roasted garlic and potato soup with ham and cheese pinwheel

TOTAL TIME
35 minutes
MAKES 4
SERVINGS

APRON'S ADVICE

For a richer tasting soup, stir in 1/2 cup sour cream before serving.

SHOPPING LIST

Dairy
1 tbsp butter
1 (8-oz) package crescent rolls
2 cups reduced-fat milk
1 (20-oz) package refrigerated mashed potatoes

Deli
2 tbsp Vidalia onion cheese spread
3 slices smoked tavern ham

Dry Grocery
2 tsp Montreal steak seasoning
2 tbsp all-purpose flour
butter-flavored vegetable cooking spray
2 tsp chicken base
1 (14 1/4-oz) can chicken broth
1 tsp granulated garlic

Frozen
2 tbsp chives
1 (10-oz) package diced onions

Produce
2 tbsp roasted garlic

Suggested Items
sour cream
oyster crackers
fresh fruit

PUBLIX Aprons SIMPLE MEALS

FOR MORE RECIPES, VISIT
publix.com/aprons

COOKING SEQUENCE

- Preheat oven, prepare pinwheels and set aside: 10 minutes
- Prepare potato soup through step 5 and place pinwheels in oven: 10 minutes
- Complete potato soup and serve: 15 minutes

roasted garlic and potato soup

INGREDIENTS

1 tablespoon butter
2 tablespoons roasted garlic
one 10-ounce package frozen diced onions
2 tablespoons all-purpose flour
one 14 1/2-ounce can chicken broth
2 cups reduced fat milk
one 20-ounce package refrigerated mashed potatoes
2 teaspoons Montreal steak seasoning
1 teaspoon granulated garlic
2 teaspoons chicken base
2 tablespoons frozen chives

STEPS

1. Preheat saucepan on high for 1-2 minutes. 2. Add butter and roasted garlic; sauté for 1 minute. 3. Add onions; cover and cook for 4 minutes, stirring occasionally. 4. Stir flour into garlic and onions; cook for 1 minute, stirring frequently. 5. Stir in chicken broth, milk, potatoes, steak seasoning, garlic and chicken base. Stir to mix well; cover, reduce heat to low and simmer for 11 minutes, stirring often. 6. Stir in chives, cover and simmer for 4 minutes. Serve.

ham and cheese pinwheel

INGREDIENTS

one 8-ounce package crescent rolls
2 tablespoons Vidalia onion cheese spread
3 slices Deli smoked tavern ham
butter-flavored vegetable cooking spray

STEPS

1. Preheat oven to 375°F. 2. Unroll dough. Spread cheese lengthwise on 1/4 dough. 3. Fold ham in half and lay over cheese. Fold dough over ham and roll to create a cylinder. 4. Press seam to seal and cut into 6 slices. 5. Spray baking sheet with cooking spray and lay pinwheels on baking sheet with ham or center side facing up. 6. Spray pinwheels with cooking spray and bake for 13 minutes. Serve.

Calories (kcal) 561; Total Fat (g) 25; Saturated Fat (g) 8.9; Cholesterol (mg) 51; Carbohydrate (g) 60.2; Dietary Fiber (g) 4.4; Protein (g) 25.7; Sodium (mg) 1781; Potassium (mg) 476; Calcium (mg) 188; Iron (mg) 3.1 Vitamin A 10%; Vitamin C 37%; Calcium 19%; Iron 17%

© 2011 Publix Super Markets Inc.