

## Easy Cheesy Choices

(NAPSA)—With everyone being pulled in different directions, time is at a premium. Here are two simple, nutritious dishes you can put together in a flash. Combine convenient, frozen and pre-cut vegetables with a flavorful, part-skim milk cheese like Jarlsberg and kids will clean their plates without complaint. No need to mention that it's good for them, too.



A delicious dinner can be faster and easier to put together than many realize.

### EASY TWO-CHEESE FOCACCIA

- 1½ cups shredded Jarlsberg cheese
- 1 5.2-ounce package Boursin spreadable cheese (Garlic & Fine Herbs flavor)
- 1 10-ounce package frozen mixed vegetables, slightly steamed and dried on paper toweling
- 1 10-inch focaccia-style pizza crust
- 1 large tomato, cut in half, squeezed to remove seeds, then chopped
- 2-3-ounce package pepperoni slices
- 1 teaspoon dry Italian seasoning

Mash Jarlsberg with Boursin and set aside. Spread vegetables on prepared crust; top evenly with chopped tomato. Place pepperoni slices over all. Drop rounded tablespoons of cheese mixture on top of vegetables, leaving space between dollops to allow for melting. Sprinkle with seasoning. Bake in 375° oven 15 minutes or until focaccia is heated through and cheese begins to melt. Cut and serve immediately. Makes 6-8 slices.

You can find more recipes from Jarlsberg cheese online at [www.norseland.com](http://www.norseland.com).

### STOVETOP TURKEY DIVAN

- 2 tablespoons olive oil
- ½ cup chopped onion (optional)
- 8-ounce package sliced mushrooms
- ¼ teaspoon each salt and pepper
- 1½ cups milk
- ¼ cup flour
- 2 cups shredded Jarlsberg or Jarlsberg Lite cheese
- 1 10-ounce package frozen broccoli flowerets, thawed (or use leftover)
- 8-ounce piece of lean roast (or leftover) turkey, cubed
- 8 ounces broken spaghetti pieces, cooked and drained (still hot)

Heat large, heavy skillet on medium-high until hot, add olive oil, swirl to coat. Cook onion and mushrooms until onion wilts and mushrooms lose their moisture. Add seasoning. Mix milk with flour; add to skillet and, over low heat, stir and bring to simmer. Add cheese little by little, stirring until melted and sauce is smooth. Add broccoli, turkey and spaghetti, cooking just until hot. Serve with green salad and crusty warmed wheat rolls or French bread. Serves 4-6.