



1. Sweet and Savory Side

Love baking with butter but not sure how to cook with it?

Green beans get a boost with the addition of honey, balsamic vinegar and new LAND O LAKES® Butter with Olive Oil & Sea Salt. Everyone will be eating their veggies—and asking for seconds—with this quick and easy skillet sensation.

WARM BALSAMIC GREEN BEANS

Prep time: 10 minutes Total time: 35 minutes 8 (½ cup) servings

TOPPING:

½ cup slivered almonds

1 tablespoon LAND O LAKES®

Butter with Olive Oil & Sea Salt

1 tablespoon sugar

BEANS:

3 tablespoons LAND O LAKES®
Butter with Olive Oil & Sea Salt

1/4 cup chopped onion

2 teaspoons finely chopped fresh garlic

1 pound fresh green beans, trimmed, cut in half

1 medium red bell pepper, chopped

1 teaspoon salt

¼ teaspoon pepper

2 tablespoons honey

1 tablespoon balsamic vinegar

TOAST almonds in an 8-inch nonstick skillet with butter and sugar over medium-low heat until golden and caramelized (7 to 10 minutes). Spread onto waxed paper to cool.

COOK onions and garlic in a 12-inch skillet with 3 tablespoons butter until softened (3 to 5 minutes). Add green beans, red bell pepper, salt and pepper; cook until crisply tender (8 to 10 minutes). Add honey and vinegar; continue cooking until sauce thickens and beans are well coated (2 to 3 minutes).

PLACE beans into serving bowl; top with caramelized almonds.



Butter with Olive Oil & Sea Salt

New LAND O LAKES® Butter with
Olive Oil & Sea Salt is perfect for
everyday cooking. Made with real
ingredients—sweet cream butter,
olive oil and a touch of sea salt—it
complements everything with its
uniquely rich taste, from one-dish
skillets to veggie sides and kid-friendly
favorites in a way oil alone cannot.

Ad Here

COOKING 1-2-3Family Favorites Made More Delicious

2. Quick Weeknight Dinner

Thanks to LAND O LAKES® Butter with Olive Oil & Sea Salt and the subtle zing of lemon zest, this colorful pasta dish is short on effort but big on taste—making it the perfect weeknight dinner solution. Try it as a side complement to chicken or fish, or let it stand alone as the centerpiece of the meal.



Juicy roasted grapes, tangy feta cheese and flavorful LAND O LAKES® Butter with Olive Oil & Sea Salt make this a welcome choice whether you're entertaining friends or trying a new twist on family pizza night. The balance of savory cheese, roasted chicken and sweet grapes will surprise and delight your taste buds.





BETTER HALF

ONLY LAND O'LAKES OFFERS
CONVENIENT PRE-MEASURED
EASY-TO-USE HALF STICKS
OF BUTTER INDIVIDUALLY
WRAFPED TO KEEP IT TASTING
FRESHER LONGER.

CREAMY ORZO WITH SPINACH

Prep time: 15 minutes **Total time:** 25 minutes 4 (1-cup) servings

8 ounces (1¼ cups) uncooked dried orzo pasta 1½ teaspoons finely chopped fresh garlic

4 tablespoons LAND O LAKES® Butter with Olive Oil & Sea Salt

1 (6-ounce) package (6 cups) fresh spinach, stems removed

¾ teaspoon salt

¼ teaspoon pepper

1¼ cups shredded Parmesan cheese

1 cup cherry tomatoes, cut in half

1 teaspoon freshly grated lemon zest

COOK pasta according to package directions; drain. Return to pan; keep warm.

COOK garlic in a 10-inch skillet with 2 tablespoons butter for 2 minutes, stirring occasionally.

Add spinach, salt and pepper; continue cooking, stirring occasionally, until spinach is wilted (2 to 3 minutes). Remove from heat.

STIR remaining 2 tablespoons butter and 1 cup Parmesan cheese into warm pasta. Add spinach mixture, tomatoes and lemon zest, mix well. Top with remaining ¼ cup Parmesan cheese. Serve immediately.



Toasted Garlic Parmesan Bread Prep time: 10 minutes Total time: 20 minutes

Prep time: 10 minutes Total time: 20 minute 6 servings

Combine, in small bowl, ¼ cup shredded
Parmesan cheese, 1 teaspoon finely chopped garlic
and ¼ cup softened LAND O LAKES® Butter with Olive
Oil & Sea Salt. Spread both sides of 6 French bread slices
with butter mixture. Place 3 buttered bread slices into hot
10-inch nonstick skillet. Cook, turning once, until golden
brown (3 to 6 minutes). Repeat with remaining bread
slices. Serve immediately.

GRAPIEST CHICKEN FLATBREAD PIZZA EVER

Prep time: 20 minutes **Total time:** 30 minutes 4 servings

ROASTED GRAPES:

½ pound red grapes, stems removed 1 teaspoon LAND O LAKES® Butter with Olive Oil & Sea Salt, melted

1/4 teaspoon Italian seasoning 1/8 teaspoon black pepper

PIZZA:

1/4 cup LAND O LAKES® Butter with Olive Oil & Sea Salt, melted

1 teaspoon garlic, minced

4 (6-inch) round flatbreads

1 cup shredded rotisserie chicken

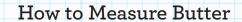
 $\frac{1}{2}$ cup crumbled feta cheese

1 teaspoon chopped fresh thyme

HEAT oven to 425°. Line 15x10x1-inch jelly-roll pan with aluminum foil. Set aside.

COMBINE grapes and 1 teaspoon melted butter in medium bowl; stir to coat grapes well. Add Italian seasoning and black pepper; mix well. Roast grapes in prepared pan at 425° for 14 to 17 minutes or until grapes begin to soften. Cool completely (about 10 minutes). Cut roasted grapes in half.

COMBINE ¼ cup melted butter and garlic in small bowl. Brush 1 tablespoon butter mixture evenly onto each flatbread. Top each evenly with chicken, feta, roasted grape halves and thyme. Place each flatbread pizza onto ungreased baking sheet. Bake for 5 to 7 minutes or until crisp around edges and toppings are heated through.



1 Half Stick = 4 tbsp = ½ cup 1 Regular Stick = 8 tbsp = ½ cup The wrapping on LAND O LAKES® Butter with Olive Oil & Sea Salt is conveniently marked into tablespoons for easy measuring.



Visit www.landolakes.com/simplemeals for more great recipes and ideas.

