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FRIDAY SATURDAY

HOT POCKETS

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www.delish.com recipes by Martha Stewart

Preparing for Holiday Celebrations Panko-Crusted Chicken Bites

Ingredients

- · Nonstick cooking spray
- 1/2 cup(s) all-purpose flour
- 1/4 cup(s) Dijon mustard
- 2 large eggs
- 11/2 cup(s) panko breadcrumbs
- pinch(s) cayenne pepper
- 1 cup(s) apricot jam or preserves
- 4 large (about 2 pounds) boneless, skinless chicken breast halves, cut into 1-inch cubes
- · Coarse salt and freshly ground pepper
- 2 tablespoon(s) extra-virgin olive oil
- 1/2 cup(s) freshly grated Parmesan cheese
- 1 teaspoon(s) chopped fresh thyme leaves

Directions

- 1. Preheat oven to 375 degrees. Line a baking sheet with parchment paper and fit with a wire rack. Spray with cooking spray; set aside.
- 2. Place flour in a large bowl and season very generously with salt and pepper. Whisk eggs in another large bowl with 2 tablespoons water until well combined. Place the breadcrumbs in a third large bowl, and drizzle with olive oil; toss to coat. Stir in cheese and cayenne and mix well.
- 3. Place chicken pieces in the seasoned flour and toss to coat. Working in 3 batches, shake off any excess flour from chicken pieces and transfer to egg mixture; stir to combine. Transfer coated chicken pieces with a slotted spoon to the breadcrumb mixture and toss until completely coated. Place the breaded chicken pieces on a rack-lined baking sheet, spacing them evenly apart. Repeat process until all the chicken is breaded. Bake until golden brown and chicken is cooked through, 18 to 20 minutes.
- 4. In a small bowl, stir the apricot jam, mustard, and thyme together until combined. Allow chicken to cool 10 minutes before serving with apricot mustard mixture.

Hot Spinach Dip

Ingredients

- 2 teaspoon(s) olive oil, plus more for baking dish
- 1 medium onion, diced
- 2 clove(s) garlic, minced
- 2 pound(s) spinach, cleaned, trimmed, and coarsely chopped
- 1/2 cup(s) milk
- 6 ounce(s) reduced-fat bar cream cheese
- 3 dash(es) Worcestershire sauce
- 3 dash(es) hot sauce, such as Tabasco
- 3/4 cup(s) shredded mozzarella
- Coarse salt and ground pepper
- · Baguette slices, breadsticks, or crackers, for serving

Directions

- 1. Preheat oven to 425 degrees. In a Dutch oven or large pot, heat oil over medium. Add onion and garlic; cook until lightly browned, 5 to 8 minutes.
- 2. Add spinach in two additions, letting the first batch wilt before adding the next; cook until completely wilted,
- 5 to 8 minutes. Transfer to a colander; drain, pressing to release all excess liquid.
- 3. In the same pot, warm milk over high heat. Whisk in cream cheese until melted, about 3 minutes. Add spinach, Worcestershire sauce, hot sauce, and 1/4 cup mozzarella; stir to combine. Season with salt and pepper. Pour into a lightly oiled 1 1/2-quart shallow baking dish; sprinkle with remaining 1/2 cup mozzarella.
- 4. Bake until bubbly and golden brown, 20 to 25 minutes. Serve hot with accompaniments, as desired.

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Wednesday, December 8 thru Tuesday, December 14, 2010. ALL LIMITS ARE PER HOUSEHOLD, PER DAY. Selection varies by store.

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