Cut out tags. Punch hole through circle and fasten to gift bags.

Creamy Italian Chicken with Porcini Mushrooms

To: _____

From: _____

Creamy Italian Chicken with Porcini Mushrooms

1. In a large saucepan, combine contents of this package with **3 1/4 cups chicken broth** and **1 1/4 pounds of boneless, skinless chicken breasts** cut into small chunks.

2. Bring to a boil, then cover and reduce heat to simmer.

3. Cook for 20 minutes, then let the pan stand off the heat for 5 minutes.

4. Stir in **1/4 cup sour cream.**

Makes 4 servings.

AP

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Creamy Italian Chicken with Porcini Mushrooms

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Makes 4 servings.

AP

Mediterranean Chickpeas with Feta Cheese

To: _____

From: _____

Mediterranean Chickpeas with Feta Cheese

1. In a large saucepan, combine contents of this package with **3 cups water** and a **15-ounce can of chickpeas**.

2. Bring to a boil, then cover and reduce heat to simmer.

3. Cook for 20 minutes.

4. Stir in **1 cup crumbled feta cheese** and **1 1/2 cups frozen peas**.

5. Cover pan and let stand for 5 minutes.

Makes 4 servings.

AP

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Mediterranean Chickpeas with Feta Cheese

1. In a large saucepan, combine contents of this package with **3 cups water** and a **15-ounce can of chickpeas**.

2. Bring to a boil, then cover and reduce heat to simmer.

3. Cook for 20 minutes.

4. Stir in **1 cup crumbled feta cheese** and **1 1/2 cups frozen peas**.

5. Cover pan and let stand for 5 minutes.

Makes 4 servings.

AP

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