

Tuesday Night Supper

Written by Debbi Covington

Monday, 05 October 2015 15:53 - Last Updated Wednesday, 07 October 2015 08:28



What should I cook for supper? Believe it or not, that's an almost daily question at our house. When it's just Vince and me at the dinner table, I'm inclined to try some new ideas. That's what I did on Tuesday. My broccoli salad recipe had originally consisted of broccoli, strawberries, salted cashews and toasted coconut, but when I couldn't find any pretty fresh strawberries, I had to resort to Plan B.

Necessity is the mother of invention. It was also a serendipity. The combination of the flavors of the raspberries, pistachios and toasted coconut is fabulous! The dressing is slightly sweet and tangy. I still plan to test the recipe with strawberries and cashews. Two recipes for the price of one. You'll love the chicken thighs. They're great weeknight fare. Besides being quick to prepare and simple to make, they're just plain delicious. The sauce makes the meat tender and prevents the chicken from being dry. My favorite is the mushroom lasagna. Served as a side dish with this menu, it could easily be prepared as a vegetarian entree as well. The bechamel sauce makes it a rich dish. A small serving is a gracious plenty. Use a variety of fresh mushrooms for the most flavor. There's no reason why Tuesday night supper has to be boring. I hope you'll enjoy what may turn out to be some new weeknight favorites.

Broccoli and Raspberry Salad

2½ cups broccoli florets, trimmed

1½ cups fresh raspberries

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1/3 cup salted pistachios

3 tablespoons toasted coconut

2 tablespoons Greek yogurt, plain

1 tablespoon balsamic vinegar

2 tablespoons honey

Dash ground cinnamon

Place broccoli florets, raspberries, pistachios and toasted coconut in a salad bowl. In a small bowl, whisk together yogurt, balsamic vinegar, honey and dash of ground cinnamon. Pour dressing over salad and toss gently to combine. Serve immediately. Serves 4.

Maple-Dijon Chicken Thighs

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