

Dinner **ON YOUR** Doorstep

Supplies:

Ingredients for Recipes

Disposable food containers (I found all at the Dollar Store)

Printer

Printable Files

Paper

Glue Dots ^{or} Glue Stick

Scissors

Carry bag or small box

Gather your supplies for both the printable kit and your recipes.

Pint out the printables and using either glue dots or glue stick adhere to the tops of the food containers.

Prepare your recipes and fill food containers cover with the container lids prepared with the printables and close.

Place in your carry bag and make your delivery.

#LIGHT *the*
WORLD

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Dinner **ON YOUR** Doorstep

Kit Contents

Two large food container toppers

Two round container food toppers

One small food container topper

Two recipe cards

Two quote cards with label

One matching stationery page

When printing kit pieces make sure to choose “actual size” in print setting.

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Dinner **ON YOUR** Doorstep

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Light
ON YOUR
Lamp!


CUT HERE

Each of us came to earth having been given the *Light of Christ*. As we follow the example of the Savior and live as He lived and as He taught, that light will burn within us and will *light the way* for others.

Thomas S. Monson

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Light
ON YOUR
Lamp!

CUT HERE

"Then spake *Jesus* again unto them, saying,
I am the light of the world:
he that followeth me shall not
walk in darkness,
but shall have the *light of life.*"
John 8:12

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Mormon
Oasis



Dinner **ON YOUR** Doorstep

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Side
Dish

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Print actual size when printing.

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Recipe cards print
actual size when printing



Peanut Butter Cookie Treats

- 1 cup white sugar
- 1 1/3 cups peanut butter
- 1 cup white corn syrup
- 4 cups crisp rice or wheat cereal
- 1 teaspoon vanilla extract
- 1 pinch salt
- 1/4 cup chocolate chips for drizzle
- 3-4 Tablespoons Sprinkles for decor



Blend syrup, sugar, vanilla and salt in a 2 quart micro-wave-safe dish. Cook on high 4 minutes, or until mixture boils and sugar dissolves.

Stir in peanut butter, then add the cereal.

Drop by teaspoonfuls onto waxed paper. Let cool melt chocolate chips in microwave and drizzle over the top of the cookies. If desired decorate with sprinkles. Store in airtight container.

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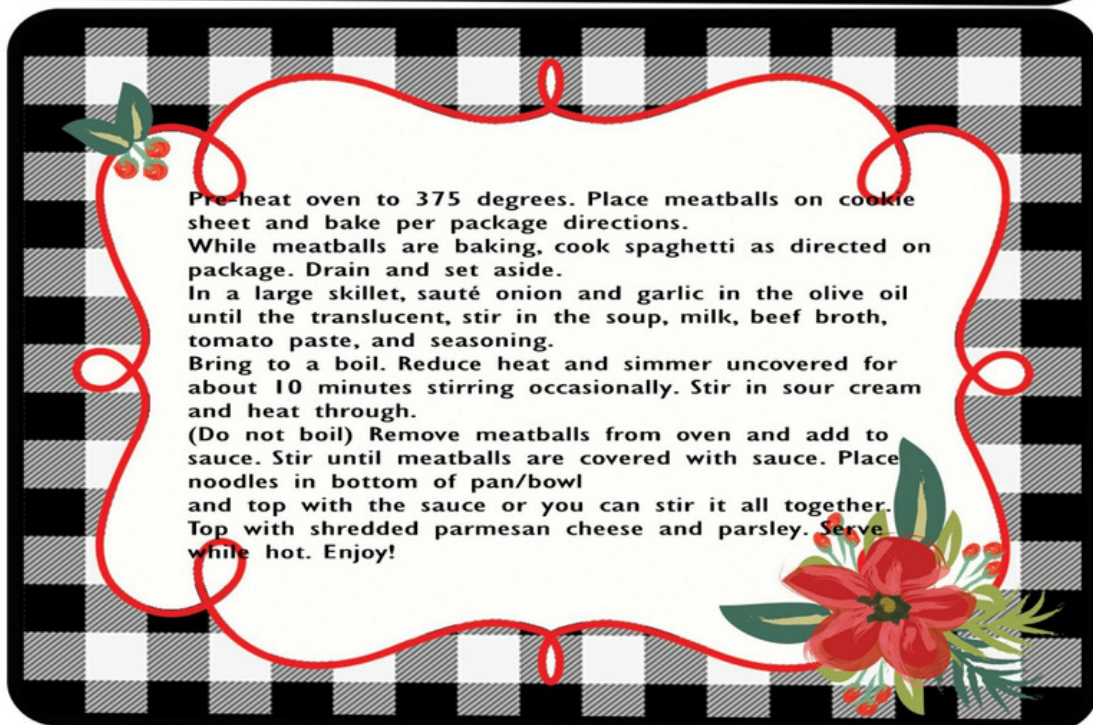
#LIGHT *the*
WORLD

Recipe cards print
actual size when printing



Stroganoff Meatball Spaghetti

- 8 ounces spaghetti noodles
- 2 tablespoons olive oil
- 26 ounces Italian meatballs
- 2 tablespoons onion, chopped
- 1 clove garlic, minced
- 1/2 cup milk
- 2 cans (10 3/4 ounces each) cream of mushroom soup, undiluted
- 1/4 cup beef broth
- 1/4 teaspoon Seasoned Salt
- 2 Tbsp. tomato paste
- 1 cup sour cream
- 1/4 cup Parmesan cheese, shredded
- 1 Tbsp. chopped fresh parsley



Pre-heat oven to 375 degrees. Place meatballs on cookie sheet and bake per package directions. While meatballs are baking, cook spaghetti as directed on package. Drain and set aside. In a large skillet, sauté onion and garlic in the olive oil until the translucent, stir in the soup, milk, beef broth, tomato paste, and seasoning. Bring to a boil. Reduce heat and simmer uncovered for about 10 minutes stirring occasionally. Stir in sour cream and heat through. (Do not boil) Remove meatballs from oven and add to sauce. Stir until meatballs are covered with sauce. Place noodles in bottom of pan/bowl and top with the sauce or you can stir it all together. Top with shredded parmesan cheese and parsley. Serve while hot. Enjoy!