

# delicious dish

**It's all 'bout the Kids (and the grownups too) – Finger Foods  
Grocery, Tool List and Prep list (2 pages)**

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
<b>popcorn chicken bites with chipotle honey mustard</b>	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
<b>homemade pizza pockets</b>	1 store bought RAW pizza dough, Shredded cheese (I like an Italian cheese mix) or a little slice of fresh mozzarella <b>Suggested Toppings</b> , optional Pepperoni or cooked sausage Green or red pepper Mushrooms Red onion Baby spinach or arugula Crumbled goat cheese	Pizza sauce	Cookie sheet Parchment Paper Rolling pin	<b>Bring the pizza dough to room temperature for at least one hour before the class</b>

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<b>giant krispie M&amp;M cookies</b>	Egg Unsalted butter	Brown sugar Granulated sugar All purpose flour Baking powder Baking soda Salt Rice krispies, I like the whole grain variety from Nature's Path M&M's	Baking sheets Parchment Mixer	Butter at room temp