



chicken fiesta dip

PREP TIME: 15 minutes
MAKES: 32 servings
COOK TIME: 40 minutes

WHAT YOU NEED

- 4 oz. (1/2 of 8-oz. pkg.) PHILADELPHIA Neufchatel Cheese, softened
- 1 cup BREAKSTONE'S Reduced Fat or KNUDSEN Light Sour Cream
- 1 pkt. (1-1/4 oz.) TACO BELL® HOME ORIGINALS® Taco Seasoning Mix
- 1-1/2 cups chopped cooked chicken
- 1 cup KRAFT Mexican Style 2% Milk Finely Shredded Four Cheese, divided
- 4 green onions, sliced
- 1 small tomato, chopped
- 1/4 cup sliced black olives
- WHEAT THINS Big Snack Crackers



See nutritional information for saturated fat content.

Nutrition Information per serving:

190 calories, 9g total fat, 2.5g saturated fat, 15mg cholesterol, 400mg sodium, 23g carbohydrate, 1g dietary fiber, 5g sugars, 6g protein, 6%DV vitamin A, 0%DV vitamin C, 10%DV calcium, 8%DV iron.

MAKE IT

HEAT oven to 350°F.

MIX first 3 ingredients in medium bowl. Stir in chicken, 1/2 cup shredded cheese and onions. Spoon into 9-inch pie plate.

BAKE 25 min. or until heated through.

TOP with remaining shredded cheese, tomatoes and olives.

SERVE with crackers.

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bacon-wrapped chicken bites

PREP TIME: 15 minutes
MAKES: 12 servings
COOK TIME: 1 hour (including marinating)

WHAT YOU NEED

- 3 Tbsp. GREY POUPON Savory Honey Mustard, divided
- 2 Tbsp. Worcestershire sauce
- 1 boneless skinless chicken breast (6 oz.), cut into 24 pieces
- 8 slices OSCAR MAYER Bacon, cut into thirds
- 4 oz. CRACKER BARREL Vermont Sharp-White Cheddar Cheese, cut into 12 slices
- 24 RITZ Crackers
- 2 tsp. chopped fresh parsley

MAKE IT

MIX 2 Tbsp. mustard and Worcestershire sauce. Add to chicken; toss to coat. Refrigerate 30 min. Drain chicken; discard marinade. Heat broiler.

WRAP bacon around chicken; secure with toothpicks. Broil, 4 inches from heat, 10 min. or until bacon is crisp and chicken is done, turning after 5 min.

HEAT oven to 350°F. Remove toothpicks. Cut cheese slices in half. Place crackers on baking sheet; top with cheese.

BAKE 4 to 5 min. or until melted. Top with chicken and remaining ingredients. Pairs well with a glass of Merlot. Please drink responsibly.



See nutritional information for saturated fat content.

Nutrition Information per serving:

120 calories, 7g total fat, 3g saturated fat, 25mg cholesterol, 240mg sodium, 5g carbohydrate, 0g dietary fiber, 1g sugars, 7g protein, 2%DV vitamin A, 0%DV vitamin C, 8%DV calcium, 4%DV iron.



maple-bacon mixed nuts

PREP TIME: 15 minutes
MAKES: 15 servings
COOK TIME: 45 minutes

WHAT YOU NEED

- 1-1/4 cups maple syrup, divided
- 1 cup water
- 1 can (11.5 oz.) PLANTERS Mixed Nuts
- 2 Tbsp. dark brown sugar
- 2 Tbsp. powdered sugar
- 1/2 tsp. liquid smoke
- 1/2 cup OSCAR MAYER Real Bacon Bits



See nutritional information for saturated fat content.

Nutrition Information per serving:

180 calories, 12g total fat, 2g saturated fat, less than 5mg cholesterol, 200mg sodium, 14g carbohydrate, 1g dietary fiber, 10g sugars, 5g protein, 0%DV vitamin A, 0%DV vitamin C, 2%DV calcium, 8%DV iron.

MAKE IT

HEAT oven to 325°F. Bring 1 cup maple syrup and water to boil in saucepan on medium heat. Add nuts; cook 3 min. Drain.

MIX remaining maple syrup, sugars and liquid smoke in medium bowl.

ADD nuts and bacon bits; toss to coat.

SPREAD onto bottom of parchment paper-lined 15x10x1-inch pan.

BAKE 10 min.; stir. Reduce oven temperature to 300°F. Bake 18 to 20 min. or until nuts are crisp and lightly browned, stirring after 10 min. Cool.



grilled pepper & onion franks

PREP TIME: 10 minutes
MAKES: 6 servings
COOK TIME: 25 minutes

WHAT YOU NEED

- 2 red peppers, cut into strips
- 1 small onion, sliced
- 1/4 cup KRAFT Italian Dressing
- 6 OSCAR MAYER Selects Angus Bun-Length Beef Franks
- 6 hot dog buns

MAKE IT

HEAT grill to medium heat.

PLACE peppers and onions in center of sheet of heavy-duty foil; drizzle with dressing. Bring up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside.

GRILL 15 min. or until vegetables are crisp-tender, adding franks to grill after 6 min. and cooking until franks are heated through, turning packet and franks occasionally.

CUT slits in foil to release steam before opening packet.

PLACE franks in buns; top with vegetable mixture.



See nutritional information for saturated fat content.

Nutrition Information per serving:

350 calories, 22g total fat, 8g saturated fat, 35mg cholesterol, 860mg sodium, 27g carbohydrate, 2g dietary fiber, 6g sugars, 11g protein, 25%DV vitamin A, 45%DV vitamin C, 8%DV calcium, 15%DV iron.



Velveeta chorizo beer dip

PREP TIME: 10 minutes
MAKES: 20 servings

WHAT YOU NEED

- 1/4 lb. chorizo
- 1 lb. (16 oz.) VELVEETA Pasteurized Prepared Cheese Product, cut into 1/2-inch cubes
- 1/2 cup light beer

MAKE IT

COOK chorizo in medium skillet on medium-high heat 5 min. or until done, stirring occasionally.

MEANWHILE, microwave VELVEETA and beer in large microwavable bowl on high 5 min. or until VELVEETA is completely melted, stirring after 3 min.

DRAIN chorizo. Stir into dip.

SERVE with RITZ Crackers.



See nutritional information for saturated fat content.

Nutrition Information per serving:

80 calories, 6g total fat, 3.5g saturated fat, 20mg cholesterol, 370mg sodium, 2g carbohydrate, 0g dietary fiber, 2g sugars, 4g protein, 4%DV vitamin A, 0%DV vitamin C, 20%DV calcium, 0%DV iron



Triscuit chicken Parm snackers

PREP TIME: 10 minutes
MAKES: 8 servings
COOK TIME: 16 minutes

WHAT YOU NEED

- 2 oz. (1/4 of 8-oz. pkg.) KRAFT Low-Moisture Part-Skim Mozzarella Cheese
- 1 cooked small boneless skinless chicken breast half (4 oz.), cut into 16 thin slices
- 1/4 cup spaghetti sauce
- 16 TRISCUIT Cracked Pepper & Olive Oil Crackers
- 1/2 tsp. dried oregano leaves



See nutritional information for saturated fat content.

Nutrition Information per serving:

80 calories, 3.5g total fat, 1g saturated fat, 15mg cholesterol, 140mg sodium, 7g carbohydrate, 1g dietary fiber, 0g sugars, 6g protein, 0%DV vitamin A, 0%DV vitamin C, 6%DV calcium, 4%DV iron.

MAKE IT

HEAT oven to 350°F.

CUT cheese into 8 slices, then cut each slice in half.

COMBINE chicken and sauce; toss to coat.

PLACE crackers in single layer on baking sheet; top with chicken, cheese and oregano.

BAKE 5 to 6 min. or until cheese is melted.



buffalo chicken mac

PREP TIME: 5 minutes
MAKES: 5 servings
COOK TIME: 30 minutes

WHAT YOU NEED

- 1 pkg. (12.6 oz.) KRAFT HOMESTYLE Macaroni & Cheese Dinner Classic Cheddar Cheese Sauce
- 1-1/2 cups chopped cooked chicken breast
- 1 Tbsp. hot pepper sauce for Buffalo wings
- 1/2 cup KRAFT Shredded Cheddar Cheese
- 1 Tbsp. chopped green onions



See nutritional information for saturated fat content.

Nutrition Information per serving:

390 calories, 17g total fat, 8g saturated fat, 70mg cholesterol, 670mg sodium, 35g carbohydrate, 1g dietary fiber, 4g sugars, 24g protein, 15%DV vitamin A, 0%DV vitamin C, 20%DV calcium, 10%DV iron.

MAKE IT

HEAT oven to 425°F.

PREPARE dinner in large saucepan as directed on package except do not top with Bread Crumb Topping.

TOSS chicken with pepper sauce.

STIR into Dinner; spoon into 1-1/2-qt. casserole sprayed with cooking spray.

SPRINKLE with shredded cheese and crumb topping.

BAKE 5 to 10 min. until cheese is melted.

TOP with onions.



Salsa-BBQ Hot Dogs

Barbecue sauce and salsa team up to make the flavorful sauce for these zesty sandwiches.

PREP TIME: 20 minutes
MAKES: 10 servings

WHAT YOU NEED

- 1 pkg. (16 oz.) OSCAR MAYER Beef Franks
- 1/2 cup TACO BELL® HOME ORIGINALS® Thick 'N Chunky Salsa
- 1/2 cup BULL'S-EYE Original Barbecue Sauce
- 10 hot dog buns
- 1 small onion, chopped
- 1/2 cup KRAFT Shredded Cheddar Cheese

MAKE IT

COOK franks as directed on package.

MEANWHILE, cook salsa and barbecue sauce in saucepan on medium heat 2 to 3 min. or until heated through, stirring occasionally.

PLACE franks in buns; top with salsa mixture, onions and cheese.

Size-Wise:

Serve with a mixed green salad and your favorite fresh fruit.

Use Your Microwave:

Mix salsa and barbecue sauce in microwaveable bowl. Microwave on HIGH until heated through, stirring after each minute.

Substitute:

Prepare using OSCAR MAYER Wieners.

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See nutritional information for saturated fat content.

Nutrition Information per serving:

320 calories, 17g total fat, 7g saturated fat, 35mg cholesterol, 840mg sodium, 30g carbohydrate, 1g dietary fiber, 10g sugars, 11g protein, 2%DV vitamin A, 20%DV vitamin C, 15%DV calcium, 10%DV iron.



hot ham & cheese spread

PREP TIME: 5 minutes
MAKES: 10 servings
COOK TIME: 8 minutes

WHAT YOU NEED

- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1 cup KRAFT Shredded Cheddar Cheese
- 3 slices OSCAR MAYER Smoked Ham, finely chopped
- 1/8 tsp. ground red pepper (cayenne)
- RITZ Crackers



See nutritional information for saturated fat content.

Nutrition Information per serving:

210 calories, 15g total fat, 8g saturated fat, 45mg cholesterol, 370mg sodium, 11g carbohydrate, 0g dietary fiber, 2g sugars, 6g protein, 8%DV vitamin A, 0%DV vitamin C, 10%DV calcium, 4%DV iron.

MAKE IT

MIX all ingredients except crackers in microwaveable bowl.

MICROWAVE on high 2 to 3 min. or until heated through, stirring after 2 min.

SERVE with crackers.