

## **Easy Stuffed Mushrooms**

### Ingredients

Cooking spray, for pan

1 ½ lb. baby mushrooms

2 tbsp butter

2 cloves garlic, minced

¼ cup breadcrumbs

Kosher salt

Freshly ground black pepper

¼ cup freshly grated Parmesan, plus more for topping

4 oz. cream cheese, softened

2 tbsp freshly chopped parsley, plus more for garnish

1 tbsp freshly chopped thyme

### Directions:

1. Preheat oven to 400°. Grease a baking sheet with cooking spray. Remove stems from mushrooms and roughly chop stems. Place mushroom caps on baking sheet.
2. In a medium skillet over medium heat, melt butter. Add chopped mushrooms stems and cook until most of the moisture is out, 5 minutes. Add garlic and cook until fragrant, 1 minute then add breadcrumbs and let toast slightly, 3 minutes. Season with salt and pepper. Remove from heat and let cool slightly.
3. In a large bowl mix together mushroom stem mixture, Parmesan, cream cheese, parsley, and thyme. Season with salt and pepper. Fill mushroom caps with filling and sprinkle with more Parmesan.
4. Bake until mushrooms are soft and the tops are golden, 20 minutes.
5. Garnish with parsley to serve.

## Thai Peanut Chicken Wraps

Recipe from chefdehome

### Ingredients

#### **Chicken**

½ pound boneless, skinless chicken breast

1 tbsp soy sauce

1 tbsp canola oil

1 tbsp lime juice

Salt and Pepper

#### **Spicy Peanut Dressing**

½ cup peanut butter

3 tbsp soy sauce

1 tsp chili paste or chili flakes

1 tbsp honey

3 tbsp lime juice

2 tsp sesame oil

1 tsp powdered ginger or 1 inch grated ginger

#### **Veggie Filling**

3 cups worth of chopped carrots, bell pepper, broccoli, and seedless cucumber

3 chopped scallions

½ cup chopped basil

3 tbsp chopped mint

¼ cup toasted and crushed peanuts

5-6 extra large tortilla

### Directions:

1. In a bowl, add 1 tbsp soy sauce, 1 tbsp lime juice, and a generous pinch of salt. Add in chicken breasts, coat well and set aside for 15-20 minutes. heat 1 tbsp oil in non-stick or cast iron pan, season chicken with black pepper, add chicken to pan and cook for 2-3 minutes\* each side or until chicken is fully cooked. Once cooked transfer chicken to cutting board. Let it rest while you prep rest of ingredients, then chop into small bite-sized pieces. (\*Cooking time varies based on thickness. Cook until 165 degrees)
2. In the meantime, in a wide bowl, add peanut sauce\* ingredients. Taste sauce and adjust if necessary. Set aside. (\*Add a tbsp of warm water or make sure peanut butter is at room temperature before adding or it will not whisk well)
3. Add chopped chicken, carrots, bell pepper, broccoli, basil, mint, and scallions, and crushed peanuts to sauce. Stir to coat.
4. Warm tortilla wraps in microwave or skillet until pliable and easy to handle. Working with one wrap at a time, evenly spread a ½ cup of thai peanut chicken filling on 1/3 of wrap.
5. Folding tightly inward from shorter side, roll the wrap all the way to the end and secure with a toothpick. Set aside. Repeat with remaining wraps.
6. Refrigerate wraps for at least 30 minutes so that the peanut sauce sets layers. Slice the wraps into 1-inch pinwheels. Serve chilled.

Kristyn Slick

kristyn@makingmealtimememories.com

www.makingmealtimememories.com

## Mini Cubano Sandwich Skewers

### Ingredients

26 Mini Wooden Skewers  
7 oz. ham, sliced thick (or cubed)  
6 oz. Swiss cheese cubes  
26 pickles kosher baby dill ((16 oz. jar))

### **Mustard Sauce**

1/3 cup Dijon mustard  
1/4 cup mayonnaise  
1/4 tsp onion powder  
1/8 tsp salt  
3 tbsp honey

### Directions:

1. If using ham slices, cut each slice into 1-1 1/2" strips.
2. Trim or cut your pickles.
3. Using mini wooden skewers, skewer your pickle, followed by your ham, then your cheese. Fold your ham back and forth (like folding a fan), while you skewer if you want it to look like mine in the images above.
4. Mix up mustard sauce in a small bowl and chill.
5. Serve chilled with sauce for dipping.

## **Brie Cherry Pastry Cups**

### Ingredients

1 sheet frozen puff pastry, thawed  
1/2 cup cherry preserves  
4 ounces Brie cheese, cut into 1/2-inch cubes  
1/4 cup chopped pecans or walnuts  
2 tablespoons minced chives

### Directions:

1. Unfold puff pastry; cut into 36 squares. Gently press squares onto the bottoms of 36 greased miniature muffin cups.
2. Bake at 375° for 10 minutes. Using the end of a wooden spoon handle, make a 1/2-in.-deep indentation in the center of each. Bake until golden brown, 6-8 minutes longer. With spoon handle, press squares down again.
3. Spoon 1/2 rounded teaspoon of preserves into each cup. Top with cheese; sprinkle with nuts and chives. Bake until cheese is melted, 3-5 minutes.