



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!

Pigs in a Blanket

INGREDIENTS

- 1 (8OZ) TUBE REFRIGERATED CRESCENT ROLLS
- 8 HOT DOGS
- 1 EGG LIGHTLY BEATEN
- 1 TB WATER
- SESAME SEEDS

INSTRUCTIONS

1.PREHEAT OVEN TO 375°.

1.SEPARATE CRESCENT DOUGH INTO TRIANGLES.

2.ROLL UP HOT DOGS, STARTING AT THE WIDE END OF THE TRIANGLE.

3.PLACE ON AN UNGREASED BAKING SHEET.

4.BRUSH COMBINED EGG AND WATER OVER TOPS OF ROLLS. SPRINKLE SESAME SEEDS OVER TOP AND PRESS GENTLY INTO ROLLS.

5.BAKE AT 375 FOR 12-15 MINUTES OR UNTIL GOLDEN BROWN.



Nacho Tacos

Ingredients

- 1 pound ground beef
- 1 medium onion, chopped (about 1/2 cup)
- 1/2teaspoon chili powder
- 1 can (10 3/4 ounces) Campbells® Condensed Fiesta Nacho Cheese Soup
- 8 taco shell, warmed
- 1 cup shredded lettuce
- 1 medium tomato, chopped (about 1 cup)

How to Make It.

Step 1

Cook the beef, onion and chili powder in a 10-inch skillet over medium-high heat until the beef is well browned, stirring often to separate meat. Pour off any fat.

Step 2

Stir **1/2 cup** soup in the skillet and cook until the mixture is hot and bubbling.

Step 3

Heat the remaining soup in a 1-quart saucepan over medium-high heat until hot and bubbling. Spoon the beef mixture into the taco shells. Top with the soup, lettuce and tomato



S'mores in a Cup

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Ingredients:

- 2 (14.4oz) packages of graham crackers, crushed
- $\frac{3}{4}$ cup of butter, melted
- 6 (1.5oz) bars of milk chocolate candy, broken into squares
- 126 miniature marshmallows

Instructions:

- Preheat oven to 350 degrees
- Line miniature muffin tins with paper liners or grease muffin tin
- Mix graham cracker crumbs with butter in a bowl until evenly combined
- Spoon graham cracker mixture into the prepared muffin cups, pressing into the bottom and up the sides creating a crust.
- Place 1 chocolate square into each crust
- Top each with 3 miniature marshmallows
- Bake in preheated oven until marshmallows are puffy and chocolate is melted (usually about 6 minutes). Enjoy!



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!

