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**Awesome Artichoke Dip**

**PREP TIME:** 15 min.  |  **TOTAL TIME:** 40 min.  |  **MAKES:** 18 servings, 2 Tbsp. each

**WHAT YOU NEED**
- 1 pkg. (6 oz.) FRESH TAKE Italian Parmesan Recipe CheeseBreadcrumb Mix, mixed together
- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1 can (14 oz.) artichoke hearts, drained, chopped
- 1/2 cup KRAFT Real Mayo Mayonnaise

**MAKE IT**

HEAT oven to 375°F.  
RESERVE 3/4 cup FRESH TAKE.  
COMBINE remaining FRESH TAKE with remaining ingredients; spread onto bottom of 9-inch pie plate.  
Top with reserved FRESH TAKE.  
BAKE 25 min. or until heated through.

**Awesome Smokey Black Bean Dip**

**PREP TIME:** 10 min.  |  **TOTAL TIME:** 35 min.  |  **MAKES:** 32 servings, 2 Tbsp. each

**WHAT YOU NEED**
- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1/4 cup milk
- 1 can (15 oz.) black beans, rinsed
- 1 can (15.25 oz.) corn, drained
- 1/2 cup chopped red peppers

**MAKE IT**

HEAT oven to 375°F.  
RESERVE 3/4 cup FRESH TAKE. Combine remaining FRESH TAKE with remaining ingredients.  
SPREAD onto bottom of 9-inch pie plate sprayed with cooking spray; top with reserved FRESH TAKE.  
BAKE 25 min. or until heated through.

**Parmesan Roasted Tomatoes**

**PREP TIME:** 15 min.  |  **TOTAL TIME:** 1 hour  |  **MAKES:** 8 servings

**WHAT YOU NEED**
- 8 plum tomatoes (2 lb.) cut lengthwise in half
- 1 Tbsp. olive oil
- 1 pkg. (6 oz.) FRESH TAKE Italian Parmesan Recipe Cheese Breadcrumb Mix, mixed together
- 1 Tbsp. chopped fresh parsley

**MAKE IT**

HEAT oven to 400°F.  
PLACE tomatoes, cut-sides up, on foil-covered rimmed baking sheet sprayed with cooking spray; drizzle with oil.  
BAKE 30 min. or until lightly browned.  
TOP each tomato half with 1 Tbsp. cheese mixture; bake 15 min. Sprinkle with parsley.

**Provençale Tomato Tart**

**PREP TIME:** 15 min.  |  **TOTAL TIME:** 39 min.  |  **MAKES:** 6 servings

**WHAT YOU NEED**
- 1 ready-to-use refrigerated pie crust (1/2 of 14.1-oz. pkg.)
- 1 pkg. (6 oz.) FRESH TAKE Classic Four Cheese Recipe Cheese Breadcrumb Mix, mixed together
- 1/3 cup KRAFT Mayo with Olive Oil Reduced Fat Mayonnaise
- 3 plum tomatoes (1 lb.), seeded, sliced

**MAKE IT**

HEAT oven to 400°F.  
UNROLL pie crust onto baking sheet. Combine 3/4 cup cheese mixture and mayo; spread onto pie crust to within 1-1/2 inches of edge.  
ARRANGE tomatoes in circular pattern over mayo mixture; top with remaining cheese mixture. Fold edge of crust over tomatoes, leaving center uncovered.  
BAKE 20 to 24 min. or until cheese is melted and crust is golden brown.
**LITTLE STUFFED MUSHROOMS**  
**PREP TIME:** 10 min. | **TOTAL TIME:** 30 min. | **MAKES:** 20 servings

**WHAT YOU NEED**
- 20 fresh mushrooms (about 1 lb.), 2-1/2 inch diameter
- 1 pk. (6 oz.) FRESH TAKE Rosemary & Roasted Garlic Recipe Cheese Breadcrumb Mix, mixed together

**MAKE IT**
HEAT oven to 350ºF.  
REMOVE stems from mushrooms; discard stems.  
PLACE mushroom caps, top-sides down, on baking sheet sprayed with cooking spray; fill with cheese mixture.  
BAKE 20 min. or until heated through.

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**CHEDDAR JACK CREAMED SPINACH**  
**PREP TIME:** 20 min. | **TOTAL TIME:** 32 min. | **MAKES:** 6 servings, 1/2 cup each

**WHAT YOU NEED**
- 1/2 cup chopped onions
- 2 cloves garlic, minced
- 2 tsp. oil
- 2 pkg. (9 oz. each) baby spinach leaves
- 4 oz. (1/2 of 8-oz. pkg.) PHILADELPHIA Cream Cheese, cubed
- 1 pkg. (6 oz.) FRESH TAKE Cheddar Jack & Bacon Recipe Cheese Breadcrumb Mix, mixed together

**MAKE IT**
HEAT oven to 350ºF.  
COOK onions and garlic in oil in large skillet on medium heat 3 min., stirring frequently. Add spinach; cook and stir 4 min. or just until wilted. Drain.  
ADD cream cheese and half the FRESH TAKE to spinach mixture; mix well. Spoon into 9-inch pie plate sprayed with cooking spray; top with remaining FRESH TAKE.  
BAKE 10 to 12 min. or until spinach mixture is heated through and topping is golden brown.

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**TWICE-BAKED CHEESY POTATOES**  
**PREP TIME:** 15 min. | **TOTAL TIME:** 1 hr. 40 min. | **MAKES:** 12 servings

**WHAT YOU NEED**
- 6 baking potatoes (2 lb.), baked
- 1-1/2 cups BREAKSTONE’S or KNUDSEN Sour Cream
- 4 green onions, chopped
- 1 pkg. (6 oz.) FRESH TAKE Cheddar Jack & Bacon Recipe Cheese Breadcrumb Mix, mixed together

**MAKE IT**
HEAT oven to 375ºF.  
CUT potatoes lengthwise in half; scoop out centers into large bowl, leaving 1/4-inch-thick shells. Place shells on baking sheet.  
ADD sour cream, onions and 3/4 cup cheese mixture to potato flesh; mix well. Spoon into shells; top with remaining cheese mixture.  
BAKE 25 min. or until heated through.

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**CHEDDAR JACK CREAMED SPINACH**  
**PREP TIME:** 20 min. | **TOTAL TIME:** 32 min. | **MAKES:** 6 servings, 1/2 cup each

**WHAT YOU NEED**
- 1/2 cup chopped onions
- 2 cloves garlic, minced
- 2 tsp. oil
- 2 pkg. (9 oz. each) baby spinach leaves
- 4 oz. (1/2 of 8-oz. pkg.) PHILADELPHIA Cream Cheese, cubed
- 1 pkg. (6 oz.) FRESH TAKE Cheddar Jack & Bacon Recipe Cheese Breadcrumb Mix, mixed together

**MAKE IT**
HEAT oven to 350ºF.  
COOK onions and garlic in oil in large skillet on medium heat 3 min., stirring frequently. Add spinach; cook and stir 4 min. or just until wilted. Drain.  
ADD cream cheese and half the FRESH TAKE to spinach mixture; mix well. Spoon into 9-inch pie plate sprayed with cooking spray; top with remaining FRESH TAKE.  
BAKE 10 to 12 min. or until spinach mixture is heated through and topping is golden brown.

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**MESQUITE CHICKEN BREASTS WITH LIME-AVOCADO SALSA**  
**PREP TIME:** 15 min. | **TOTAL TIME:** 40 min. | **MAKES:** 6 servings

**WHAT YOU NEED**
- 6 small boneless skinless chicken breast halves (1-1/2 lb.)
- 1 pkg. (6 oz.) FRESH TAKE Smokey Mesquite BBQ Cheese Breadcrumb Mix, mixed together
- 1 avocado, chopped
- 2 cups cherry tomatoes, halved
- 1/2 cup chopped red onions
- 1 Tbsp. chopped fresh cilantro
- 2 Tbsp. fresh lime juice

**MAKE IT**
HEAT oven to 375ºF.  
COAT chicken with FRESH TAKE as directed on package; place on baking sheet sprayed with cooking spray.  
BAKE 25 min. or until chicken is done (165ºF). Meanwhile, combine remaining ingredients.  
SERVE chicken with salad.
**CRISPY TOPPED STUFFED SHELLS**

**PREP TIME:** 15 min.  |  **TOTAL TIME:** 40 min.  |  **MAKES:** 5 servings

**WHAT YOU NEED**

1. jar (24 oz.) spaghetti sauce
2. large tomato, chopped
3. container (15 oz.) POLLY-O Original Ricotta Cheese
4. pkg. (10 oz.) frozen chopped spinach, thawed, well drained
5. pkg. (6 oz.) FRESH TAKE Italian Parmesan Recipe Cheese Breadcrumb Mix, mixed together
6. tsp. Italian seasoning
7. 20 cooked jumbo pasta shells

**MAKE IT**

HEAT oven to 400°F.

MIX sauce and tomatoes; spoon half into 13x9-inch baking dish.

COMBINE ricotta, spinach, 1 cup FRESH TAKE and seasoning; spoon into shells. Place over sauce in dish; top with remaining sauce. Cover.

BAKE 10 min. Top with remaining FRESH TAKE; bake, uncovered, 15 min. or until heated through.

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**ITALIAN PARMESAN CHICKEN WITH TUSCAN SPINACH SALAD**

**PREP TIME:** 10 min.  |  **TOTAL TIME:** 35 min.  |  **MAKES:** 6 servings

**WHAT YOU NEED**

1. small boneless skinless chicken breast halves (1-1/2 lb.)
2. pkg. (6 oz.) FRESH TAKE Italian Parmesan Recipe Cheese Breadcrumb Mix, mixed together
3. 1/4 cup KRAFT Zesty Italian Dressing
4. red pepper, cut into thin strips
5. pkg. (6 oz.) baby spinach leaves
6. can (15 oz.) cannellini beans, rinsed

**MAKE IT**

HEAT oven to 375°F.

Coat chicken with cheese mixture and bake as directed on package.

HEAT dressing in large skillet on medium-high heat. Add peppers; cook and stir 3 to 4 min. or until crisp-tender. Add spinach and beans; cook 3 min. or just until spinach is wilted, stirring constantly.

SERVE chicken over the spinach salad.

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**EXTRA CHEDDAR CHICKEN TENDERS**

**PREP TIME:** 10 min.  |  **TOTAL TIME:** 25 min.  |  **MAKES:** 4 servings

**WHAT YOU NEED**

1. pkgs. (6 oz.) FRESH TAKE Cheddar Jack & Bacon Recipe Cheese Breadcrumb Mix
2. lb. chicken tenders
3. cucumber, cut into sticks
4. carrot, cut into sticks
5. red pepper, cut into strips
6. 1/2 cup KRAFT Classic Ranch Dressing

**MAKE IT**

HEAT oven to 375°F.

MIX first 5 ingredients and 1-1/3 cups cheese mixture just until blended; shape into 12 meatballs, using 1/4 cup meat mixture for each. Place on baking sheet sprayed with cooking spray. Reserve remaining cheese mixture for later use.

BAKE 22 to 25 min. or until meatballs are done (165°F). Meanwhile, cook spaghetti in large saucepan as directed on package, omitting salt.

DRAIN spaghetti, reserving 1/2 cup cooking water. Return water to pan; stir in tomatoes and garlic. Cook on medium heat 3 to 5 min. or until tomatoes are tender, stirring occasionally. Add spaghetti sauce, basil and cream; mix well. Add spaghetti; toss to evenly coat.

SERVE spaghetti topped with meatballs and remaining cheese mixture.

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**ITALIAN FAMILY STYLE SPAGHETTI & MEATBALLS**

**PREP TIME:** 30 min.  |  **TOTAL TIME:** 55 min.  |  **MAKES:** 4 servings

**WHAT YOU NEED**

1. lb. lean ground beef
2. lb. ground pork
3. apple, grated
4. Tbsp. chopped fresh parsley
5. Tbsp. chopped fresh thyme
6. pkg. (6 oz.) FRESH TAKE Classic Four Cheese Recipe Cheese Breadcrumb Mix, mixed together
7. lb. spaghetti, uncooked
8. plum tomatoes, chopped
9. cloves garlic, minced
10. cup spaghetti sauce
11. cup fresh basil, torn into small pieces
12. Tbsp. whipping cream

**MAKE IT**

HEAT oven to 375°F.

MIX first 5 ingredients and 1-1/3 cups cheese mixture just until blended; shape into 12 meatballs, using 1/4 cup meat mixture for each. Place on baking sheet sprayed with cooking spray. Reserve remaining cheese mixture for later use.

BAKE 22 to 25 min. or until meatballs are done (165°F). Meanwhile, cook spaghetti in large saucepan as directed on package, omitting salt.

DRAIN spaghetti, reserving 1/2 cup cooking water. Return water to pan; stir in tomatoes and garlic. Cook on medium heat 3 to 5 min. or until tomatoes are tender, stirring occasionally. Add spaghetti sauce, basil and cream; mix well. Add spaghetti; toss to evenly coat.

SERVE spaghetti topped with meatballs and remaining cheese mixture.

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**PREP TIME:** 10 min.  |  **TOTAL TIME:** 25 min.  |  **MAKES:** 4 servings

**WHAT YOU NEED**

1. pkgs. (6 oz.) FRESH TAKE Cheddar Jack & Bacon Recipe Cheese Breadcrumb Mix
2. lb. ground pork
3. apple, grated
4. Tbsp. chopped fresh parsley
5. Tbsp. chopped fresh thyme
6. pkg. (6 oz.) FRESH TAKE Classic Four Cheese Recipe Cheese Breadcrumb Mix, mixed together
7. cup fresh basil, torn into small pieces
8. Tbsp. whipping cream

**MAKE IT**

HEAT oven to 375°F.

MIX first 5 ingredients and 1-1/3 cups cheese mixture just until blended; shape into 12 meatballs, using 1/4 cup meat mixture for each. Place on baking sheet sprayed with cooking spray. Reserve remaining cheese mixture for later use.

BAKE 22 to 25 min. or until meatballs are done (165°F). Meanwhile, cook spaghetti in large saucepan as directed on package, omitting salt.

DRAIN spaghetti, reserving 1/2 cup cooking water. Return water to pan; stir in tomatoes and garlic. Cook on medium heat 3 to 5 min. or until tomatoes are tender, stirring occasionally. Add spaghetti sauce, basil and cream; mix well. Add spaghetti; toss to evenly coat.

SERVE spaghetti topped with meatballs and remaining cheese mixture.
**CHEDDAR–BACON ORCHARD CHICKEN**

**PREP TIME: 20 min. | TOTAL TIME: 1 hr. 5 min. | MAKES: 6 servings**

**WHAT YOU NEED**

1. Tbsp. olive oil
2. 1/2 cup flour
3. 1/2 tsp. ground black pepper
4. 1 lb. sweet potatoes (about 2), cut into 1/2-inch-thick slices
5. 2 cloves garlic, minced
6. 1 Tbsp. chopped fresh thyme
7. 2 Fuji apples, cut into 1/2-inch-thick slices
8. 1 pkg. (6 oz.) FRESH TAKE Cheddar Jack & Bacon Recipe Cheese Breadcrumb Mix, mixed together

**MAKE IT**

HEAT oil in large heavy ovenproof skillet on medium heat. MEANWHILE, combine flour and pepper. Add chicken, 1 piece at a time, to flour mixture, turning to evenly coat both sides of each piece. Add chicken to skillet; cook 4 min. on each side or until each piece is browned on both sides. Remove chicken from skillet; cover with foil. Bake 30 min.; top with apples and cheese mixture...
HOMEMADE TILAPIA TACOS
PREP TIME: 10 min. | TOTAL TIME: 25 min. | MAKES: 6 servings

WHAT YOU NEED
1 pkg. (6 oz.) FRESH TAKE Southwest Three Cheese Recipe Cheese Breadcrumb Mix
6 fresh tilapia fillets (1-1/2 lb.)
2 cups shredded purple cabbage
1/2 cup pineapple salsa
12 corn tortillas (6 inch), warmed

MAKE IT
HEAT oven to 375ºF.
SPRAY baking sheet with cooking spray. Open FRESH TAKE bag; pull apart center seal. Mix contents together. MOISTEN fish with water; place in bag, 1 piece at a time. LIGHTLY press cheese mixture onto both sides of fish. (Fish will not be completely coated.) Place on prepared baking sheet; top with remaining cheese mixture. BAKE 12 to 15 min. or until fish flakes easily with fork. Meanwhile, combine cabbage and salsa. CUT fish fillets in half; place on tortillas. Top with cabbage mixture.

SOUTHWEST TURKEY BURGER
PREP TIME: 25 min. | TOTAL TIME: 25 min. | MAKES: 4 servings

WHAT YOU NEED
1 lb. ground turkey breast
1 pkg. (6 oz.) FRESH TAKE Southwest Three Cheese Recipe Cheese Breadcrumb Mix, mixed together
2 Tbsp. water
4 hamburger buns, toasted
4 lettuce leaves
1/2 cup pico de gallo

MAKE IT
HEAT grill to medium heat. MIX first 3 ingredients just until blended; shape into 4 (1/2-inch-thick) patties. GRILL 8 to 9 min. on each side or until done (165ºF). FILL buns with lettuce, burgers and pico de gallo.

CHIPOTLE CHEDDAR BLACK BEAN BURGER
PREP TIME: 30 min. | TOTAL TIME: 30 min. | MAKES: 8 servings

WHAT YOU NEED
2 cans (15 oz. each) black beans, rinsed
1 pkg. (6 oz.) FRESH TAKE Spicy Chipotle Cheddar Recipe Cheese Breadcrumb Mix, mixed together
1 stalk celery, finely chopped
2 Tbsp. water
8 slider buns
8 lettuce leaves
3 Tbsp. BREAKSTONE’S OR KNUDSEN Sour Cream
1/2 avocado, thinly sliced

MAKE IT
MASH beans with fork in medium bowl. Add cheese mixture, celery and water; mix well. SHAPE into 8 (1/2-inch-thick) patties. HEAT large skillet sprayed with cooking spray on medium-high heat. Add patties; cook 5 min. on each side or until heated through (160ºF). FILL buns with lettuce, burgers, sour cream and avocados.

CHIPOTLE CHEDDAR SHRIMP WITH JICAMA SLAW
PREP TIME: 20 min. | TOTAL TIME: 40 min. | MAKES: 6 servings

WHAT YOU NEED
1 egg
1 lb. uncooked large shrimp, peeled with tails left on, deveined
1 pkg. (6 oz.) FRESH TAKE Spicy Chipotle Cheddar Recipe Cheese Breadcrumb Mix, mixed together
1 jicama, peeled, cut into matchlike sticks
1 red pepper, cut into thin strips
2 green onions, cut into thin slices
1/4 cup KRAFT Classic Ranch Dressing
1 Tbsp. honey

MAKE IT
HEAT oven to 375ºF. COVER baking sheet with foil; spray with cooking spray. Beat egg in shallow dish; dip shrimp, 1 at a time, in egg then in cheese mixture, turning to evenly coat each shrimp. Place on prepared baking sheet. Discard any unused cheese mixture. BAKE 20 min. or until shrimp are tender and golden brown. COMBINE vegetables in medium bowl. Mix dressing and honey. Add to vegetable mixture; toss to coat. Serve with shrimp.
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