



COOKING WITH JAN ~ May 15, 2019

Recipes at Coborns and kokk.com

TIME FOR KIDS IN THE KITCHEN ~ Lunches

SUMMER NOODLE SALAD

8 OZS FETTUCCINE
1 CUP CHOPPED COOKED CHICKEN
16 CANNED PINEAPPLE CHUNKS

1 CUP SNOW PEAS, ENDS OFF & HALVED
48 CANNED MANDARIN ORANGE SECTIONS
8 TBLS BOTTLED ASIAN DRESSING

DRAIN THE CANNED FRUIT & RINSE WELL. THE NIGHT BEFORE, COOK NOODLES FOLLOWING THE PACKAGE DIRECTIONS. WHEN NOODLES ARE FULLY COOKED, ADD THE PREPARED SNOW PEAS; DRAIN WELL, THEN RINSE WITH COLD WATER. PUT NOODLES & PEAS INTO STORAGE CONTAINER; TOP WITH THE CHICKEN, THE ORANGE SLICES & THE PINEAPPLE. COVER & SEAL; REFRIGERATE UNTIL CHILLED OR UP TO 12 HOURS. TO SERVE, PLACE SALAD IN 4 SALAD BOWLS; SHAKE DRESSING WELL & POUR ABOUT 2 TBLS PER SALAD OVER TOP OF EACH. SERVE AS IS OR ADD CRACKERS OR DINNER ROLL. MAKES 4 SERVINGS!

OH SO GOOD FRUIT SALAD

8 OZ CAN CRUSHED PINEAPPLE, DRAINED
12 FRESH STRAWBERRIES, TOPS CUT OFF & HALVED
1 CUP SEEDLESS RED GRAPES, HALVED
1/4 CUP SHREDDED COCONUT (OPTIONAL)

6 OZS VANILLA YOGURT
1 LG BANANA, PEELED & SLICES
2 TSPS LEMON JUICE

PUT PINEAPPLE IN BOWL; ADD YOGURT & STIR TO MIX WELL. COVER WITH PLASTIC WRAP & CHILL IN THE REFRIGERATOR UNTIL READY TO USE. PLACE STRAWBERRIES IN THE SERVING BOWL; ADD THE SLICED BANANAS & GRAPES TO THE BOWL & DRIZZLE WITH THE LEMON JUICE. STIR TO MIX WELL; COVER AND PLACE IN REFRIGERATOR TO CHILL, ABOUT 30 MINUTES. (DON'T REFRIGERATE TOO LONG AS THE BANANAS WILL TURN BROWN). WHEN READY TO SERVE, STIR THE FRUIT; STIR THE PINEAPPLE & YOGURT MIXTURE, THEN DRIZZLE OVER THE FRUIT BOWL. SPRINKLE WITH THE COCONUT IF DESIRED. ADDITIONAL TOPPING COULD BE CHOPPED PEANUTS OR CANDIED WALNUTS. MAKES 4—1 CUP SERVINGS!

LUNCHTIME WRAPS

4—6" WHOLE WHEAT TORTILLAS
16 CHERRY OR GRAPE TOMATOES, CHOPPED
8 TBLS SHREDDED CHEDDAR CHEESE
8 PIECES JARRED MANGO, CUT INTO SMALL PIECES

SHREDDED LETTUCE
1 CUP SHREDDED, COOKED CHICKEN
8 TBLS RANCH DRESSING

PLACE TORTILLAS ON WAXED PAPER; ADD SHREDDED LETTUCE DOWN THE MIDDLE. ADD THE CHOPPED TOMATOES; THEN ADD THE CHICKEN & CHEDDAR CHEESE. FOLD THE BOTTOM OF THE TORTILLA UP AND OVER THE FILLING; ROLL TO MAKE A LOG SHAPE; WRAP THE WAXED PAPER UP & AROUND THE TORTILLA. CUT THE WRAPS IN HALF AND ONTO A SERVING PLATE. PUT MANGO ONTO PLATE AS WELL AS THE DRESSING. WHEN SERVING, USE DRESSING AS A DIPPING SAUCE FOR THE WRAP. MAKES 4 SERVINGS!

FRUIT POCKETS

10 REFRIGERATED BUTTERMILK BISCUITS
1/3 CUP CHOPPED FRUIT (APPLES, PEACHES, PEARS)

3 TBLS WHITE SUGAR
1/2 TSP CINNAMON

PREHEAT OVEN TO 350 DEGREES. PLACE BISCUITS ON CUTTING BOARD; WITH PALM OF HAND, FLATTEN EACH TO A CIRCLE ABOUT 3" IN DIAMETER. PLACE 2 TSPS OF THE FRUIT INTO THE CENTER OF EACH FLATTENED BISCUIT. FOLD EDGES OF EACH BISCUIT TOGETHER & SEAL WITH FINGERS. GENTLY FORM EACH BISCUIT INTO A BALL. PUT SUGAR & CINNAMON INTO A SANDWICH BAG; PLACE 2 BISCUITS AT A TIME INTO THE BAG & SHAKE UNTIL WELL COATED. PLACE THE BISCUITS ON A BAKING SHEET 2" APART; BAKE ABOUT 12-14 MINUTES OR UNTIL GOLDEN BROWN. REMOVE FROM OVEN TO A COOLING RACK; COOL COMPLETELY. CAN BE SERVED AS THEY ARE OR SPRINKLED WITH POWDERED SUGAR. MAKES 10 FRUIT POCKETS!

STRAWBERRY DESSERT SANDWICHES

USING SERRATED KNIFE, CUT 16 THIN SLICES OFF OF A PURCHASED POUND CAKE. SPREAD 8 OF THE SLICES WITH 2 TSPS EACH OF SOFTENED CREAM CHEESE. TOP THE CREAM CHEESE WITH 1 TSP EACH OF STRAWBERRY JAM, THEN PLACE THINLY SLICED STRAWBERRIES OVER THE JAM. TOP WITH THE REMAINING SLICES OF POUND CAKE. PRESS EACH SANDWICH DOWN (GENTLY) AND PLACE ON CUTTING BOARD. WITH SERRATED KNIFE, CUT EACH INTO TRIANGLES & PLACE ON YOUR SERVING PLATTER. TOP EACH SANDWICH WITH A SLICE OR WEDGE OF A STRAWBERRY. MAKES 8 SERVINGS.