

New Summer Best-seller from Nora Roberts

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## pepperoni pizza pockets

**Makes:** 6 servings. **Prep:** 10 minutes.

**Microwave:** 1 to 2 minutes.

- 2 tomatoes (6 ounces each), seeded and chopped
- 8 ounces fresh mozzarella cheese, cut into 1/2-inch cubes
- 2 ounces pepperoni slices, cut in strips

- 1 tablespoon seasoned bread crumbs
- 6 teaspoons prepared basil pesto
- 6 pita breads with pre-cut pockets (such as Kangaroo)
- Fresh basil

1. Pat chopped tomato dry with paper toweling. Place in a medium-size bowl along with mozzarella cubes, pepperoni strips and bread crumbs. Stir to combine.
2. Spread 1 teaspoon pesto on inside of each pita pocket. Spoon an equal amount of the tomato and mozzarella cheese mixture, about 2/3 cup, into each pita pocket.
3. Place upright in a small baking dish and microwave on HIGH for 1 minute until warm.
4. Garnish with basil and serve immediately.

**Per Serving:** 299 calories; 16 g fat (8 g sat.); 13 g protein; 25 g carbohydrate; 1 g fiber; 500 mg sodium; 43 mg cholesterol.

● It's everything you crave in a pizza, from tomatoes to cheese, sausage to basil.

*we love*  
**Kangaroo Salad Pockets**  
 that are already cut and ready to be filled. They work for traditional sandwich fixings as well as dressed-up salad combos.  
**\$1.89**  
 \*FAMILY CIRCLE EDITORS' CHOICE\*



## turkey muffaletta salad

**Makes:** 6 servings. **Prep:** 15 minutes.

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| 6 tablespoons full-flavored Italian dressing | 4 ounces sliced honey-roasted turkey, rolled   |
| 3/4 cup pimiento-stuffed olives, halved      | 4 ounces sliced Genoa salami, rolled           |
| 3/4 cup jarred roasted red peppers           | 4 ounces cheddar cheese, cut into small cubes  |
| 9 cups torn romaine lettuce                  | 4 ounces Muenster cheese, cut into small cubes |
| 1 large ripe tomato, cut into wedges         |  |

1. Place dressing in a small bowl. Chop 1/4 cup of the olives and 1/4 cup of the roasted red peppers and stir into the dressing.
2. Set aside 1/4 cup of the dressing mixture. Toss the lettuce with remaining dressing mixture.
3. Spread the dressed lettuce over the bottom of a large platter. Arrange the remaining olive halves and roasted red pepper on top of the lettuce. Place the tomato wedges, turkey, salami and cheese cubes over the greens in a decorative fashion.
4. Drizzle reserved dressing mixture over the top of the salad. Serve immediately.

**Per Serving:** 323 calories; 25 g fat (10 g sat.); 18 g protein; 8 g carbohydrate; 2 g fiber; 1,426 mg sodium; 65 mg cholesterol.



● All the flavors of New Orleans's sandwich classic come together in a colorful salad.

Photos, Mark Ferri. Food styling, Michael Pederson. Prop styling, Francine Matalon-Degni.