



# Cookin' Fun

## Yogurt Fruit Salad

1 to 2 cups vanilla yogurt  
4 cups fruit - berries, apples, mandarin oranges, bananas -  
or any fruit of your choice.

Mix fruit together in a bowl and then add the yogurt. Cool in the refrigerator for at least one hour.

## Easy Chicken Pot Pie

1 package of refrigerated pie crust  
2 - 12 oz. cans of chicken breast - flaked and drained  
1 can Cream of Chicken soup  
1 - 10 oz. package of frozen mixed vegetables  
1 to 2 cups shredded cheddar cheese  
1 tablespoon minced onion  
Pepper to taste

Pre-heat the oven to 400 degrees. Remove one of the pie crusts from the package, unfold it and place it in a deep dish pie pan. In a large mixing bowl, mix drained flaked chicken, soup, frozen vegetables, cheese, onion and pepper together. Stir the ingredients until all are well mixed. Pour the mixture into the deep dish pan that you put the crust in. Spread evenly and press the mixture down a little. Then remove the other crust from the package, unfold it and place it on top of the pot pie mixture. Pinch it together at the edges and flute it together. Make a few small slits in the top of the pie and place it in the oven. Bake it for 30 minutes or until the crust is golden brown and the pie is cooked through. The pie mixture should also be a little bubbly. Remove from the oven and let it cool for 5 to 10 minutes before serving.

## Rules For The Kitchen!

1. Always ask an adult if you can use the kitchen.
2. Have all the ingredients before you start.
3. Wash your hands before you touch food.
4. Wear an apron or towel to keep your clothes clean.
5. Always clean up when you are finished.



## Monster Munch

3 cups Puffed rice cereal  
1 cups dry-roasted unsalted peanuts  
1 cup raisins  
1 cup dried apricots; chopped  
1/3 cup butter  
1/2 cup peanut butter  
1 pound marshmallows; large

In a large bowl, combine the cereal, apricots, raisins and peanuts. In a microwave safe 13x9 inch baking dish, melt margarine and marshmallows on high 2 minutes. Stir. Add peanut butter and then cook on high 2 minutes longer. Stir again until well blended.

Add cereal mixture and stir until well coated. WITH YOUR PARENT'S SUPERVISION (since the mixture comes out hot) - working quickly and with buttered hands, form the mixture into balls, using about 1/2 cup of mixture per ball. If mixture begins to cool and harden up - cook on high 30 seconds or until softened.

