

GAME DAY RECIPES ON A BUDGET!

Buffalo Chicken Empanadas

SERVES: 21

- 1/4 cup finely chopped onion
- 1 can (4 oz) Chopped Green Chiles, drained
- 2/3 cup chopped cooked chicken
- 1/3 cup shredded mozzarella cheese
- 1/4 cup Hot Sauce
- 2 refrigerated Pie Crusts (2 Count), softened as directed on box
- 1 egg, slightly beaten

1. Heat oven to 375°F. Line 2 cookie sheets with cooking parchment paper; set aside.
2. In medium bowl, mix onion, green chiles, chicken, and hot sauce.
3. Unroll pie crusts. Using 3 1/2-inch round cutter, cut circles from crusts, rerolling dough to get 21 circles.
4. Place about 1 tablespoon Buffalo chicken mixture on center of each circle. Fold dough in half over filling; pinch and press edges with fork to seal or roll edges to seal.
5. Place on cookie sheets. Prick tops of empanadas with fork to allow steam to escape.
6. Brush each with beaten egg.
7. Bake 16 to 20 minutes or until golden brown. Cool 10 minutes on cooling racks.

Baked Potato Bites

SERVES: 6

- 1.5 lbs red potatoes
- 1 cup sour cream
- 1.5 cups shredded cheddar cheese
- 2-3 pieces of cooked bacon
- 2 tbsp butter, melted
- 1 egg, beaten
- 2-3 green onions chopped

1. Preheat oven to 400°F and line a large baking sheet with aluminum foil.
2. In a large bowl, drizzle potatoes with oil and your favorite seasonings. Arrange these on the baking sheet.
3. Bake for 35-40 minutes until potatoes are tender. Let cool for 20 minutes.
4. Once cooled, slice each potato in half, and place removed potato in a large bowl.
5. To the bowl, add sour cream, 1 cup cheddar cheese, chopped bacon, melted butter, beaten egg, and chopped green onions. Mix well until well combined.
6. Put filling back into the sliced potatoes. Top with remaining cheese and bake for 10-15 minutes until hot and cheese is melted!

Cowboy Crack Dip

SERVES: 8

- 1 pound spicy sausage
- 2 (8oz) blocks cream cheese
- 3 cups cheddar cheese (shredded)
- 1 cup frozen corn
- 2 (10 oz) cans Rotel style diced tomatoes with green chilies

1. In a skillet, brown sausage and drain off any excess grease.
2. Combine the cream cheese, spicy sausage, shredded cheese, frozen corn, and Rotel in a slow cooker.
3. Turn the heat on LOW and cook for 1-2 hours.
4. Stir well and serve warm!

Pizza Dip

SERVES: 6

8oz cream cheese, softened
3/4 cup sour cream
1-2 tsp Italian Seasoning
8oz Tomato sauce
1/2 cup Parmesan Cheese
1.5 cups Mozzarella Cheese
15 slices of Pepperoni
French or Italian Loaf Bread

1. Preheat oven to 350 degrees
2. In a bowl, combine softened cream cheese, sour cream, and Italian seasoning.
3. Spread this at the bottom of a pie pan, baking pan, or oven safe casserole dish.
4. Top the cream cheese with tomato sauce (use spoon to spread evenly)
5. Sprinkle parmesan and mozzarella cheese over the tomato sauce
6. Add pepperoni to the top and any other pizza toppings you like!
7. Bake for 25-30 minutes until top starts to get golden brown.
8. Serve with sliced or cubed bread!

Italian Meat Stromboli

SERVES: 6

16oz tube or ball of pizza dough
1 3/4 cups shredded mozzarella
1/2 cup tomato sauce plus more
for dipping
6oz pepperoni slices
6 ounces sliced ham or canadian
bacon
1 egg lightly beaten

1. Preheat the oven to 400 degrees.
2. Roll the pizza dough into a rectangle that covers the area of the sheet pan, leaving a 1 inch border on all sides.
3. Place the 1/2 cup tomato sauce, 1/2 of the cheese, ham and pepperoni down the middle of the dough. Add the remaining cheese on top of the meats.
4. Cut 2 inch strips on the sides of the dough with a knife, then criss cross one strip of dough from each side to make a pattern. Fold edge over for the top and bottom.
5. Brush top with beaten egg, and Bake for 15-20 minutes until golden brown!

Chicken Bacon Ranch Bites

SERVES: 12

12 pack slider buns
3 tbsp Ranch Seasoning
1lb cooked chicken, chopped
8oz mozzarella cheese
2oz precooked bacon, chopped
2 tbsp butter (melted)

1. Preheat oven to 350 degrees.
2. Hollow out your slider rolls. (Save insides for breadcrumbs for another time!)
3. Mix ranch seasoning with chopped chicken.
4. Fill rolls with seasoned chicken, mozzarella cheese, and chopped bacon.
5. Brush the filled rolls with melted butter.
6. Bake for 5-8 minutes until melted and golden brown!

Seven-Layer Taco Dip

SERVES: 12

1 pack taco seasoning
16oz can refried beans
8oz cream cheese, softened
16oz sour cream
16oz salsa
2 cups shredded Cheddar cheese
Iceberg lettuce, shredded
1 large tomato, chopped
1 bunch chopped green onions
2oz can sliced black olives,
drained

1. In a small bowl, combine the taco seasoning and refried beans until completely smooth.
2. Spread this mixture evenly in the bottom of your serving dish.
3. Mix together the cream cheese and sour cream in a separate bowl. Carefully spread this cheese mixture over the beans in the serving bowl,
4. Spoon the salsa over the top of the cream cheese and sour cream,
5. Sprinkle the shredded cheese on top of the salsa.
6. Top with shredded lettuce and chopped tomato.
7. Garnish with chopped green onions and sliced black olives.

Philly Cheesesteak Egg Rolls

SERVES: 24

1lb ground beef
1 tbsp Worcestershire sauce
1 onion, chopped
1 bell pepper, chopped
12 slices white American Cheese
24 egg roll wrappers
oil for frying

1. Brown beef in skillet, drain excess grease.
2. Add in Worcestershire sauce, chopped onion, and chopped bell pepper. Cook over medium heat until all the veggies are tender.
3. Let this mixture cool before you start wrapping.
4. Place half a slice of white American cheese down on your egg roll wrapper, then top with about 3 tbsp of meat mixture.
5. Fold over your corners, and roll the egg roll closed. Use a touch of water on your finger to seal the wrapper closed.
6. In a large pan, heat your oil for frying. Place egg rolls seam side down, and cook on each side until golden brown!

Notes: