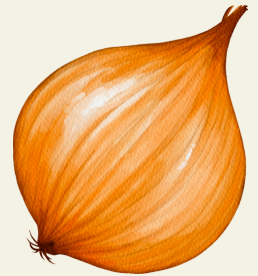


Camp Create Week Two Recipes



Omelettes



Ingredients

- 2 eggs
- 1/2 bell pepper chopped
- 1/4 cup shredded cheese
- 1/4 tsp pepper
- 1/4 tsp salt
- Additional optional items: ham, mushrooms, bacon

Directions

- Crack 2 eggs in bowl and whisk eggs until fluffy
- Add salt and pepper into bowl with eggs and whisk
- Pour whisked eggs into a skillet
- Add in toppings
- Once eggs start to harden, fold omelette in half

Pizza



Ingredients

- 1 package refrigerated pizza dough
- 1 jar pizza sauce
- pizza toppings of choice
- Mozzarella cheese, shredded

Directions

- Preheat oven to 375
- Form dough into a circle or any shape
- Add pizza sauce to dough
- Add however much cheese on pizza sauce
- Add toppings
- Put in oven to bake

Pancakes



Ingredients

- $\frac{3}{4}$ cup organic flour
- $\frac{3}{4}$ teaspoon baking powder double acting
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{2}$ cup milk
- 1 large egg
- 1 tablespoon unsalted butter melted and cooled
- $\frac{1}{4}$ teaspoon vanilla extract
- 1 tablespoon organic cane sugar

Directions

- In a large bowl, mix, flour, baking powder and salt
- Add milk, cracked egg, melted butter, vanilla extract and granulated sugar and whisk until smooth
- Scoop out mix and add to griddle or skillet
- Add toppings
- Wait for pancake mix to bubble, then flip

Chicken Strips



Ingredients

- 3 Tbsp. olive oil
- 3 cloves garlic, minced
- 1 Tbsp. fresh lemon juice
- 2 tsp. honey
- 1 3/4 tsp. salt
- Fresh black pepper, to taste
- 1 lb. chicken tenders
- Additional Option: red chili flakes

Directions

- In a bowl, mix together the olive oil, parsley, garlic, lemon juice, honey, red chili flakes, salt, and pepper.
- Add the chicken tenders and toss to evenly coat.
- Preheat griddle on medium-high heat.
- Place the chicken in a single layer on the grill. Cook for 3-4 minutes on each side or until juices run clear .
- Remove the tenders to a plate

Chocolate Chip Cookies



Ingredients

- 3 tbsp. unsalted butter
- 4 tbsp. coconut sugar, packed
- 1 tbs. organic cane sugar
- 1 egg yolk
- 6 tbsp. organic pastry flour
- 1/8 tsp. baking soda
- 1/4 tsp. salt
- 1/4 tsp. vanilla extract
- 3 tbsp. chocolate chips

Directions

- Preheat the oven to 350°F and line a baking sheet with parchment paper. Set aside.
- Brown the butter over medium heat, stirring constantly until the butter begins to foam and turns a golden brown, emitting a nutty aroma. Take butter off the heat and allow to cool.
- In a small mixing bowl combine the butter and the sugars and mix well. Add the egg yolk, and vanilla extract and mix until smooth.
- Add the flour, salt and baking soda. Mix until just combined and no streaks of flour remain. Last, fold in the chocolate. Do not over mix.
- Shape into 2 large cookies or 2 medium size cookies and place on your prepared cookie sheet.
- Bake for 11 minutes*, or until the edges are just golden brown and the centers have puffed up but are still gooey.