



Girls' Night In Menu
 prepared with the Girls' Night In Collection (Item: 101108)



Artichoke & Spinach Hummus Bites

- 1 (15 ounce) can garbanzo beans, rinsed and drained
- 1 cup non-fat plain Greek yogurt
- 1 packet **Artichoke & Spinach Warm Dip Mix**
- 2 tablespoons olive oil
- Olive oil spray
- 8 pita pockets, cut into 3 wedges each
- Coarse sea salt or kosher salt
- ¼ cup chopped Kalamata olives
- ¼ cup roasted red peppers or pimentos
- ¼ cup shredded Parmesan cheese
- 2 tablespoons chopped fresh parsley



1. Preheat oven to 425°F. In food processor or blender, combine first 3 ingredients. Process until smooth. Drizzle in olive oil until creamy and smooth. Salt as desired.
2. Place pita wedges on large baking sheet sprayed with olive oil spray. Generously spray pitas with olive oil spray. Sprinkle with desired amount of salt. Bake 10 minutes or until crispy but not hard. Let cool.
3. Top pita wedges with hummus. Garnish with olives, red peppers, cheese and parsley. Lightly drizzle with additional olive oil, if desired.

Makes 12 servings.

Make Ahead: Prepare through step 2 up to 1 day ahead. Store hummus in an airtight container in refrigerator. Store pita wedges in an airtight container. Continue with step 3.

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Grilled Veggies with Artichoke Spinach Dip

2 small zucchini, sliced ½-inch thick lengthwise
2 small yellow squash, sliced ½-inch thick lengthwise
1 medium eggplant, sliced ½-inch thick
1 red bell pepper, cut into 4 sections, seeds removed
1 yellow bell pepper, cut into 4 sections, seeds removed
1 bunch asparagus, trimmed
¼ cup **Vidalia® Onion Dressing**
¼ cup olive oil
½ cup mayonnaise
½ cup sour cream
1 packet **Artichoke & Spinach Warm Dip Mix**
2-3 tablespoons milk, optional



1. Prepare grill to medium-high heat. Divide all vegetables, **Vidalia Onion Dressing** and oil between 2 (1-gallon) freezer bags. Seal well; toss to coat. Let stand 10-15 minutes.
2. Remove vegetables from bags (reserve marinade). Place on grill. Grill, turning occasionally and basting with reserved marinade, until vegetables have grill marks and are crisp-tender, about 8-10 minutes. Let vegetables rest until room temperature; cut peppers into slices.
3. Meanwhile, in small bowl, combine mayonnaise, sour cream and **Artichoke & Spinach Warm Dip Mix**; mix until well combined. Thin with milk to desired consistency, if desired. Serve with grilled vegetables.

Makes 12 servings.

Make Ahead: Prepare through step 3 up to 1 day ahead. Refrigerate grilled veggies and dip in separate containers. Serve veggies at room temperature.

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Key Lime Dip & Fruit Kabobs

½ (8 ounce) package cream cheese, softened
½ (8 ounce) container frozen non-dairy whipped topping, thawed
1 package **Key Lime Cheese Ball Mix**
1 pint blueberries
48 red grapes
24 strawberries
24 cubes honeydew melon
24 cubes pineapple
24 bamboo skewers



1. In medium bowl, combine first 2 ingredients and **Key Lime Cheese Ball Mix** packet 1 (discard packet 2). Using an electric mixer on medium speed, mix until well combined, light and fluffy. Place in a serving bowl.
2. Thread fruit on skewers in desired pattern. Serve with dip.

Makes 12 servings.

Make Ahead: Prepare step 1 up to 1 day ahead; refrigerate, covered. Prepare step 2 up to 2 hours ahead. Refrigerate until ready to serve.

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Mango Curry Tea Sandwiches

1 package **Bountiful Beer Bread Mix**[®]
1 (12 ounce) can beer or club soda
3 tablespoons butter, melted, optional
½ cup mayonnaise
¼ cup frozen mango chunks, thawed, mashed
1 tablespoon curry powder
2 cups chopped cooked chicken
1 large apple, diced
½ cup diced celery
⅓ cup raisins
⅓ cup chopped roasted and salted almonds
¼ cup diced red onion
24 spinach leaves



1. Prepare **Bountiful Beer Bread Mix** according to package directions using beer and butter, if desired. Let cool completely.
2. In medium bowl, combine mayonnaise, mashed mangos and curry powder; whisk until well combined. Stir in remaining ingredients, except spinach, to create salad. Salt and pepper as desired.
3. Slice bread into 12 slices. Cut slices in half. Top with spinach and chicken salad.

Makes 12 servings.

Make Ahead: Prepare through step 2 up to 1 day ahead. Store bread in an airtight container. Store salad in an airtight container in refrigerator. Continue with step 3.

Tip: Cut the bread into circles!

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Sparkling Sippers

1 bucket **Samba Sangría Slush**[™] Drink Mix
1½ cups hot water
1 (750 ml) bottle sauvignon blanc wine
½ cup white chocolate chips
Decorative sprinkles
Decorative sugar
1 (750 ml) bottle brut champagne, chilled



1. Empty and rinse **Samba Sangría Slush Drink Mix** bucket. Add mix, water and wine; stir well to dissolve. Refrigerate, covered, several hours or up to overnight.
2. Place white chocolate chips in a microwave-safe bowl. Microwave on HIGH 30 seconds. Stir; microwave 15-30 seconds or until melted. Place decorative sprinkles and sugar in separate shallow bowls.
3. Dip martini and/or champagne glasses in melted chocolate and then sprinkles or sugar. Let chocolate harden completely, about 1-2 hours.
4. Divide sangria among glasses; top off with champagne.

Makes 12 servings.

Make Ahead: Prepare through step 3 up to 1 day ahead. Continue with step 4.

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Sriracha Shrimp Crostini

1 package **Multi-Grain Beer Bread Mix**
¾ cup water
3 tablespoons olive oil, divided
Kosher or sea salt, optional
⅓ cup mayonnaise
Zest of 1 lemon
1 tablespoon lemon juice
1 tablespoon chopped fresh dill

2-3 teaspoons **Fiesta Party Seasoning**
12 ounces cooked shrimp, peeled and chopped
½ cup diced celery
¼ cup chopped green onions
Fresh dill sprigs, optional



1. Preheat oven to 425°F. Reserve ¼ cup **Multi-Grain Beer Bread Mix**. Place remaining mix in large bowl with water and 2 tablespoons olive oil. Mix until a soft dough forms. Cover with plastic wrap and let rest 15 minutes.
2. Sprinkle reserve bread mix on a clean work surface. Roll dough into a ⅛-inch thick rectangle. Trim to create straight edges. Cut into 12 squares, cut squares diagonally to create 24 rectangles. Transfer to a greased large baking sheet. Lightly brush with remaining oil and sprinkle with salt, if desired. Bake 8-10 minutes or until lightly browned. Cool completely.
3. In medium bowl, combine mayonnaise with next 4 ingredients; whisk until well combined. Stir in shrimp, celery and onions. Salt and pepper as desired. Top crostinis with shrimp salad. Garnish with dill, if desired.

Makes 12 servings.

Make Ahead: Prepare salad in step 3 up to 1 day ahead. Store crostinis in an airtight container; store salad in an airtight container in refrigerator. Continue with step 3.

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Sweet Quinoa & Fruit Salad

1 cup quinoa
⅓-½ cup **Vidalia® Onion Dressing**
1 (15 ounce) can mandarin oranges, drained
2-3 cups baby spring greens
2 cups chopped watermelon
1 cup blueberries
1 cup chopped walnuts, toasted
3 kiwi fruit, peeled and chopped
¼ cup chopped fresh mint leaves
1 (4 ounce) container crumbled goat cheese or feta cheese



1. Prepare quinoa according to package directions; cool completely.
2. In large bowl, combine quinoa and ⅓ cup **Vidalia Onion Dressing**. Toss to coat. Add remaining ingredients except for cheese; toss to coat. Add remaining dressing, if needed. Gently stir in cheese.
3. Divide among individual serving dishes, if desired.

Makes 12 (¾ cup) servings.

Make Ahead: Prepare through step 2 up to 1 day ahead; refrigerate, covered. Continue with step 3.

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Trio of Dessert Bites

1 package **Salted Caramel Bar Mix**
¾ cup + 1 ½ tablespoons butter, softened, divided
3 tablespoons milk
1 package **Peanut Butter Quinoa Bar Mix**
1 cup crunchy peanut butter
½ cup honey
1 package **Classy Chocolate Pound Cake Mix**
1 (16 ounce) container coconut pecan frosting



1. Preheat oven to 350°F. Prepare **Salted Caramel Bar Mix** according to package directions using 1 ½ tablespoons butter and milk. Cool completely.
2. Prepare **Peanut Butter Quinoa Bar Mix** according to package directions using peanut butter and honey.
3. In medium bowl, combine **Classy Chocolate Pound Cake Mix** and ¾ cup softened butter. Using a fork, mix until well incorporated and moist. Press into a greased 8x8-inch baking dish. Bake 25 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost with coconut pecan frosting.
4. Cut all bars into 1-inch bite-size bars. Arrange on serving platter.

Makes 24 servings.

Make Ahead: Prepare through step 4 up to 1 day ahead. Store covered.

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