

Mediterranean Chicken Pitas
Prep time: 10 minutes
Servings: 2

- 1 (10-ounce) can chicken breast, drained and flaked
- 1/2 cup finely chopped cucumber
- 1/2 cup finely chopped red bell pepper
- 1 (4.5-ounce) can chopped green chilies, drained
- 1/4 cup Greek yogurt
- 2 tablespoons fresh chopped dill
- 2 whole wheat pitas
- 4 lettuce leaves

In large bowl combine chicken, cucumber, red bell pepper, green chilies, yogurt and dill; toss to mix well.

Cut each pita in half horizontally; carefully open each pita half. Fill each with 2 lettuce leaves and half of chicken mixture.



Mediterranean Chicken Pitas



Pasta e Fagioli Soup

Pasta e Fagioli Soup

FAMILY FEATURES: RECIPE CREATED BY KELSEY NIXON

Prep time: 5 minutes
Cook time: 25 minutes
Servings: 4

- 2 tablespoons extra-virgin olive oil
- 4 ounces chopped pancetta (about 1/2 cup)
- 1 medium yellow onion, finely chopped
- 3 cloves garlic, minced
- 2 teaspoons fresh thyme leaves
- 1/2 teaspoon kosher salt
- 1/2 teaspoon cracked black pepper
- 2 (15-ounce) cans cannellini beans, drained and rinsed
- 1 (14.5-ounce) can diced fire-roasted tomatoes
- 3 (14.5-ounce) cans chicken broth
- 1 1/2 cups ditalini pasta (short tubular pasta)
- 1/4 cup grated Parmesan cheese, for garnish

- In large heavy-bottomed pot, heat olive oil over medium-high heat. Brown pancetta bits just until they start to crisp before adding onion, garlic and thyme. Season with salt and pepper, and saute until fragrant and golden brown.

- Add canned beans, tomatoes and chicken broth. Bring soup to rapid boil before adding pasta. Reduce to simmer and cook soup covered, stirring occasionally for 8-10 minutes or until pasta is cooked al dente.

- Season with salt and pepper to taste before serving. Garnish with Parmesan cheese and serve with crusty bread.

- Note: You can substitute bacon for pancetta, if desired.



Quinoa Chicken Vegetable Salad

Quinoa Chicken Vegetable Salad

Prep time: 5 minutes
Cook time: 10 minutes
Servings: 6

- 1 (14.5-ounce) can chicken broth
- 1 cup quinoa
- 1 (14-ounce) can diced tomatoes, drained
- 1 (10-ounce) can chicken breast, drained and flaked
- 1 (8-ounce) can cut green beans, drained
- 1 (8.75-ounce) can corn, drained
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons fresh lemon juice
- 2 tablespoons fresh chopped parsley
- 1/4 teaspoon ground black pepper

- In medium saucepan over high heat, heat chicken broth and quinoa to boiling. Cover and simmer, stirring occasionally, about 10 minutes. Set aside to cool.

- In large bowl, combine cooled quinoa, diced tomatoes, chicken breast, green beans, corn, olive oil, lemon juice, parsley and pepper; toss to mix well.

‘Big Bang Theory’ Trivia Night At Library

Calling all “Big Bang Theory” geeks to the Yankton Community Library, 515 Walnut, on Tuesday, June 2, at 6:30 p.m. for a night of fun and games as we test your knowledge about one of television’s most popular shows.

Teams of two persons will challenge one another to see who knows the most about our favorite television Nerds. Registration is required but the evening is free. You are welcome to register as a team of two or individually and we’ll pair you with

someone on the big night. Come in a “Big Bang”-related costume and receive an instant reward.

For more information, call the library at 668-5276.



2100 Broadway, Yankton • 665-3412 • Pharmacy 665-8261 • Floral Dept. 665-0662

Salutes Our Favorite Graduates!

At Hy-Vee, we’re very proud of our student employees. They are fine young men and women and have worked hard during their high school and college careers at achieving excellent grades while also working hard to satisfying you, our customer and boss. They feel a high sense of accomplishment when you feel they’ve given you excellent service. Please join us in congratulating them on their graduation.

Tonya Graff, Hy-Vee Store Director



Jaclyn Arens
YHS



Patrick Binder
YHS



Tristen Brinkman
YHS



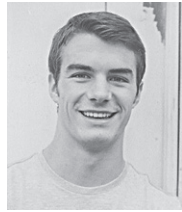
Sam Carda
YHS



Tyler Carr
YHS



Michael Chavis
YHS



John Dannenbring
YHS



Austin Donat
YHS



Alex Gruver
YHS



Jace Guthmiller
YHS



Brandon Haki
YHS



Heather Hauer
YHS



Hanna Haro
YHS



RJ Holman
YHS



Peyton Jacobs
YHS



Jason Johnson
Bon Homme



Malan Moody
YHS



Evan Moon
YHS



Cade Newland
YHS



Jacquelyn Pajl
YHS



Kahtia Redlightning
YHS



Lucas Rockne
YHS



Kassie Sherman
YHS



Mitch Schlingman
YHS



Derek Schmidt
YHS



Samantha Smith
YHS



Carly Sternhagen
Bon Homme



Veronica Turner
YHS



Katie Willfong
YHS



Michael Wuebben
Cedar Catholic

Not pictured: Zachary Hanzlik, Kyle Anderson - USD, Kelsey Slowey - USD, Adon Garcia - MMC

You’re News! The Press and Dakotan