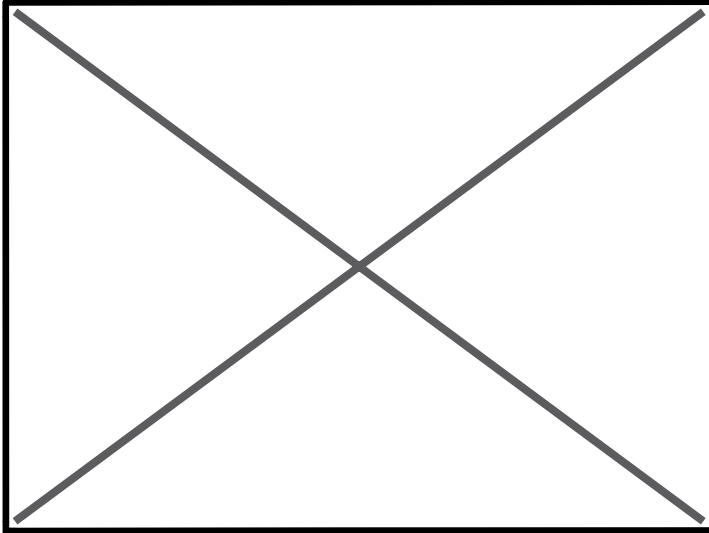


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Classic Chicken Salad ★ 4/5

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

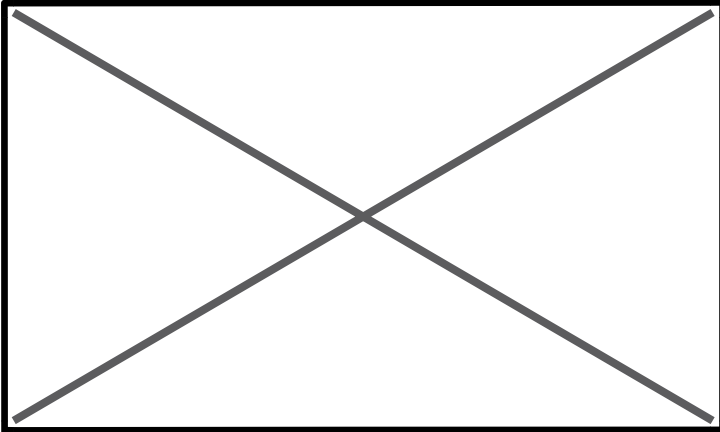


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Classic Chicken Salad



For Poached Chicken: Step 1

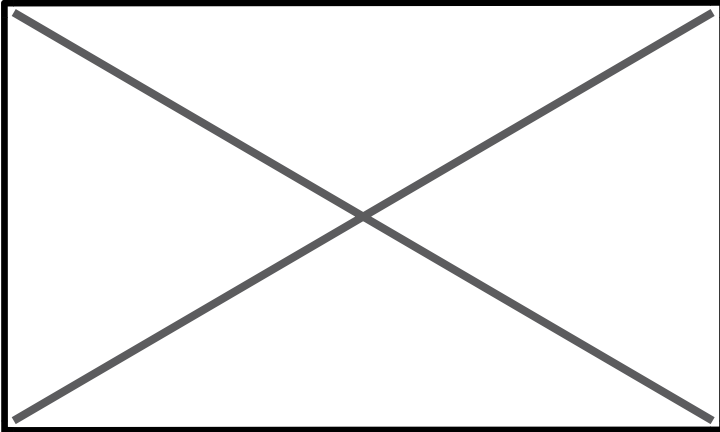
Fill a medium saucepan halfway with water; bring to boil.



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Classic Chicken Salad



For Poached Chicken: Step 2

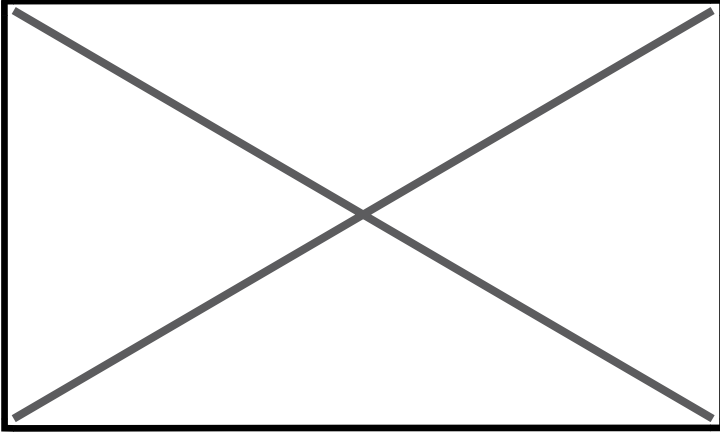
Add 1 tsp. kosher salt and chicken breasts. Reduce heat and simmer until cooked through, 12 to 15 minutes.



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Classic Chicken Salad



For Poached Chicken: Step 3

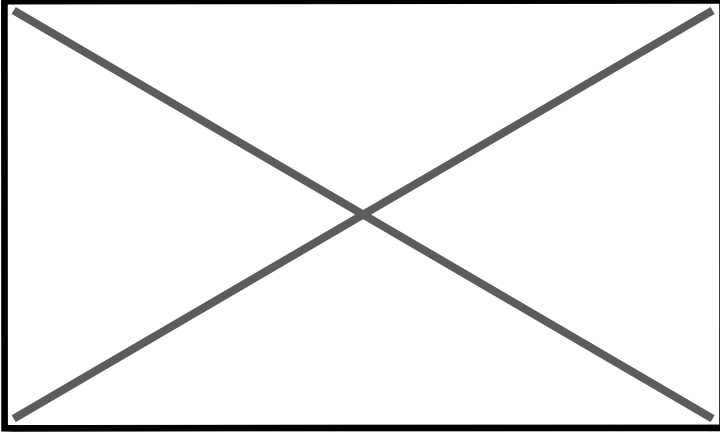
Transfer to a plate; cool completely. Shred or chop into pieces.



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Classic Chicken Salad



For Salad: Step 4

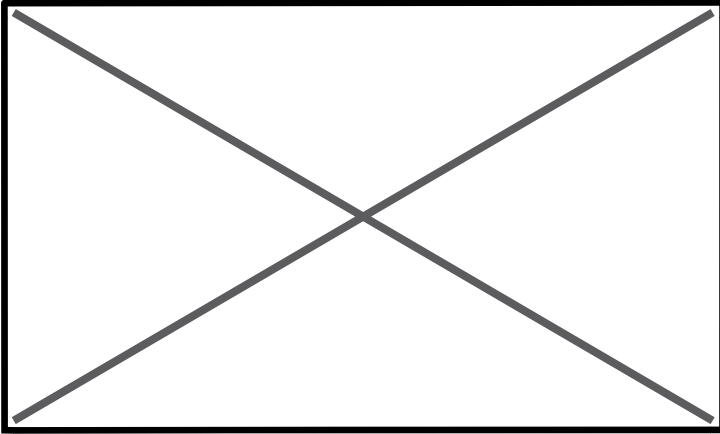
Whisk together mayonnaise and pickle brine in a bowl.



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Classic Chicken Salad

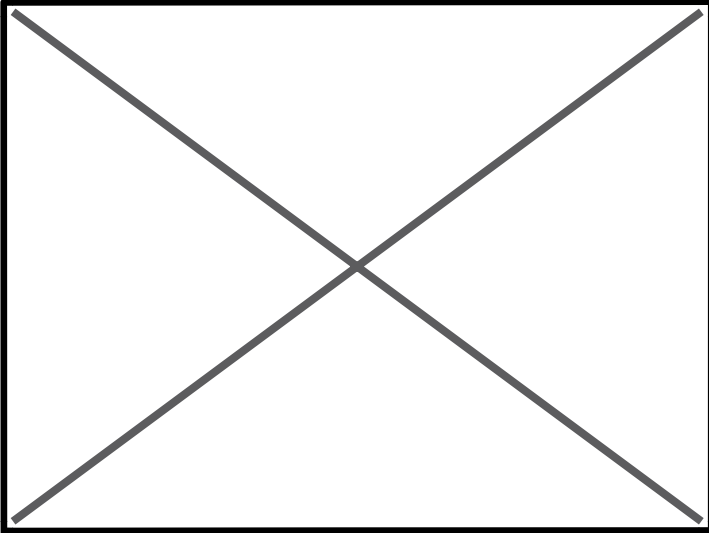


For Salad: Step 5

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



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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

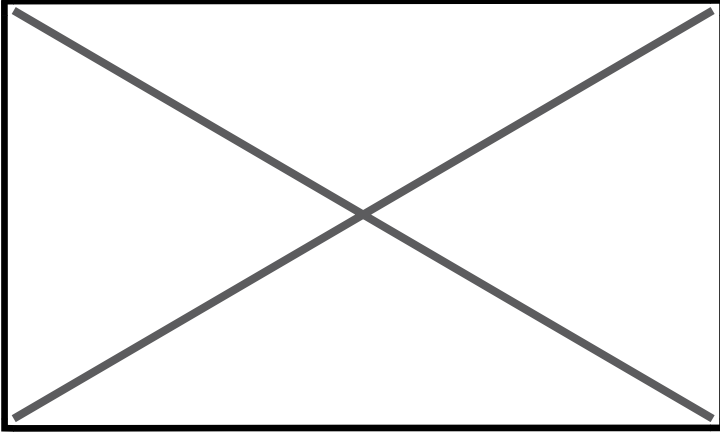


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Allergy Free DIY Candy Bars



Step 1

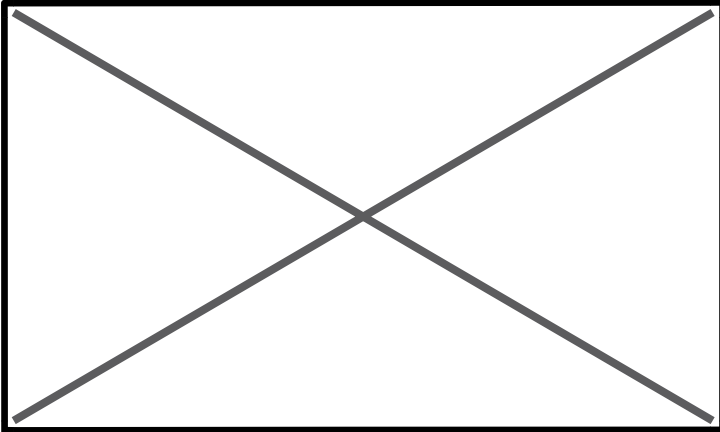
Place the sunflower seed butter and powdered sugar in a bowl and stir to combine.



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Allergy Free DIY Candy Bars



Step 2

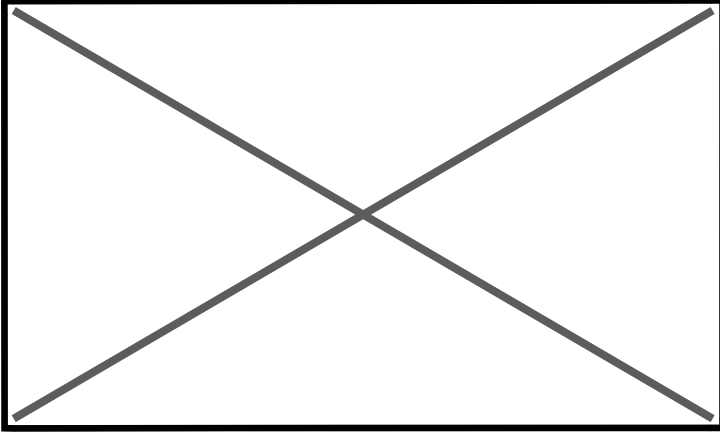
Remove the bars from their packages and spread the to with the sunflower seed mixture.



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Allergy Free DIY Candy Bars



Step 3

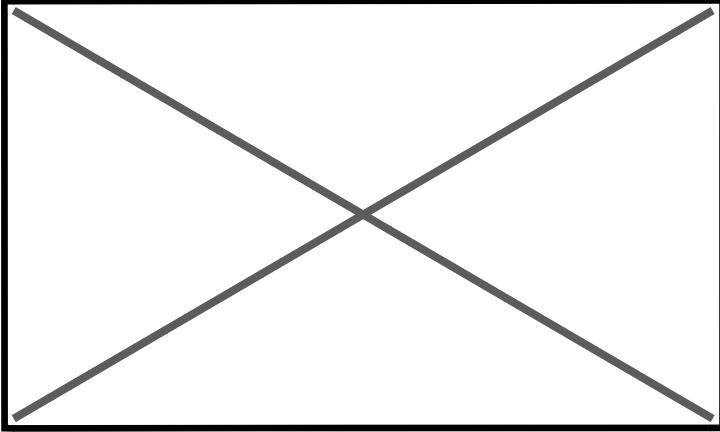
Melt the chocolate for about 1 minute in the microwave on HIGH (do not overheat), whisking thoroughly until smooth, or using a double broiler method.



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Allergy Free DIY Candy Bars



Step 4

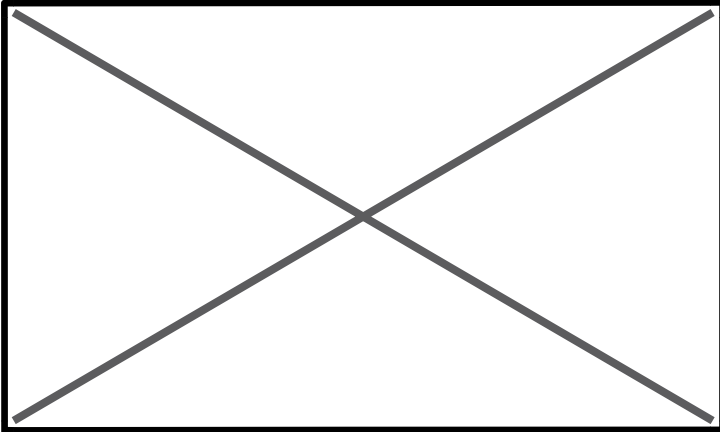
Place the bars in the chocolate and use a spoon to drizzle the chocolate over the tops.



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Allergy Free DIY Candy Bars

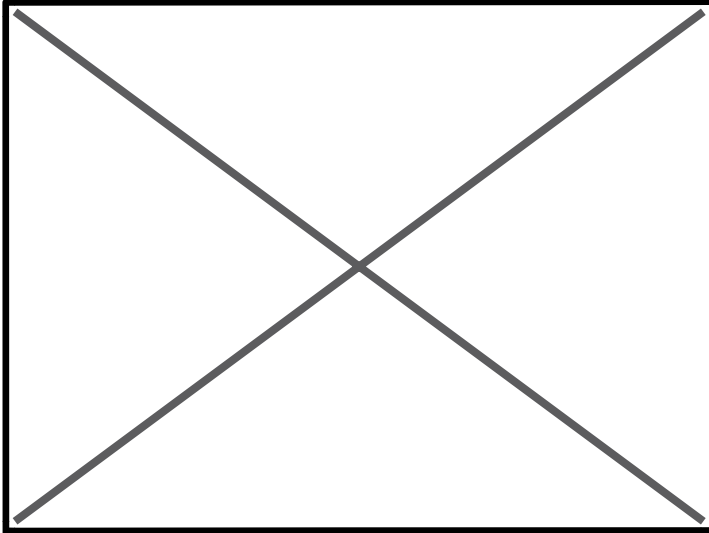


Step 5

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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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

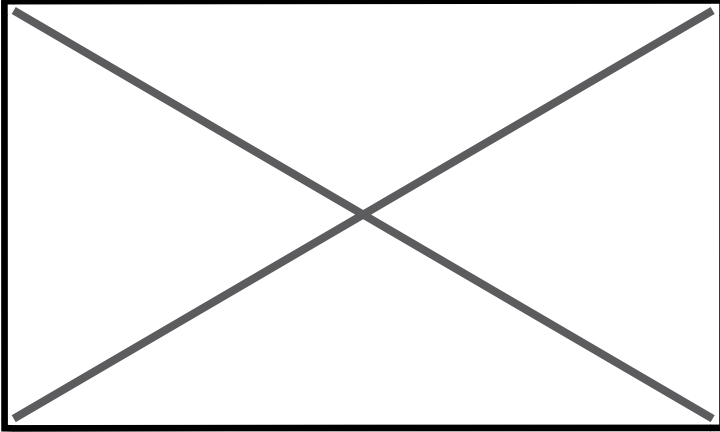


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Peanut Butter Cookies



Step 1

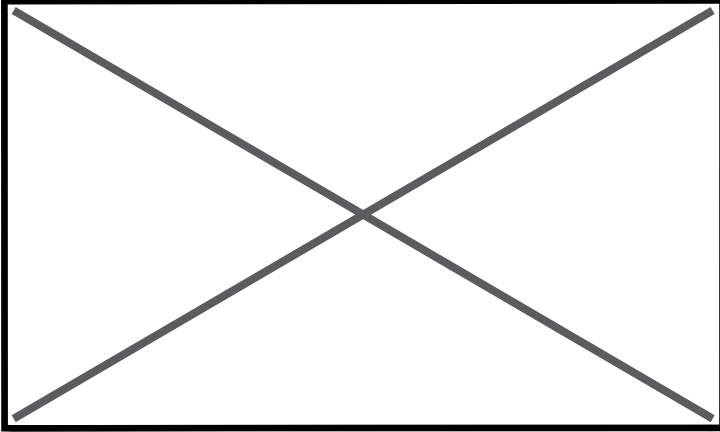
Cream butter, peanut butter, and sugars together in a bowl; beat in eggs.



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Peanut Butter Cookies



Step 2

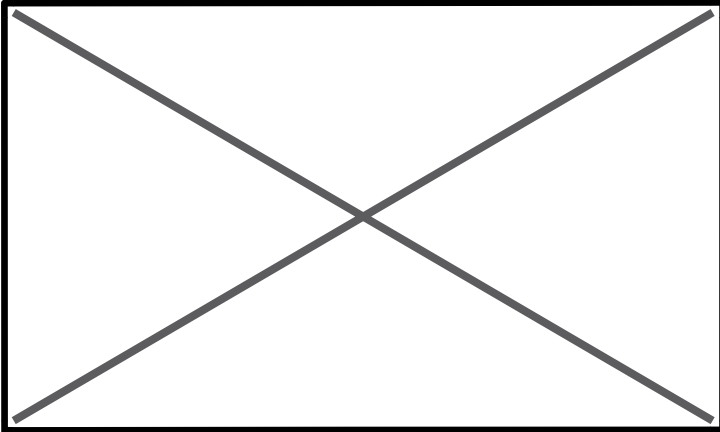
In a separate bowl, sift flour, baking powder, baking soda, and salt; stir into butter mixture. Put dough in refrigerator for 1 hour.



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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.

