

Super Bowl

Appetizers and Dessert

Veggie Pizza Roll Ups

Ingredients:

1 package (8oz) cream cheese softened
1 cup sour cream
1 package ranch dressing mix
1 cup broccoli finely chopped
1 cup cauliflower finely chopped
1 cup red pepper finely chopped
6 flour tortillas (8inches)
Shaker parmesan cheese
1 jar of your favorite pizza sauce or marinara

Instructions:

In a medium bowl beat together cream cheese, sour cream, and ranch dressing mix until smooth.

In a large bowl combine your chopped veggies.

Evenly divide your cream cheese mixture onto your six tortillas and spread into an even layer, leaving about a ½ inch border.

Sprinkle each tortilla with the veggie mixture followed by some parmesan cheese. Then lightly pat down.

Roll up tightly and place on a flat plate/tray and wrap with plastic wrap. Refrigerate for at least 45-60 minutes.

Once chilled cut into ½ inch slices with a serrated knife.

Plate up with a bowl of your favorite pizza sauce or marina that's been heated

Smashed Buffalo Tater Tots

Ingredients:

Frozen tater tots

Salt and pepper

3 green onions thinly sliced

1/3 cup buffalo sauce

½ cup crumbled blue cheese

¼ cup ranch dressing

¼ cup blue cheese dressing

Optional toppings: shredded chicken. Cilantro

Instructions:

Preheat oven to 425 degrees F

Add ½ the bag of frozen tots to a large baking pan. Bake for 10 minutes.

Remove the tots from the oven and flip over. Using a small glass or bowl, smash the tots using a circular motion to make them spread. Sprinkle with salt and pepper and return the pan to the oven to bake for another 10 minutes.

Remove the tots from the oven. Drizzle with buffalo sauce and top with blue cheese crumbles. Heat in the oven for just a couple minutes to warm the cheese.

Finally, plate up and top with green onions and either drizzle with your choice of dressing or have on the side for dipping.

Variation: If you aren't a buffalo fan you could do the same process and make a loaded smashed tot.

Top with grated cheddar cheese and chopped crispy bacon, heat in the oven until cheese is melted and then top with sour cream and green onions.

Cheesecake Nachos

Ingredients:

8 oz cream cheese softened

½ cup heavy cream

1 tsp vanilla extract

1/3 cup powdered sugar

1 package of graham crackers, broken into squares **OR** 1 package of flour tortillas

*if using tortillas, you will need 1 stick of melted butter, cinnamon, and white sugar.

2 cups sliced strawberries

½ cup shredded coconut, toasted

Chocolate sauce for drizzling

Directions:

Using a mixer beat together cream cheese until fluffy. Slowly add in heavy cream, vanilla and powdered sugar. Whip until creamy.

If using graham crackers: arrange crackers on a plate and top with dollops of cream cheese mixture. Top with strawberries and chocolate sauce.

If using tortillas: Cut tortillas in smallish triangles or strips. In a bowl drizzle cut tortillas with melted butter. Arrange on a cookie sheet and sprinkle with cinnamon and sugar. Toast in a 350 oven until they start to turn golden and are crispy. Allow to cool and then arrange on a plate and dollop with cream cheese mixture followed by strawberries and chocolate sauce.

For a **COVID** friendly get together:

Use punch cups and make individual cups up of the cream cheese mixture. Strawberries, and chocolate. When it's time for dessert stick broken up graham crackers or the tortillas pieces in at the last minutes so they don't get soggy.

