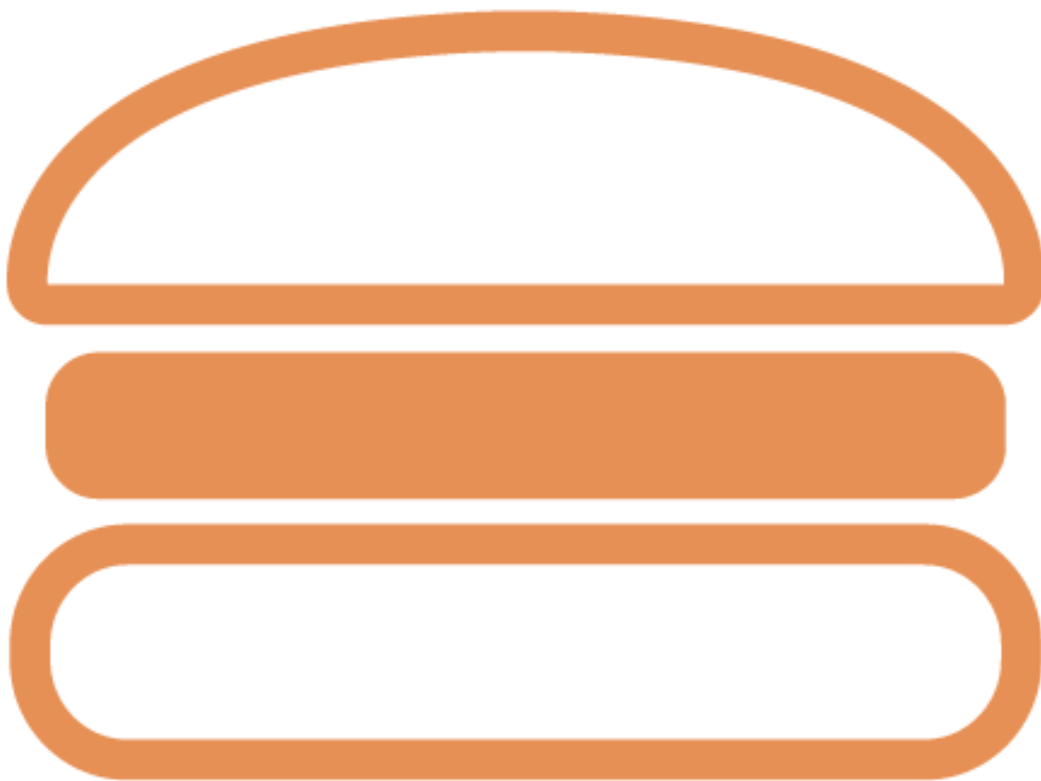


main dishes



Main Dishes

RECIPE

Corned Beef Sandwich Bites With Dipping Sauce

**MAIN**

Serves 8

NEED

½ C Thousand Island dressing



1 T milk



8-oz can crescent dough sheet



¼ lb thinly sliced corned beef



½ C finely shredded Swiss cheese



⅓ C sauerkraut, optional



knife



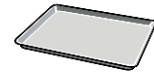
small bowl



spoon



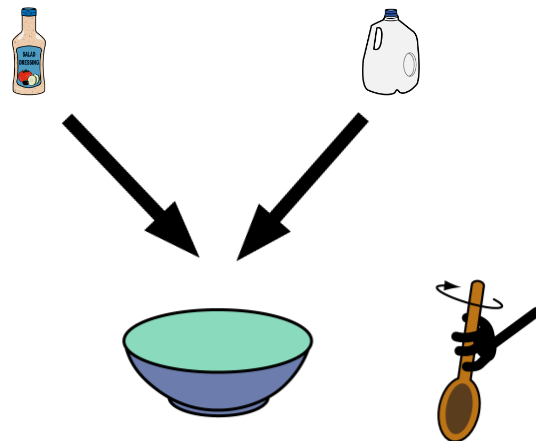
baking sheet



* Always consider student food allergies when preparing recipes.

Dipping Sauce:

1. Put Thousand Island dressing and milk into bowl. Mix.





Corned Beef Sandwich Bites With Dipping Sauce

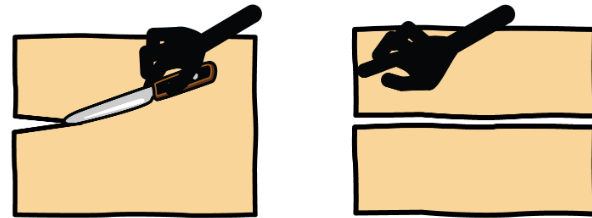


Sandwich Bites:

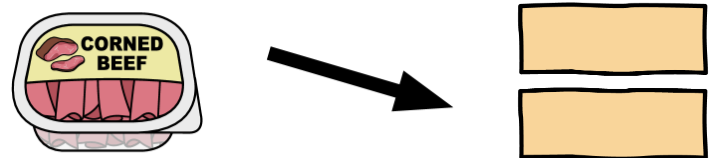
1. Preheat oven to 375 degrees.



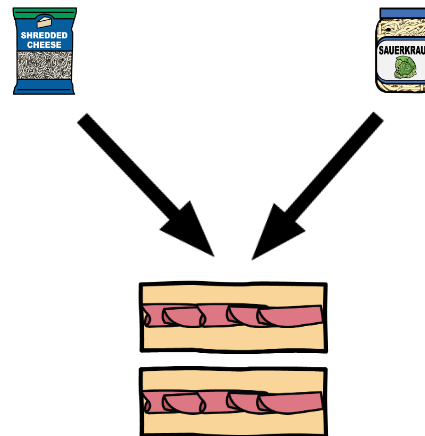
2. Cut crescent dough sheet into 2 long rectangles. Press each rectangle to about 12 inches.



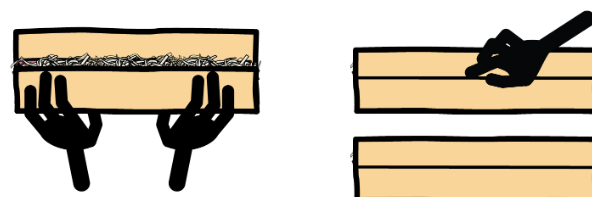
3. Layer 1/2 of corned beef across each rectangle.



4. Put cheese and sauerkraut on top of corned beef.



5. Roll up, starting at long side of rectangle. Press to seal edges.

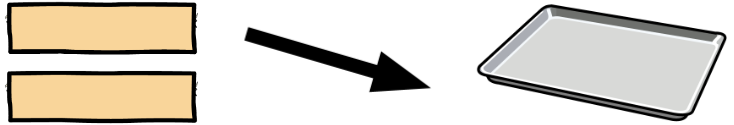




Corned Beef Sandwich Bites With Dipping Sauce



6. Place crescent rolls, seam side down, onto baking sheet.



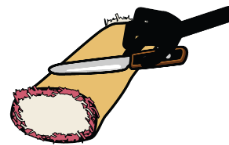
7. Bake for 12-14 minutes.



12-14



8. Cut each roll into 4 equal parts.



9. Serve with dipping sauce.



10. Eat.





Chicken Caesar Wraps



NEED

8-12 chicken strips,
pre-cooked



1½ C romaine
lettuce, shredded



1 C Parmesan
cheese, shredded



½ C Caesar
dressing



4 spinach
wraps, warmed



large bowl

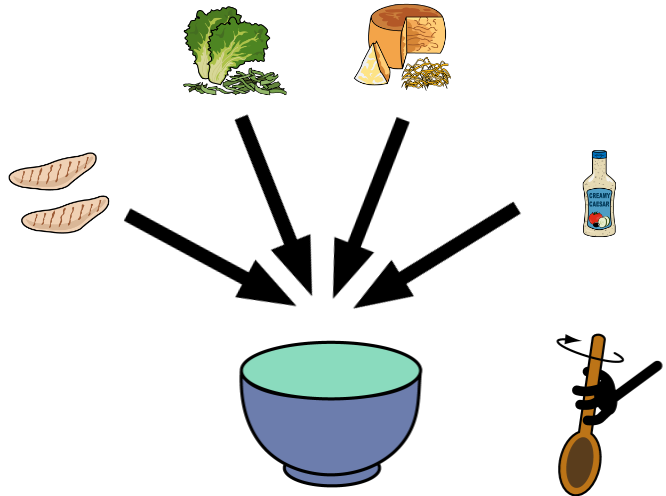


spoon

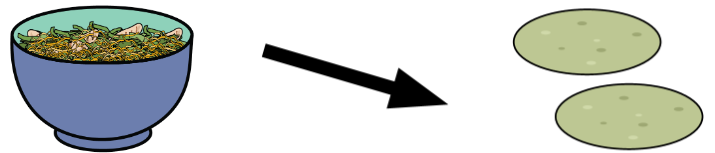


* Always consider student food allergies when preparing recipes.

1. Put chicken, lettuce, cheese and dressing into bowl. Stir.



2. Put salad mixture onto spinach wraps.





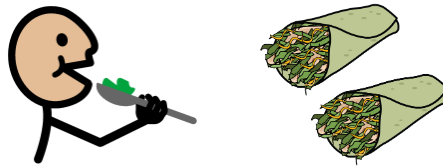
Chicken Caesar Wraps



3. Roll each wrap closed.



4. Eat.



side dishes



Side Dishes



Lucky Green Salad



Serves 8

NEED

1 pkg mixed greens



½ C dried cranberries



1 C cucumber, diced



1 green apple, diced



salad dressings of your choice



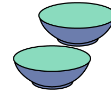
large bowl



spoon

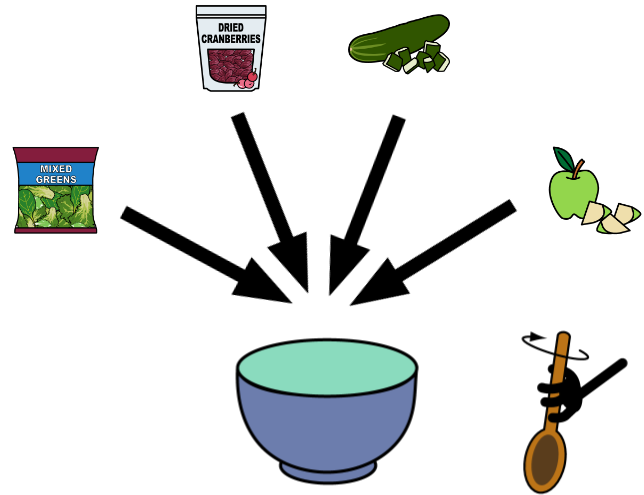


8 small bowls

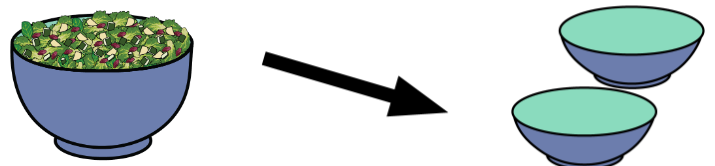


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1. Put mixed greens, cranberries, cucumber and apple into large bowl. Stir.



2. Put salad into small bowls.



RECIPE



Lucky Green Salad



SIDE

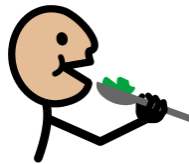


Serves 8

3. Put dressing onto salads.



4. Eat.





Kitchen Sink Potatoes



Serves 2-3

NEED

5 medium red potatoes, diced



½ C Dijon mustard



½ C olive oil, plus more for drizzling



1½ t Italian seasoning



½ t garlic powder



½ t onion powder



½ t salt



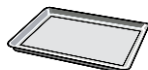
½ t pepper



large zip-top bag



baking sheet lined with foil, sprayed with cooking spray



spatula



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1. Preheat oven to 425 degrees.



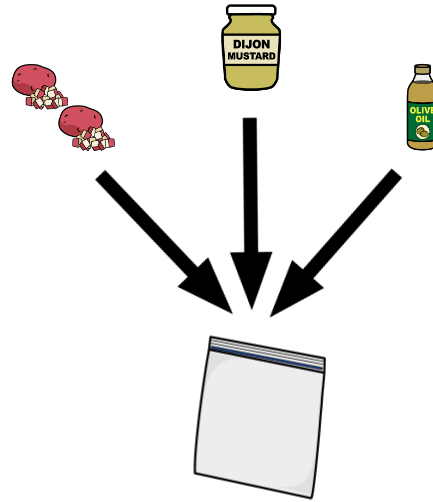
425°



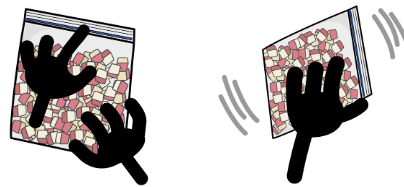
Kitchen Sink Potatoes



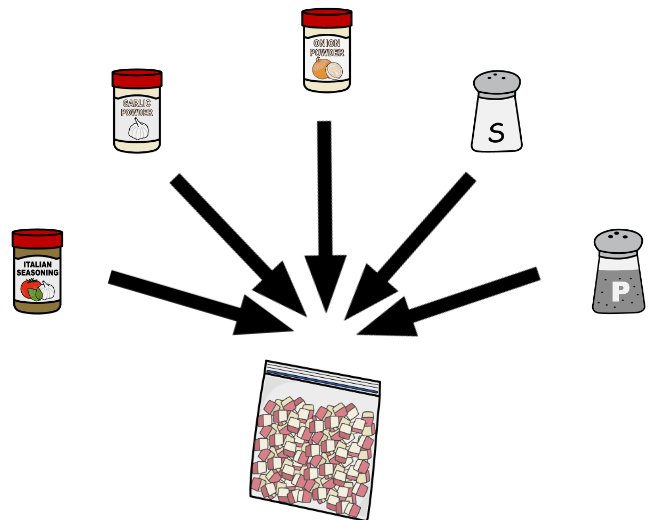
2. Put potatoes, mustard and oil into bag.



3. Close bag and shake to coat.



4. Put Italian seasoning, garlic powder, onion powder, salt and pepper into bag.



5. Close bag and shake to coat.

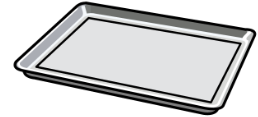




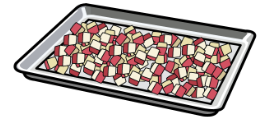
Kitchen Sink Potatoes



6. Put potatoes onto baking sheet.



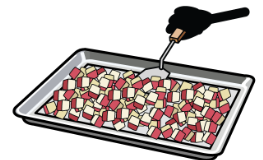
7. Drizzle olive oil onto potatoes.



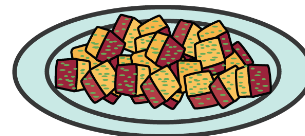
8. Bake for 20 minutes, flipping once.



20



9. Eat.



desserts



Desserts



Leprechaun Shake



Serves 1

NEED

3-4 scoops mint
chocolate chip ice cream



½ C milk



whipped topping,
optional



chocolate syrup,
optional



½ t green sprinkles,
optional



blender



cup

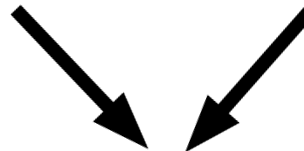


straw, optional



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1. Put ice cream and milk into
blender.



2. Put lid onto blender.



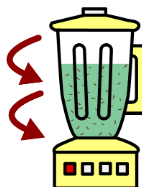


Leprechaun Shake



Serves 1

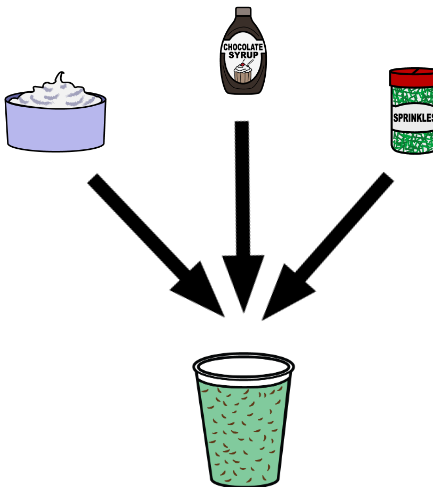
3. Blend until smooth.



4. Pour shake into cup.



5. Put whipped topping, syrup and sprinkles onto shake.

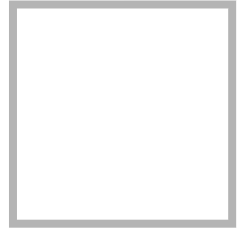


6. Drink.





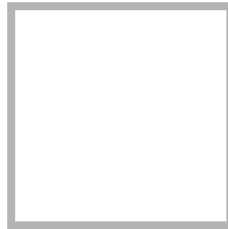
recipe review



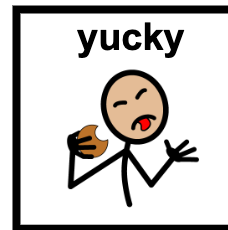
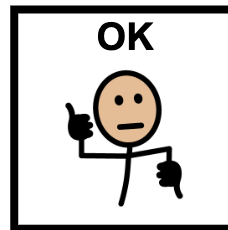
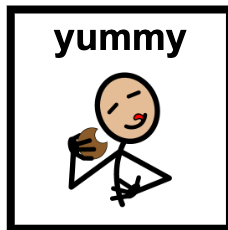
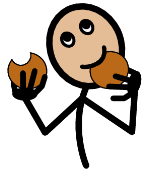
Recipe:  _____

Reviewed by: _____

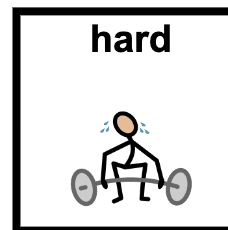
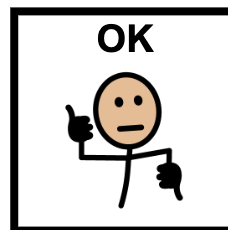
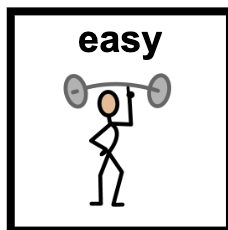
What was in it?



How did it taste?



How was it to make?



Was it healthy?

