

SPINACH AND ARTICHOKE DIP



LUCY SOREIDE (Student)

11/2 cups of parmesan cheese

½ cup of mozzarella cheese
10oz of thawed spinach- chopped and drained
14oz of canned artichoke- chopped and drained

½ cup of sour cream
1 cup of cream cheese
½ cup of mayonnaise
2 teaspoons of minced fresh garlic
2 tablespoons of chili sauce

- 1. Mix the cheese, spinach and artichoke together in a bowl.
- 2. Mix all the other ingredients together in a bowl.
- 3. Combine the two bowls into an oven proof dish.
- 4. Bake uncovered in oven @ 375 for 25-30 mins
- 5. Serve with bagel chips, crackers or thin slices of baguette.

BLACK BEAN AND CORN SALSA



MRS, MCINNIS (4th Grade Teacher)

2 cans of black beans, drained
1 large bag of frozen corn, thawed
1 bunch of cilantro, chopped
1 bunch of green onions, chopped
1 red bell pepper, chopped
1/2 cup of balsamic vinegar
1 tsp. cumin (or more to taste)
Juice of 1 lime (or more to taste)

Mix it all together and enjoy with tortilla chips! It's even better the next day!

STELLA'S SWEET & SAVORY MEATBALLS



THE BLAIS FAMILY

14-ounce can Ocean Spray Jellied Cranberry Sauce
12-ounce bottle Heinz Chili Sauce
2-pound bag frozen, pre-cooked, cocktail-size meatballs
(we use the ones from COSTCO)

- Combine sauces in a large saucepan. Cook over medium-low heat, stirring until smooth.
- Add meatballs. Cover and cook for 15 minutes or until meatballs are heated through, stirring occasionally.
- 3. Makes 30 appetizer servings.
- Slow cooker Preparation: Place meatballs in a slow cooker. Combine sauces and pour over meatballs. Cover and cook 4 hours on HIGH. Serve in crockpot.

GUACAMOLE



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THE DAY FAMILY

3 Avocados

Cherry tomatoes (any tomato will do, but these tend to be riper at the store in the wintertime)

1 Onion variety of your choice

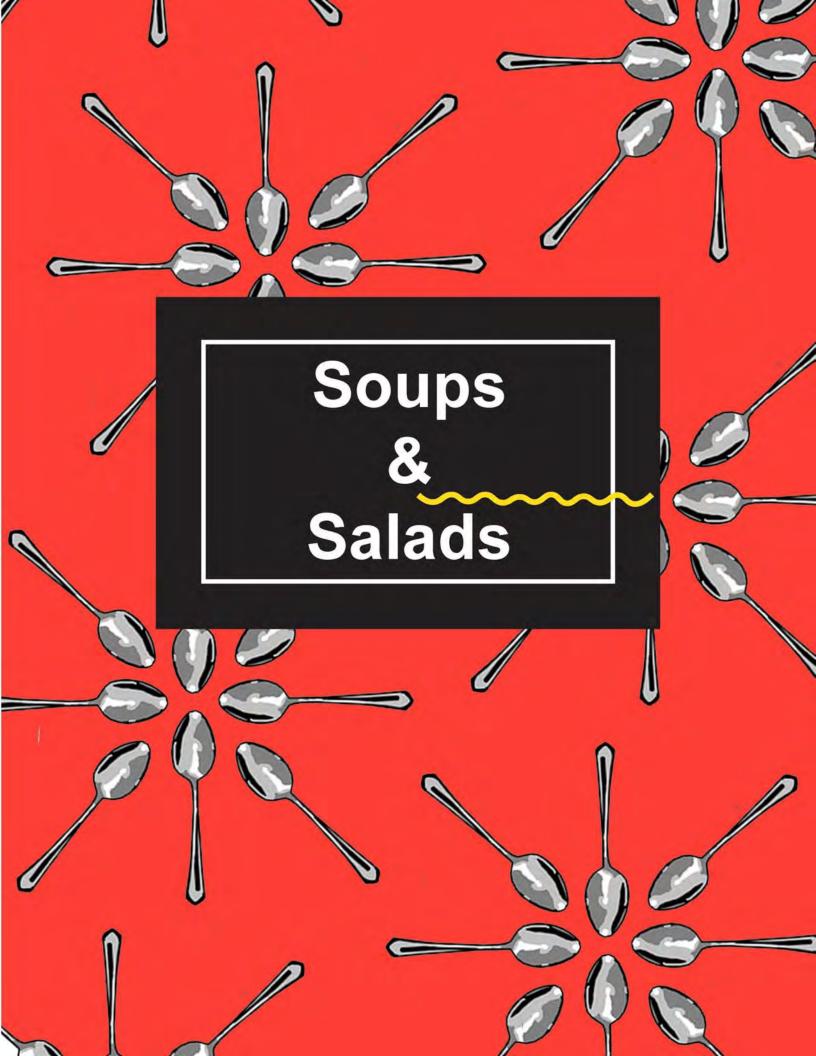
Cilantro

1 jalapeño pepper, leave the seeds in for more heat, or strip the seeds out of less heat

1 Lime

Rock salt to taste

- 1. Chop about 1/5-1/4 of the onion
- 2. Chop the jalapeno(s), seeds included
- 3. Chop the cilantro to taste
- 4. Chop tomatoes
- 5. Scoop and mash the avocados and put in the bowl.
- Mix with a spoon until smooth but keep some chunks.
- 7. Add the salt.
- 8. Squeeze the lime into the ingredients.
- 9. Add other chopped ingredients and mix.



COPYCAT PANERA BROCCOLI CHEDDAR SOUP

USING INSTANT POT



MS, H0TZ (First Grade)

1 lb. fresh broccoli chopped, or you can use frozen if in a rush! 8 oz shredded cheddar cheese (I always add in extra bag or 2 to make it extra cheesy)

1 small onion chopped

3 cups chicken broth

2 cups milk or heavy cream

1 cup shredded carrots

2 tbs hot sauce (optional)

1/4 tsp nutmeg

8 0z Cream Cheese

- 1. Place chopped onion, carrots, broccoli, Nutmeg, and chicken broth in the Pot.
- 2. Add 8 oz Cream Cheese
- 3. Place on Manual high pressure for 4 minutes.
- Do a quick release and stir in milk or heavy cream.
- 5. Place pot back on sauté mode about 5 minutes. Do not bring to boil.
- 6. Stir in cheese and hot sauce after cheese is melted. I always add in extra shredded cheese!
- Season with salt and pepper and enjoy!

SUMMER CHICKPEA SALAD



THE ALBANESE FAMILY

- 2 Cans Chickpeas or Garbanzo Beans rinsed and drained
- 2 Roma Tomatoes chopped
- 1 Cucumber chopped
- 1/2 red onion chopped
- 2 Tablespoons freshly chopped Italian flat leaf parsley

The juice of one lemon

- 3 Tablespoons olive oil
- 1 Tablespoon apple cider vinegar
- 6 oz crumbled feta cheese

Salt and Pepper to taste

- 1. Combine all ingredients into medium bowl.
- 2. Serves 4-6 as a great side dish when you're grilling out.

BLACK BEAN & COUSCOUS SALAD



CATHY STALZER (Reading Specialist)

10 oz. plain couscous (Near East brand works well) – cook as directed on box

2-3 T. olive oil

3 T. fresh lime juice

1 t. cumin

2 cans black beans, rinsed well

1 red bell pepper, chopped

8 spring onions or 1 red onion, chopped

1/4 cup fresh cilantro, chopped

12 oz. frozen corn, cooked as directed on bag

Salt/pepper to taste

- 1. Cook couscous
- 2. Add olive oil, lime juice and cumin to couscous; mix well
- 3. Add remaining ingredients
- 4. Chill
- 5. Enjoy!



MEDITERRANEAN PASTA



NICOLE GAYDOS

(3rd Grade Teacher)

4 cloves of garlic minced

1/2 cup of pine nuts

1 small can of sliced black olives drained

1 jar of sundried tomatoes in oil

1 box of farfalle (bowtie) pasta

1 tsp of red pepper flakes

2 tbsp of lemon juice

1 container of feta crumbles

- 1. Drain 1/4 cup of oil from the sundried tomatoes and save for cooking
- 2. Slice sundried tomatoes in half and set aside
- Boil a pot of water and cook the farfalle pasta according to the package directions
- 4. While pasta is cooking, heat a medium saucepan over medium heat
- Once pan is hot, add the oil from the sundried tomatoes and the garlic to the pan and sauté for 2 minutes
- 6. Add the olives, pine nuts, sundried tomatoes, red pepper flakes and lemon juice to the saucepan, stir to combine and continue to cook for 5 7 minutes
- In a large bowl combine cooked farfalle pasta with the mixture from the saucepan and the feta cheese

MAC N CHEESE WITH CRUNCHY TOPPING*



Crunchy topping (optional):

2 tablespoons unsalted butter 1 small garlic clove, minced 3 cups panko breadcrumbs 2 pinches of salt

THE CHRISTMAN FAMILY

16 oz elbow macaroni
1 ½ cups heavy cream
½ cup milk
8 tablespoons (1 stick) unsalted butter
8 oz Velveeta cut into chunks

8 oz gruyere cheese grated (about 2 cups)

1 1/2 teaspoons mustard powder

1/2 teaspoon ground nutmeg

1 1/2 teaspoons ground black pepper

8 oz white cheddar cheese, grated (about 2 cups)

- Cook pasta according to the package. Make sure you put a generous amount of salt to the water.
- 2. Position a rack in the top third of the oven and preheat the oven 350F
- 3. In a small saucepan combine the cream, milk, and butter and heat over medium-low until warm and butter is melted. Pour over cooked pasta. Add the Velveeta, gruyere, mustard powder, nutmeg, pepper, and ½ teaspoon salt and stir until well combined.
- Pour pasta into a 9x13in dish and spread evenly. Top with the cheddar cheese.
 Bake for around 25 minutes until cheese is melted.
- Optional Crispy topping: in a large skillet, melt the butter over low heat. Add the garlic and cook until softened, about 1 minute. Add the panko and salt and toss to coat completely. Increase heat and stir often until light brown.
- Remove the baked mac and cheese from the oven and let stand for 5 minutes.Top with the crispy topping just before serving.
- 7. Store leftovers in covered container for up to 3 days. Reheat in a 300F oven.

CREAMY TOMATO BAKED PASTA



CAROL KHAWLY (MS,K)
(Teacher Assistant)

1 box Penne Pasta
1-2 Jar(s) of Pasta Sauce of your choice
3-4 Tablespoons of Cream Cheese
Oregano
Dried Basil
Olive oil or butter

- 1. Boil Pasta
- To prepare the sauce: sprinkle oregano and dried basil to the pasta sauce for added flavor; add the cream cheese, then whisk/stir
- 3. Oil or butter the bottom sides of a pan or baking dish
- 4. Mix the Sauce with the pasta and place in the pan
- 5. Bake in oven at 350 degrees for about 30-40 minutes
- 6. Enjoy!

RICED CAULIFLOWER



KATRINA SMITH (School Counselor)

Medium-to-large head cauliflower or 16 ounces store-bought cauliflower rice ½ cup sliced almonds
Chopped carrots
½ chopped onion
1 small tomato chopped
2 tablespoons extra-virgin olive oil
¼ teaspoon fine sea salt
½ cup chopped kale
1 tablespoon lemon juice
Freshly ground black pepper, to taste

- If you're working with a head of cauliflower, cut it into medium chunks and discard the core.
 Working in batches, pulse the chunks in a food processor with the S-blade until they're
 broken into tiny pieces, just bigger than couscous. (Or just buy riced cauliflower that's what I
 do, fresh or frozen).
- If you chopped a head of cauliflower, wrap the cauliflower rice in a clean tea towels or paper towels, twist, and squeeze as much water as possible from the rice—you might be surprised by how much water you can wring out.
- Chop any addition vegetables/onions you want to add.
- 4. Toast the almonds in a large skillet over medium heat, stirring frequently (careful, or they'll burn), until they're fragrant and starting to turn golden on the edges, about 3 to 5 minutes. Transfer the toasted almonds to a bowl to cool.
- Return the skillet to the heat and add the olive oil. Sauté onions first. Then add the cauliflower rice, veggies and salt and stir to combine. Cook, stirring just every minute or so, until the cauliflower rice is hot and turning golden in places, about 6 to 10 minutes.
- Remove the skillet from the heat. Stir in the toasted almonds and lemon juice. Season to taste with salt and pepper and serve warm. Modified from https://cookieandkate.com/mediterranean-cauliflower-rice-recipe/



TURKEY LETTUCE WRAPS



CHEYENNE ANDERSON
(First Grade Teacher)

1 lb. ground turkey

1 Tbsp oil (coconut, avocado, or olive)

1 small onion diced

2 c chopped mushrooms

4 c shredded carrots + cabbage

Chopped bell pepper (as much as desired)

1 tsp fresh or ground ginger

3 gloves garlic minced

1 tsp ground mustard

1/4 c soy sauce or coconut aminos

Salt + pepper to taste

Lettuce for wrapping

Optional garnishes- cilantro, chives, cashews)

- 1. Add oil to skillet and brown meat.
- 2. Once meat is cooked through, add in veggies and seasonings.
- 3. Stir and sauté until vegetables are cooked, about 10-15 minutes.
- 4. Wrap meat mixture in lettuce.
- 5. Add optional garnishes.

CUBAN PICADILLO EMPANADAS



AVA DRISCOLL (4th grade Teacher)

1 premade pie crust (Pillsbury or similar)

1 tablespoon olive oil

1 clove garlic, minced (or more to taste)

1 small onion, chopped

1/2 green bell pepper, chopped

1 lb. lean ground beef

6 large pitted green olives, quartered

1/2 cup raisins

1 tablespoon capers

1 (8 ounce) can tomato sauce

2 (1.41 ounce) packages Sazon seasoning (such as Goya)

1 tablespoon ground cumin

1 teaspoon white sugar

1 pinch salt to taste

Make Picadillo:

- 1) Heat olive oil in a skillet over medium heat; cook and stir garlic, onion, and green bell pepper in the hot oil until softened, 5 to 7 minutes.
- 2) Crumble ground beef into the skillet; cook and stir until browned completely, 7 to 10 minutes.
- Stir olives, raisins, capers, tomato sauce, Sazon seasoning, cumin, sugar, and salt through the ground beef mixture.
- 4) Cover the skillet, reduce heat to low, and cook until the mixture is heated through, 5 to 10 minutes.
- 5) Let the picadillo cool to room temperature.

Fill empanadas:

- 1) Roll out 1 pie crust for empanadas to 1/4" thickness.
- 2) Cut circles 5-6" in diameter out of the pastry dough for the empanadas.
- 3) Fill center of each dough circle with picadillo. Fold over one side of circle so you have a half moon shaped pie.
- 4) Seal the edges by using a fork to press down the edges. Optional: You can brush the pies with an egg wash.
- Place on greased parchment paper on cookie sheet and bake as per the recipe for the pastry dough. (Typically, at 400 degrees Fahrenheit)
- 6) Once done, let cool and remove from the pan.

ALGERIAN CHICKEN BOUREK







AYDEN A. KERBOUSSI
(Student)

Chicken Breasts or Boneless thighs cleaned and cut in small pieces
1 big onion cut in Small Pieces
About 2 tablespoons of olive oil
3 Hard boiled Eggs
Spring rolls shells
Salt, black pepper and cinnamon to taste.

- Put a pot to heat on medium heat. Add the oil and then the onion. Let it sweat/cook for about five minutes.
- 2. Add the chicken, salt, black pepper and cinnamon.
- 3. Stir everything together and let it cook for about 15 minutes.
- 4. Cut the hard-boiled eggs into small pieces and add them to the mixture.
- Set up space to start rolling up your bourek. Put about a spoon full of the mixture on the middle bottom of your spring roll sheet.
- 6. Fold the right side then the left side and roll your bourek up. Continue until you finish the mixture.
- 7. You may deep fry, oven bake, or air fry your boureks.
- 8. Enjoy!

SLOW COOKER STEAKHOUSE STUFFED PEPPERS



JENNIFER CRIM
(1st Grade Teacher)

5 large bell peppers
1 lb. ground beef
½ cup diced onion
2 Tbsp. A1 steak sauce
8 oz. tomato sauce
1 cup brown and wild rice, cooked
Salt and pepper
1 cup Colby Jack cheese

- Cut the tops off the peppers and discard the seeds and stems but save the pepper portion of the tops and dice. Reserve ½ cup for the filling.
- Combine the diced peppers, cooked ground beef, onion, steak sauce, tomato sauce and cooked rice in a large bowl and stir to combine. Season with salt and pepper to taste.
- 3. Stuff each pepper with the ground beef mixture and place in the crock pot.
- 4. Pour about ¼ cup of water in the bottom of the crock pot and cover.
- 5. Cook on low 6-8 hours or high for 4 hours. Just before serving, top with the shredded cheese and cover until melted. Enjoy!

POTATO KIELBASA SKILLET



DEANA O'DELL (Third Grade Teacher)

1 lb. red potatoes (3-4 medium), cut into 1-inch pieces

3 tablespoons water

2 tablespoons brown sugar

2 tablespoons cider vinegar

1 tablespoon Dijon mustard

1-1/2 teaspoons minced fresh thyme or 1/2 teaspoon dried thyme

1/4 teaspoon pepper

1 tablespoon olive oil

1/2 cup chopped onion

3/4 lb. smoked kielbasa or Polish sausage, cut into 1/4-inch slices

4 cups fresh baby spinach

5 bacon strips, cooked and crumbled

- 1. Place potatoes and water in a microwave-safe dish. Microwave, covered, on high until potatoes are tender, 3-4 minutes; drain.
- 2. Meanwhile, mix brown sugar, vinegar, mustard, thyme and pepper.
- 3. In a large skillet, heat oil over medium-high heat; sauté onion and kielbasa until onion is tender.
- 4. Add potatoes; cook and stir until lightly browned, 3-5 minutes.
- 5. Stir in brown sugar mixture; bring to a boil.
- 6. Reduce heat; simmer, uncovered, 2 minutes, stirring occasionally.
- 7. Stir in spinach until wilted. Stir in bacon.

QUICK CHICKEN STROGANOFF



(Art Teacher)

4 to 5 chicken breast halves
skinned and boned
3T. Butter or margarine
½ c. chopped onion
1 (10 1/2 oz.) cream of mushroom soup
undiluted
1 (3 oz.) can sliced mushrooms
undrained

1/2 c. sour cream

- 1/4 c. water
 - 1. Cut each chicken breast into 10 or 12 strips.
 - 2. Melt butter in skillet over medium heat.
 - 3. Add chicken, chopped onion and sprinkle with salt.
 - 4. Cook 6 to 8 minutes, stirring occasionally until chicken pieces are opaque.
 - 5. Add mushroom soup, sliced mushrooms with liquid and water. Heat to boiling, stirring until mixture is smooth.
 - 6. Turn off heat. Blend in sour cream and serve over cooked egg noodles.

TURKEY CHILI



Serves 6-8 people

THE HELENIAK FAMILY

1 Tbsp butter

1 1/2 cups chopped onion

1 1/2 cups chopped celery

1 garlic clove minced

1/2 cup chopped red pepper

1 Tbsp minced jalapeno (optional)

3 cups ground turkey, cooked, chopped (~16 oz)

2 (19 oz) cans of Cannellini beans

2 (16 oz) cans chicken broth

1 (4.5 oz) can green chopped chilis

1 cup frozen corn

1/2 tsp ground cumin

1 tsp chili powder

1/2 tsp salt

1/4 tsp pepper

1 cup milk

- In a large stock pot, melt butter on medium high heat. Add onion, celery, and all peppers. Sauté for 5 minutes. Add garlic cook until fragrant about 1 minute.
- Add cumin, chili powder, salt, and pepper. Stir to combine seasoning with celery mixture. Add cooked turkey, 1 1/2 cups beans, broth, green chilis, frozen corn. Stir to combine. Cover and reduce heat to simmer. Simmer covered for 15 minutes.
- 3. Mash remaining cannellini beans then add milk, stir to combine
- 4. Stir in milk and bean mixture to pot. Simmer uncovered for 20 minutes or until mixture thickens, stirring frequently. Serve with rice and corn chips.

BAKED CHICKEN IN MUSHROOM CREAM SAUCE



THE HONEA FAMILY

Very easy dish to be so delicious.

6 deboned and skinned chicken breasts
Garlic powder
Salt and pepper
Sweet Paprika
2 cans of condensed mushroom soup
1 pint of heavy cream (do not whip)
Dried parsley flakes

- Cut breast pieces in half or thirds if large and put into a 9 X 13-inch baking dish.
- Sprinkle generously with garlic powder, salt and pepper, and paprika as desired.
- In a small bowl, whisk together two cans of mushroom soup and pint of heavy cream (taste is much better with heavy cream) and pour over chicken.
- Sprinkle dry parsley flakes on top.

FANCY GUEST CHICKEN



THE HONEA FAMILY

8 oz bottle Kraft Catalina dressing
10 oz apricot jam
1 envelope of dry onion soup
4 skinless chicken breasts cut up into 8-10 pieces
(can also use chicken thighs- which makes for a very tender meat.
Do not need to cup up thigh meat)

- 1. Mix Catalina dressing, apricot jam and dry onion soup mix together.
- 2. Pour mixture over cut up chicken breasts. (or thighs)
- 3. Bake 1 1/2 hours at 350.

CHICKEN ENCHILADA BAKE



MINDY PADWORSKI (Music Teacher)

3-4 chicken breasts
1 onion, sliced
1 green pepper, sliced
1 red pepper, sliced
1 packet of taco seasoning
Olive oil
1 cup shredded cheddar cheese
Spanish-style rice
Sour cream or ranch dressing (optional)

- 1. Preheat the oven to 375 degrees.
- 2. Arrange the chicken breasts in a casserole dish (I use a 7x11).
- Top the chicken breasts with taco seasoning; you don't have to use the whole packet... I use about 2/3 of the packet.
- 4. Layer the sliced onions and peppers on top of the chicken breasts.
- 5. Drizzle with olive oil.
- 6. Cover with aluminum foil and bake for 35 minutes.
- Uncover, sprinkle cheddar cheese on top, and put back in the oven for another 5-10 minutes (or until the chicken is completely cooked).
- Serve with Spanish-style rice and a side of sour cream or drizzle of ranch dressing.

CHICKEN & GUACAMOLE BURRITO BOWLS WITH SALSA FRESCO AND CREMA SAUCE



Makes 4 Servings

LILY PHILLIPS (Student)

2 Jalapeno Peppers 2 Shallots 1 Red Pepper 11/2 Cup of Jasmine Rice 2 Roma Tomatoes 2 Limes 4 Tablespoon of Sour Cream 2 Tablespoons of Hot Sauce 1 Package of Taco seasoning mix 20 oz. of Chicken Cutlets 16 Tablespoons of Guacamole 1/2 Cup shredded Monterey Jack Cheese Salt & Pepper to taste 1 Teaspoon Olive Oil

- 1. Takes approximately 35 minutes to make
- 2. First, wash and dry all produce. Cut Jalapeno Peppers into thin slices removing seeds. Halve and peel shallots, then mince. In a medium pot, combine rice 2/4 cup of water and a pinch of salt. Bring to a boil then cover and reduce heat to low. Cook rice for 15-18 minutes.
- 3. Next, make Salsa Fresco. Start by finely dicing tomatoes, zest a quarter of a lime. In a small bowl, combine tomato, minced shallots, and juice from half the lime. Season with salt & pepper.
- 4. Make Crema Sauce. In a small bowl, combine sour cream and hot sauce to taste. Add water 1 teaspoon at a time until mixture reaches a drizzling consistency. Season with salt.
- 5. Start cooking the vegetables by heating a drizzle of oil in a large pan over medium heat. Then add jalapeno pepper, cook, stirring occasionally, until softened, 5-6 minutes. Stir in remaining shallots, half of the taco seasoning, and a sliced red pepper. Cook until veggies are softened and lightly browned, 1-2 minutes. Turn off heat and transfer to plate, cover with foil to keep warm.
- 6. Then cook chicken, pat chicken dry with paper towel. Season with salt and pepper, next rub chicken evenly with the remaining Taco spice. Heat a large drizzle of oil in a pan over medium-high heat. Add chicken and cook until browned and cooked thoroughly, approximately 3-5 minutes per side. Turn off heat and transfer to a cutting board. Once cooled, slice chicken on an angle into small pieces.
- 7. Finish and serve, fluff rice with a fork, stir in 2 tablespoons of lime zest, salt and pepper to taste. Divide between 4 bowls and top with chicken, veggies, guacamole, shredded Monterey Jack Cheese and salsa. Drizzle with crema and serve with lime wedges on the side.

HAMBURGER NOODLE CASSEROLE



EMILY MEADOWS

2nd Grade Teacher

5 cups uncooked egg noodles 1-1/2 lbs. 90% lean ground beef 2 garlic cloves minced 3 cans (8 oz each) tomato sauce 1/2 teaspoon sugar 1/2 teaspoon salt 1/8 teaspoon pepper
1 package (8 oz) reduced-fat cream cheese
1 cup reduced-fat ricotta cheese
1/4 cup reduced-fat sour cream
3 green onions, thinly sliced, divided
2/3 cup shredded reduced-fat cheddar
cheese

- 1. Preheat oven to 350°.
- Cook noodles according to package directions. Meanwhile, in a large nonstick skillet over medium heat, cook beef until no longer pink. Add garlic; cook 1 minute longer. Drain. Stir in tomato sauce, sugar, salt and pepper; heat through.
- Drain noodles; stir into beef mixture.
- 4. In a small bowl, beat cream cheese, ricotta cheese and sour cream until blended. Stir in half of the onions.
- 5. Spoon half the noodle mixture into a 13x9-in. baking dish coated with cooking spray.
- 6. Top with cheese mixture and remaining noodle mixture.
- 7. Cover and bake 30 minutes. Uncover; sprinkle with cheddar cheese.
- 8. Bake 5-10 minutes longer or until heated through and cheese is melted.
- 9. Sprinkle with remaining onions.

DIJON MUSTARD-ROSEMARY CHICKEN



THE ROBSON FAMILY

12 thin carrots (or 6 regular carrots, peeled and halved)

3 teaspoons extra virgin olive oil

1/4 tsp. coarse salt

1/4 cup Dijon mustard

4 garlic cloves, minced

1 1/2 tsp. chopped fresh rosemary, plus 3 sprigs

8 bone-in skinless chicken thighs and/or legs (can use boneless

skinless chicken if preferred, just shorten cooking time)

8 baby Yukon gold or Red potatoes, halved or quartered

1 lemon, halved

1/8 tsp. ground pepper

- Preheat oven to 425 degrees. Toss together carrots, 1 tsp. olive oil, and 1/8 tsp. of the salt in a bowl. Spread out evenly on rimmed baking sheet and bake until carrots begin to soften, about 10-15 minutes.
- Meanwhile, combine mustard, garlic, chopped rosemary and 2 tsp. olive oil in another bowl. Whisk together until well combined. Rub mixture over chicken thighs and/or legs to coat. Toss together remaining tsp. oil, 1/8 tsp. salt, 1/8 tsp. pepper and the potatoes in a bowl.
- 3. Remove baking sheet from oven and add chicken, potatoes, and rosemary sprigs to the carrots. Bake until chicken is golden brown (or an instant read thermometer inserting into the thickest part registers 165 degrees), approximately 45 minutes. If using bone-less thighs and legs, make sure to shorten cooking time! Squeeze lemon over top if desired.

GRANDMA NIELSON'S CHICKEN CASSEROLE



KRISTINA SHIMAKAKI (Special Ed. Assistant)

4 cups chicken, cooked and cubed % cup onion, chopped 1 ½ cup celery, chopped 1 ½ cup cooked rice 2 cans cream of chicken soup 1 ½ teaspoon lemon juice % cup mayonnaise

1/3 cup sour cream
1 can mushrooms
½ cup almonds, sliced
salt and pepper to taste
1 ½ cup crushed cornflake crumbs
4 teaspoons butter, melted

- 1. Sauté onion in some melted butter.
- 2. Combine all but the last two ingredients and pour into a 9x12 inch baking pan.
- Brown the crushed cornflake crumbs in the 4 teaspoons melted butter. Sprinkle on top of the casserole and bake 325 degrees for 45 minutes. Serves 10

FILET MIGNON



THE DAY FAMILY

Photo by Sina Asgari on Unsplash

Preheat oven to 400 degrees

- 2. Allow filets to warm to room temperature, 30-45 minutes
- 3. Take filets out, rub with salt and pepper on both sides
- 4. Heat cast iron skillet to medium-high
- 5. Put 1-2 tbsp. of butter button in the pan
- 6. Sear each side of the filet for 90 seconds.
- 7. Quickly sear sides of the filets
- 8. Put the entire skillet in the oven with the filets and butter
- Cook for 6-7 minutes for a rare filet. Add a minute or two if you prefer it to be more cooked
- 10. Remove from oven
- 11. (Optional) Put bleu cheese on top and put into oven for one minute
- 12. Serve

COLORADO BUFFALO CHILI



AMYE LOVE (Reading Specialist)

1 lb. ground buffalo

1/2 teaspoon minced garlic

1/2 teaspoon ground cumin

1 Anaheim Chile pepper, chopped

1 pinch cayenne pepper, or to taste

1 poblano Chile pepper, chopped

1 (10 OZ) can diced tomatoes with green chilies

2 tablespoons chili powder

1 (10.75 oz) can tomato soup

1 teaspoon red pepper flakes

1 (14.5 oz) can kidney beans, drained

1 1/2 teaspoon ground cumin

1 (15 oz) can chili beans, drained

1/2 teaspoon cayenne pepper

1/2 medium onion, chopped

Salt and ground pepper to taste

- 1. Brown the buffalo in a skillet over medium heat; season with ½ teaspoon cumin and 1 pinch cayenne pepper, or to taste.
- 2. Drain excess grease.
- 3. Combine the buffalo, tomatoes with green chilies, tomato soup, kidney beans, chili beans, onion, garlic, Anaheim chile pepper, poblano chile pepper, chili powder, red pepper flakes, 1 ½ teaspoons cumin, ½ teaspoon cayenne pepper, salt and black pepper in a slow cooker.
- Cover and cook on low overnight or 8 hours.

CUBAN PICADILLO EMPANADAS



AVA DRISCOLL (4th grade Teacher)

1 premade pie crust (Pillsbury or similar)

1 tablespoon olive oil

1 clove garlic, minced (or more to taste)

1 small onion, chopped

1/2 green bell pepper, chopped

1 lb. lean ground beef

6 large pitted green olives, quartered

1/2 cup raisins

1 tablespoon capers

1 (8 ounce) can tomato sauce

2 (1.41 ounce) packages Sazon seasoning (such as Goya)

1 tablespoon ground cumin

1 teaspoon white sugar

1 pinch salt to taste

Make Picadillo:

- 1) Heat olive oil in a skillet over medium heat; cook and stir garlic, onion, and green bell pepper in the hot oil until softened, 5 to 7 minutes.
- 2) Crumble ground beef into the skillet; cook and stir until browned completely, 7 to 10 minutes.
- Stir olives, raisins, capers, tomato sauce, Sazon seasoning, cumin, sugar, and salt through the ground beef mixture.
- 4) Cover the skillet, reduce heat to low, and cook until the mixture is heated through, 5 to 10 minutes.
- 5) Let the picadillo cool to room temperature.

Fill empanadas:

- 1) Roll out 1 pie crust for empanadas to 1/4" thickness.
- 2) Cut circles 5-6" in diameter out of the pastry dough for the empanadas.
- 3) Fill center of each dough circle with picadillo. Fold over one side of circle so you have a half moon shaped pie.
- 4) Seal the edges by using a fork to press down the edges. Optional: You can brush the pies with an egg wash.
- Place on greased parchment paper on cookie sheet and bake as per the recipe for the pastry dough. (Typically, at 400 degrees Fahrenheit)
- 6) Once done, let cool and remove from the pan.

MEXICAN CASSEROLE



MARY ROYCE (Office)

1 1/2 cup crushed tortilla chips

1 lb. shredded cooked chicken meat

1 can garbanzo beans, drained

1 can kidney beans, drained

1 can corn kernels, drained

1 can tomato sauce (8 oz)

1 cup salsa

1 cup chopped red onion

1 green bell pepper diced

1/4 cup fresh cilantro leaves

1 Tablespoon minced garlic

Salt and pepper to taste

Monterey Jack Cheese grated (6oz)

Cheddar Cheese grated (6oz)

Garnishes: diced tomatoes, sour cream and cilantro leaves

- Preheat oven to 350 degrees. Grease a 13x9 inch baking dish. Scatter the crushed tortilla chips on the bottom.
- 2. Combine the chicken, beans, corn, tomato sauce, salsa, onion, bell pepper, cilantro, garlic, salt and pepper in a bowl. Place half of the mixture evenly in the baking dish. Combine the cheeses and place half over the top.
- Cover with remaining half of the chicken and bean mixture and then sprinkle the remaining cheese on top.
- 4. Bake for 30 minutes. Let stand for 5 minutes. Serve with garnishes.

MR. G'S "DEATH CHICKEN"



This recipe comes from Southern India and is VERY spicy (hence the name I gave it); if you don't like spicy food so much you can always leave out some of the ingredients, especially the jalapenos. This dish is fast to make, has only a few cheap ingredients, and it will make your house smell wonderful for about 24 hours afterwards too!

STEPHEN GLIATTO (Music Teacher)

- 1 package of chicken (I use thighs, but you can use any cut you choose)
- 1 onion
- 1 bulb garlic
- 1 jalapeno
- 1 tbsp vegetable oil
- 1 tbsp garam masala mix
- 2 tsp chili powder
- 1/2 tsp turmeric
- 1 tsp salt
- 1 large (28 oz) can crushed tomatoes
 - 1. Blend onion, garlic, and jalapeno in food processor until it becomes a paste.
 - 2. Combine spices in a small bowl and set aside.
 - Heat oil in a saucepan and cook the onion paste until most of the water has evaporated.
 - 4. Add the spices and cook for about 2 minutes to make a brown paste.
 - 5. Add chicken and brown the sides.
 - Add tomatoes and simmer until chicken is cooked through (about 20 minutes). Serve over rice

TAKEOUT CHICKEN FRIED RICE



Teacher Tricks make all the Difference!!

~ You can cook the rice needed the night before. Traditionally fried rice is made with day old leftover rice anyway...

~If you don't have letover rice on hand or don't have time to cook it, use two pouches of ready-to-microwave rice (frozen works great, Unde Ben's makes soft packets of Ready Rice too)

~ Don't bother thawing the frozen peas and carrots blend, and don't cook it either!

~Don't swap out any of the ingredients until you have tried this once. The chicken, green onions, garlic, sesame oil, soy sauce, they make this dish!! ~Don't forget the eggs... my kids don't even eat eggs normally and they don't pay attention to the little pieces in the rice.

~Get all ingredients prepped and measured ahead of time. This allows cooking to move along efficiently and prevents overcooking at each step.

~I encourage you to use a wok. The sides of a wok are higher than a skillet, allowing the vegetables to be "piled up" and will pretty much stay put, to scramble the eggs.

~If you don't own a wok, try Marshall's kitchen section. I suggest starting with a large one.

BARBARA DALY

(4th Grade Teacher)

2 tablespoons sesame oil

2 tablespoons canola or vegetable oil

3/4 to 1lb. of boneless, skinless chicken breasts, diced into 1/2-inch pieces

**size of chicken pieces matters, $\frac{1}{2}$ inch pieces cook a bit faster so there is more juice remaining. I think this makes a huge difference!

1 1/2 cups frozen peas and carrots blend (don't even bother to thaw then!!)

3 green onions, remove the root tips, cut into mini circles from the onion to where the green stem starts getting less firm (my kids didn't notice the extra greens either!!)

2 to 3 garlic cloves, finely chopped

3 large eggs, beaten (You can throw in an extra and just chop it up a bit more)

4 cups cooked rice

See recipe tips above, I use white, long-grain frozen as a substitute.

Timesaver: use two 8.8-ounce pouches read to cook microway eable rice

3 to 4 tablespoons low-sodium soy sauce

Salt and pepper, optional and to taste

- Using a large non-stick skillet or wok, add the oils, chicken, and cook over medium-high heat for about 3 to 5
 minutes, stir often so all sides cook evenly. (Cooking time will vary based on thickness and size of chicken pieces).
 Hint: See <u>Chicken</u> in the ingredients list).
- 2. Remove chicken with a slotted spoon (leave the oils and cooking juices from chicken in skillet) and place chicken on a plate; set aside.
- Add the peas, carrots, green onions, and cook for about 2 minutes, or until vegetables begin to soften, stir intermittently.
- 4. Add the garlic and stir for 1 minute
- Push vegetables to one side of the wok/skillet. Add the eggs to the other side, cook to scramble, stirring often, your juices are nearly gone.

6. Cooked scrambled egg bits can then be mixed with the vegetables

~Important Advice: Don't be tempted to add more oil, this will make your rice soggy!

~Fun Fact: I got my first wok just so I could see if I could actually do this step after seeing it on tv, that is, get the eggs and vegetables cooking separately, but in the same pan. I've loved wok cooking ever since!

Add the chicken and rice back into the wok and stir until all ingredients are distributed throughout. Evenly drizzle your chicken and rice with soy sauce. Stir.

8. Taste Test, you are so close, maybe just a tad more? Just right?

-Careful with the soy or your rice will become soggy!

Salt and pepper and stir to combine.

~I prefer a little more soy rather than adding salt for that true take out flavor.

~P epper adds a little kick, be careful not to cover up the flavors of other ingredients though.

10. Cook for about 2 minutes, or until chicken is reheated through.

Serve immediately when heated through or remove from heat and cover.



FRENCH TOAST



WENDY YOUNG (Search Teacher)

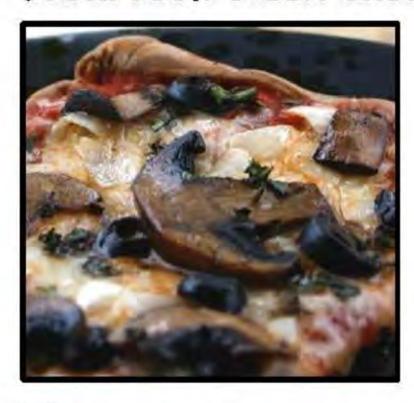
6 thick slices of bread
2 eggs
2/3 cup milk
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 teaspoon vanilla extract
Salt to taste

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- 1. Beat together egg, milk, salt, spices and vanilla.
- 2. Heat a lightly oiled griddle or skillet over medium-high heat.
- 3. Dunk each slice of bread in egg mixture, soaking both sides. Place in pan and cook on both sides until golden. Serve hot.

(Confectioners sugar may be sprinkled on top and served with your favorite berries!)

SOURDOUGH PIZZA CRUST



KAITLYNN HOFFMAN (Resource Teacher)

1 1/2 cups sourdough starter
1 1/2 tablespoons olive oil
1 teaspoon sea salt (fine not coarse – but any will do)
1 cups flour (add in more if needed)
Toppings of choice (meat, cheese, veggies, etc.)

- 1. Pour starter, oil, and salt into a medium-sized mixing bowl, stir
- Then add 1 cup of flour to the mixture, mix well.
- 3. Place dough mixture on top and begin kneading (I use my kitchen aid for this part)
 - a. Add flour as necessary
 - Remember, you are looking for a dough that is soft and not sticky. If you find your dough is too wet, add more flour. If it is too dry, add more water, starter, or whey
- Once dough is complete, you can either
 - Place dough ball back in a lightly greased bowl, cover with a plate or wet kitchen towel, and leave to sour till the evening OR
 - b. Let dough rest for 30 minutes

Once it's time to bake the pizza...

- Preheat oven to 450 degrees Fahrenheit (if you have a pizza stone, preheat it here!)
- While the oven is preheating, roll out your dough.
- 3. Poke rolled-out dough several times with a fork
- Bake it in the oven for about 5 minutes (don't let it get too dark this is just the pre-bake)
- Take the pizza out of the oven brush with olive oil and add your favorite toppings
- 6. Bake your decorated sourdough pizza for 10 to 25 minutes depending on oven

AVA'S ZUCCHINI CHEESY BREAD (GLUTEN FREE)



THE HANLIN FAMILY

3 medium zucchinis, or about 4 cups grated zucchini
2 large eggs
2 cloves garlic, minced
1/2 tsp. dried oregano
3 c. shredded mozzarella, divided
1/2 c. freshly grated Parmesan
1/4 c. cornstarch
Kosher salt
Freshly ground black pepper
Pinch of crushed red pepper flakes
2 tsp. Freshly Chopped Parsley
Marinara, for dipping

- Preheat oven to 425° and line a baking sheet with parchment. On a box grater or in a food processor, grate zucchini. Using cheesecloth or a dish towel, wring excess moisture out of zucchini.
- Transfer zucchini to a large bowl with eggs, garlic, oregano, 1 cup mozzarella, Parmesan, and cornstarch and season with salt and pepper. Stir until completely combined.
- 3. Transfer "dough" to prepared baking sheet and pat into a crust. Bake until golden and dried out, 25 minutes.
- Sprinkle with remaining 2 cups mozzarella, crushed red pepper flakes, and parsley and bake until cheese is melted, 8 to 10 minutes more.
- 5. Slice and serve with marinara.

GOOD MORNING SUNSHINE BREAKFAST



ANDREA BROOKS
(Jacqueline
Aamot's Mom)

Recipe Origin: Sally's Baking Addiction

2 ripe medium bananas, mashed (about 3/4cup)
2 and ½ cups old-fashioned whole rolled oats
1 cup any nut butter
½ cup chopped nuts, or dried fruit
1/3 cup honey
1 teaspoon pure vanilla extract
½ teaspoon ground cinnamon
¼ teaspoon salt
1 cup fresh or frozen blueberries or other fruit

- Preheat oven to 325F (163C). Line two large baking sheets with parchment paper.
- 2. Add everything to a large bowl and mix together with a rubber spatula.
- 3. Scoop mounds of dough, about ¼ cup each, onto baking sheets. The cookies won't spread much in the oven, so gently press mounds down to flatten.
- 4. Bake for 18-21 minutes until lightly browned on the sides.
- 5. Remove from the oven and let cool on baking sheet for 5 minutes before transferring to cooling rack.
- Cookies will stay fresh in an airtight container at room temperature for up to 1 week.

BRODY'S BANANA BREAD



BRODY VINNACOMBE (Student)

2 cups all-purpose flour 1 teaspoon baking soda 1/4 teaspoon salt 1/2 cup butter 3/4 cup brown sugar 2 eggs, beaten 2 1/3 cups overripe mashed bananas

- 1. Preheat oven to 350 degrees. Lightly grease a 9x5 loaf pan.
- 2. In a large bowl, combine flour, baking soda and salt.
- 3. In a separate bowl, cream together butter and brown sugar.
- 4. Stir in eggs and mashed bananas until well blended.
- 5. Stir banana mixture into flour mixture.
- Stir just to moisten.
- 7. Pour batter into prepared loaf pan.
- 8. Bake in preheated oven for 60 65 minutes, until a toothpick inserted into center of the loaf comes out clean.
- 9. Let bread cool in pan for 10 minutes, then turn out onto a wire rack.

PIZZA PUFF PASTRY TWISTS RECIPE

Before Cooking



After Cooking



(makes 10 twists)

THE RHOADS FAMILY

2 sheets puff pastry (can use pizza crust as a substitute)
Pizza Sauce
Shredded Cheese (mozzarella or any kind you prefer)
1 egg for egg wash

- Place the two sheets of puff pastry on parchment paper lined baking tray.
 Can use baking stone or other round baking sheet.
- 2. Cut out equal size circles. Remove the top sheet.
- On the bottom sheet, spread the pizza sauce and shredded cheese. Place the other sheet of puff pastry on top.
- Take a glass and place in the center of the circle. Using a knife, cut strips away from the edge of the glass.
- 5. Take each strip a twist.
- 6. Brush egg wash over the top of the puff pastry.
- 7. Bake at 400 degrees F for 20-25 minutes.

BEIGNET



Classic New Orleans's deep-fried sweet dough.

Closer to the original Cafe du Monde recipe than what most tourists get.

You can also roll 3 lumps of dough into small balls, put them in a greased muffin tin, and bake into some sweet biscuits similar to King's Hawaiian bread.

THE HOOPER FAMILY

1/2 cup shortening (preferably Crisco) 1 cup of water 1 T. dry yeast 1/2 cup warm water 2 eggs 1/2 cup sugar 1 tsp. salt 5 cups of flour

- Low-boil 1/2 c shortening (preferably Crisco) and 1 c. of water for 5 minutes (until Crisco and water dissolve together) and then let cool.
- 2. Dissolve 1 T. dry yeast into 1/2 cup warm water.
- Beat 2 eggs in large bowl, add 1/2 c. sugar and 1 tsp. salt. Add water/shortening mix and yeast to the egg mix.
- 4. Work in about 5 cups of flour.
- 5. Cover with wrap and refrigerate for 12 24 hours.
- Flour surface and rolling pin, wet hands, and roll out thin rectangles or squares about 3 or 4 inches wide and long.
- 7. Deep fry in approximately 4 inches of oil. Use a slotted spoon to turn over and remove to a plate with layers of paper towels once they begin to brown a bit (they'll continue cooking for some time after removal). Usually the pieces will puff out quite a bit during the cooking. Would recommend trying one at a time until you get the hang of it.
- 8. Dust with powdered sugar. We usually eat them with honey drizzled on top.

OATMEAL GREEN SMOOTHIE MUFFINS

@thenaturalnurturer

MAUREEN SIDOR

(Instructional Facilitator, Technology)

2 eggs

1/4 cup coconut oil, melted

2 bananas, very ripe

1/3 cup honey or maple syrup

1/2 tbsp pure vanilla extract

2 cups rolled oats, uncooked Gluten Free option, use gluten free oats

1 tsp baking soda

1/4 tsp sea salt

1 1/2 tsp apple cider vinegar

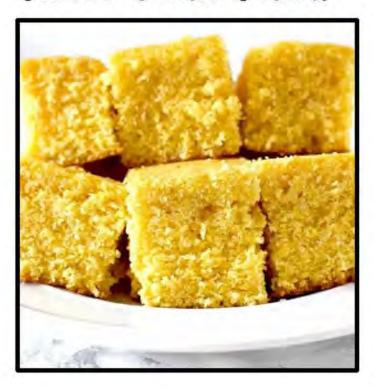
1 tsp cinnamon

1-2 handfuls baby spinach depending on how green you want them. Just don't go crazy, as too much spinach add too must moisture to the recipe and muffins will turn out wet.

1/4 cup milk of choice I used unsweetened almond milk, but you can use whatever your family prefers

- 1. Preheat oven to 350° F
- 2. Line a 12-hole muffin tin with liners
- Combine all ingredients in your food processor
- 4. Blend until the batter has a smooth consistency and even color
- 5. Portion out between the 12 muffin tin liners
- Bake for 17-20 minutes or until a toothpick inserted into the middle of a muffin comes out clean
- 7. Cool in a pan for 10 minutes before transferring the muffins to a cooling rack
- Enjoy warm or allow to cool completely before storing in the fridge for up to 5 days or in a freezer for up to a month.

SWEET CORN BREAD



SATOMI SNYDER (Kindergarten TA)

1 cup cornmeal
3 cups all-purpose flour
1 1/3 cup sugar
2 tbs baking powder
1 tsp salt
2/3 cup vegetable oil
1/3 cup melted butter
2 tbs honey
4 eggs, beaten
2 1/2 cups whole milk

- 1. Preheat oven to 350F. Grease 9X13 baking dish.
- 2. In a large bowl, mix together all the dry ingredients.
- 3. In a separate bowl, mix all the wet ingredients.
- 4. Pour 3 into 2 and stir just until moistened. Pour the batter into the greased baking dish and bake for 45 minutes. (When it's done, the top should be golden brown and show some cracks.)
- 5. Remove from oven, serve warm with butter or honey if desired.

^{*}I often make half of the batch in 8X8 dish and works great.

SCONES



Ready in 30 minutes

Serves 6 people

Add Ins

Orange Cranberry

I add in orange zest with the dry ingredients, the juice of the orange and ½ teaspoon of almond extract with the sour cream, and 1 cup of dried cranberries after incorporating the butter.

Chocolate Chip

Add ½ teaspoon of vanilla extract to the sour cream mixture. ½ cup of chocolate chips (mini) after incorporating the butter.

Other ideas

Cinnamon and sugar
Lemon blueberry
Chocolate cherry
Almond chocolate cherry
Lemon and orange
Chocolate and peanut butter chip

THE SPARBANIE FAMILY

2 cups all-purpose flour 1/3 cup sugar 1 teaspoon baking powder 1/4 teaspoon baking soda 1/2 teaspoon salt 1/2 cup sour cream

1 egg

8 tablespoons butter

(cold, quarter lengthwise and cut into small pieces)

- 1. Pre-heat oven to 400 degrees.
- In a mixing bowl, add flour, sugar, baking powder, baking soda, and salt. Add cut up butter and mix with mixer until a course meal texture is achieved.
- 3. In a small bowl, whisk together sour cream and egg until smooth.
- 4. Add sour cream mixture to the dry ingredients and mix until combined.
- 5. Turn out onto a floured surface. Knead the dough until it forms together, shape into a ball.
- 6. Flatten until it becomes a 7-8 in circle about ¾ inch thick. Sprinkle top with sugar to cover surface.
- 7. With a pizza cutter cut into 12 slices and place on baking sheet about 1 inch apart.
- 8. Bake for about 15-17 minutes, until golden brown. Cool and Enjoy!

BANANA BREAD LOAF



THE VOIGT FAMILY

1 1/4 cup of flour

3/4 tsp. baking soda

1/2 tsp. salt

1/2 cup unsalted butter

3/4 cup sugar

3 smashed ripe bananas

2 eggs

optional additions are, 2 tsp vanilla extract, 1/4 tsp cinnamon, 1/8 tsp nutmeg and/or pecans

- 1. Preheat oven to 350 degrees
- 2. Grease and flour a 9- or 10-inch loaf pan.
- 3. In one small size bowl mix:
 - a. 1 1/4 cup of flour
 - b. 3/4 tsp. baking soda
 - c. ½ tsp. salt
- 4. In a second medium sized bowl mix:
 - a. 1/2 cup unsalted butter
 - b. 3/4 cup sugar
 - c. 3 smashed ripe bananas
 - d. 2 eggs
- Slowly add flour mixture to banana mixture. For a tastier loaf some optional additions are, 2 tsp vanilla extract, 1/4 tsp cinnamon, 1/8 tsp nutmeg and/or pecans.
- 6. Once the mixture is complete, carefully pour it into the greased and floured loaf pan and bake in the oven for 45 – 50 minutes. Insert a toothpick into the center of the loaf to test if the loaf I fully baked. If the toothpick comes out clean, it's done! Enjoy!

GREAT AUNT ADA'S BISCOTTI



LAURA WHELPLEY (5th Grade Teacher)

3 eggs

I cup sugar

I cup vegetable oil

2 teaspoon baking powder

1 teaspoon cinnamon

1 teaspoon vanilla

1/2 cup chopped walnuts (I grind them very fine.)

3 cups flour

- 1. Mix eggs, sugar and oil well
- add baking powder, cinnamon and vanilla and nuts when well mixed, add flour.
- 3. On an ungreased cookie sheet, make 3 loaves and bake at 375 degrees for about 20 minutes
- 4. when brown, remove and cut immediately into strips about 1/2-inch-wide and put on side and toast in oven for about 10 min.
- 5. Can toast for longer, depending on how dark you like them.
- 6. Enjoy.



PEANUT BUTTER KRISPIES



AVA BUCHNER (Student)

- 2 Rice Krispies Treats (premade you can purchase at the grocery store)
- 1 cup Peanut Butter
- 3 cups Frosted Flakes Cereal
- 1 overripe banana smashed
- 4 cups chocolate chips (melted)
- 1. Form little 1 in. balls from the Rice Krispies Treat and put aside.
- In a medium bowl, mix together the peanut butter, banana, and melted chocolate chips
- Smash 2/12 cups of the Frosted Flaked into little pieces. Add to peanut butter mixture.
- Roll Rice Krispy balls into the mixture. Sprinkling the extra Frosted Flakes on top.
- 5. Freeze for 2 hours.
- 6. Enjoy!

KAINOA'S KICKIN' MOCHI



THE BLAIS FAMILY

1-pound mochiko (glutinous rice flour)

2 1/2 cups white sugar

1 teaspoon baking powder

1/2 cup butter melted

3 cups whole milk

5 eggs

1 teaspoon vanilla extract

1 cup sweetened, flaked coconut

- 1. Preheat the oven to 350 degrees F (175 degrees C).
- 2. Grease a 9x13 inch baking dish.
- 3. In a medium bowl, whisk together the eggs, vanilla and milk.
- 4. In a separate larger bowl, stir together the rice flour, sugar, and baking powder.
- 5. Pour the wet ingredients into the dry ingredients and stir to blend.
- 6. Mix in melted butter and coconut. Pour into the prepared pan.
- Bake for 1 hour in the preheated oven. Cool completely, then cut into squares to serve.

CHOCOLATE CHIP BANANA BREAD CAKE



THE KASS FAMILY

½ cup butter
2 eggs
1 and 1/2 tsp baking soda
1 cup sugar
½ tsp vanilla extract
½ tsp cinnamon
3 bananas mashed
2 cups flour
Pinch of salt
½ cup chocolate chips

- 1. Blend butter and sugar.
- 2. Add other ingredients.
- 3. Add chocolate chips at the end.
- 4. Pour in prepared 81/2 x 11 1/2 inch pan.
- 5. Bake at 350 for 40 minutes.

2 INGREDIENT PINEAPPLE CAKE



THE HOWARD FAMILY

16- oz box Angel Food Cake mix use a mix that only requires water i.e. Duncan Hines, Betty Crocker

20- oz can crushed pineapple in juice no heavy syrup, undrained

- 1. Preheat oven to 350 degrees.
- In a large bowl, stir the cake mix and crushed pineapple with juice. Stir until fully combined. (The mixture will get foamy.)
- Pour the batter into a 9x11 baking pan or Bundt pan. (You do not have to grease the pan.)
- Bake for 30-40 minutes, or until the top is golden brown and a toothpick inserted comes out clean.
- Remove from the oven to cool. Once the sides have pulled away from the pan, your cake is ready to serve!
- 6. Enjoy with whipped cream!

TROPICAL DUMP CAKE



DAUN LEDWELL (2nd Grade Teacher)

20 ounce can cube or crushed pineapple
15 ounce can tropical fruit
1 package of orange cake mix
1 ½ sticks of butter
½ cup instant oatmeal
1 cup coconut flakes

- 1. Preheat oven to 350 degrees.
- 2. Dump both fruits & their juices into a 9 x 12 Pyrex baking dish.
- 3. Pour the dry cake mix on top of the fruit & spread out evenly.
- 4. Mix oatmeal & coconut & sprinkle over cake mixture with fingers.
- 5. Melt butter & pour on top evenly. It should cover the entire cake mix.
- 6. Bake for one hour & serve with ice cream.

THE BEST NEIGHBORHOOD CHOCOLATE CHIP COOKIES!



Submitted by RILEY VINNACOMBE, recipe from neighbor Sara Warnick (Arabella and Ashlynn Warnick's

1 cup unsalted butter, melted

1 cup brown sugar

1 cup white sugar

2 eggs, 1 yolk

1 Tbsp vanilla

3 cups flour

1 tsp salt

1 tsp baking soda

2 cups semi-sweet chocolate chips

1 cup milk chocolate chips

- 1. Mix melted butter with sugars and then add eggs, yolk, and vanilla.
- 2. Add dry ingredients and then chocolate chips.
- 3. Ball the dough and freeze for at least 5 hours or overnight.
- Bake at 350 degrees. Large cookies (makes approximately 18) bake for 16 - 18 minutes. Smaller cookies (makes approximately 24) bake for 14-16 minutes.

ITALIAN CREAM CHEESE CAKE



KATE TURNER (EL Teacher)

1 stick of margarine
½ cup shortening
(substitute ½ c + 1 Tbsp. butter)
2 cups sugar
5 egg yolks
2 cups plain flour

1 tsp baking soda
1 cup chopped pecans
1 cup buttermilk
1 tsp vanilla
1 cup coconut
5 egg whites stiffly beaten

- Cream margarine & shortening. Add sugar & beat well. Add egg yolks & beat well. Add soda & flour which have been sifted together alternatively with the buttermilk. Stir in vanilla. Add coconut & pecans.
- 2. Fold in egg whites which have been stiffly beaten.
- Pour into 3 greased & floured 9" cake pans. Bake at 350 for 20-25 minutes until cake layers test done.

ITALIAN CREAM CHEESE CAKE FROSTING

8 oz package cream cheese
½ stick margarine
1 box confectioners' sugar
1 tsp vanilla
Chopped nuts – amount that you like to

Chopped nuts - amount that you like to cover cake

- Beat cream cheese & margarine until smooth. Add sugar and mix well. Add vanilla. If necessary, to thin frosting add a few drops of milk.
- 2. Spread over tops of layers and sides of cake. Sprinkle the top with as many chopped pecans that you like.

HEALTHY COOKIES



LOUANN LACNY (3rd Grade Teacher)

3/4 cup raw walnuts
3/4 cup raw pecan halves
1 cup medjool dates, pitted
1/4 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon vanilla extract
1 Tablespoon ground flax seeds
3 Tablespoons water
1 teaspoon apple cider vinegar
1/2 cup dark chocolate chips

- 1. Preheat oven to 350 F and line a baking sheet with parchment paper
- In a food processor, chop dates and nuts together until crumbly in texture. Add in salt, baking soda, vanilla, ground flax, water and vinegar. Process until batter is somewhat smooth.
- 3. Add chocolate chips and pulse just to combine.
- Spoon 2-inch balls onto baking sheet. (Makes about 12) Wet your hand and gently flatten each cookie.
- 5. Bake at 350 for 8-12 minutes or until the edges are slightly golden
- 6. Cool on the pan for 10 minutes. Enjoy!
- 7. Store leftovers in the fridge or freezer for best shelf life.