

Mini Jalapeno Popper Egg Rolls

Ingredients

- 8 ounces cream cheese, softened
- 1 cup cheddar cheese
- 4 ounces canned jalapeno peppers, diced
- 1/2 teaspoon garlic powder
- 2 green onions, finely sliced
- 1 package wonton wrappers
- Vegetable oil for frying

Instructions

1. Preheat your oil to 350 degrees.
2. Use a mixer to soften cream cheese until creamy, then stir in cheese, jalapenos, green onions and garlic powder and fold them in.
3. Scoop about a teaspoon of the jalapeno mix into the center of a wonton wrapper and then fold it into a triangle before rolling it up.
4. Drop the egg rolls into the oil and let cook until brown and crispy, about three minutes.
5. Let cool for a few minutes before serving as filling will be hot.

Football Pizzas

Prep Time: 10 mins Total Time: 30 mins Servings: 8

Source: <https://www.pillsbury.com/recipes/football-pizza/0d38a13a-8da2-4eb4-b306-93a18ca1ed42>

Ingredients

- 1 can (13.8 oz) Pillsbury™ refrigerated classic pizza crust
- 2 teaspoons olive oil
- 1/2 cup pizza sauce
- 2 cups shredded mozzarella cheese (8 oz)
- 1/2 cup chopped fresh parsley
- 2 packages (3 oz each) sliced pepperoni
- 1 stick (1 oz) string cheese

Instructions

1. Heat oven to 425°F. Spray cookie sheet with cooking spray. Unroll dough on cookie sheet; starting at center, press out dough into 14x12-inch rectangle. Brush dough with olive oil; bake 7 minutes.
2. Spread pizza sauce evenly over crust; top with mozzarella cheese and parsley. Arrange pepperoni in football shape on center of pizza (see photo). Cut string cheese lengthwise into 4 strips (save 2 for another use). To make football laces, place 1 strip horizontally on center of football. Cut remaining strip into 5 pieces; arrange vertically on top of horizontal strip.
3. Bake 10 to 13 minutes longer or until crust is deep golden brown and cheese is melted and bubbly. To serve, cut into 4 rows by 4 rows, making 16 pieces.

Chili Lime Rainbow Skewers

Serves: 10

Source: https://www.buzzfeed.com/mercedessandoval/these-rainbow-skewers-are-perfect-for-grilling-season?utm_term=.rmn2mYNxZ#.cdRGVPw7y

Ingredients for Marinade:

- ½ cup lime juice
- ¼ cup olive oil
- 2 tablespoons honey
- 1 teaspoon chili powder
- 1 teaspoon salt
- 1 teaspoon pepper

Ingredients for Skewers:

- 10 wooden skewers
- 3 pounds chicken breast, cubed
- 2 red bell peppers, cut into 1-inch pieces
- 2 orange bell peppers, cut into 1-inch pieces
- 2 yellow bell peppers, cut into 1-inch pieces
- 2 green bell peppers, cut into 1-inch pieces
- 1 red onion, cut into 1-inch pieces
- Cilantro, for garnish

Instructions

1. If baking, preheat oven to 400°F/200°C.
2. Soak wooden skewers in water for 5-10 minutes and set aside.
3. In a large bowl, combine the chicken with the marinade ingredients and mix. Cover with plastic wrap and marinate in the fridge for at least an hour.
4. Assemble skewers by adding red bell pepper first, followed by orange, yellow, and green bell peppers, red onion, and then marinated chicken. Repeat until skewer is full.
5. Place skewers on a baking sheet and brush with remaining marinade.
6. Bake or grill 20-30 minutes, until chicken is no longer pink.
7. Garnish with fresh chopped cilantro.
8. Enjoy!

Cherry Pie Bubble Casserole

Ingredients

- 1 (16.3 ounce) can refrigerated jumbo biscuits
- ½ cup powdered sugar
- 1 (21 ounce) can cherry pie filling
- 1 tablespoon milk

Instructions

1. Preheat oven to 350 degrees.
2. Spray a 9x13 baking dish with non-stick cooking spray.
3. Open a can of biscuits and cut each into fourths.
4. Pour pie filling into a large mixing bowl.
5. Add cut up biscuit pieces; stir together until coated.
6. Pour into baking dish and spread out.
7. Bake for 25-30 minutes.
8. Mix together the milk and powdered sugar. Drizzle over slightly cooled dessert.