

# Cooking with the Cats

## Super Bowl Snacks Edition



## Philly Cheesesteak Sliders

Yields: 12

### Ingredients

12 ct Hawaiian rolls  
1 lb steak, thawed if frozen  
1 bell pepper, sliced  
1 onion, sliced  
6 slices of provolone cheese  
1 Tbsp butter  
Garlic powder  
Olive oil



1. Preheat oven to 400 degrees F.
2. Thaw steak in water at room temperature.
3. Cut onions and bell peppers in bite size slices.
4. In a large pan, heat olive oil and add in onions and bell peppers. Cook until soft.
5. Season steak as you would like. In another large pan, heat olive oil over medium heat and cook steak.
6. Cut Hawaiian rolls in half and place on a baking sheet.
7. Place steak and veggie mixture on each bottom half of the roll. Top with 1/2 slice of provolone cheese.
8. Melt butter and brush the tops of the rolls. Sprinkle garlic powder on top of buttered buns.
9. Bake until the buns are golden brown and cheese is melted.

## Oven Fries

### Ingredients

1 pound baby potatoes  
2 - 3 Tbsp olive oil  
1 Tbsp seasoning salt  
Cooking spray

1. Preheat oven to 375 degrees F.
2. Cut baby potatoes into quarters.
3. Toss with oil and seasoning. Spread evenly in a single layer on a parchment-lined pan.
4. Bake for 20 minutes.
5. If you want fries to be crispier, place back in oven and cook until desired crispness.



# Lettuce Wraps



## Ingredients

1 Tbsp canola oil  
2 chicken breasts, diced  
2 cloves garlic, minced  
1 onion, diced  
1/4 cup hoisin sauce  
2 Tbsp soy sauce  
1 Tbsp rice wine vinegar  
1 Tbsp freshly grated ginger  
1 tsp Sriracha  
1 (8 ounce can) whole water chestnuts, drained & diced  
2 green onions, thinly sliced  
Salt and freshly ground black pepper, to taste  
1 head butter lettuce



1. Core and wash lettuce. Lay out on dry paper towels and pat to dry.
2. Prepare garlic, onion and ginger and place in small bowl.
3. Prepare water chestnuts and green onions and place in separate bowl.
4. Measure all sauces and place in small bowl.
5. Mince chicken breast into a small dice. Place in a small bowl.
6. Heat olive oil in a saucepan over medium high heat. Add chicken and cook until browned (about 3 - 5 mins) making sure to continue to mince the chicken as it cooks. Drain excess fat.
7. Stir in garlic, onion, hoisin sauce, soy sauce, rice wine vinegar, ginger and Sriracha until onions have become translucent (about 1 - 2 mins). Stir in chestnuts and green onions until tender (about 1 - 2 mins). Season with salt and pepper, to taste.
8. Spoon several tablespoons of the chicken mixture into the center of the lettuce leaf. Enjoy!



# Chicken Wings

Yields: 8

## Ingredients

4 pounds chicken wings  
2 Tbsp baking powder  
3/4 tsp salt  
1/2 tsp ground black pepper  
1 tsp paprika  
1 tsp garlic powder

1. Preheat oven to 425 degrees F.
2. Line a baking sheet with aluminum foil or spray with non stick spray.
3. Use paper towels to pat dry your wings and place in a large bowl.
4. Combine salt, pepper, garlic powder, paprika and baking powder in a small bowl. Sprinkle seasoning over the wings and toss to coat.
5. Place wings on baking sheet and cook for 20 minutes. Turn halfway through. For crispier wings, cook for an additional 10 - 20 minutes.
6. Remove from oven and let stand for 5 minutes. Transfer to a bowl and toss in your favorite sauce!



# Buffalo Chicken Dip w/ Greek Yogurt

Yields: 8

## Ingredients

- 3 chicken breasts, cooked and shredded
- 1/2 cup Frank's Red Hot sauce
- 1 cup nonfat Greek yogurt
- 1/2 cup small curd cottage cheese, pureed
- 1.5 cups cheddar cheese
- 1/4 cup Ranch seasoning packet



1. Preheat oven to 350 degrees F.
2. Puree cottage cheese and Frank's Red Hot sauce together.
3. In a bowl, mix pureed cheese mixture and chicken, ranch seasoning, yogurt, and 1 cup of cheddar cheese together until thoroughly combined.
4. Pour dip into a 8 x 8 pan. Top with remaining 1/2 cup of cheese. Bake for 25 minutes.
5. Serve with chips or veggies of choice.

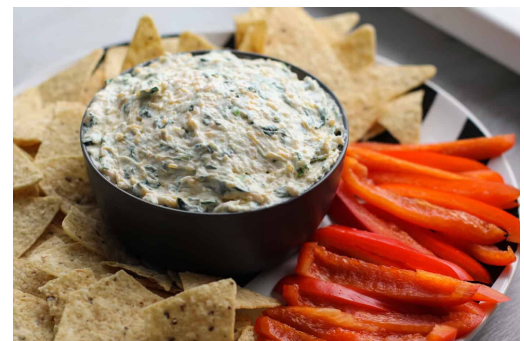
# Spinach Dip w/ Greek Yogurt

## Ingredients

Yields: 8

- 1 package (10 oz) frozen chopped spinach, thawed & squeezed dry as possible
- 2 cups nonfat plain Greek yogurt
- 1 cup olive oil mayo
- 1 package Knorr Vegetable recipe mix
- 1 can (8 oz) water chestnuts, drained and chopped (optional)
- 3 green onions, chopped

1. Combine all ingredients in a medium bowl. Chill & enjoy!



# Mexican Taco Dip w/ Greek Yogurt

## Ingredients

Yields: 8

- 2 cup nonfat Greek yogurt
- 1/4 cup Taco seasoning
- 4 tomatoes, diced
- 1/2 cup black olives, sliced
- 2 cup shredded lettuce
- 1 cup cheese
- Sliced green onions (for garish)



1. In a small bowl, combine Greek yogurt with taco seasoning. Stir until combined well.
2. With a spatula, spread the Greek yogurt mixture into a 8x8 inch glass dish.
3. Top with shredded lettuce, tomatoes, cheese and black olives. Garish with green onions as desired.

