

Budget-Friendly Spring Break Getaways



(Family Features)

Spring is the perfect time for a vacation. Shake off the doldrums of winter as you transition toward fresh beginnings and warmer days. One tip for planning a fun-filled trip with nearly countless memories: start your planning by deciding what types of things you'd like to do and experiences you'd like to enjoy.

For example, destinations like Texas, which offers hundreds of miles of coastline along the Texas Gulf Coast, can be a perfect destination for spring break travel for all ages. Start looking forward to a getaway to remember with these ideas, perfect for family travel, spring-breakers and everyone in between.

See the sights. If you're the exploring type and want to mix some education with your fun, plan your journey around attractions like museums and nature centers, where you'll find plenty to learn about the local area. Look for experiences you can't find anywhere else, such as a visit to a UNESCO World Heritage site, which can offer a special look at the past.

Make a splash. For water lovers and more active types, a visit to the seashore may be just the ticket. At some locations, you can find all sorts of adventures, like surfing, kiteboarding, snorkeling, scuba diving, parasailing, jet skiing, deep sea fishing and more.

Pitch a tent. When you're looking to put the hustle and bustle of the city aside, a camping trip is the perfect way to reconnect with nature and enjoy

some peaceful relaxation. Whether in Texas's Hill Country or on a beach, you can find a variety of camping locations. For example, the small beach town of Port Aransas can provide a perfect backdrop to an evening by the campfire and a restful night under the stars.

Explore the great outdoors. Discovering new flora and fauna is a delightful way to spend spring break. National parks offer nearly endless opportunities where you can experience natural elements teeming with life. These protected destinations are the perfect places for unique animal encounters, such as birdwatching, with hundreds of native species.

Go by land and sea. You can create an eclectic trip with diverse experiences by choosing a destination that lets you enjoy activities on both land and water. For example, Galveston Island's cruise ports offer an array of activities that appeal to travelers in transition, such as harbor tours and an amusement park pier, along with the island's ample supply of art galleries, entertainment and architecture.

For more ideas and inspiration to start planning your spring break trip, explore TravelTexas.com.

Photo courtesy of Getty Images (family on the beach)
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Source: Texas Tourism Board



MAKE GAME DAY A WIN

(Family Features)

It's game day, which means your party needs food and needs it fast. Use recipes that can pump up the crowd this season and make every game a win.

These quick recipes for an Olive Bar Flatbread and a Mediterranean Nacho Bar can leave the fans in your home screaming for more.

Your fans will almost assuredly be dipping, diving and running for these simple snacks created with fresh ingredients like Sabra Hummus, which is available in more than a dozen flavors in the deli section of your grocery store. Spread it on fluffy flatbread with your favorite veggies to create a snack that fans can go crazy over, or set it out buffet-style for everyone to munch on at halftime.

Find more game day recipes at sabra.com.

Mediterranean Nacho Bar

Sabra Hummus
Diced tomatoes
Chopped green onions
Chopped zucchini (1/4-inch chunks)
Chopped Greek olives
Chopped pepperoncinis
Shredded lettuce
Crumbled feta cheese
Grilled chicken
Pita chips

Assemble hummus, tomatoes, green onions, zucchini, olives, pepperoncinis, lettuce, cheese and chicken in buffet format.

Serve with pita chips.



Olive Bar Flatbread

Prep time: 15 minutes

Servings: 2

- 3 tablespoons Sabra Roasted Red Pepper Hummus
- 1 flatbread
- 1/2 cup desired vegetables, chopped (olives, roasted peppers, peppadew or artichokes)
- 3 miniature mozzarella balls, sliced
- 2 cups arugula
- 2 tablespoons lemon juice
- 1 tablespoon olive oil
- 1/2 teaspoon salt
- 1 teaspoon pepper

Heat oven to 400 F.

Place hummus on flatbread. Top with desired vegetables and mozzarella.

Bake on lower rack 10-12 minutes, or until crispy and browned.

Toss arugula with lemon juice, olive oil, salt and pepper. Place on flatbread and serve.

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Source: Sabra