



# Strawberry Snicker Sticks

 4 servings  20 minutes

## Ingredients

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16 small strawberries or 8 large  
(halved if large)  
6 fun-size Snickers bars, halved  
Dulce de leche (or other caramel  
sauce), for serving  
Coarse sea salt, for serving  
4 Bamboo skewers

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## Instructions

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1. Line a large rimmed baking sheet with parchment paper.
2. Thread the strawberries onto bamboo skewers, alternating with the Snickers pieces. Transfer to the prepared baking sheet and freeze until firm, at least 4 hours.
3. When ready to serve, transfer the frozen fruit kebabs to a serving platter, drizzle with the dulce de leche, and sprinkle with coarse sea salt.



## Chicken & Broccoli Pesto Bow Ties

 4 servings  20 minutes

### Ingredients

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2 c. broccoli florets  
kosher salt  
Freshly ground black pepper  
1 bunch fresh basil  
2 clove garlic  
1/4 c. olive oil  
2 tsp. lemon zest  
3 oz. Parmesan  
4 oz. mascarpone or cream cheese  
2 c. shredded rotisserie chicken

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### Instructions

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1. Cook the broccoli in boiling salted water until tender, 5 minutes; remove to a bowl with a slotted spoon. Add pasta to water and cook according to package directions; drain.
2. Process basil, garlic, oil, lemon zest, red pepper, and Parmesan in a food processor until finely chopped. Add broccoli and pulse until coarsely chopped, 4 to 6 times. Season with salt and black pepper.
3. Stir broccoli pesto and mascarpone into pasta until well coated; fold in chicken.