

Kids In The Kitchen

Edibly Fun, Easily Done Recipes

(NAPSA)—For parents contending with a throng of hungry, thirsty kids looking for some munchies, they'll be happy to know they can easily turn their kitchen into a neighborhood hot spot. Even the busiest of moms can show they have a knack for snacks by serving up easy, kid-friendly creations that are loaded with fruits and vegetables that kids need as part of a healthy diet. Parents can whip up a variety of *Edibly Fun, Easily Done* recipes that include fun dipping sauces, bite-sized portions and kid-friendly favorites to ensure they hit a home run with every kid on the block.

The Canned Food Alliance collaborated with Chef Andrew Schloss to create recipes for mom to make for her kids and their friends who always seem to find their way to the kitchen. As a cookbook author and father of three, Chef Schloss created these kid-friendly offerings using a variety of shelf-stable canned foods so they're edibly fun, easily done any day of the week, without making an extra trip to the store. In the blink of an eye, the kitchen can turn into a makeshift concession stand after a neighborhood pickup ball game, so keeping a well-stocked pantry helps parents easily cater to these impromptu guests.

Parents can easily keep kids satisfied by preparing delicious meals and snacks for every time of day. They can serve up creations such as Munchable Mini-Burgers with Flavorful Fruit Dips, Fruity Frozen Fudge Pops, and French Toast Fingers with Fruity and Veggie Dips.

Here's an Edibly Fun, Easily Done Cheesy Pizza Fondue that has all the flavorful elements of cheese pizza but offers more nutrition:



Moms can hit a home run with every kid on the block with this Cheesy Pizza Fondue.

Cheesy Pizza Fondue

Preparation Time: Approximately 5 minutes

Cook Time: Approximately 5 minutes

Ingredients:

- 2 tablespoons toasted breadcrumbs**
- ¼ cup milk**
- 1 can (15 ounces) tomato sauce**
- 2 slices pepperoni, finely chopped (optional)**
- 2 ounces (½ cup) finely shredded mozzarella cheese**
- 1 tablespoon Parmesan cheese (optional)**
- 2 whole-wheat pita breads (each cut in 6 triangles), warm**

Preparation:

Mix breadcrumbs and milk in a small bowl until fully moistened; set aside. Combine tomato sauce and pepperoni (if using) in a small saucepan and heat to simmering. Stir in breadcrumb-milk mixture and simmer for 2 minutes, stirring constantly. Remove from heat and stir in cheeses until melted. Transfer to a serving bowl and serve with warm pita triangles for dipping.

Servings: 6

For more recipes, visit www.mealtime.org.