



KIDS' KITCHEN

Cooking can be a fun, relaxing activity that the whole family can enjoy! We hope you enjoy this week's kid friendly recipes from our parks and recreation staff. Take photos of your time together or finished product and tag us @vopnc on your social media outlets.

We hope you enjoy these recipes! Happy cooking!

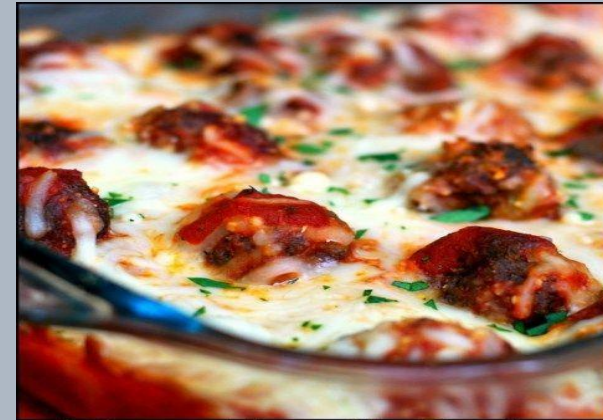
Meatball Sub Casserole

Ingredients:

- 1 (16oz) package of frozen garlic bread
- 2 (24oz) jars of spaghetti sauce
- 40 Italian-style frozen meatballs
- 2 cups of shredded mozzarella cheese
- ¼ cup of grated parmesan cheese

Instructions:

- Heat garlic bread as listed on the package, then set aside to cool
- Change oven temperature to 350 degrees (if not already there)
- Bring spaghetti sauce to a boil in a large pot
- Place frozen meatballs in sauce
- Reduce heat to low and simmer until meatballs are heated through (about 20 minutes)
- Tear garlic bread into bite-sized pieces and spread into bottom of 9x13 inch baking dish
- Pour spaghetti sauce and meatballs on top, coating the bread with sauce and distributing meatballs evenly
- Spread mozzarella cheese over top in one layer
- Spread parmesan cheese over top in one layer
- Bake casserole about 20-25 minutes, until cheese is melted



Bacon Chicken

Ingredients:

- 4 boneless, skinless chicken breast halves
- 1 (18 oz.) bottle of honey barbecue sauce
- 1 pound sliced bacon

Instructions:

- Preheat oven to 350 degrees
- Place chicken in a 9x13 inch baking dish
- Smother chicken with $\frac{1}{2}$ of the barbecue sauce
- Layer bacon slices cross-ways on top
- Pour remaining $\frac{1}{2}$ of barbecue sauce over it all
- Bake for about 45 minutes or until chicken is cooked through and juices run clear



Ice Cream Sandwich Cake

Ingredients:

- 24 Ice Cream Sandwiches
- 2 (8oz) containers of whipped topping, thawed
- 1 (12oz) jar of hot fudge topping, warmed
- 1 (12oz) jar of caramel topping

Instructions:

- Arrange a layer of ice cream sandwiches in the bottom of a 9x13 inch dish
- Top with a layer of whipped topping, hot fudge and caramel topping
- Repeat layering with the remaining ice cream sandwiches, whipped topping, hot fudge and caramel
- End with the top layer of whipped topping
- Cover with aluminum foil and freeze until set (generally takes at least 30 minutes)



Now that you have enjoyed our recipes, send your favorite kid friendly recipe to our program coordinator Nicole Benbow at nbenbow@vopnc.org for a chance to be featured in next week's Kids' Kitchen!

