

## **In the Kitchen - Serve it Up – by Marcy Lytle**

It's March, and Easter is happening late in the month, there's also Spring Break, the temperatures are sometimes warm...so we will be making lots of meals for all the hungry mouths in our families. The following have been good and something new I've tried this last month...for the two of us...and for the many of us. Enjoy.

### **Parmesan Chicken Sliders**

We served these recently when we had friends over, and they tasted SO GOOD. And they're really easy to put together!

Ingredients:

- 24 oz frozen breaded chicken tenders
- 1 pkg Hawaiian sweet rolls
- 14 slices provolone, divided
- 1 jar 24 oz marinara sauce

Topping:

- ½ cup butter cubed
- 1 tsp garlic powder
- 1 t crushed red pepper flakes
- ¼ c grated parmesan
- 2 T minced fresh basil

Directions:

Preheat oven to 375. Prepare tenders according to package directions. Meanwhile without separating rolls, cut horizontally in half, arrange bottom half on 13X9 greased dish. Place 8 cheese slices over roll bottoms, overlapping as needed. Bake til cheese melts, 3-5 min.

Layer rolls with half of the sauce, the tenders, remaining sauce and remaining 6 cheese slices. Replace top half of rolls.

For topping, microwave the butter, garlic powder and pepper flakes, covered, on high, stirring occasionally, til butter is melted. Pour over rolls and sprinkle with Parm. Bake uncovered until golden brown and heated through, about 20-25 minutes. Sprinkle with basil before serving.

### **Pesto Pizza**

I loved, loved this. Easy to make, and it was so, so good.

- Pizza dough –for a 12 in crust
- 1 ½ c broccoli (small pieces)
- ¼ c goat cheese
- ¼ c almonds chopped

- ½ lemon
- About 1 T olive oil to grease baking sheet
- Jarred pesto
- S&P to taste

Prepare pizza dough according to instructions. Preheat oven to temp on dough (usually 450 degrees). Grease a large backing sheet and add dough to the sheet. Place in oven about 5 min then remove.

Top pizza crust with pesto, spoon it over, leaving about ¾ inch of crust on the edges. Add broccoli, cheese, lemon slices (thin), and chopped almonds. Ensure all are evenly distributed.

Cook another 15 min til the crust is golden.

Remove from oven and add toppings as desired, like red pepper flakes, a squeeze of lemon juice or an extra drizzle of olive oil.

### **Chicken and Bacon Rollups**

An easy recipe to make on a Sunday night and enjoy for the next few day in lunches. Tasty and cute, as well! Next time, I might add some pecans in the mix!

- 1 can (9 ¾ oz) chunk white chicken, drained
- 1 carton (8 oz) spreadable garden veggie cream cheese
- 1 cup salsa, divided
- 4 (or more) slices bacon, fully cooked and crumbled
- 6 flour tortillas (8 in) room temp

Mix chicken, cream cheese, ½ c salsa and bacon, spread over tortillas. Roll up tightly and wrap. Refrigerate at least an hour. Just before serving, unwrap and cut into slices. Serve with remaining salsa.

Chili topped in bliss

### **Tuna Melt**

It's our favorite tuna sandwich, and we make it often. I bet I've included it before, another month, in the magazine. But it's worth a repeat.

- Tuna
- Mayo
- Chopped onion (just a little)
- Lots of chopped pickles
- Seasoned salt
- Bread

- Deli deluxe American cheese slices

Drain the tuna, add mayo and seasoned salt to your consistency and taste. Toss in the onion and lots of pickles. Spread on bread, add the cheese, and grill.

Of course, serve with Fritos.

### **Grilled Cheese Board**

Sometimes a cute board with simple things brings a smile and causes everyone to enjoy the meal!

- Grilled cheese
- Potato chips
- Pickles
- Grapes
- Dip/salsa of your choice
- Green apples
- Caramel sauce
- Dark chocolate chips

Arrange all the things on a board except for the grilled cheese, save it for last. Grill the cheese sandwiches until crispy, and cut them into fourths...for dipping. Sit down for a movie, eat, and enjoy.

### **Oatmeal Bread**

A great loaf and easy to make, and the family will slice and eat it all week long! It's good for sandwiches or toast or just with butter!

- 1 c plus 2 T skim milk (I just used 2%)
- 1 c regular uncooked oatmeal
- 2 ½ T honey
- 1 pkg dry yeast
- 3 ½ c flour
- 2 T butter
- 1 ¼ t salt
- ¼ cup warm water
- ½ cup chopped pecans

Scald milk (just til bubble form on the edge of pan), add butter, salt, honey and stir til butter melts. Let it cool to about 110degrees.

Combine yeast and warm water in a large bowl and let it stand 5 minutes. Add milk mix, 2 c flour, oatmeal, pecans. Stir in enough of remaining flour to make a soft dough.

Turn dough out onto lightly floured surface, knead til smooth and elastic, about 8 minutes.

Place dough in large bowl coated with cooking spray. Turn dough to grease top. Cover and let rise in a warm place, free from drafts for about an hour.

Punch dough down. Cover and let stand 10 minutes. Turn out on to lightly floured surface, roll into a 15X9 rectangle, then roll up in jellyroll fashion, beginning at narrow edge.

Pinch seams and ends to seal. Place the roll with seam side down in 9X5X3 greased loaf pan.

Cover and let rise 50 min til dough doubles in size.

Preheat oven to 375. Bake bread for 40-45 min til loaf sounds hollow when tapped.

Remove and cool on a wire rack.

### **Rio Ramen (from the vault)**

I made this recipe a lot when we were first married and it's written in a spiral I made way back when. We decided to make it again recently, and we still love it so much!

- Two pkgs beef ramen noodles (this recipe is for two)
- 1 lb ground beef
- Grated cheese
- Shredded lettuce
- Tomato
- Avocado
- Salsa

Brown the meat, add in the seasoning packets from two ramen pouches to flavor the meat. Drain. Meanwhile, boil noodles and drain.

Lay the noodles in a shallow bowl. Top with the meat and cheese. Add the rest of the toppings.

It's sort of like a taco salad with noodles! It's SO GOOD!