

FARMERS'
MARKET PASTA
SALAD



DRESSING



Farmers' Market Pasta Salad

Prep Time: 20 min. plus refrigerating | **Makes:** 16 servings, 1 cup each

WHAT YOU NEED

- 1 lb. orecchiette pasta, uncooked
- 4 cups small broccoli florets
- 1 pkg. (5 oz.) baby spinach leaves
- 2 cups grape tomatoes
- 1 yellow pepper, chopped
- 1 pkg. (4 oz.) OSCAR MAYER Classic Salami, cut into strips
- 3/4 cup KRAFT Zesty Italian Dressing
- 1/4 cup KRAFT Grated Parmesan Cheese
- 1/4 cup chopped fresh basil

MAKE IT

COOK pasta in large saucepan as directed on package, omitting salt and adding broccoli to the boiling water for the last 4 min.; drain. Cool.

COMBINE pasta mixture with all remaining ingredients except cheese and basil in large bowl. Refrigerate 1 hour.

TOP with cheese and basil just before serving.



BBQ CHICKEN AND RANCH SALAD

Kraft

DRESSING



BBQ Chicken & Ranch Salad

Prep Time: 25 min. | Makes: 4 servings

WHAT YOU NEED

4 small boneless skinless chicken breasts (1 lb.)

1/4 cup KRAFT Original Barbecue Sauce

1 pkg. (10 oz.) mixed salad greens

1 cup frozen roasted corn, thawed

1 large tomato, cut into wedges

1/4 cup sliced red onions

1/4 cup KRAFT Shredded Cheddar Cheese

1/2 cup KRAFT Classic Ranch Dressing

MAKE IT

HEAT grill to medium-high heat.

GRILL chicken 6 to 8 min. on each side or until done (165°F), brushing with barbecue sauce for the last 2 min.

COMBINE salad greens, vegetables and cheese in large bowl. Add dressing; mix lightly.

PLACE salad on 4 plates; top each with 1 sliced chicken breast.



TAILGATE
TURKEY
AND **HAM CLUB**
SUB





Tailgate Turkey & Ham Club Sub

Prep Time: 15 min. | Makes: 10 servings

WHAT YOU NEED

- 1 French bread baguette (1 lb.), partially split
- 1/2 cup KRAFT Mayo with Olive Oil Reduced Fat Mayonnaise
- 1 pkg. (9 oz.) OSCAR MAYER Deli Fresh Oven Roasted Turkey Breast
- 1 pkg. (9 oz.) OSCAR MAYER Deli Fresh Smoked Ham
- 6 KRAFT Big Slice Sharp Cheddar Cheese Slices, halved
- 2 cups shredded lettuce
- 2 tomatoes, thinly sliced
- 10 slices cooked OSCAR MAYER Bacon, halved
- 1/2 cup thinly sliced red onions

MAKE IT

SPREAD bread with mayo.

FILL with remaining ingredients.

A hand is holding a white bowl filled with a vibrant salad. The salad contains butterflied chicken pieces, kidney beans, corn, and a mix of green and purple leafy vegetables. The background is slightly blurred, showing a glass of water and a wooden cutting board.

BUTTERFLIED
CHICKEN, BEANS
AND CORN SALAD

Kraft

DRESSING



Butterflied Chicken, Beans & Corn Salad

Prep Time: 30 min. | Makes: 8 servings

WHAT YOU NEED

6 slices OSCAR MAYER Bacon,
chopped

8 small boneless skinless chicken
breasts (2 lb.), butterflied

1/2 cup KRAFT Zesty Italian
Dressing

3 Tbsp. fresh lime juice

1 can (15.5 oz.) kidney beans, rinsed

1 can (15 oz.) chickpeas (garbanzo
beans), rinsed

1 pkg. (10 oz.) frozen corn, thawed

1 small onion, halved lengthwise,
then sliced crosswise

1 jalapeño pepper, thinly sliced

1/3 cup chopped fresh cilantro

1 avocado, chopped, divided

1 pkg. (5 oz.) spring lettuce mix

MAKE IT

COOK bacon in large skillet. Remove from skillet; drain. Wipe skillet with paper towels. Add 4 chicken breasts to skillet; cook 1 min. on each side. Cover; cook 5 min. or until done (165°F). Remove from skillet. Repeat with remaining chicken.

MIX dressing and lime juice. Combine next 6 ingredients; stir in bacon, half the avocados and 1/2 cup dressing mixture.

TOSS lettuce with remaining dressing mixture; top with chicken, bean mixture and remaining avocados.

LEMONADE STAND PIE





Lemonade Stand Pie

Prep Time: 15 min. plus freezing | **Makes:** 8 servings

WHAT YOU NEED

1/2 cup cold water

1/3 cup COUNTRY TIME Lemonade Flavor Drink Mix

2 cups vanilla ice cream, softened

1 tub (8 oz.) COOL WHIP Whipped Topping, thawed

1 ready-to-use graham cracker crumb crust (6 oz.)

1 cup mixed berries (blueberries, blackberries and raspberries)

MAKE IT

ADD water to drink mix in large bowl; stir until dissolved. Add ice cream; beat with mixer until blended. Whisk in COOL WHIP. Freeze, if necessary, until mixture is thick enough to mound.

SPOON into crust.

FREEZE 4 hours or until firm. Remove from freezer 15 min. before serving. Let stand at room temperature until pie can easily be cut. Serve with berries.



NO-BAKE
S'MORE
"CAKE"

Kraft

Jet-Puffed



No-Bake S'more "Cake"

Prep Time: 15 min. plus refrigerating | Makes: 9 servings

WHAT YOU NEED

- 1 pkg. (3.9 oz.) JELL-O Chocolate Instant Pudding
- 1-1/2 cups cold milk
- 14 graham crackers, broken crosswise in half (28 squares)
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided
- 1 cup JET-PUFFED Miniature Marshmallows
- 2 Tbsp. chocolate syrup

MAKE IT

BEAT pudding mix and milk in medium bowl with whisk 2 min. Let stand 5 min. Meanwhile, cover bottom of 8-inch square pan with 9 graham squares, overlapping as needed to form even layer.

ADD 2 cups COOL WHIP to pudding; stir gently just until blended. Spread half the pudding mixture over graham squares in pan; top with 9 of the remaining graham squares. Repeat layers.

SPREAD remaining COOL WHIP over dessert. Top with marshmallows. Crush remaining graham square; sprinkle over dessert. Refrigerate 3 hours. Drizzle with chocolate syrup before serving.

INSIDE-OUT BACON CHEESEBURGER





Inside-Out Bacon Cheeseburger

Prep Time: 25 min. | Makes: 4 servings

WHAT YOU NEED

- 1 lb. lean ground beef
- 4 KRAFT Singles, cut into quarters
- 2 tsp. OSCAR MAYER Real Bacon Bits
- 4 hamburger buns, toasted
- 1/4 cup PHILADELPHIA Bacon Cream Cheese Spread
- 1 plum tomato, cut into 8 thin slices
- 4 lettuce leaves

MAKE IT

HEAT grill to medium-high heat.

SHAPE meat into 8 (1/4-inch thick) patties. Top each of 4 patties with 4 Singles pieces and 1/2 tsp. bacon; cover with remaining patties. Pinch edges together to seal.

GRILL 6 to 7 min. on each side or until done (160°F).

SPREAD bottom halves of buns with cream cheese spread. Fill buns with burgers and remaining ingredients.

RED, WHITE AND BLUE
RICE KRISPIES[®]
TREATS[™]



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Kraft
Jet-Puffed



Red, White & Blue RICE KRISPIES® TREATS™

Prep Time: 20 min. | Makes: 24 servings

WHAT YOU NEED

- 3 Tbsp. butter or margarine
- 1 pkg. (10 oz.) JET-PUFFED Marshmallows
- 6 cups KELLOGG'S® RICE KRISPIES® cereal
- 2 oz. BAKER'S White Chocolate, melted
- 1 Tbsp. multi-colored sprinkles (red, white and blue)

MAKE IT

MICROWAVE butter in large microwaveable bowl on HIGH 45 sec. or until melted. Add marshmallows; toss to evenly coat. Microwave 1-1/2 min. or until marshmallows are completely melted and mixture is well blended, stirring after 45 sec.

ADD cereal; mix well. Press onto bottom of 13x9-inch pan sprayed with cooking spray.

DRIZZLE with chocolate; top with sprinkles. Cool before cutting into 24 bars to serve.

SWEET HEAT
GRILLED CHICKEN
SANDWICH





Sweet Heat Grilled Chicken Sandwich

Prep Time: 20 min. | Makes: 4 servings

WHAT YOU NEED

- 4 small boneless skinless chicken breasts (1 lb.)
- 4 KRAFT Big Slice Hot Habañero Cheese Slices
- 4 pretzel sandwich rolls, split
- 1/4 cup KRAFT Real Mayo Mayonnaise
- 2 Tbsp. mango chutney
- 1/2 cup spring lettuce mix
- 1 tomato, cut into 4 slices

MAKE IT

HEAT grill to medium-high heat.

GRILL chicken 6 to 8 min. on each side or until done (165°F), topping with cheese and adding rolls, cut sides down, to grill for the last minute.

MIX mayo and chutney until blended; spread onto bottom halves of rolls.

FILL with chicken, lettuce and tomatoes.



GRILLED
HOT DOGS
WITH SPICY JALAPEÑO
TOPPING

Oscar
Mayer



Grilled Hot Dogs with Spicy Jalapeño Topping

Prep Time: 15 min. | Makes: 4 servings

WHAT YOU NEED

4 OSCAR MAYER Selects Uncured Angus Beef Franks

4 hot dog buns

1/2 cup chopped peeled jicama

1 plum tomato, chopped

2 green onions, sliced

1 jalapeño pepper, chopped

3 Tbsp. KRAFT Real Mayo Mayonnaise

1 tsp. chili powder

1/2 tsp. lime juice

1/2 cup shredded lettuce

MAKE IT

HEAT grill to medium heat.

GRILL franks 7 min. or until heated through, turning occasionally and adding buns to the grill for the last few minutes.

MEANWHILE, combine chopped vegetables in medium bowl. Stir in combined mayo, chili powder and lime juice.

FILL buns with franks, lettuce and jicama mixture.

ORANGE TANGERINE FIZZ



Mio LIQUID WATER
ENHANCER



Orange Tangerine Fizz

Prep Time: 5 min. | Makes: 1 serving

WHAT YOU NEED

1 cup cold seltzer

1 squeeze MiO Orange Tangerine Liquid Water Enhancer

1 thin navel orange slice

MAKE IT

ADD ingredients to 8 oz. glass.

SUBSTITUTE

Prepare using club soda.

NUTRITION BONUS

Ordinary seltzer soars to new heights with a citrus flavor boost.

The orange slice adds a good source of vitamin C.