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## ***The Table Recipe Sheet***

### ***Banana Sushi***

*Cut bananas in 2" pieces*

*Provide the "glue" for ingredients to stick to the banana by using cream cheese, almond butter, etc. Spread a layer on the outside of a banana piece sparingly so it is not gooey but will allow everything to adhere.*

*Set up bowls of different toppings to dip the banana pieces, such as:*

*Chia seeds*

*Fruity Pebbles*

*Mini chocolate chips*

*Coconut*

*Cinnamon sugar*

*Rice Krispies*

*Roll a piece of banana in a topping or several toppings.*

*Eat with chopsticks or use a toothpick.*

*Recipe by Shelley Pulliam*

### **Chicken Tortilla Soup**

*Place 4-5 chicken breasts in boiling water - keep leftover broth*

*Tear chicken apart when cooked*

*Add:*

*1 big family size can of Chicken and rice soup*

*tablespoon of minced onions*

*1 can of a white bean: navy bean or Northern bean*

*can of cheddar cheese soup*

*can of Cream of chicken soup*

*small can of green chili*

*can of Rotel - mild or hot*

*Add a can of chicken broth if it is too thick*

*Sprinkle on top:*

*avocados - black olives - chips - sour cream - YUM YUM!*

*Recipe by Pam Kanaly*

### **Coconut Cream Cake**

*1 yellow box of cake mix (made by recipe)*

*add 1 tsp. coconut flavoring*

*1 cup coconut*

*Grease 9x13 pan*

*bake 350 - 35 minutes*

*Punch holes in cake with a fork while it's hot*

*Mix together:*

*2/3 cup Eagle Brand Milk*

*1/2 cup powdered sugar*

*1 Tablespoon vanilla and coconut flavoring*

*Add water to make 1 3/4 cup*

*Pour over hot cake*

*Frosting:*

*Whip 2 cups heavy cream with 1/2 sugar and frost cake when cool.*

*Sprinkle coconut on top - YUM YUM!*

*Recipe by Pam Kanaly*

### **Easy Pizza Casserole Recipe**

*1 lb of ground beef (or Italian Sausage)*

*6 oz pepperoni*

*3 cups of Mozzarella cheese*

*28 oz can of crushed tomatoes*

*1 teaspoon of garlic salt*

*1 Tablespoon of Italian Seasoning*

*16 oz of penne pasta*

*1/4 up of Parmesan cheese*

*Preheat oven to 350 degrees. Brown the ground beef and drain any sausage.*

*Pour in the crushed tomatoes, Italian seasoning, and the garlic salt. Stir to combine.*

*Meanwhile boil pasta according to directions but cook to al dente, meaning you want the pasta to be firm and undercooked.*

*Drain pasta and pour half of the pasta in a 9×13 baking dish.*

*Spoon half the meat mixture over the pasta.*

*Top with half the Mozzarella cheese.*

*Lay half the pepperonis on top.*

*Then later the remaining pasta, meat sauce, cheese and pepperoni.*

*Sprinkle the parmesan cheese on top.*

*Cover with foil and bake for 30 minutes at 350 degrees F.*

*Remove foil and bake another 15 minutes until bubbly and brown.*

*Allow to cool for 5 minutes and then serve.*

*Recipe by Loryn Wheeler*

### **Breakfast Pizza**

*1 13.8 oz tube Refrigerated Pizza Crust*

*2 tbsp Olive oil divided*

*8 Eggs*

*1/3 cup Milk*

*6 Pieces of Bacon cooked and chopped*

*2 cups Shredded Cheddar Jack Cheese*

*Salt and Pepper to taste*

*Preheat oven to 425 degrees.*

*Unroll the pizza crust into a 15x10x1 inch sheet cake pan, stretch to fill the pan and curl up the edges to form a crust.*

*Brush crust with olive oil and prick with a fork to avoid bubbles.*

*Bake until lightly browned about 7-8 minutes.*

*In a medium size bowl whisk together the eggs, milk salt and pepper.*

*In a medium skillet heat a little oil over medium heat. Add egg mixture and cook until soft scrambled.*

*Spoon egg mixture over crust, add bacon and cheese. Bake for another 7 minutes or until cheese is melted.*

*Recipe by Mel Hiatt*