

# Kids In The Kitchen

February 2022 Recipes

## APPLE CHEESE WRAPS



(serves 4)

### Ingredients

- 1 granny smith apple
- 1 slice lemon
- 2 slices cheddar cheese, cut in half
- 2 slices deli turkey or ham, cut in half

### Preparation

1. Slice the apple into 1/2 in. thick slices. Rub the apple with the lemon wedge to prevent from going brown.
2. Slice the cheddar cheese into 1/2 in. wide slices and the ham in 1/2 or in 1/4 (the ham needs to be large enough to wrap around the apple).
3. Place an apple slice and a cheese slice on top of the deli meat and fold over deli meat to wrap.

# HAM (OR TURKEY) & PICKLE ROLL UPS

## INGREDIENTS

- **Whipped Cream cheese:** I used plain cream cheese, but you could also use savory flavored ones, such as garlic herb. Dairy-free cream cheese works fine as well for a dairy-free option.
- **Ham or Turkey:** Choose slices that are thick enough to avoid tearing but thin enough to roll up. I recommend getting ones without added nitrates or nitrites.
- **Dill pickles:** Choose a size similar to the width of your ham slices. I used whole pickles, but pickle spears will work great as well.
- **Green onions:** Feel free to skip these, but I love the added flavor and crunch. You can also substitute fresh chives.



## Preparation

This section shows how to make ham and pickle roll ups with step-by-step photos and details about the technique.

For full instructions, see the recipe card below.

- **Spread.** Spread cream cheese on each slice of ham.
- **Top.** Top with pickle and green onion on one end.
- **Roll.** Roll up pickles wrapped in ham and cream cheese into a tube shape.
- **Slice.** Cut each roll into slices, then skewer each with a toothpick.