Welcome the season with friends, flowers, and frivolity. From flower-inspired place cards to grilled dishes, this gathering will have you ringing in the warm weather in style.

FEATURING IN
the April 2015
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and Gardens®
magazine
flower favors

FLOWERED PLACE HOLDERS
Place card art (page 3)
Avery 22806 label paper
Black pen
Colorful envelopes
Flower seeds
Hole punch
Twine
Plasticware
1. Print place card art onto label paper. Write names of guests inside flower squares.
2. Peel labels off paper and stick to colorful envelopes (papersource.com).
3. Fill envelopes with flower seeds of your choice and seal.
4. Punch hole in top of envelope and use twine to attach to plasticware.

Note: If you do not have label paper, you can print on plain paper, cut out the flower squares, and use a glue stick to attach to the envelopes.

APRIL SHOWERS POSTER
Poster art (page 4)
Clipboard
Double-sided tape
1. Print the poster art and attach to clipboard to stand against wall.
2. Use double-sided tape in the bottom corners to hold paper against clipboard.
April showers bring May flowers
Grilled Herbed Zucchini

This recipe is a delicious way to use fresh veggies and herbs from the garden or a local farmer’s market.

**PREP 15 min.**  **GRILL 8 min.**

- 4 small zucchini and/or yellow summer squash, halved lengthwise
- 1 Tbsp. olive oil
- 2 Tbsp. snipped fresh oregano or 2 tsp. dried oregano, crushed
- 1 tsp. snipped fresh sage or ¼ tsp. dried sage, crushed
- 2 cloves garlic, minced
- ¼ tsp. salt
- ½ tsp. ground black pepper

1. Brush all sides of squash with oil. In a small bowl combine oregano, sage, garlic, salt, and pepper; sprinkle onto cut sides of squash.
2. Place squash pieces, cut sides down, on the rack of an uncovered grill directly over medium coals. Grill 8 to 12 minutes or until crisp tender, turning once halfway through grilling. Makes 4 servings.

**EACH SERVING 65 cal, 4 g fat, 0 mg chol, 93 mg sodium, 7 g carb, 2 g fiber, 3 g pro.**

Roasted Vegetable Pasta Salad with Walnut Pesto

**PREP 40 min.**  **ROAST 45 min.**

- 1 small eggplant (about 10 oz.), chopped
- 1¼ cups chopped zucchini
- 1½ cups chopped yellow summer squash
- 1 cup chopped red onion (1 large)
- 1 cup chopped fennel
- ½ cup chopped green sweet pepper (1 medium)
- ¼ cup chopped red sweet pepper (1 medium)
- 3 Tbsp. olive oil
- 12 oz. dried whole wheat penne pasta
- 1 cup torn fresh basil
- ¼ cup grated Pecorino Romano cheese
- ¼ cup broken walnuts, toasted
- 2 cloves garlic, minced
- ⅛ tsp. salt
- ¼ cup olive oil
- 2 Tbsp. lemon juice
- 2 cups cherry tomatoes, halved

1. Preheat oven to 400°F. In a shallow roasting pan combine eggplant, zucchini, squash, onion, fennel, and sweet peppers. Drizzle with oil; toss to coat. Roast, uncovered, 45 to 50 minutes, stirring twice. Transfer to an extra-large bowl; cool.
2. Meanwhile, cook pasta according to package directions; drain. Rinse with cold water; drain again. Stir cooked pasta into roasted vegetables.
3. For pesto, in a blender combine basil, cheese, walnuts, garlic, and salt. Cover; pulse until basil is chopped. With blender running, gradually add oil and lemon juice.
4. Add pesto to pasta mixture; stir gently to coat. Stir in tomatoes. Season to taste with salt and black pepper. Makes 16 servings.

**EACH SERVING 203 cal, 12 g fat, 2 mg chol, 177 mg sodium, 21 g carb, 2 g fiber, 5 g pro.**

Hibiscus Tea Punch

**PREP 20 min.**  **CHILL 4 hr.**

- 8 cups water
- 8 hibiscus herbal tea bags
- ¼ cup orange juice
- ¼ cup honey
- 1 cup sliced strawberries and/or raspberries
- ¼ cup tequila (optional)
- Ice cubes

Bring water just to boiling. Add tea bags to water and let steep 10 minutes. Remove and discard tea bags. Stir in orange juice and honey. Cover; chill 4 to 24 hours. To serve, transfer to a pitcher. Add strawberries and tequila, if desired. Serve over ice. Makes 12 servings.

**EACH SERVING 52 cal, 14 g fat, 0 mg chol, 7 mg sodium, 0 g carb, 0 g fiber, 0 g pro.**
recipes

Barbecue Marinated Chicken

PREP 20 min. MARINATE 2 hr.
GRILL 12 min.

- 6 6-oz. skinless, boneless chicken breast halves
- ¼ cup cider vinegar
- ¼ cup vegetable oil
- 2 Tbsp. ketchup
- 4 tsp. barbecue spice or chili powder
- 1 Tbsp. molasses
- 1 Tbsp. yellow mustard
- 2 cloves garlic, minced
- ¼ tsp. salt

1. Place chicken in a resealable plastic bag set in a shallow dish. For marinade, in a small bowl combine vinegar, oil, ketchup, 1 tsp. of the barbecue spice, molasses, mustard, Worcestershire sauce, garlic, and salt. Pour marinade over chicken. Seal bag; turn to coat chicken. Marinate in the refrigerator 2 to 6 hours, turning bag once or twice.
2. Drain chicken, discarding marinade. Sprinkle chicken with the remaining 1 Tbsp. barbecue spice.
3. For a charcoal or gas grill, grease grill rack. Place chicken on the rack of a covered grill directly over medium heat. Grill 12 to 15 minutes or until chicken is no longer pink (170°F), turning once halfway through grilling.

Makes 6 servings.

Each serving: 247 cal, 9 g fat, 109 mg chol, 531 mg sodium, 3 g carb, 36 g pro.

Grilled Pound Cake with Espresso Chocolate Sauce

PREP 25 min. GRILL 2 min.

- 2 Tbsp. boiling water
- 1 Tbsp. instant espresso coffee powder
- ¼ cup whipping cream
- 1 Tbsp. light-colored corn syrup
- 8 oz. dark baking chocolate or semisweet chocolate, finely chopped (about 1 1/3 cups)
- 1 16-oz. loaf prepared or frozen pound cake, thawed
- 1 ¼ cup orange juice or 2 Tbsp. orange juice with 2 Tbsp. orange liqueur
- 1 cup whipping cream, whipped,
- ¼ cup pistachio nuts, chopped

1. In a very small bowl combine boiling water and espresso powder; set aside.
2. For chocolate sauce, in a small heavy saucepan combine the ¼ cup whipping cream and corn syrup. Bring to boiling; remove from heat. Stir in espresso mixture. Add chocolate all at once. Cover and let stand 4 minutes. Whisk until chocolate melts and mixture is smooth. Cover; keep warm.
3. Cut pound cake into eight ¾-inch-thick slices. Poke each slice several times with the tines of a fork. Drizzle orange juice evenly over slices.
4. For a charcoal grill, grill cake slices on the rack of an uncovered grill directly over medium-hot coals 2 to 4 minutes or until toasted and heated through, turning once halfway through grilling. (For a gas grill, preheat grill. Reduce heat to medium-high. Place cake slices on grill rack over heat. Grill, uncovered, as directed.)
5. Serve with whipped cream, pistachio nuts, and chocolate sauce. Makes 8 servings.

Each serving: 594 cal, 43 g fat, 199 mg chol, 249 mg sodium, 52 g carb, 3 g fiber, 7 g pro.