DINNER WITH THE LIONS
All of the recipes have been submitted by various Faculty & Staff and Student Leaders in the A&M Commerce Lion Family.

We hope you and your family enjoy!

Go Lions!
Preheat oven to 400
Slice the jalapenos in half, then remove the seeds by scraping out the insides
Spread the cream cheese evenly among jalapeno shells
Wrap each jalapeno in bacon
Place the bacon-wrapped jalapenos on a baking sheet lined with parchment paper. Bake for 20 minutes, until bacon is browned and peppers are tender.
Cheesy Football Dip

**Ingredients**

- 1 lb spicy ground sausage
- 1 can of cheese soup
- 1 can of cream of mushroom soup
- 1 can of rotel
- Tortilla chips

**Directions**

- Fry the spicy sausage in a frying pan
- After done, add all soups and rotel
- Heat all until warm
- Dip with tortilla chips
The Best Garlic Knots

Ingredients

- 1 can of biscuits
- 1/2 a stick of butter
- 3/4 cup parmesan cheese
- 1 TBSP oregano
- 1 TBSP parsley
- salt
- pepper

Directions

- Preheat oven to 350
- Cut each biscuit in half
- Combine all butter and seasoning
- Roll each half biscuit longways to make like a snake
- Make a knot of each long biscuit
- Spread mixture over every knot
- Bake for around 12-14 minutes
Dinners
Cajun Alfredo

Ingredients

1 pack of bacon
1 package of thin chicken breast
1 lb of frozen medium shrimp
1 package of frozen steamable broccoli
1 box of pasta
2 canned Alfredo sauce
Tony's seasoning

Directions

• Cut up bacon and start cooking
• Start boiling water for the pasta
• Once bacon is done; remove and pour out some grease, leaving enough to coat pan
• Cut and cook the chicken after being seasoning with Tony's
• Remove chicken and add shrimp seasoned with Tony's
• Once pasta is cooked; drain water
• Add all cooked ingredients into pasta
• Pour over both cans of Alfredo Sauce
• Season more with Tony's after all mixed up
# Cold Oven Salmon

## Ingredients

- Salmon filets - 1 per person
- Lemon
- Seasoning: Tony’s, Chili Powder, Garlic Powder Salt & Pepper
- Olive Oil

## Directions

- Thaw salmon, if frozen
- Drizzle olive oil in pan and put salmon in pan
- Drizzle olive oil over salmon and add all spices
- Squeeze a bit of lemon juice, if you’re using fresh lemons put the lemon halves in the pan to cook with the fish
- Bake at 400 for 20 minutes
- DO NOT PREHEAT OVEN - Put the salmon in the cold oven, that’s the trick!
- Add your family's favorite sides
Baked Chicken

Ingredients

- Chicken Breasts - 1 per person
- Fresh Green Beans
- Fresh Red Potatoes
- 1 Stick of butter
- Italian Seasoning
- Lemon Pepper Seasoning
- Salt & Pepper

Directions

- Heat oven to 350 and prepare potatoes and green beans
- Cut the potatoes into quarters, half and then half again
- Wash and dry the green beans
- Pat chicken dry and lay in the center of the pan
- Put green beans on one side of the chicken and potatoes on the other side
- Make sure there is only one layer of potatoes to ensure that they cook thoroughly
- Season the greens with lemon pepper, the potatoes with salt and pepper, the chicken with everything
- Bake for 45-50 minutes or until chicken is cooked through
Unstuffed Peppers

Ingredients

- 2 red bell peppers
- 2 yellow bell peppers
- 1 lb ground beef
- 1 packet of microwave Mexican rice
- Queso fresco
- Taco seasoning
- Olive oil

Directions

- Cut bell peppers into small bite sized pieces
- Fry the bell peppers with drizzle of olive oil, after cooked, add to a big bowl and set to the side
- Fry the ground beef in the taco seasoning and add to the bell pepper bowl
- Cook the Mexican rice according to the directions on the packet
- Put it all together in one bowl
- Add queso fresco to the top

*Swap the ground beef for extra rice for a veggie option!*
Desserts
**Cake Balls**

**Ingredients**
- Box Cake Mix
- Eggs
- Butter
- Milk
- Can of Icing
- Chocolate Bark

**Directions**
- Cook the box of cake mix according to directions
- Swap the oil for butter and add one extra egg to make it richer and people will never know it's a box mix!
- Once the cake is cooked let it cool
- Transfer into a bowl and scoop the entire can of icing into the cake
- Use your hands to mix it all up until gooey
- Roll into balls and put on parchment paper
- Warm the chocolate bark in a microwave safe bowl
- Dip the cake balls in the chocolate bark and put back on the parchment paper
Sundae Bar

Ingredients
Vanilla Ice Cream
Chocolate Syrup
Caramel Syrup
Fruit
Sprinkles
Peanuts
Marshmallows
Chocolate Chips
Whip Cream

Directions
• Scoop the ice cream into bowls for each person
• Top with your favorite toppings
• Enjoy!
Strawberry Dip

Ingredients

Strawberries
Cream Cheese
Oreos
Graham Crackers
Cinnamon Pita Chips

Directions

• Wash and cut strawberries up into tiny pieces (dice them)
• Mix strawberries into cream cheese
• Use oreos, graham crackers and cinnamon pita chips to dip

Try this with blueberries, raspberries or blackberries too!
Thank you for cooking with our Lion Family!
Use the #TAMUC to share the recipes you loved in this book.

Go Lions!