

Gina's Everyday Gourmet

Cabbage and Rice Soup

1/2 head of cabbage (chopped)
2 cups water
1 onion (bite size sliced)
4 peeled carrots (bite size sliced)
4 stalks celery (bite size sliced)
6 cups of chicken stock or chicken broth
2 cups of chopped chicken
1 cup of rice (white or brown)
1/2 cup grated parmesan cheese

Bring 2 cups of water to a boil into a large soup pot. Add onion, carrots and celery; season with salt and pepper. Add chicken stock, chopped white meat chicken and cabbage.

Simmer until cabbage become clear.

Add rice and cook for an additional 15-20 minutes to allow the flavors to combine. Before serving, add grated parmesan cheese to the hot soup mixture and serve.

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Turkey and Cheddar Calzone

1 pizza dough
Boursin cheese
1/2 lb Hoffman's Cheddar cheese
1.5 lbs smoked deli turkey (shaved or sliced thin)
Sautéed Fried peppers and onions.

Sauté 1/2 red pepper, 1/2 green pepper and 1/2 sweet onion with olive oil in a small skillet until they are very soft. Set aside.

Press or roll out room temp pizza dough to cover the base of an average sized cookie sheet. Once the dough is evenly covering the pan, spread a light layer of Boursin cheese down the center of the dough (vertically).

Pile 1/2 of the smoked turkey from top to bottom of the dough. Add a layer of cheese on top of the turkey and then a layer of the fried peppers and onions. Repeat layers 1-2 more times until all of the ingredients are gone.

Turn the baking pan parallel to you and fold the outer layer of dough to the center. Turn the pan and bring the other side of the dough to the center and then press the seam together tightly.

Tear off a piece of tinfoil that is slightly larger than your pan. Spray the tinfoil with cooking spray and lay the tinfoil (sprayed side down) and then flip the pan over to release the calzone onto the tinfoil. Place the tinfoil and the calzone on the pan.

Bake the calzone at 350 degrees for 25-30 minutes, or until the dough becomes a deep golden brown. Let it sit for 10-15 minutes before cutting slices.