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Recipes:

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### Recipes:

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Chicken & Rice

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Dessert



## Recipes:

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## Recipes:

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Chocolate Smoothie

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Dessert

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Chocolate



## Recipes:

Allergy Friendly  
Chocolate Bar

Chocolate Peanut  
Butter Cookies

Chocolate Cake

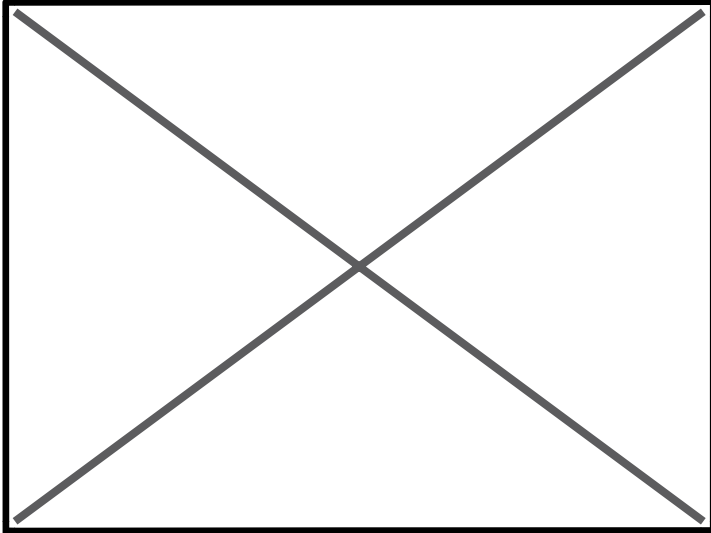
## Related Searches:

Coconut

Butter Cream Icing



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## Classic Chicken Salad ★ 4/5

Servings:

3



Cooking Time:

30 min

### Ingredients

1/2 c. mayonnaise

Kosher Salt

2 stalked celery

2 tbsp. chopped fresh dill

1 1/2 lb poached chicken breast



### Steps

For poached chicken:

1. Fill a medium saucepan halfway with water; bring to boil.

2. Add 1 tsp. kosher salt and chicken

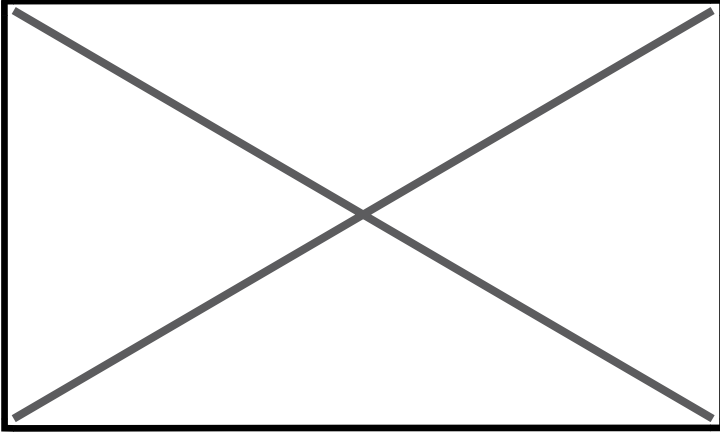


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# Classic Chicken Salad



## For Poached Chicken: Step 1

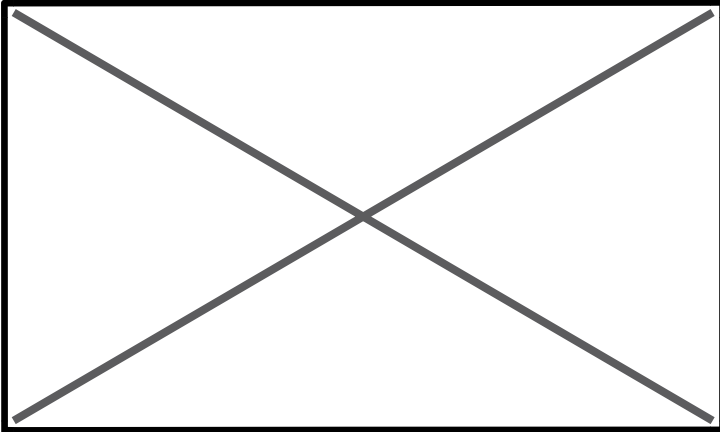
Fill a medium saucepan  
halfway with water; bring  
to boil.



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# Classic Chicken Salad



## For Poached Chicken: Step 2

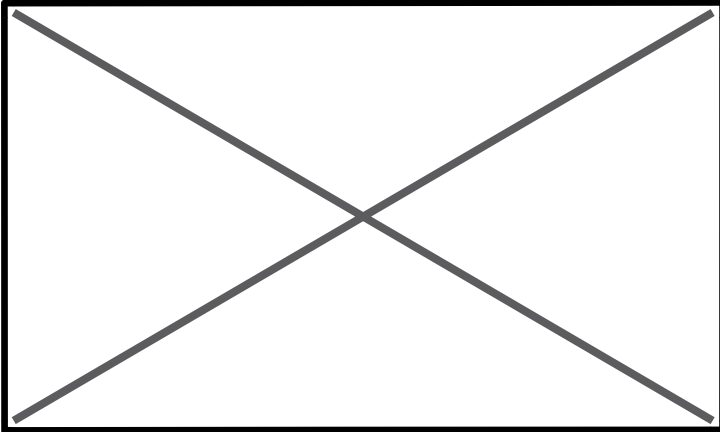
Add 1 tsp. kosher salt and chicken breasts. Reduce heat and simmer until cooked through, 12 to 15 minutes.



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# Classic Chicken Salad



For Poached Chicken: Step 3

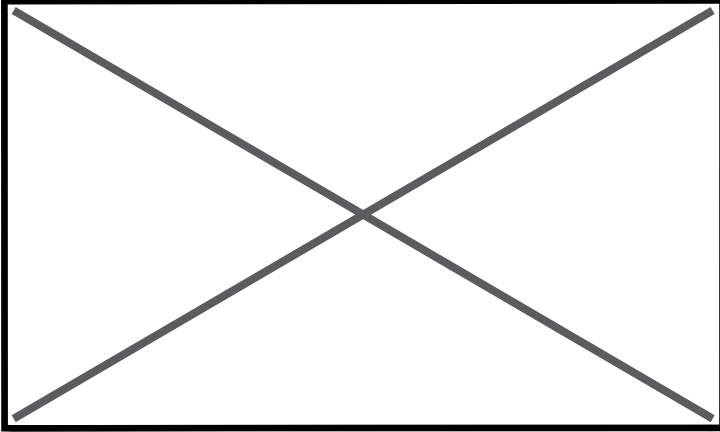
Transfer to a plate; cool completely. Shred or chop into pieces.



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## Classic Chicken Salad



### For Salad: Step 4

Whisk together mayonnaise  
and pickle brine in a bowl.

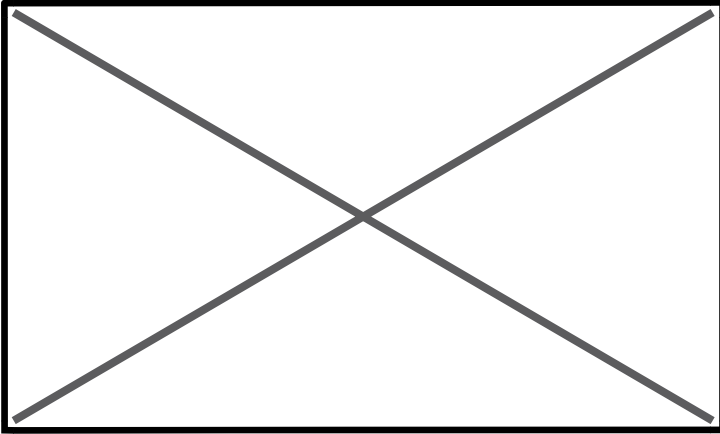




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## Classic Chicken Salad



### For Salad: Step 5

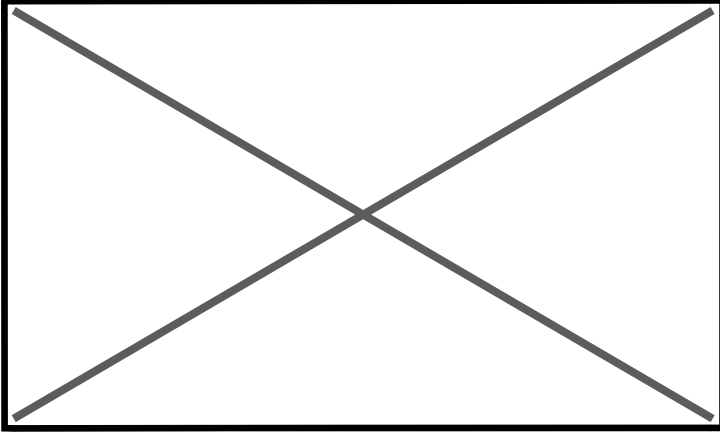
Season with salt and pepper.  
Add pickles, celery, parsley,  
dill, and chicken; toss to  
combine.



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## Classic Chicken Salad



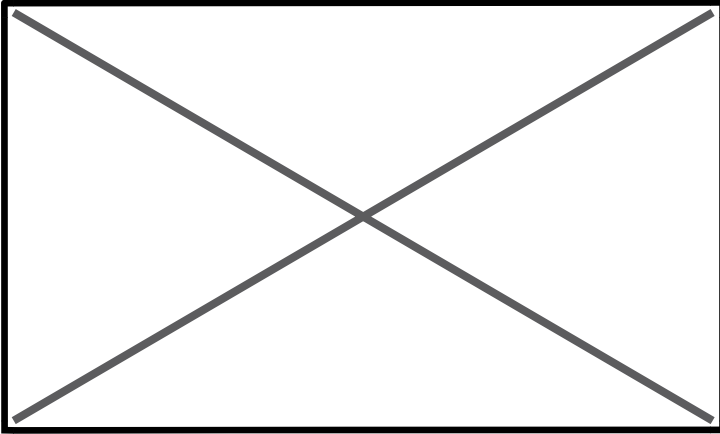
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## Classic Chicken Salad



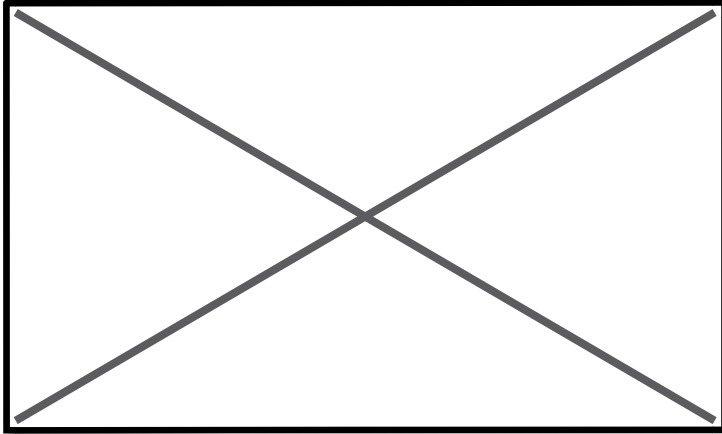
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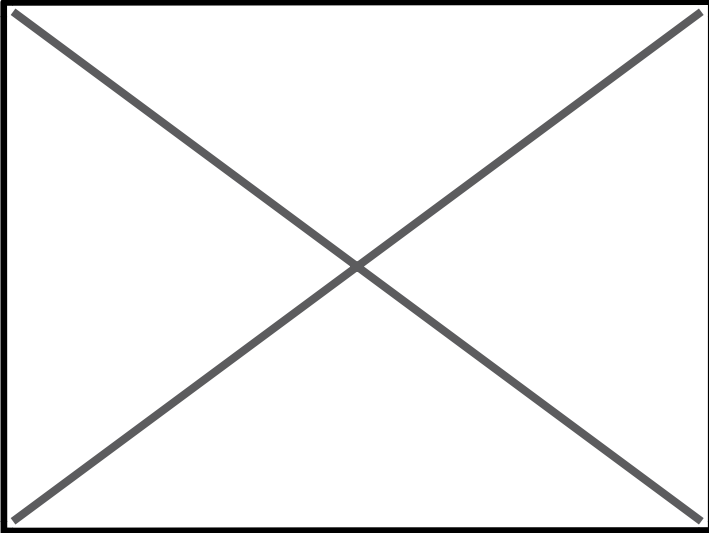
## Classic Chicken Salad



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## Allergy Free DIY Candy Bars ★ 5/5

Servings:

5



Cooking Time:

34 min

### Ingredients

1/4 cup creamy sunflower seed butter  
2 tablespoons powdered sugar  
1 box allergy-friendly soft snack bars  
3 1-ounce dairy-free chocolate bars



### Steps

1. Place the sunflower seed butter and powdered sugar in a bowl and stir to combine.
2. Remove the bars from their packages and spread the tops with the

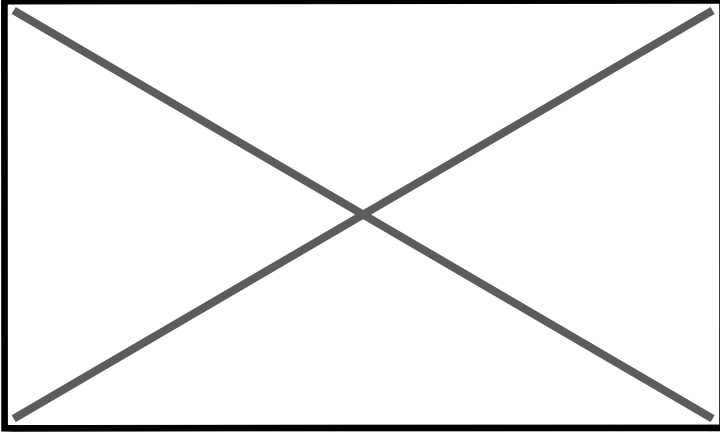


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## Allergy Free DIY Candy Bars



### Step 1

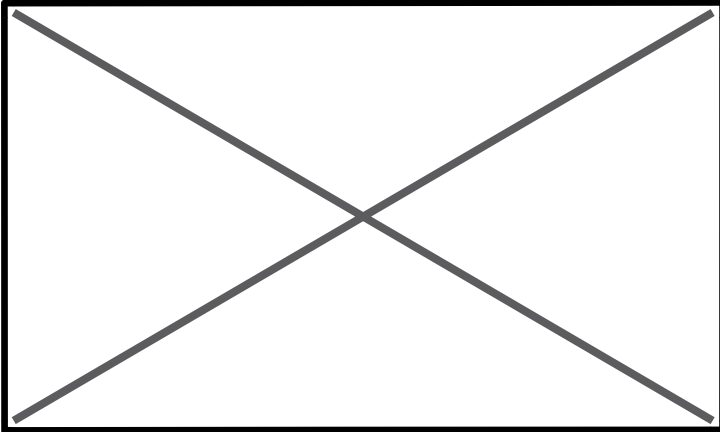
Place the sunflower seed butter and powdered sugar in a bowl and stir to combine.



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## Allergy Free DIY Candy Bars



### Step 2

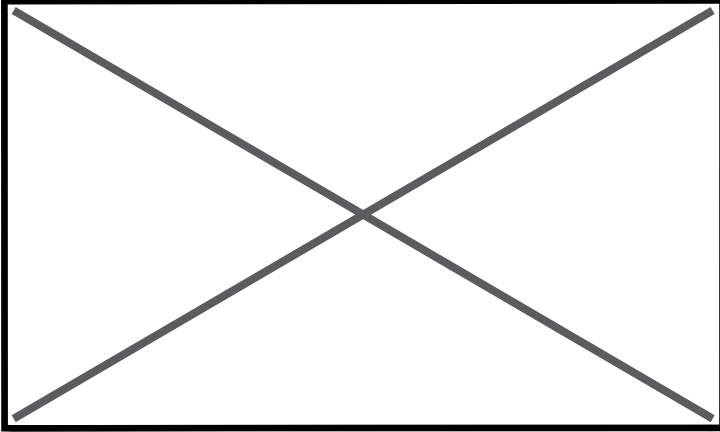
Remove the bars from their packages and spread the to with the sunflower seed mixture.



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## Allergy Free DIY Candy Bars



### Step 3

Melt the chocolate for about 1 minute in the microwave on HIGH (do not overheat), whisking thoroughly until smooth, or using a double broiler method.

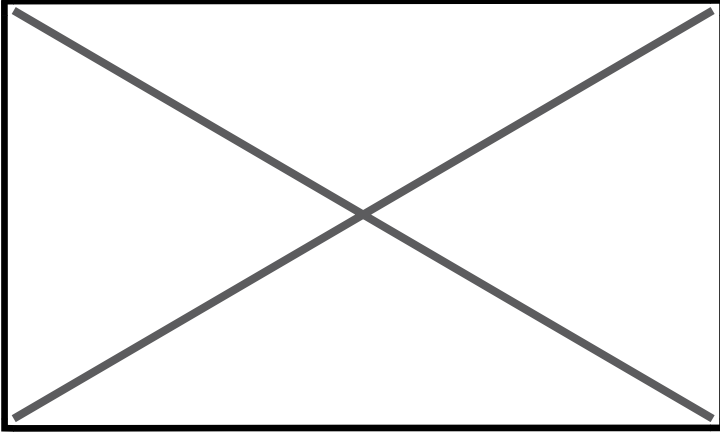




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## Allergy Free DIY Candy Bars



### Step 4

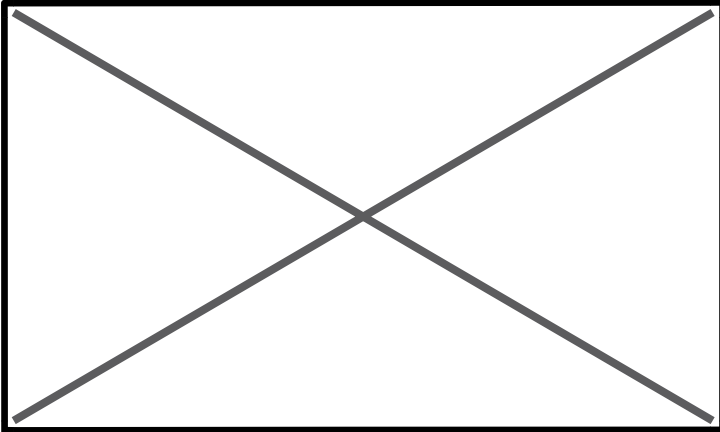
Place the bars in the chocolate and use a spoon to drizzle the chocolate over the tops.



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## Allergy Free DIY Candy Bars



### Step 5

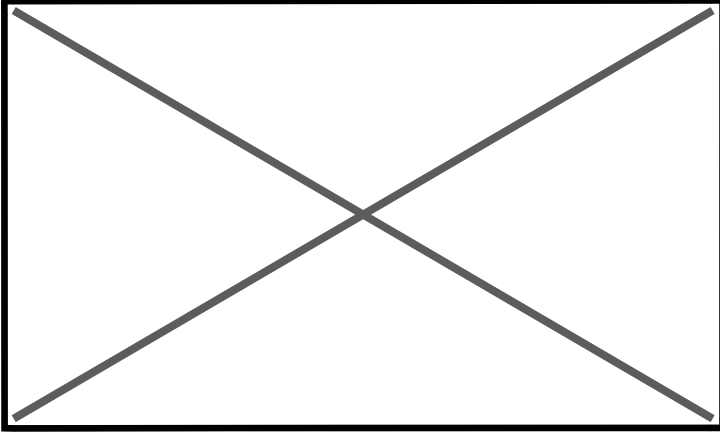
Remove with a fork and place on a wax paper, parchment paper, or a silicone baking mat to set up. Optionally place in the refrigerator to speed up the process .  
(takes about 20 minutes)



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## Allergy Free DIY Candy Bars



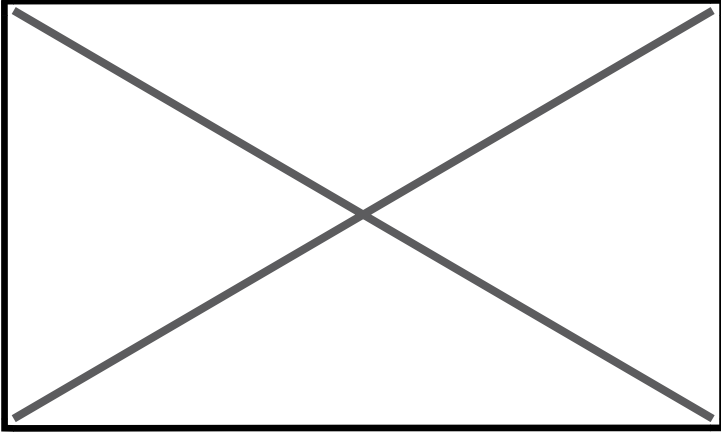
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## Allergy Free DIY Candy Bars



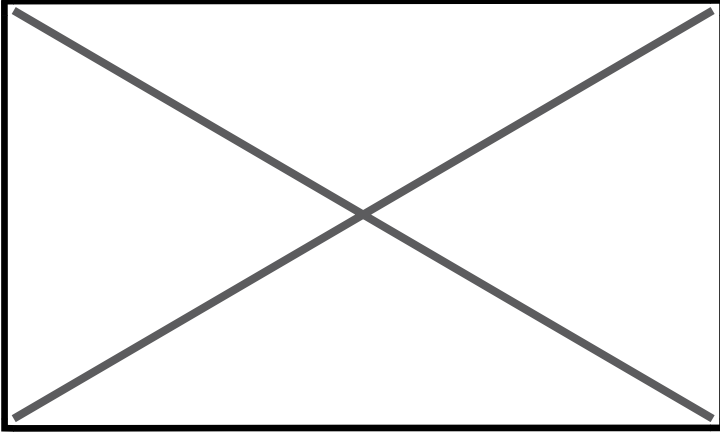
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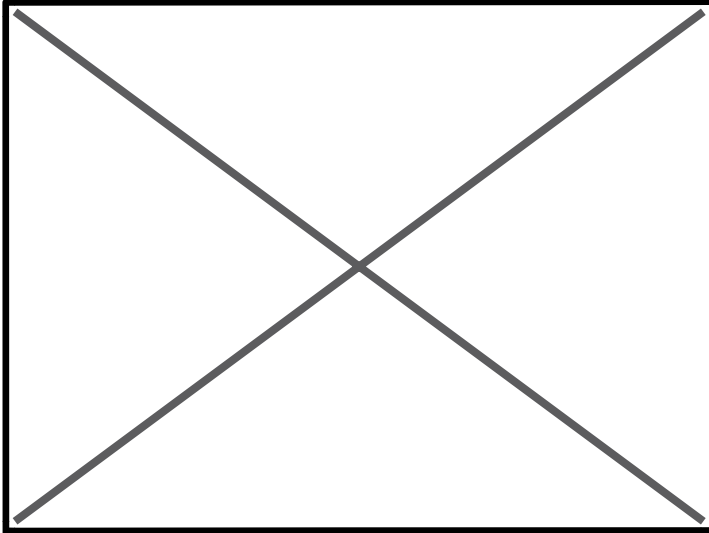
## Allergy Free DIY Candy Bars



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## Peanut Butter Cookies ★ 4.5/5

Servings:

24



Cooking Time:

1 hr 25 min

### Ingredients

1 cup unsalted butter  
1 cup crunchy peanut butter  
1 cup white sugar  
1 cup packed brown sugar  
2 eggs



### Steps

For poached chicken:

1. Cream butter, peanut butter, and sugars together in a bowl; beat in eggs.
2. In a separate bowl, sift flour, baking

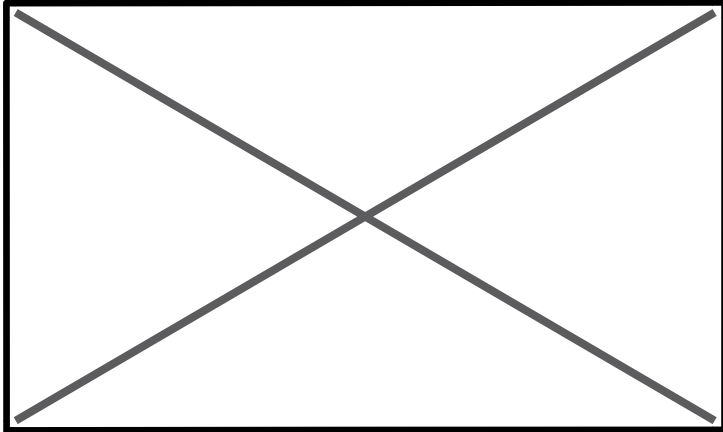


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# Peanut Butter Cookies



## Step 1

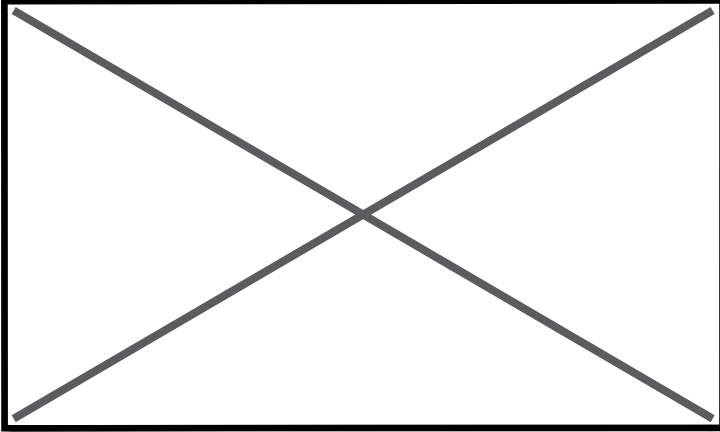
Cream butter, peanut butter, and sugars together in a bowl; beat in eggs.



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# Peanut Butter Cookies



## Step 2

In a separate bowl, sift flour, baking powder, baking soda, and salt; stir into butter mixture. Put dough in refrigerator for 1 hour.

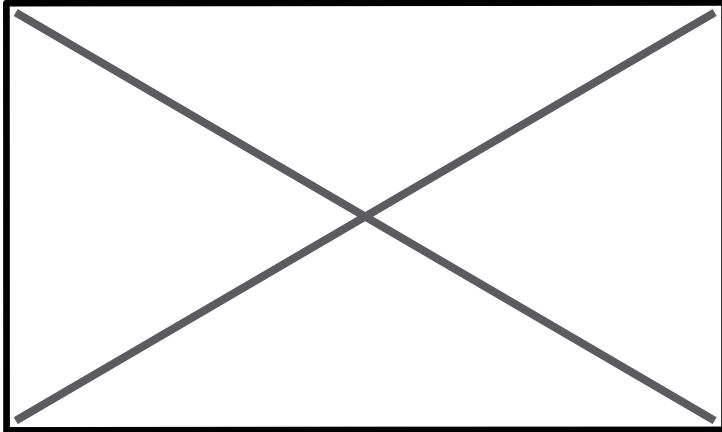




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# Peanut Butter Cookies



## Step 3

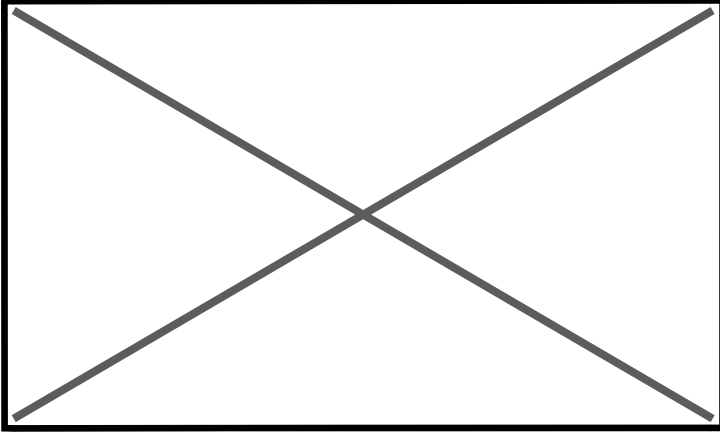
Roll dough into 1 inch balls and put on baking sheets. Flatten each ball with a fork, making a crisscross pattern. Bake in a preheated 375 degrees F oven for about 10 minutes or until cookies begin to brown.



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## Peanut Butter Cookies



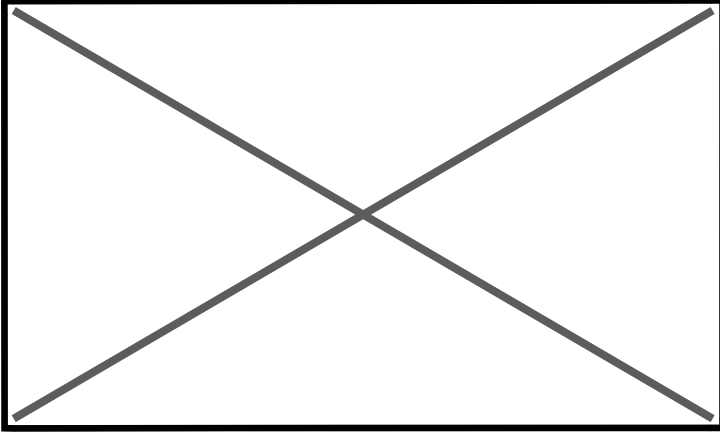
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## Peanut Butter Cookies



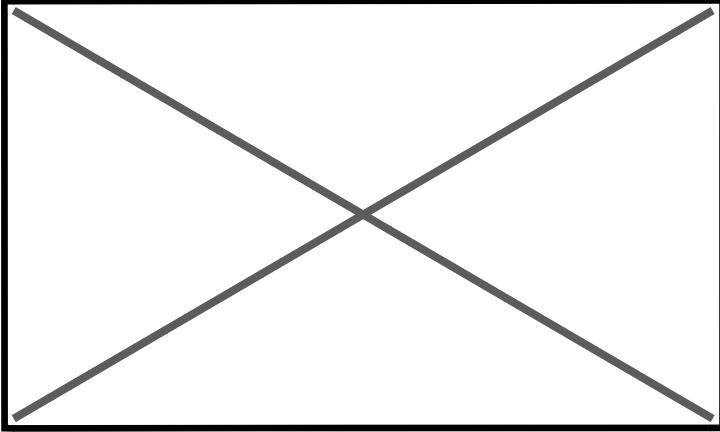
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## Peanut Butter Cookies



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# Tools & Options

## Tools



Unit Converter



Timer



Language Preference



Encyclopedia



## Options



Eating Preferences

Contact Us



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## < Unit Converter

Convert from:

Cups (US)



Convert to:

Mililiters (mL)



Value to convert:

Round (decimal places):

1

2

3

4

Convert



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# Encyclopedia

 Search Term...

## A

Al dente

## B

Bake

Baste

Braise

## C

Caramelize

Cube



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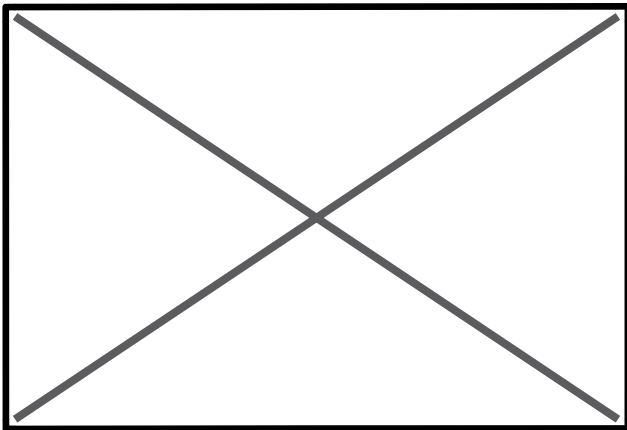
## < Encyclopedia

### Al dente

/,al 'dentā,əl 'dentā/

*adjective*

(of food, typically pasta) cooked so as to be still firm when bitten.





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 search

## Favorite

Saved

Created

# Allergy Free DIY Candy Bars

# Peanut Butter Cookies

# Create



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 search

## Favorite

Saved

Created

## Classic Chicken Salad

# Create



09:52 AM



## Title

Enter Title Here

## Ingredients

Enter Text here



1



Measure



Prep



## Steps

Step 1

Enter Text here



## Pictures

*tap icon to add pictures*



Preview

Save

Publish



09:52 AM



## Title

Classic Chicken Salad

## Ingredients

Mayonnaise



1/2



Cups



None



## Steps

Step 1

*Enter Text here*



## Pictures

*tap icon to add pictures*



Preview

Save

Publish



09:52 AM



## Title

Classic Chicken Salad

## Ingredients

☐ ½ cup mayonnaise 

Enter Text here



1



Measure



Prep



## Steps

### Step 1

Enter Text here



## Pictures

*tap icon to add pictures*



Preview

Save

Publish











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## Title

Classic Chicken Salad

### Ingredients

- ☐ 1/2 cup mayonnaise 
- ☐ 2 cups cooked chicken - chopped 
- ☐ 1 stalk celery - chopped 
- ☐ 1 green onion - diced 
- ☐ 1 teaspoon dijon mustard 
- ☐ 1/2 teaspoon seasoned salt 
- ☐ pepper to taste 
- ☐ 1 teaspoon fresh dill - optional 

Enter Text here



1



Measure



Prep



### Steps

Step 1

Enter Text here



Preview

Save

Publish



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Shopping

Pantry

Q search

Milk	2L	₪	×
Eggs	12	₪	×
Cheese	Block	₪	×
Salt		₪	×
Pepper		₪	×

Share!



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Shopping

Pantry

Q search

Share!

Who do you want to share your shopping list with?

Jennifer

Dave

Share!





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Q search

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Back to Shopping List

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Back to Shopping List

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Q search

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Back to Shopping List

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Shopping

Pantry

Q search

Shared with Jennifer!

Back to Shopping List

Share!





09:52 AM



Shopping

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Q search

Shared with Jennifer!

Back to Shopping List

Share!



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Shopping

Pantry

Q search

Milk

2L



Eggs

12

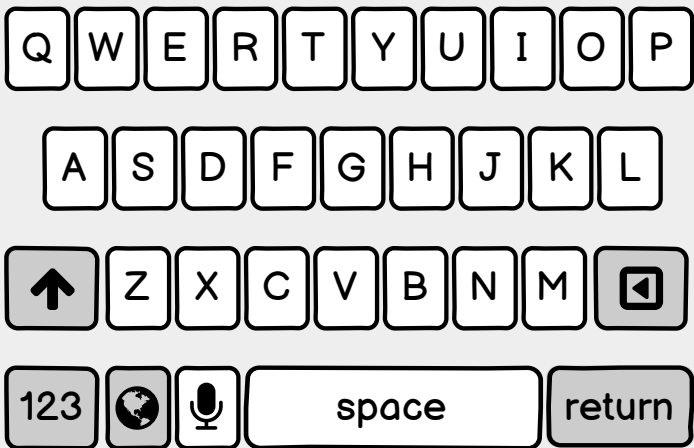


Add to Shopping List

Cream

Quantity

1



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Shopping

Pantry

Q search

Milk	2L	\$	×
Eggs	12	\$	×
Cheese	Block	\$	×
Salt		\$	×
Pepper		\$	×
Cream	1	\$	×

Share!



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Shopping

Pantry

Q search

<del>Milk</del>	<del>2L</del>	<del>₹</del>	<del>×</del>
Eggs	12	₹	×
Cheese	Block	₹	×
Salt		₹	×
Pepper		₹	×

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Shopping

Pantry

Q search

~~Milk 2L \$~~ ✖

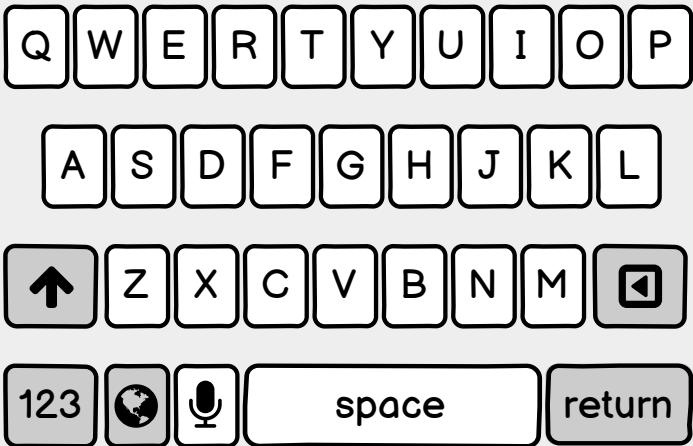
Eggs 12 \$ ✖

Add to Shopping List

Cream

Quantity

1



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Shopping

Pantry

Q search

<del>Milk</del>	<del>2L</del>	<del>\$</del>	<del>×</del>
Eggs	12	\$	×
Cheese	Block	\$	×
Salt		\$	×
Pepper		\$	×
Cream	1	\$	×

Share!



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Shopping

Pantry

Q search

Eggs	12	\$	×
Cheese	Block	\$	×
Salt		\$	×
Pepper		\$	×

Share!



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Shopping

Pantry

Q search

Eggs

12



Cheese

Block

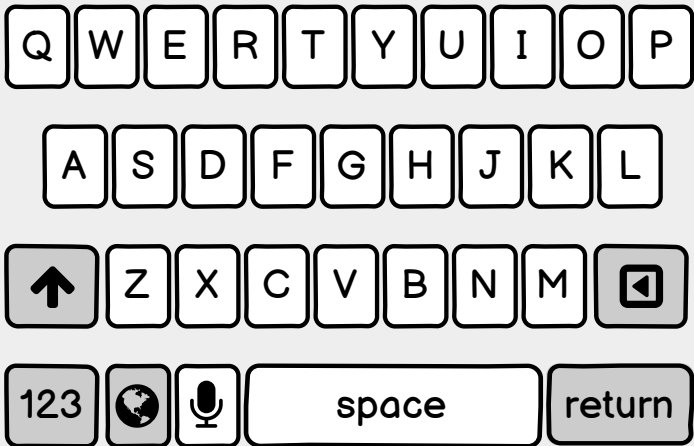


Add to Shopping List

Cream

Quantity

1





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- Shopping
- Pantry

Q search

Eggs	12	\$	×
Cheese	Block	\$	×
Salt		\$	×
Pepper		\$	×
Cream	1	\$	×

Share!



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Shopping

Pantry

Q search

Expired

Soy Milk

Yogurt



At Home

Grapes

Expires: 4 Days

Cucumbers

Expires: 7 Days



09:52 AM



Shopping

Pantry

Q search

Expired

Soy Milk



Yogurt



At Add to Shopping List

Soy Milk

Quantity

1



09:52 AM



Shopping

Pantry

search

Expired

Soy Milk



Yogurt



At

Has Been Added to Shopping cart

Ok



09:52 AM



Shopping

Pantry

Q search

Expired

Yogurt



At Home

Grapes

Expires: 4 Days

Cucumbers

Expires: 7 Days

