



Baked Pizza:

Ingredients:

- 6 ounces fresh mozzarella cheese, thinly sliced
- Pre-made pizza dough
- 1/2 cup fresh tomatoes
- 1/4 teaspoon freshly ground black pepper
- 1/2 teaspoon dried oregano
- 3 tablespoons extra-virgin olive oil
- 6 leaves fresh basil, torn
- Tomato sauce (optional)
- Chefs Note: Put together a few of your favorite toppings! Feel free to add pineapple, mushrooms, spinach, onions, black olives, etc.



Directions:

- Preheat the oven to 550 degrees F. Lightly dust a pizza peel with flour.
- Place thin slices of mozzarella over the crust, then grind a liberal amount of black pepper over it. Sprinkle with dried oregano. Randomly arrange crushed tomatoes, leaving some empty areas. Drizzle olive oil over the top. Feel free to add any additional toppings as you wish.
- Bake for 4 to 6 minutes in the preheated oven, or until the crust begins to brown. Remove from the oven by sliding the peel beneath the pizza. Sprinkle a few basil leaves randomly over the pizza.
- Cut into wedges and serve.

Orange-Mango Smoothie:

Ingredients:

- 1 mango - peeled, seeded, and cut into chunks
- 1 banana, peeled and chopped
- 1 cup orange juice
- 1 cup vanilla nonfat yogurt
- 1 tablespoon of honey
- Ice

Directions:

- Place ice, mango, banana, orange juice, yogurt, and honey in a blender. Blend until smooth. Serve in clear glasses, and drink with a bendy straw
- Garnish with mango cubes or strawberry wedge as desired.



Cookie Sandwich

Ingredients:

- Two sugar cookies or chocolate chip cookies
- Small candies (M&M, tic tac, etc.)

Directions:

- You should start with hot, barely baked cookies, fresh out of the oven. You can also find these premade and kept fresh at your local store.
- Take your ice cream out of the freezer. It should still be hard.
- Scoop or shave your ice cream in long strips — not in big round balls. You want chunky thin blocks or strips. Lay them on the cookie, top with another hot cookie, and garnish with small candies.
- Serve Immediately

