

## Grocery and equipment list:

# Pasta with rose sauce, bruschetta, and S'mores Rice Krispie squares

### PASTA WITH ROSE SAUCE – Makes 4-6 servings

#### Fridge:

Heavy cream (minimum 10% milk fat)  
Grated parmesan cheese  
Unsalted butter

#### Pantry:

1 box (500 g) favourite shaped pasta – I use penne or rotini  
1 can (28 oz/796 ml) crushed tomatoes  
1/4 cup vodka (optional)  
2/3 cup shredded mozzarella cheese  
Dried oregano  
Extra virgin olive oil  
Freshly ground black pepper  
Garlic bulb  
Kosher salt  
Red pepper flakes  
White or yellow onion



#### Equipment:

Blender  
Can opener  
Dish cloth  
Large pasta pot  
Large skillet  
Measuring spoons and measuring cups  
Strainer  
Tongs or wooden spoon





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### BRUSCHETTA – Makes 4-6 servings

#### Fridge:

Fresh basil leaves

#### Pantry:

1 long thin baguette

Balsamic vinegar

Extra virgin olive oil

Freshly ground black pepper

Garlic bulb

Kosher salt

6 medium-sized Roma tomatoes (about 1-1/2 lbs)

#### Equipment:

Cutting board

Garlic press

Knife

Measuring cups and spoons

Medium baking sheet

Medium bowl

Oven

Oven mitts

Parchment paper

Pastry brush

Spoon

Trivet

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#### S'MORES RICE KRISPIE SQUARES – Makes 8-12 squares

##### Fridge:

Salted butter

##### Pantry:

2/3 cup chocolate chunks  
400-gram bag of MINI marshmallows (about 8 cups)  
6 cups Rice Krispies cereal  
6 square graham crackers  
Cooking spray (or oil)  
Vanilla extract



##### Equipment:

9x9 squares or 9x13 rectangular pan  
Large pot  
Measuring cups and spoons  
Rubber spatula

