



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!

Chicken and Bacon Roll-Ups

INGREDIENTS

1 can (9-3/4 ounces) chunk white chicken, drained
1 carton (8 ounces) spreadable garden vegetable cream cheese
1 cup salsa, divided
4 pieces ready-to-serve fully cooked bacon, crumbled
6 flour tortillas (8 inches), room temperature

Instructions

Mix chicken, cream cheese, 1/2 cup salsa and bacon; spread over tortillas. Roll up tightly; wrap in plastic. Refrigerate at least 1 hour. Just before serving, unwrap and cut tortillas into 1-in. slices. Serve with remaining salsa.



Turkey Wafflewiches

Ingredients

3 ounces cream cheese, softened
1/4 cup whole-berry cranberry sauce
1 tablespoon maple pancake syrup
1/4 teaspoon pepper
8 slices white bread
3/4 pound sliced deli turkey
2 tablespoons butter, softened

Directions

1. In a small bowl, beat the cream cheese, cranberry sauce, syrup and pepper until combined. Spread over 4 slices of bread; top with turkey and remaining bread. Spread butter over both sides of sandwiches.
2. Bake in a preheated waffle iron or indoor grill according to manufacturer's directions until golden brown, 2-3 minutes.



Raspberry Ice Cream in a Bag

Ingredients:

- 1 cup half-and-half cream
- 1/2 cup fresh raspberries
- 1/4 cup sugar
- 2 tablespoons evaporated milk
- 1 teaspoon vanilla extract
- 4 cups coarsely crushed ice
- 3/4 cup salt

Instructions:

1. Using two 1-quart resealable plastic bags, place 1 bag inside the other. Place the first 5 ingredients inside the inner bag. Seal both bags, pressing out as much air as possible.
2. Place the 2 bags in a gallon-size resealable plastic freezer bag. Add ice and salt. Seal bag, again pressing out as much air as possible.
3. Shake and knead cream mixture until thickened, about 5 minutes. (If desired, wear mittens or wrap bags in a kitchen towel while shaking to protect hands from the cold ice.)



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!

