

PUBLISHER'S CORNER

*"If you are depressed, you are living in the past.
If you are anxious, you are living in the future.
If you are at peace, you are living in the present."
~Shared by Marilyn M., OH*

Good afternoon and welcome to the newest issue of A to Z Recipes Newsletter. I wish we could have the current weather every day, all year long! It has been around 70 during the day and in the 50's at night. OMG this is heaven. I hear from you all and so many of you are scraping ice and some are in their ump-teenth day of non-stop rainy days. I am thanking the good Lord that I live in Texas, even though I had entertained ideas of retiring elsewhere. Even when we've flooded I've loved my home state of Texas. Of course, I love being here with my wonderful husband, but I know I'd be happy anywhere he is. Being a newlywed (just over a year now) I'm sure this will change ... I expect I'll love him *more* in another year! Ah --- love is sweet. Thank you, my God.

We've got some great stuff for you today. Of course, we have super-duper recipes, too! My yahnks to the following for their help today:

Marilyn M., OH
Elyse S., AZ
Jessica S., Corfu, Greece

I'd love to see your name here! Why not take a few minutes and send us a recipe?

For recipes use [this link](#).

For other postables use [this link](#).

I have embedded the "subject" line so I know you're a friend, not a foe. PLEASE remember to include your name (just your first is fine) and your location (just your state is fine). I thank you so much!

I'm also on Facebook:
<https://www.facebook.com/Maggie.R.Carr>

Want to get to know one another better or share cooking tips? We have a gathering of fellow recipe collectors, cooks, and friends at the "QT". Join in at the A to Z Recipes Quick Talk (QT). Here is the link:
<https://www.quicktopic.com/37/H/a8K9wr7j97nV>

DID YOU KNOW?

Crack Eggs Into a Separate Bowl First

Murphy's Law says that when you're breaking a bunch of eggs for an omelet, the shell from one will fall into the bowl (or worse, a bad egg will contaminate them all). To isolate the damage, break each egg into a small bowl or cup before transferring it to your mixing bowl. The same goes for separating eggs; always do them one at a time to prevent one broken yolk from spoiling a bowlful of whites.

JUST MAKE ME LAUGH!

Justice is a dish best served cold because if it were served warm, it would be justwater.

If you enjoy arguing about lunches at 6 AM I can't recommend parenting highly enough.

What happens if you eat yeast and shoe polish? Every morning you will rise and shine!

Whenever my wife packs me a salad for lunch all I wanna know is what I did wrong.

Did you hear about the vegan transgender? He was a herbefore.

Why don't cannibals eat clowns? They taste funny.

What do you call a fake noodle? An Impasta!

TODAY'S RECIPES

Brussels Sprouts in Alfredo Sauce

~Shared by Elyse S., AZ (via Facebook, thanks, Elyse!)

Prep Time: 15 minutes
Cook Time: 15 minutes
Total Time: 30 minutes
Calories: 239 kcal
Servings: 8 sides of brussel sprouts

Brussels Sprouts in a creamy parmesan garlic alfredo sauce topped with crisp bacon. Quick and easy, holiday-worthy side dish that comes together in one-pan!

Ingredients

6 oz bacon chopped
2 lbs brussels sprouts trimmed and halved
1 garlic clove minced
1 1/2 cups whipping cream
1 Tbsp lemon juice (freshly squeezed)
1/3 cup parmesan cheese shredded
3/4 tsp salt or to taste
1/4 tsp black pepper

Instructions

Place a large deep skillet or dutch oven on medium heat. Add 6 oz chopped bacon and cook until browned. Remove bacon to a plate, keeping 3 Tbsp of bacon fat in the pan.

Add trimmed and halved brussels sprouts and season with 1/2 tsp salt and 1/4 tsp black pepper. Cover and stir occasionally 8-9 min or until tender and lightly browned.

Add minced garlic and stir 1 minute until fragrant. Add 1 1/2 cups heavy cream and bring to a simmer.

Stir in 1 Tbsp lemon juice then sprinkle the top with 1/3 cup parmesan cheese and stir to combine and season to taste (I added another 1/4 tsp salt). Bring just to a simmer then remove from heat and serve garnished with reserved bacon.

Source: Natasha's Kitchen
<https://natashaskitchen.com>

Quick and Easy Nutella Mousse

~Shared by Jessica S., Corfu, Greece

3 cups heavy cream
1/3 cup sugar
1 cup Nutella

1 Pour heavy whipping cream into the bowl of a stand mixer or a large mixing bowl. Pour in sugar. Use a hand mixer, or the whisk attachment on a stand mixer, to whip cream until stiff peaks form.

2 Scoop the nutella into the bowl. Fold it together using a rubber spatula until all of the whipped cream is brown and loses its streaks.

3 Scoop into serving dishes, or use a piping bag if you are being fancy.

4 Serve immediately or refrigerate until ready to serve

Source: The Stay at Home Chef
<http://thestayathomechef.com/nutella-mousse/?jwsourc=cl>

Spectacular Pineapple Pie

~Shared by Marilyn M., OH

1 graham cracker crust, store-bought
1 (20 oz.) can pineapple chunks, drained, juices reserved
Water, as needed (water w/ reserved pineapple juices should make 1 cup)
1 (8 oz.) package cream cheese, room temperature
1 (3.4) oz. package lemon or pineapple jello

Place reserved pineapple juices in a measuring cup, then add enough water to make 1 cup liquid. Bring to a boil in a small or medium saucepan, then whisk in lemon jello mix. Place room temperature cream cheese in a medium bowl, then beat in 1/2 lemon jello. Beat until smooth and fully incorporated, then spread cream cheese mixture over cooled graham cracker crust. Refrigerate for at least 15-20 minutes, or until set. Arrange pineapple chunks on top of cream cheese layer, then pour remaining lemon jello on top. Return to refrigerator and chill until set. Cut, serve and enjoy!

Four-Cheese Chicken Fettuccine

~Shared by Marilyn M., OH

8 ounces uncooked fettuccine
1 can (10-3/4 oz) condensed cream of mushroom soup, undiluted
1 package (8 oz) cream cheese, cubed
1 jar (4-1/2 oz) sliced mushrooms, drained
1 cup heavy whipping cream
1/2 cup butter
1/4 teaspoon garlic powder
3/4 cup grated Parmesan cheese
1/2 cup shredded part-skim mozzarella cheese
1/2 cup shredded Swiss cheese
2-1/2 cups cubed cooked chicken

TOPPING:

1/3 cup seasoned bread crumbs
2 Tbsp butter, melted
1 to 2 Tbsp grated Parmesan cheese

Cook fettuccine according to package directions. Meanwhile, in a large kettle, combine soup, cream cheese, mushrooms, cream, butter and garlic powder. Stir in cheeses; cook and stir until melted. Add chicken; heat through. Drain fettuccine; add to the sauce ~ Transfer to a shallow greased 2-1/2-qt. baking dish. Combine topping ingredients; sprinkle over chicken mixture. Cover and bake at 350° for 25 minutes. Uncover; bake 5-10 minutes longer or until golden brown. Serve and enjoy!

Pineapple Banana Bread

~Shared by Marilyn M., OH

3 cups all-purpose flour
1 1/2 cups sugar
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
3 eggs
1-1/4 cups vegetable oil
2 teaspoons vanilla extract
8 ounces can crushed pineapple, drained
2 cups mashed ripe bananas
1 cup walnuts chopped optional

In a large bowl, combine flour, sugar, salt, baking soda and cinnamon. In another bowl, whisk eggs, oil and vanilla; add pineapple, walnuts and bananas. Stir into the dry ingredients just until moistened. Pour into two (2) greased 8-in. x 4-in. loaf pans. Bake at 350° for 60-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans ~ Slice and enjoy!

Easy Crockpot Chicken Dumplings

~Shared by Marilyn M., OH

4 skinless, boneless chicken breast halves.
2 Tbsp. butter.
2 cans cream of chicken soup.
1 finely chopped onion.
2 (10 oz) packages refrigerated biscuit dough (torn into pieces).

In a crockpot, mix together chicken, butter, soup and onion and cover with water.

Cook covered for 5 to 6 hours on high.

Once cooked, add torn biscuits and cook for an addition 30 to 45 minutes until the dough is cooked through.

Creamy Cranberry Salad

~Shared by Marilyn M., OH

3 cups fresh or thawed frozen cranberries, chopped
1 can (20 oz) unsweetened crushed pineapple, drained
2 cups miniature marshmallows
1 medium apple, chopped
2/3 cup sugar
1/8 teaspoon salt
2 cups heavy whipping cream
1/4 cup chopped walnuts

In a large bowl, mix first six ingredients. Refrigerate, covered, overnight. To serve, beat cream until stiff peaks form. Fold whipped

cream and walnuts into cranberry mixture. Enjoy for the holidays!

Twice-baked Cheddar Potato Casserole

~Shared by Marilyn M., OH

8 medium baking potatoes (about 8 oz each)
1/2 cup butter, cubed
2/3 cup sour cream
2/3 cup milk, not fat-free
1 teaspoon salt
3/4 teaspoon pepper
10 bacon strips, cooked and crumbled, divided
2 cups shredded cheddar cheese, divided
4 green onions, chopped, divided

Preheat oven to 425°. Scrub potatoes; pierce several times with a fork. Bake 45-60 minutes or until tender. Remove from oven; reduce oven setting to 350°. When potatoes are cool enough to handle, cut each potato lengthwise in half. Scoop out pulp and place in a large bowl; discard shells. Mash pulp with butter; stir in sour cream, milk, salt and pepper. Reserve 1/4 cup crumbled bacon for topping. Gently fold remaining bacon, 1 cup cheese and half of the green onions into potato mixture (do not overmix). Transfer to a greased 11x7-in. baking dish. Top with the remaining cheese and green onions; sprinkle with reserved bacon. Bake 15-20 minutes or until heated through and cheese is melted. Enjoy!

Favorite Salmon Party Spread

~Shared by Marilyn M., OH

1 package (8 oz) cream cheese, softened
1 can (7-1/2 oz) pink salmon, drained, flaked and cartilage removed
3 Tbsp chopped fresh parsley
2 Tbsp finely chopped green pepper
2 Tbsp finely chopped sweet red pepper
2 teaspoon lemon juice
1 teaspoon prepared horseradish
1/2 teaspoon liquid smoke, optional
Finely chopped pecans or additional parsley
Crackers

In a bowl, combine the first eight ingredients; stir until well blended. Cover and chill two to 24 hours. Transfer to a serving bowl; if desired, sprinkle with pecans or parsley. Serve with crackers. Enjoy!

Oreo Delight

~Shared by Marilyn M., OH

1 pkg regular Oreo cookies
8 oz cream cheese softened
1 large pkg chocolate instant pudding
6 Tbsp melted butter
16 oz cool whip, divided
1 cup powdered sugar
2 3/4 cups milk

Crush cookies, Save about 1 cup to sprinkle on top

In small bowl mix remaining crumbs with butter

Press crumbs/butter mixture into bottom of a 9 x 13 cake pan to form crust

Mediterranean Feta Cheese Dip

~Shared by Marilyn M., OH

8-10 oz feta cheese, crumbled
3 oz cream cheese, softened at room temperature
3 Tbsp olive oil, divided
1 tsp honey
1 Persian cucumber or 1/4 English cucumber, chopped (about 1/2 cup)
1 jalapeno, chopped
3/4 cup sun-dried tomato bits
10 fresh basil leaves, torn
1 1/2 Tbsp chopped chives

Place feta, cream cheese, 1 Tbsp olive oil and honey in a large mixing bowl.

With the back of a spoon, press until the cheeses are softened and well-combined.

Add the remaining ingredients, 2 Tbsp olive oil and gently combine.

Transfer feta cheese dip into a serving bowl.

Serve with your favorite bread or pita chips. Enjoy!

Make chocolate pudding according to package directions and let it set up in the fridge

Using electric mixer, mix half cool whip, softened cream cheese and powdered sugar in large bowl

Spread cool whip/cream cheese/sugar mixture on top of the Oreo crust

Spread pudding over the cool whip layer, then the remaining layer of the cool whip mixture on top of that Refrigerate until ready to serve.. Enjoy!

Sugar-Free Coffee Cake

~Shared by Marilyn M., OH

1 cup butter
3 large eggs
3 cups flour
1 teaspoon baking soda
2 teaspoons baking powder
1 1/4 cups water (or use the pineapple juice)
2 teaspoons vanilla
1 cup carrots, grated fine
1 small can crushed pineapple, drained
1/2 cup raisins; optional
1/2 cup chopped nuts, your choice
1/2 cup coconut; optional

Cream the butter until fluffy and light.

Blend eggs into the butter mixture, one at a time.

Whisk together flour, baking soda and baking powder in a bowl.

Sift dry mixture into butter mixture, alternating with liquid (1/2 cup at a time). Add the vanilla.

Fold grated carrots, pineapple, raisins, chopped nuts and coconut into the mixture

Spread batter evenly in a 9×13 in pan.

Bake at 350 degrees for 20-25 minutes or until knife comes out clean.

Yield: 12 to 14 servings

PUBLISHER'S CHOICE

Cilantro-Lime Shrimp, Corn and Black Bean Salad

Servings: 4 entree portions or 6 side-salad portions

Ingredients

1 pound jumbo shrimp, peeled, deveined and tails removed, sliced lengthwise
3 ears corn, shucked and corn sliced off the ear
4 Tablespoons butter juice of 3 limes
1 Tablespoon cilantro, chopped
1/2 teaspoon salt
1 head romaine lettuce, chopped
1 (15 oz) can black beans, rinsed and drained
3/4 pound grape tomatoes, sliced lengthwise
1 large avocado, diced
2 scallions, chopped
corn tortilla chips (several handfuls)

Dressing

1/4 cup olive oil
2 Tablespoons lime juice
1/2 teaspoon ground cumin
1/4 teaspoon salt

Directions

In a large nonstick skillet, melt butter. Add lime juice, cilantro and salt, stir to incorporate. Add shrimp and cook until opaque, about 2-3 minutes. Using a slotted spoon, remove shrimp from pan onto a plate to cool. Add corn to the same butter mixture, stirring and cooking for about three minutes. leave corn in pan and remove from heat. Set aside.

While the shrimp and corn are cooling, I prepare my lettuce, tomatoes, scallions, avocado and beans, adding them to a large bowl. I also whisk the dressing ingredients and toss them with the salad. I then add the shrimp, corn-butter mixture and a few handfuls of chips and give it one more big toss.

Source: Noble Pig
<http://noblepig.com>

Bourbon Chicken

Time: 15 min. Prep + 30-40 min. Cooking time
Yield: 5 servings

5 chicken breasts
2 T oil
1 t garlic
1/4 C apple or pineapple juice
1/3 C brown sugar
2 T ketchup
1 T apple cider vinegar
1/2 C water
1/3 C soy sauce pinch red pepper flakes
1 T cornstarch

***NOTE: Here is a little trick I use to thaw chicken. Set the frozen chicken breasts in a large bowl in your sink. Pour hot tap water over the chicken. Let it sit for about 10 minutes. Pour the water out and then pour fresh hot water over the chicken again. Let it sit for 10 more minutes, and it should be thawed. Pour the water off of the chicken and you are ready to use it.

1. Cut your chicken into small 1-2 inch pieces with some kitchen scissors.
2. Heat up a large skillet over medium high heat. Once it is hot, pour 2 T Olive Oil into it.
3. Add your chicken pieces to the pan and let them cook for about 10 minutes, stirring occasionally.
4. The chicken will start to get a bit juicy and bubbly. Put the lid on the pan, slightly tilted and drain the juices out into the sink. Return the pan to the stove top and continue cooking over medium high heat.
5. Into a medium sized mixing bowl combine 1 t garlic, 1/4 C apple or pineapple juice, 1/3 C brown sugar, 2 T ketchup, 1 T apple cider vinegar, 1/2 C water, 1/3 C soy sauce, a pinch of red pepper flakes and 1 T cornstarch. Whisk it all together until the cornstarch is dissolved and all ingredients are well combined.
6. When your chicken has a nice brown sear on some of the pieces... pour the sauce into the pan. Stir it around to cover all the chicken pieces.
7. Reduce the heat to a low simmer and cover the pan with the lid at an angle to allow some of the steam to escape. Let this baby simmer away for about 20 minutes, stirring a couple of times during the cooking period.
8. Serve over white or brown rice.

Enjoy!

Note: Recipe from Big Oven via Pinterest

Source: Jamie Cooks It Up!
<http://www.jamiecooksitup.blogspot.com>

Cheesy Potato Casserole (Funeral Potatoes)

Time: 10 min. prep + 45 min. cooking time
Yield: 12-15 servings

1 (32 ounce) package frozen shredded potatoes
1 C sour cream
2 1/2 C cheddar cheese
4 T melted butter, divided
2 (10 ounce) cans cream of chicken soup
salt and pepper
1 1/2 C corn flakes

1. Pour one 32 ounce bag frozen shredded potatoes into a large mixing bowl. Pop that baby into the microwave for 2-3 minutes to thaw the potatoes.
2. To the potatoes add 1 cup sour cream, 2 1/2 cups shredded cheddar cheese, 2 tablespoons of melted butter, 2 cans cream of chicken

soup and a bit of salt and pepper.

3. Stir it all around with a wooden spoon. Make sure all ingredients are combined.
4. Pour 1 1/2 cups corn flakes into a small food processor and crush them into crumbs. No food processor? Do not dismay. Put the corn flakes into a gallon sized ziploc bag and roll over the top of the bag with a rolling pin.
5. Put the corn flakes crumbs into a small bowl and pour 2 tablespoons of butter over the top. Give it a nice stir to combine.
6. Spray a 9x13 pan with cooking spray and spread the potato/cheese mixture into it.
7. Cover the potatoes with the corn flake crumbs, cover the pan with tin foil and bake at 350 degrees for 45 minutes.

Enjoy!

Note: Recipe adapted from Heather Peterson

Source: Jamie Cooks It Up!

<http://www.jamiecooksitup.blogspot.com>

Zucchini-Parmesan Pancakes

A reader sent us this recipe for her twist on potato pancakes. Matzo meal, easy to find around Passover, makes them nice and crisp. Karen Bernhardt Toolan of Clifford Township, Pennsylvania, says, "These are great as a side at dinner, with fried eggs for breakfast, or as an appetizer with sour cream for dipping."

Prep Time 40 minutes

Total Time 40 minutes

Yield Makes 24

Ingredients

2 pounds zucchini (about 3)
1 pound russet potatoes (about 2), peeled
1 medium onion
3/4 cup fresh parsley, chopped
1 ounce Parmesan, grated (1/4 cup)
6 tablespoons matzo meal
2 tablespoons chopped fresh dill
2 teaspoons sugar
2 teaspoons lemon juice
1 garlic clove, minced
2 large eggs, lightly beaten
Coarse salt and ground pepper
3/4 cup vegetable oil
Sour cream, for serving

Directions

Using the large holes of a box grater, shred zucchini, potatoes, and onion onto a clean dish towel; squeeze out excess liquid. Transfer to a large bowl and stir in parsley, Parmesan, matzo meal, dill, sugar, lemon juice, garlic, eggs, and 1 teaspoon each salt and pepper. In a large nonstick skillet, heat oil over medium-high. In batches, drop mounds of zucchini mixture (2 tablespoons each) into skillet; flatten with a spatula and cook until golden brown on both sides, about 6 minutes total, flipping once. Drain on paper towels. Sprinkle with salt and serve warm with sour cream.

Cook's Note

You can make your own matzo meal by processing plain matzo until finely ground. Freeze cooled pancakes between sheets of waxed paper, up to 1 month.

Source: Martha Stewart

<http://www.marthastewart.com/898035/zucchini-parmesan-pancakes>

Layered Taco Crab Dip

Adding crab to this taco dip really spices things up!

Ingredients

12 oz. lump crab meat, drained
2 green onions, minced
1/2 C. minced red onion
2 medium tomatoes, seeded and finely chopped
2 Tbs. fresh minced parsley
1/4 C. lime juice
1/4 C. lemon juice
1/4 C. orange juice Salt and pepper
2 8 oz. pkg. cream cheese, softened

1/4 C. mayonnaise
1 avocado, peeled, seeded and diced

Directions

In a ceramic or glass bowl combine crab, onions, tomato and parsley. In a cup or bowl combine juices and stir into crab mixture. Season with salt and pepper. Cover and chill in refrigerator overnight or for at least 6-8 hours.

Combine cream cheese and mayonnaise, blending. Spread over the bottom of a round platter or serving plate. Spread the avocado as the next layer. Remove the crab mixture from the refrigerator and drain so that all of the moisture is removed (or at least close). Spread on top of the avocado. Sprinkle with minced fresh parsley and serve with tortilla chips.

Simple Herbed Ricotta Tart

1 (11 ounce) can refrigerated pizza crust dough
Cooking spray
2 cups thinly sliced green onions
1-1/3 cups part-skim ricotta cheese
1/2 cup thinly sliced chives
2 Tablespoons minced fresh dill
1/2 teaspoon salt
1/2 teaspoon freshly ground pepper
2 large eggs, lightly beaten
1 large egg white, lightly beaten
2 Tablespoons finely grated fresh Parmigiano-Reggiano cheese
Sour Cream

Preheat oven to 375o F. Unroll dough and press into bottom and up sides of a 9" round removable-bottom tart pan coated with cooking spray. (This does not have to be perfect, just press it in, all sides will not be even.)

Heat a medium nonstick skillet over medium heat. Coat pan with cooking spray. Add thinly sliced green onions to pan; cook 5 minutes, stirring occasionally. Combine cooked green onions, ricotta cheese, sliced fresh chives, minced fresh dill, salt, pepper, eggs and egg white. Pour onion mixture into prepared crust. Sprinkle ricotta mixture with Parmigiano-Reggiano cheese. Bake for 35 minutes or until center is set. Let stand 5 minutes.

Cut into 6 wedges. Serve with a dollop of sour cream.

-If you want a shiny crust, brush with olive oil after baking.

Note: From Cooking Light

Source: Noble Pig
<http://noblepig.com/2010/06/simple-herbed-ricotta-tart/>

Pizza Casserole

For a great casserole idea try this wonderful cheesy pizza casserole by Chrissy from For Mamas. The family loves it and it can be customized any way you want it. Add in your favorites to make it your own special recipe!

Ingredients

1 bag of egg noodles
1 jar of tomato sauce (I use Ragu spaghetti sauce)
3 cups Mozzarella cheese, shredded
1 1/2 pounds hamburger meat
1 package of pepperoni

Instructions

Brown the meat and drain the grease.

Boil Noodles until soft. Drain the water.

Preheat oven to 350 degrees F.

In a 9x13 casserole dish, start layering by first spreading a thin layer of tomato sauce on the bottom.

Second layer half of the noodles over the sauce. Then half of the meat and the rest of the noodles.

Next layer half of the cheese, the rest of the meat, the rest of the sauce, and then the rest of the cheese.

Lastly, top with pepperonis.

Cover with foil and bake for 30 minutes. After 30 minutes remove foil and bake for another 15 minutes.

Once it is done baking, take it out and let it sit for 10 to 15 minutes. Enjoy.

Peanut Butter Cream Cups

Looking for a delicious dessert? Then check out these great cookies made using Pillsbury® refrigerated peanut butter cookies – ready in about an hour.

Prep Time 35 Minutes
Total Time 1:05 Hr:Mins
Makes 32

1 roll (16.5 oz) Pillsbury® refrigerated peanut butter cookies
2 cups frozen (thawed) whipped topping
4 teaspoons chocolate candy sprinkles

Heat oven to 350°F (325°F for dark pan). Grease 32 mini muffin cups with shortening or spray with cooking spray.

Cut dough into 32 equal pieces. Press each piece in bottom and up side of mini muffin cup.

Bake 9 to 12 minutes or until centers appear dry and edges begin to turn light golden brown.

Remove from oven. With handle of wooden spoon, make shallow indentation in center of each baked cookie cup. Cool 10 minutes. Run tip of knife around edge of each muffin cup; remove cookie cups from pan. Cool completely, about 10 minutes. Repeat with remaining half of cookie dough.

Up to 2 hours before serving, spoon 1 measuring tablespoonful whipped cream into each cooled cookie cup. Sprinkle each with 1/8 teaspoon decors. Store in refrigerator.

Nutrition Information:

1 Serving (1 Cookie Cup)

Calories 90 (Calories from Fat 40), Total Fat 4 1/2g (Saturated Fat 1 1/2g, Trans Fat 0g), Cholesterol 10mg; Sodium 55mg; Total Carbohydrate 12g (Dietary Fiber 0g, Sugars 6g), Protein 0g;

Creamy Asian Slaw

Time prep: 15 min
Total: 1 hr 15 min
Servings total: 16 servings, 1/2 cup each

1 tub (10 oz.) PHILADELPHIA Original Cooking Creme
1/4 cup KRAFT Asian Toasted Sesame Dressing
2 pkg. (12 oz. each) broccoli slaw
1/2 cup PLANTERS Slivered Almonds
1/2 cup golden raisins

COMBINE cooking creme and dressing in large bowl.

ADD remaining ingredients; toss to coat.

REFRIGERATE 1 hour. Stir before serving.

Variation

Give this delicious slaw an Italian twist by preparing with PHILADELPHIA Italian Cheese and Herb Cooking Creme, and KRAFT Tuscan House Italian Dressing.

Creamy Ranch-Feta Slaw

Prepare as directed, using KRAFT Classic Ranch Dressing and adding 1/2 cup ATHENOS Traditional Crumbled Feta Cheese.

Variation

Substitute chopped apples for the raisins and/or chopped PLANTERS Pecans for the almonds.

Nutritional Info per serving

Calories 90 Total fat 5 g Saturated fat 1.5 g Cholesterol 10 mg Sodium 200 mg Carbohydrate 8 g Dietary fiber 2 g Sugars 6 g Protein

Source: Kraft Kitchens

Chipotle-Marmalade Chicken

4 Servings
Prep: 15 min.
Cook: 4 hours

Ingredients

4 boneless skinless chicken breast halves (6 ounces each)
1/4 teaspoon salt Dash pepper
1/2 cup chicken broth
1/3 cup orange marmalade
1 tablespoon canola oil
1 tablespoon balsamic vinegar

1 tablespoon minced chipotle pepper in adobo sauce
1 tablespoon honey
1 teaspoon chili powder
1/4 teaspoon garlic powder
4 teaspoons cornstarch
2 tablespoons cold water

Directions

Sprinkle chicken with salt and pepper. Transfer to a 4- or 5-qt. slow cooker. In a small bowl, combine the broth, marmalade, oil, vinegar, chipotle pepper, honey, chili powder and garlic powder; pour over chicken. Cover and cook on low for 4-5 hours or until a meat thermometer reads 170. Remove chicken to a serving platter; keep warm. Skim fat from cooking juices; transfer to a small saucepan. Bring liquid to a boil. Combine cornstarch and water until smooth. Gradually stir into the pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with chicken. Yield: 4 servings.

Nutrition Facts: 1 chicken breast half with 1/3 cup sauce equals 315 calories, 8 g fat (1 g saturated fat), 95 mg cholesterol, 400 mg sodium, 26 g carbohydrate, 1 g fiber, 35 g protein. Diabetic Exchanges: 5 lean meat, 2 starch, 1/2 fat.

Source: Taste of Home 2012