Disaster Relief Box Recipe:
Green Pea and Rice Pilaf

Ingredients:
- 1 cup long grain white rice
- 1 cup canned peas
- 2 tablespoons butter
- 2 cups water (or chicken broth)

Preparation:
1. In a large pan, add 1 tablespoon butter and uncooked white rice. Cook on low heat for about 5 minutes while stirring.
2. In a separate saucepan, heat water or broth to a boil.
3. Once boiling, add water/broth to the rice.
4. Lower the heat to the lowest setting and cover. Cook for about 25 minutes.
5. Once rice is done cooking, add in peas and 1 tablespoon of butter. Stir to combine.
6. Enjoy as a side dish or main dish!

Adapted from: theseoldcookbooks.com.com

Disaster Relief Box Recipe:
Spaghetti with Pink Sauce

Ingredients:
- 1 package spaghetti
- 1 can spaghetti sauce
- 1/2 cup shelf-stable low-fat milk
- 2 tablespoons butter
- Optional: mozzarella or parmesan cheese

Preparation:
1. In a saucepan, heat up spaghetti sauce to a simmer.
2. Stir in milk and butter until sauce has a creamy and pink appearance.
3. Cook package of spaghetti according to instructions.
4. After pasta is drained, add pasta back to its pan and pour pink sauce over pasta.
5. Garnish with cheese, if desired, and enjoy!

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Makes 4 servings
Prep Time: 5 mins
Cook Time: 30 mins

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Makes 8 servings
Prep+Cook Time: 25–30 mins

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