

Teen Cooking Pop-Up – Finger Foods Grocery,Tool List and Prep list

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
popcorn chicken bites with chipotle honey mustard	1 lb. chicken scaloppini 2 eggs 1 lemon	Non-stick oil spray (Pam or avocado oil) Corn starch, potato starch, or arrowroot starch/powder Plain popped popcorn Panko, breadcrumbs or matzo meal (GF if necessary) Granulated onion or onion powder Granulated garlic or garlic powder Kosher salt or sea or table salt Dijon mustard Honey Chipotle powder or hot sauce	Foil Cookie Sheet Large zip top bag 2 shallow dishes	Have all ingredients ready
homemade pizza pockets	I store bout RAW pizza dough, Pizza sauce Shredded cheese (I like an Italian cheese mix) or a little slice of fresh mozzarella Suggested Toppings, optional Pepperoni or cooked sausage Green or red pepper Mushrooms Red onion Baby spinach or arugula Crumbled goat cheese		Cookie sheet Parchment Paper Rolling pin	Bring the pizza dough to room temperature for at least one hour before the class