

Take The Hassle Out Of Weeknight Meals

(NAPSA)—School days don't have to mean meals on the run. Enjoy weeknight family meals together by lessening dinner preparation time and increasing time spent around the table. Try combining practical, prepared ingredients from the freezer or pantry with homemade foods that can be cooked in advance and stored or frozen until mealtime.

When short on time, try Ready-Made Ravioli and Meatballs. By simply combining Mrs. T's Pierogies—the perfect pairing of pasta and potatoes straight from the freezer—with jarred pasta sauce from the pantry and homemade turkey meatballs from the oven or freezer, you'll have a hearty, low-fat dish in less than 10 minutes. And requiring less than 10 ingredients, this take on the classic Italian favorite is sure to become a staple in your weekly routine all year long.

Ready-Made Ravioli and Meatballs

- 1 pound ground turkey
- 1 large egg
- ¼ cup seasoned Italian breadcrumbs
- 1 teaspoon salt
- 2 tablespoons vegetable oil
- 1 (24-ounce) jar marinara sauce
- 1 (16-ounce) package frozen Mrs. T's® Pierogies
- 1 tablespoon fresh chopped parsley
- ¼ cup grated Parmesan cheese



Meatballs and pierogies make a low-fat yet filling family meal in minutes.

Combine ground turkey, egg, breadcrumbs and salt in large bowl; stir until mixture is well combined. Shape mixture into 1½-inch-round meatballs.

Heat 1 tablespoon oil in 12-inch skillet over medium-high heat. Cook half of the meatballs at a time until well browned on all sides, turning frequently; repeat with remaining oil and meatballs. Add marinara sauce; over high heat, heat to boiling. Reduce heat to low; cover and simmer 10 minutes or until meatballs are cooked through.

Meanwhile, boil pierogies as package directs. Drain.

Toss pierogies with meatballs and sauce, mixing well. Sprinkle with chopped parsley. Serve with grated Parmesan cheese.

Makes 4 servings.

Free Recipes

You can find more great recipes and advice online at www.pierogies.com.