet or milk chocolate
- 14 oz can sweetened condensed milk
- 1 teaspoon vanilla extract

Instructions continued:

- Line an 8 X 8-inch baking dish with aluminum foil or parchment paper overlapping to make an X.
- In a medium saucepan, combine the chocolate chips and sweetened condensed milk.
- Place the pan over medium-low heat. Stir consistently until the chocolate is partially melted.
- Stir in the vanilla extract.





Instructions continued:

- Continue stirring until the chocolate is fully melted and the mixture is smooth and starts to turn shiny.
- Pour the mixture into the prepared pan. It will be very thick. Once it's all in the pan, gently shake the pan back and forth to help it settle, or use a rubber spatula to spread it.
- Let the fudge completely set, which takes about four hours.
- Remove the fudge from the pan and take off the aluminum foil.
- Cut the fudge into 36 equal pieces of fudge.
- Enjoy immediately or store in an airtight container for up to two weeks.
- Yum!

