

## Ham and Swiss Stromboli

"This recipe is very quick prepare and kids ove it!
add ranch dressing for additional flavor. I use real bacon bits to save time. Substitute the cheese for one of your favorites and add eggs for breakfast-on-the-go."


## Ingredients

6-oz.thinly sackage refrigerated French bread dough
gremly sliced deli ham
8 slices bacon, cooked and crumbled
$1-1 / 2$ cups shredded Swiss cheese
2-4 Tbs. ranch dressing (optional)
Directions

1. Unroll dough on a lightly greased baking sheet. Place ham on dough, don'tgoall the way to the edge, leave about a $1 / 4$ to $1 / 2$ inch; spread Ranch Dressing over the ham; sprinkle evenly with onions, bacon and cheese.
Roll up jelly-roll style, start with the long side. Pinch edges to seal and uck the ends under. Place the seam side down on the baking sheec. $26-30$ minutes until golden brown. Cool a bit before slicing

Cheesy Apple Breakfast Quesadillas "Make-ahead breakfast treat the kids can grab and micro-


Directions
. Spread each flour tortillas with 1 I teaspoons cinnspink Top one tortilla $1 / 3$ cup cheese 4 cup chopped apple and second rtilla.
For each serving, melt 1 table-
Honey Milk Balls
This is an great no-bake reat. My dad's mom aught him to make these when just a little kid. Excellent served with a tall cold glass of milk!'

## Ingredients

## I cup powdered milk

Directions
Mixall ingredients until evenly combined with clean hands (kids hand
work best.)
2. This will be sticky, but worth it!
3. Form into 1 -inch balls. Remember these are no bake!
4. Serve immediately if able, but can be stored in an airtight container for
5. Glass of milk required for a delicious treat.
6. It is recommended that children under two not be served honey.


No Bake
Energy Bars
This simple and easy energy bar has only 226 calories.

## Ingredients

$1 / 2$ cup wheat germ
1/2 cup wheat germ

- $1 / 2$ cup oat bran
$1 / 2$ cup chopped nuts (optional) $\begin{array}{ll}\text { powder } & \cdot 1 / 2 \text { cup light corn syrup }\end{array}$

Directions

1. Mix everything together and spread into a greased pan (I use $9 \times 13$ for thick bars, but for thinner more snack sized bars use bigger) and chill then cut into bars.
If you add the optional ingredients you may need to add more liquid

| Salmon Salad | Ingrecilents |  | Directions |
| :---: | :---: | :---: | :---: |
| Pita Pockets | - 2-(7.25-oz.) cans salmon, - 2 Tbs. light mayonnaise | $\begin{aligned} & 1 \text { pinch cayemen pepper } \\ & 2 \text { ppiat beads } \end{aligned}$ | $\substack{\text { In boww } \\ \text { onaice }}$ |
|  | - 2 Tbs, ieshts sour | . 4 letuce leaves |  |
| $\begin{aligned} & \text { for } \\ & \text { good } \end{aligned}$ | - |  | 1 letuce quarer |
|  | -1T | -1 cup |  |

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