

CALIFORNIA CHICKEN WRAP

Serves: 4
Prep Time: 10 minutes
3 tablespoons Mayonnaise Dressing with Olive Oil
4 6-inch fajita size whole wheat flour tortillas
12 ounces boneless, skinless chicken breasts, grilled and sliced
1 medium avocado, peeled and sliced
1 red bell pepper, sliced
1/4 cup sliced red onion
2 cups mixed salad greens
Spread Mayonnaise Dressing with Olive Oil on tortillas.
Layer chicken, avocado, red pepper, red onion and salad greens down center of each tortilla.
Roll and fold the filled tortillas.

THE ORIGINAL POTATO SALAD

Serves: 8
Prep Time: 10 minutes
Cook Time: 15 minutes
2 pounds potatoes (5 to 6 medium), peeled and cut into 3/4-inch chunks
1 cup Mayonnaise Dressing with Olive Oil
2 tablespoons vinegar
1 1/2 teaspoons salt
1 teaspoon sugar
1/4 teaspoon ground black pepper
1 cup thinly sliced celery
1/2 cup chopped onion
2 hard-cooked eggs, chopped (optional)
Cover potatoes with water in 4-quart saucepot; bring to a boil over medium-high heat. Reduce heat and simmer 10 minutes or until potatoes are tender. Drain and cool slightly.
Combine Mayonnaise Dressing with Olive Oil, vinegar, salt, sugar and pepper in large bowl. Add potatoes, celery, onion and eggs and toss gently. Serve chilled or at room temperature.



A New Take on PICNIC FAVORITES

(Family Features)

Picnics are a perfect way to enjoy getting together with friends and family this summer. No matter what your destination - beach, park or just your backyard - there's no need to settle for standard fare. Instead, make summertime favorites like pasta salad, potato salad, vegetable dip and California style wraps even more delicious by adding the new Hellmann's® or Best Foods® mayonnaise dressing with Olive Oil recipe. Made with high-quality ingredients, including olive oil, cage-free eggs, and vinegar, it combines the creamy, rich taste of Hellmann's® or Best Foods® with the delicious goodness of olive oil. Visit www.Hellmanns.com or www.BestFoods.com for more summer recipes and additional information.

Easy Vegetable Dip

Makes: 2 1/2 cups
Prep Time: 5 minutes
Chill Time: 2 hours
1 package Knorr® Vegetable recipe mix
1/2 cup Mayonnaise Dressing with Olive Oil
1 container (16 ounces) sour cream
Combine all ingredients in medium bowl. Cover and chill 2 hours to blend flavors.
Stir before serving. Serve with your favorite dippers.

Pasta Salad with Vegetables

Serves: 8
Prep Time: 20 minutes
Cook Time: 25 minutes
3/4 cup Mayonnaise Dressing with Olive Oil, divided
2 tablespoons balsamic vinegar
1/2 teaspoon ground black pepper
6 cups assorted fresh vegetables (zucchini, red and yellow peppers and/or red onion), sliced
1 box (16 ounces) fusilli pasta, cooked, drained and cooled
1/3 cup sliced Kalamata or pitted ripe olives
1 cup loosely packed fresh basil leaves, chopped
Blend 1/4 cup Mayonnaise Dressing with Olive Oil, vinegar and ground black pepper in medium bowl. Stir in vegetables.
Arrange vegetable mixture in grill pan or on foil on grill. Grill vegetables, stirring once, 20 minutes or until vegetables are crisp-tender. Cool.
Combine vegetables with remaining ingredients in large bowl. Serve immediately, or cover and refrigerate until ready to serve.
Tip: Vegetables may also be roasted in the oven.



Picnic Food Safety Tips

Make sure you properly store and serve your picnic treats so they stay fresh and delicious.
Cold Food
-Cold perishable food should be kept in a cooler at 40°F or below until it's time to serve.
-Foods like cold salads or desserts in individual serving dishes can be placed directly on ice. Drain off water as ice melts, and replace ice frequently.
Hot Food
-Hot food should be kept hot, at or above 140°F.
-Wrap hot foods well, and place in an insulated container until serving.
Once served, no food should sit out for longer than two hours - one hour if the outdoor temperature is above 90°F. To be safe, throw away any food that has been left out longer.

GUBBELS SALVAGE

WANTED:
• Old Cars
• Farm Machinery
• Any Type of Scrap Iron
• Grain Bin Removal



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Vegas Night

A fundraiser for the Yankton Sexual Assault Response Team (S.A.R.T.) and Community Response Team (C.R.T.)

Friday, June 29

5:30pm – Social Hour • 6:30pm Pasta Dinner
at Minerva's Grill & Bar
Tickets \$25 each

Help make a difference in our community while enjoying and evening of fun!

• Vegas Style Games • Fashion Show • Hypnotist • Silent Auction
For ticket info: 665-4811

Hurry! Tickets available thru Monday, 6/25.

Vegas Night Sponsors: Avera Sacred Heart Hospital, Hy-Vee, Medical Alliance, Kevin Carda, Carda Insurance, Wireless World, Kolberg Pioneer, First National Bank South Dakota

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40th Anniversary



Mr. & Mrs. Randy Christensen

Happy 40th Wedding Anniversary
Randy and Joanne Christensen!

Love, Your Boys.