

Buffalo Hot Wing Dip

Prep Time: 10 mins

Cook Time: 10 mins

Ingredients

- 2 big cans of chicken
- 1 1/2 blocks cream cheese
- 1/2 cup Frank's hot wing sauce
- 1 cup ranch dressing or 1/2 cup ranch and 1/2 cup blue cheese dressing

Instructions

1. Heat chicken and cream cheese in sauce pan until well mixed. Stir in wing sauce and dressing.
2. Place in baking dish and bake 10 minutes at 300° or until browning around the edges. Serve with tortilla chips.

Chicken Parmesan Sliders

Cook Time: 20 mins

Serves: 4

Source: <http://realhousemoms.com/chicken-parmesan-sliders/>

Ingredients

- 8 SliderBuns
- ½ bag of Chicken Patties
- 1 c Pasta Sauce
- 1 c Mozzarella Cheese, shredded
- 1/4 c Parmesan Cheese, shredded
- 1 1/2 Tbsp butter, melted
- 1/2 tsp Garlic powder (more to taste)
- 1/2 tsp Italian seasoning

Instructions

1. Preheat oven to 350°F.
2. Place the bottom half of the slider buns in a greased casserole dish.
3. Place chicken tenders on the bottom buns and then cover them in sauce.
4. Combine the mozzarella and Parmesan cheese and sprinkle it over the sauce.
5. Place the top buns on the sliders.
6. Melt the butter and mix the garlic powder until it is thoroughly combined. (feel free to add more garlic powder if you like garlic as much as I do!)
7. Pour the melted butter over the buns and then sprinkle with Italian seasoning.
8. Cover the dish with foil and bake for 10 minutes, then remove the foil and continue baking for another 10 minutes.
9. Enjoy!

Grilled Mixed Berry Cobbler

Cook Time: About 30 mins

Serves: 10

Source: https://www.buzzfeed.com/clairenolan/try-out-your-grill-and-make-this-incredible-mixed?bfbtasty&utm_term=.idJ82930W#.jyemVWPq0

Ingredients

- 2 cans biscuit dough
- ½ cup sugar
- ½ cup flour
- ½ tablespoon cinnamon
- ¼ teaspoon salt
- 1½ cups blueberries
- 1½ cups strawberries
- 1½ cups blackberries
- 1½ cups raspberries
- ½ cup sugar
- 3 tablespoons cornstarch
- Vanilla Ice cream, for topping

Instructions

1. Cut biscuits into small, even pieces (about 9 per biscuit) and place in a bowl.
2. Sprinkle sugar, flour, cinnamon, and salt over the dough bites. Mix well.
3. On the grill, using a disposable foil pan or grill-proof pan, combine blueberries, strawberries, blackberries, raspberries, sugar, and cornstarch. Stir well and let cook until fruit starts to release its juices.
4. Cover fruit with the cinnamon sugar–coated biscuit dough in as even a layer as possible.
5. Cover pan tightly with foil and close the grill. Keeping the temperature at 350°F/175°C, grill for 20 minutes.
6. Take the foil off the pan and close grill again for 10 more minutes, or until dough is cooked through and golden brown. (Times and temperatures may vary based on grill.)
7. Remove from the grill & serve with a scoop of ice cream.

Black Bean Tostadas

Serves: 4

Ingredients

- 8 (6 inch) corn tortillas
- 2 Tbsp olive or vegetable oil
- 1 small red onion, diced
- 1/2 cup green bell pepper, diced
- 6 cloves garlic, minced
- 1 tsp ground cumin
- 2 can (15 oz) black beans, rinsed and drained
- 1/2 cup water
- 4 Tbsp fresh cilantro, chopped
- 1/2 tsp salt, or to taste
- 1/4 tsp ground red pepper

Toppings

- Avocado
- Red onion
- Shredded lettuce
- Shredded cheese (Queso fresco)
- Sour cream
- Diced tomato
- Jalapeno slices
- Fresh cilantro
- Whole lime for lime juice

Instructions

1. In a medium saucepan, heat the oil over medium-high heat. Add onion, green pepper, and garlic. Cook, stirring, until vegetables are tender, about 3 minutes. Add the cumin and stir until absorbed.
2. Add the black beans, water, cilantro, salt, and red pepper. Bring to a boil, stirring frequently. Simmer, uncovered, 15 minutes or until mixture is thick.
3. Meanwhile, spread the tortillas on a grill pan in a single layer and cook until crisp, flipping halfway through.
4. Mash the bean mixture to desired smoothness by hand or food processor.
5. Spread bean mixture on the crisp tortillas and pile on the toppings. Enjoy immediately.