



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!

Sour Cream Chicken Enchiladas

INGREDIENTS

- Cooking spray
- 2 medium scallions
- 1 (3- to 4-pound) rotisserie chicken
- 1 1/2 cups sour cream, divided, plus more for serving if desired
- 2 1/2 cups shredded Monterey or pepper Jack cheese (10 ounces), divided
- 1 (4-ounce) can chopped green chiles
- 1/2 teaspoon ground cumin
- 1/2 teaspoon kosher salt
- 8 (10-inch) large flour tortillas
- 1/2 cup whole milk
- Pico de gallo and pickled jalapeños, for serving (optional)



Instructions

1. Arrange a rack in the middle of the oven and heat the oven to 350°F. Coat a 9x13-inch baking dish with cooking spray.
2. Thinly slice 2 medium scallions, keeping the white and green parts separate. Place the greens in a small bowl and set aside. Place the whites in a large bowl. Shred the meat from 1 rotisserie chicken, discarding the skin and bones (3 to 4 cups shredded chicken). Add the chicken, 1 cup of the sour cream, 1 cup of the shredded Monterey or pepper jack cheese, 1 can green chiles (do not drain), 1/2 teaspoon ground cumin, and 1/2 teaspoon kosher salt, and stir to combine.
3. Scoop about 1/2 cup filling down the center of each of 8 large flour tortillas. Roll each tortilla up tightly around the filling and place seam-side down in the baking dish, tightly packing them into a single layer.
4. Whisk the remaining 1/2 cup sour cream and 1/2 cup whole milk together in a small bowl, then pour evenly over the enchiladas. Sprinkle with the remaining 1 1/2 cups shredded Monterey or pepper jack cheese.
5. Bake until the cheese melts and begins to brown, 30 to 35 minutes. Let cool 5 minutes before sprinkling with the reserved green onion tops. Serve with more sour cream, pico de gallo, and pickled jalapeños if desired.

Bacon Mac and Cheese Bombs

Ingredients

- No-Stick Cooking Spray
- 2 cups prepared mac and cheese dinner
- 8 slices fully cooked bacon, heated, chopped
- 1 pkg (13.8 oz. each) refrigerated pizza crust dough
- 1 tablespoon butter, melted
- 1/2 teaspoon parsley flakes
- 1/4 teaspoon garlic powder
- 1 cup Ranch Dressing

Directions

Step one

Preheat oven to 425°F. Spray 9-inch pie plate with cooking spray; set aside. Stir together mac and cheese and bacon in medium bowl; set aside.

Step two

Unroll pizza dough; press into a 15x9 rectangle. Cut into 24 square pieces. Divide mac and cheese mixture evenly and place in the center of each piece. Pull edges of each piece of dough up and around mac and cheese mixture to enclose completely; pinching seams to seal. Place seam-side down in pie plate.

Step three

Brush tops of dough with butter. Sprinkle evenly with parsley flakes and garlic powder. Bake 15 to 20 minutes or until top is golden brown. Serve bombs with ranch dressing.



No-Bake Cookies

Ingredients:

- 3 cups of quick oats
- ½ cup of peanut butter
- 1 tbsp. of vanilla extract
- 2 cups of white sugar
- 3 tbsp. of unsweetened cocoa powder
- ½ cup of milk
- ½ cup of butter

Instructions:

1. Combine butter, sugar, milk and cocoa powder in a saucepan and bring to a boil for 1 minute
2. Remove from heat and stir in peanut butter and vanilla until smooth
3. Add oats and stir
4. Drop spoonful's of mixture onto wax paper or parchment paper
5. Let cool and 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!

