

Nature's Own Back to School Recipes

Funny Face Fruit Pizzas



Ingredients: Servings (2)

(2) slices Nature's Own Butterbread, toasted (3) tablespoons plain or strawberry-flavored cream cheese spread, assorted fruit (such as strawberry and banana slices, mandarin oranges, grapes, pineapple chunks) and shredded coconut, plain or toasted (optional)

Instructions:

- 1) Spread toasted bread slices with cream cheese spread.
- 2) Set out fruit and coconut and let kids decorate bread to create funny faces.

Pepperoni Mini Pizzas



Ingredients: Servings: (4) (2 mini pizzas each)

(4) Nature's Own Sandwich Rounds, any variety, (1/2) cup of pizza sauce, (32) pepperoni slices, (1) cup shredded Italian cheese blend (4oz), (2) tablespoons sliced fresh basil leaves, if desired.

Instructions: Servings (2)

- 1) Heat oven to 425°F.
- 2) Place sandwich round halves on cookie sheet, cut side down. Bake 5 minutes or until lightly toasted.
- 3) Remove from oven and turn over on cookie sheet. Carefully spread each half with pizza sauce.
- 4) Top each with 4 pepperoni slices and 2 tablespoons cheese.
- 5) Bake an additional 5 to 7 minutes or until thoroughly heated and cheese is melted.
- 6) Garnish with fresh basil, if desired.

PBJ & Banana Sandwich



Ingredients: Servings (2)

(4) slices of Nature's Own Honey Wheat bread, (4) tablespoons of strawberry jelly, (4) tablespoons peanut butter and (1) banana sliced

Instructions

- 1) Spread 2 slices of bread with peanut butter.
- 2) Spread 2 slices of bread with jelly.

- 3) Top peanut butter slices with sliced bananas.
- 4) Place jelly slices face down on top of the bananas.

Pizza Panini



Ingredients: Servings: 4

(8) slices Nature's Own 100% Whole Wheat Bread, (1) Cup pizza sauce, (8) slices part-skim mozzarella cheese, (1/4) chopped green bell pepper, (48) slices of turkey pepperoni and olive oil

Instructions

- 1) Spread 1 side of each bread slice evenly with 2 tablespoons pizza sauce.
- 2) Layer each of 4 bread slices with 1 cheese slice, 1 tablespoon bell pepper and 12 pepperoni slices.
- 3) Top with remaining cheese and bread slice, sauce side down; press sandwich together slightly.
- 4) Brush outside of sandwiches lightly with oil.
- 5) Preheat panini grill according to manufacturers instructions.
- 6) Cook sandwiches 3 minutes or until browned and cheese melts.

Smoked Ham and Muenster Sandwiches



Ingredients: Servings (4)

(8) slices Nature's Own 100% Whole Wheat Bread, (1/2) cup light mayonnaise, (2) tablespoons sweet pickle relish (1) tablespoon spicy brown mustard, (12) ounces of deli smoked ham, (4) slices (3/4 ounces each) Muenster Cheese (8) tomato slices and Romaine lettuce leaves

Instructions

- 1) Combine mayonnaise, pickle relish and mustard in small bowl
- 2) Spread mayonnaise mixture onto 4 bread slices.
- 3) Top with ham, cheese, tomato slices and lettuce. Close sandwiches. To serve, cut sandwiches into halves

Tex-Mex Mini Tostada Pizzas



Ingredients: Servings: 4 (2 mini pizzas each)

(4) Nature's Own Sandwich Rounds, any variety, (1) pound of lean ground beef, (1/2) cup of taco sauce, divided (1/2) teaspoon salt, (1/2) teaspoon pepper, (1) cup shredded Cheddar cheese (4oz), (1) cup thinly slice lettuce (optional) and (1/4) cup sour cream (optional)

Instructions

1) Heat oven to 425°F.

Cook ground beef in large nonstick skillet over medium-high heat until

2) thoroughly cooked, stirring frequently to break up meat; drain. Stir in 1/4 cup of the taco sauce, the salt and pepper.

3) Meanwhile, place sandwich round halves on cookie sheet, cut side down. Bake 5 minutes or until lightly toasted.

4) Remove from oven and turn over on cookie sheet. Top evenly with ground beef mixture and cheese.

5) Bake an additional 5 to 7 minutes or until thoroughly heated and cheese is melted.

6) Top each mini pizza with lettuce, sour cream and remaining taco sauce, if desired.

Turkey Salad Sandwiches



Ingredients: Servings (4)

(4) Nature's Own 100% Whole Wheat Sandwich Round, (2) cups cooked and diced turkey, (3/4) cup of chopped celery, (3) tablespoons dried cranberries, (3) tablespoons of chopped walnuts (optional), (1) green onion minced and (1/4) cup light mayonnaise

Instructions

- 1) Combine turkey, celery, cranberries, walnuts and onion in medium bowl.
- 2) Combine mayonnaise and mustard in small bowl; blend well.
- 3) Add mayonnaise to turkey mixture; stir until blended. Season to taste with salt and pepper.
- 4) Line bottoms of rolls with lettuce leaves. Divide turkey salad evenly among rolls.
- 5) Close sandwiches.

Turkey Pinwheel Bites

**Ingredients: Servings (4)**

(2)slices of Nature's Own Whitewheat Bread, crusts removed, (1) tablespoon cream cheese, (1/8) cup baby spinach leaves, (1) ounce of deli smoked turkey and chopped seeded tomato and sliced green onions

Instructions:

- 1) Flatten bread slices with rolling pin until very thin.
- 2) Spread each with 1 tablespoon cream cheese spread.
- 3) Layer evenly with spinach, turkey, tomato and green onions.
- 4) Press gently on layers to compress slightly.

- 5) Starting at a long end, roll up bread slice to enclose filling; pinch edge closed.
- 6) Wrap each roll tightly in plastic wrap; chill 30 minutes.
- 7) To serve, cut each roll crosswise into 4 slices, forming pinwheels.

Roast Beef, Cheddar and Arugula Sandwiches



Ingredients: Servings (4)

(4) Healthy Multi-Grain Sandwich Rounds, (12) ounces deli-sliced roast beef, (4) slices Cheddar cheese, (4) slices red onion, (4) tomato slices, baby arugula and horseradish sauce

Instructions:

- 1) Spread rolls with horseradish sauce.
- 2) Layer rolls with roast beef, cheese, onion and tomato
- 3) Top with arugula.
- 4) Close sandwich.