



{ FRESH } POSSIBILITIES



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RECIPE BOOKLET

20
delicious
recipes
INSIDE

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make
something
amazing

APPETIZERS

AWESOME ARTICHOKE DIP

PREP TIME: 15 min. | TOTAL TIME: 40 min.
MAKES: 18 servings, 2 Tbsp. each

WHAT YOU NEED

- 1 pkg. (6 oz.) FRESH TAKE Italian Parmesan Recipe Cheese Breadcrumb Mix, mixed together
- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1 can (14 oz.) artichoke hearts, drained, chopped
- 1/2 cup KRAFT Real Mayo Mayonnaise

MAKE IT

HEAT oven to 375°F.
RESERVE 3/4 cup FRESH TAKE.
COMBINE remaining FRESH TAKE with remaining ingredients; spread onto bottom of 9-inch pie plate.
Top with reserved FRESH TAKE.
BAKE 25 min. or until heated through.



SMOKEY BLACK BEAN DIP

PREP TIME: 10 min. | TOTAL TIME: 35 min.
MAKES: 32 servings, 2 Tbsp. each

WHAT YOU NEED

- 1 pkg. (6 oz.) FRESH TAKE Smokey Mesquite BBQ Cheese Breadcrumb Mix, mixed together
- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1/4 cup milk
- 1 can (15 oz.) black beans, rinsed
- 1 can (15.25 oz.) corn, drained
- 1/2 cup chopped red peppers

MAKE IT

HEAT oven to 375°F.
RESERVE 3/4 cup FRESH TAKE. Combine remaining FRESH TAKE with remaining ingredients.
SPREAD onto bottom of 9-inch pie plate sprayed with cooking spray; top with reserved FRESH TAKE.
BAKE 25 min. or until heated through.



SIDES

PARMESAN ROASTED TOMATOES

PREP TIME: 15 min. | TOTAL TIME: 1 hour | MAKES: 8 servings

WHAT YOU NEED

- 8 plum tomatoes (2 lb.) cut lengthwise in half
- 1 Tbsp. olive oil
- 1 pkg. (6 oz.) FRESH TAKE Italian Parmesan Recipe Cheese Breadcrumb Mix, mixed together
- 1 Tbsp. chopped fresh parsley

MAKE IT

HEAT oven to 400°F.
PLACE tomatoes, cut-sides up, on foil-covered rimmed baking sheet sprayed with cooking spray; drizzle with oil.
BAKE 30 min. or until lightly browned.
TOP each tomato half with 1 Tbsp. cheese mixture; bake 15 min. Sprinkle with parsley.



PROVENÇALE TOMATO TART

PREP TIME: 15 min. | TOTAL TIME: 39 min. | MAKES: 6 servings

WHAT YOU NEED

- 1 ready-to-use refrigerated pie crust (1/2 of 14.1-oz. pkg.)
- 1 pkg. (6 oz.) FRESH TAKE Classic Four Cheese Recipe Cheese Breadcrumb Mix, mixed together
- 1/3 cup KRAFT Mayo with Olive Oil Reduced Fat Mayonnaise
- 3 plum tomatoes (1 lb.), seeded, sliced

MAKE IT

HEAT oven to 400°F.
UNROLL pie crust onto baking sheet. Combine 3/4 cup cheese mixture and mayo; spread onto pie crust to within 1-1/2 inches of edge.
ARRANGE tomatoes in circular pattern over mayo mixture; top with remaining cheese mixture. Fold edge of crust over tomatoes, leaving center uncovered.
BAKE 20 to 24 min. or until cheese is melted and crust is golden brown.



LITTLE STUFFED MUSHROOMS

PREP TIME: 10 min. | TOTAL TIME: 30 min. | MAKES: 20 servings

WHAT YOU NEED

- 20 fresh mushrooms (about 1 lb.), 2-1/2 inch diameter
- 1 pkg. (6 oz.) FRESH TAKE Rosemary & Roasted Garlic Recipe Cheese Breadcrumb Mix, mixed together

MAKE IT

HEAT oven to 350°F.
REMOVE stems from mushrooms; discard stems.
PLACE mushroom caps, top-sides down, on baking sheet sprayed with cooking spray; fill with cheese mixture.
BAKE 20 min. or until heated through.



TWICE-BAKED CHEESY POTATOES

PREP TIME: 15 min. | TOTAL TIME: 1 hr. 40 min.
MAKES: 12 servings

WHAT YOU NEED

- 6 baking potatoes (2 lb.), baked
- 1-1/2 cups BREAKSTONE'S or KNUDSEN Sour Cream
- 4 green onions, chopped
- 1 pkg. (6 oz.) FRESH TAKE Cheddar Jack & Bacon Recipe Cheese Breadcrumb Mix, mixed together

MAKE IT

HEAT oven to 375°F.
CUT potatoes lengthwise in half; scoop out centers into large bowl, leaving 1/4-inch-thick shells. Place shells on baking sheet.
ADD sour cream, onions and 3/4 cup cheese mixture to potato flesh; mix well. Spoon into shells; top with remaining cheese mixture.
BAKE 25 min. or until heated through.



CHEDDAR JACK CREAMED SPINACH

PREP TIME: 20 min. | TOTAL TIME: 32 min.
MAKES: 6 servings, 1/2 cup each

WHAT YOU NEED

- 1/2 cup chopped onions
- 2 cloves garlic, minced
- 2 tsp. oil
- 2 pkg. (9 oz. each) baby spinach leaves
- 4 oz. (1/2 of 8-oz. pkg.) PHILADELPHIA Cream Cheese, cubed
- 1 pkg. (6 oz.) FRESH TAKE Cheddar Jack & Bacon Recipe Cheese Breadcrumb Mix, mixed together

MAKE IT

HEAT oven to 350°F.
COOK onions and garlic in oil in large skillet on medium heat 3 min., stirring frequently. Add spinach; cook and stir 4 min. or just until wilted. Drain.
ADD cream cheese and half the FRESH TAKE to spinach mixture; mix well. Spoon into 9-inch pie plate sprayed with cooking spray; top with remaining FRESH TAKE.
BAKE 10 to 12 min. or until spinach mixture is heated through and topping is golden brown.



ENTRÉES

MESQUITE CHICKEN BREASTS WITH LIME-AVOCADO SALSA

PREP TIME: 15 min. | TOTAL TIME: 40 min. | MAKES: 6 servings

WHAT YOU NEED

- 6 small boneless skinless chicken breast halves (1-1/2 lb.)
- 1 pkg. (6 oz.) FRESH TAKE Smokey Mesquite BBQ Cheese Breadcrumb Mix, mixed together
- 1 avocado, chopped
- 2 cups cherry tomatoes, halved
- 1/2 cup chopped red onions
- 1 Tbsp. chopped fresh cilantro
- 2 Tbsp. fresh lime juice

MAKE IT

HEAT oven to 375°F.
COAT chicken with FRESH TAKE as directed on package; place on baking sheet sprayed with cooking spray.
BAKE 25 min. or until chicken is done (165°F).
Meanwhile, combine remaining ingredients.
SERVE chicken with salad.



FAMILY STYLE SPAGHETTI & MEATBALLS

PREP TIME: 30 min. | TOTAL TIME: 55 min. | MAKES: 4 servings

WHAT YOU NEED

- 1/2 lb. lean ground beef
- 1/2 lb. ground pork
- 1 apple, grated
- 2 Tbsp. chopped fresh parsley
- 1 Tbsp. chopped fresh thyme
- 1 pkg. (6 oz.) FRESH TAKE Classic Four Cheese Recipe Cheese Breadcrumb Mix, mixed together
- 1/2 lb. spaghetti, uncooked
- 4 plum tomatoes, chopped
- 3 cloves garlic, minced
- 1 cup spaghetti sauce
- 1/3 cup fresh basil, torn into small pieces
- 2 Tbsp. whipping cream

MAKE IT

HEAT oven to 375°F.

MIX first 5 ingredients and 1-1/3 cups cheese mixture just until blended; shape into 12 meatballs, using 1/4 cup meat mixture for each. Place on baking sheet sprayed with cooking spray. Reserve remaining cheese mixture for later use.

BAKE 22 to 25 min. or until meatballs are done (165°F). Meanwhile, cook spaghetti in large saucepan as directed on package, omitting salt. DRAIN spaghetti, reserving 1/2 cup cooking water. Return water to pan; stir in tomatoes and garlic. Cook on medium heat 3 to 5 min. or until tomatoes are tender, stirring occasionally. Add spaghetti sauce, basil and cream; mix well. Add spaghetti; toss to evenly coat.

SERVE spaghetti topped with meatballs and remaining cheese mixture.



EXTRA CHEDDAR CHICKEN TENDERS

PREP TIME: 10 min. | TOTAL TIME: 25 min. | MAKES: 4 servings

WHAT YOU NEED

- 1 pkg. (6 oz.) FRESH TAKE Cheddar Jack & Bacon Recipe Cheese Breadcrumb Mix
- 1 lb. chicken tenders
- 1 cucumber, cut into sticks
- 1 carrot, cut into sticks
- 1 red pepper, cut into strips
- 1/2 cup KRAFT Classic Ranch Dressing

MAKE IT

HEAT oven to 375°F.

SPRAY baking sheet with cooking spray. Open FRESH TAKE bag; pull apart center seal. Mix contents together. MOISTEN chicken with water; place in bag, 1 piece at a time. Lightly press cheese mixture onto both sides of chicken. (Chicken will not be completely coated.) Place on prepared baking sheet; top with remaining cheese mixture.

BAKE 15 min. or until chicken is done.

SERVE with vegetable dippers and dressing.



CRISPY TOPPED STUFFED SHELLS

PREP TIME: 15 min. | TOTAL TIME: 40 min. | MAKES: 5 servings

WHAT YOU NEED

- 1 jar (24 oz.) spaghetti sauce
- 1 large tomato, chopped
- 1 container (15 oz.) POLLY-O Original Ricotta Cheese
- 1 pkg. (10 oz.) frozen chopped spinach, thawed, well drained
- 1 pkg. (6 oz.) FRESH TAKE Italian Parmesan Recipe Cheese Breadcrumb Mix, mixed together
- 1 tsp. Italian seasoning
- 20 cooked jumbo pasta shells

MAKE IT

HEAT oven to 400°F.

MIX sauce and tomatoes; spoon half into 13x9-inch baking dish.

COMBINE ricotta, spinach, 1 cup FRESH TAKE and seasoning; spoon into shells. Place over sauce in dish; top with remaining sauce. Cover.

BAKE 10 min. Top with remaining FRESH TAKE; bake, uncovered, 15 min. or until heated through.



ITALIAN PARMESAN CHICKEN WITH TUSCAN SPINACH SALAD

PREP TIME: 10 min. | TOTAL TIME: 35 min. | MAKES: 6 servings

WHAT YOU NEED

- 6 small boneless skinless chicken breast halves (1-1/2 lb.)
- 1 pkg. (6 oz.) FRESH TAKE Italian Parmesan Recipe Cheese Breadcrumb Mix, mixed together
- 1/4 cup KRAFT Zesty Italian Dressing
- 1 red pepper, cut into thin strips
- 1 pkg. (6 oz.) baby spinach leaves
- 1 can (15 oz.) cannellini beans, rinsed

MAKE IT

HEAT oven to 375°F. Coat chicken with cheese mixture and bake as directed on package.

HEAT dressing in large skillet on medium-high heat. Add peppers; cook and stir 3 to 4 min. or until crisp-tender. Add spinach and beans; cook 3 min. or just until spinach is wilted, stirring constantly.

SERVE chicken over the spinach salad.



CHEDDAR-BACON ORCHARD CHICKEN

PREP TIME: 20 min. | TOTAL TIME: 1 hr. 5 min. | MAKES: 6 servings

WHAT YOU NEED

- 1 Tbsp. olive oil
- 1/2 cup flour
- 1/2 tsp. ground black pepper
- 1 broiler-fryer chicken (3 lb.), cut up
- 1 lb. sweet potatoes (about 2), cut into 1/2-inch-thick slices
- 2 cloves garlic, minced
- 1 Tbsp. chopped fresh thyme
- 2 Fuji apples, cut into 1/2-inch-thick slices
- 1 pkg. (6 oz.) FRESH TAKE Cheddar Jack & Bacon Recipe Cheese Breadcrumb Mix, mixed together

MAKE IT

HEAT oven to 375°F.

HEAT oil in large heavy ovenproof skillet on medium heat. Meanwhile, combine flour and pepper. Add chicken, 1 piece at a time, to flour mixture, turning to evenly coat both sides of each piece. Add chicken to skillet; cook 4 min. on each side or until each piece is browned on both sides. Remove chicken from skillet; set aside. Add potatoes, garlic and thyme to skillet; cook 2 min., stirring frequently.

RETURN chicken to skillet; cover with foil. Bake 30 min.; top with apples and cheese mixture.

BAKE, uncovered, 10 to 15 min. or until potatoes and apples are tender, and chicken is done (165°F).



SMOKEY MESQUITE PORK CHOPS WITH COUSCOUS SALAD

PREP TIME: 15 min. | TOTAL TIME: 45 min. | MAKES: 6 servings

WHAT YOU NEED

- 6 boneless pork chops (1-1/2 lb.)
- 1 pkg. (6 oz.) FRESH TAKE Smokey Mesquite BBQ Cheese Breadcrumb Mix, mixed together
- 2 cups cooked couscous
- 1/4 cup chopped fresh parsley
- 1/4 cup chopped dried apricots
- 2 Tbsp. dried cranberries
- 1/4 cup PLANTERS Sliced Almonds, toasted
- 1/4 cup KRAFT Honey Mustard Dressing

MAKE IT

HEAT oven to 375°F.

COAT chops as directed on package; place on foil-covered baking sheet sprayed with cooking spray.

BAKE 25 to 30 min. or until done (150°F).

COMBINE remaining ingredients. Serve with chops.



SMOKEY MESQUITE BAKED FALAFEL

PREP TIME: 15 min. | TOTAL TIME: 35 min. | MAKES: 4 servings

WHAT YOU NEED

- 1 can (15 oz.) chickpeas (garbanzo beans), drained
- 1/2 cup chopped yellow onions
- 1/4 cup chopped roasted red peppers
- 1 pkg. (6 oz.) FRESH TAKE Smokey Mesquite BBQ Cheese Breadcrumb Mix, mixed together
- 1/2 cup BREAKSTONE'S or KNUDSEN Sour Cream
- 1 Tbsp. lemon juice
- 1 clove garlic, minced
- 1/4 tsp. ground cumin
- 1 cup shredded lettuce
- 1/2 cup thinly sliced red onions
- 1/2 cup diced English cucumber
- 4 pita breads
- 1/3 cup fresh cilantro leaves

MAKE IT

HEAT oven to 400°F.

PROCESS chickpeas and yellow onions in food processor until smooth; spoon into medium bowl. Stir in red peppers and 1 cup cheese mixture. Shape into 12 (3/4-inch-thick) patties.

PLACE remaining cheese mixture in pie plate. Add patties, 1 at a time, turning to evenly coat both sides of each patty with cheese mixture. Place on baking sheet sprayed with cooking spray.

BAKE 20 min. Meanwhile, mix sour cream, lemon juice, garlic and cumin until blended. Reserve 3 Tbsp. sour cream mixture. Toss remaining sour cream mixture with lettuce, red onions and cucumbers. TOP pitas with lettuce mixture and falafel patties. Drizzle with reserved sour cream mixture; top with cilantro.



FOUR CHEESE MACARONI

PREP TIME: 20 min. | TOTAL TIME: 30 min.
MAKES: 8 servings, 1 cup each

WHAT YOU NEED

- 4 cups elbow macaroni, uncooked
- 1/4 cup butter or margarine
- 1/4 cup flour
- 1/8 tsp. ground red pepper (cayenne)
- 1-1/2 cups milk
- 1/2 cup BREAKSTONE'S or KNUDSEN Sour Cream
- 1 pkg. (8 oz.) KRAFT Shredded Three Cheese with a TOUCH OF PHILADELPHIA
- 1 pkg. (6 oz.) FRESH TAKE Classic Four Cheese Recipe Cheese Breadcrumb Mix, mixed together

MAKE IT

HEAT oven to 350°F.

COOK macaroni as directed on package, omitting salt. Meanwhile, melt butter in large saucepan on low heat. Stir in flour and red pepper; cook and stir 2 min. or until bubbly. Gradually stir in milk; cook on medium heat 3 to 5 min. or until mixture comes to boil, stirring constantly. Stir in sour cream; simmer on low heat 3 to 5 min. or until thickened. Add shredded cheese; cook and stir 2 min. or until melted. DRAIN macaroni. Add to sauce. Spoon into 8 (1-cup) baking dishes sprayed with cooking spray; sprinkle with FRESH TAKE.

BAKE 10 min. or until heated through.



HOMEMADE TILAPIA TACOS

PREP TIME: 10 min. | TOTAL TIME: 25 min. | MAKES: 6 servings

WHAT YOU NEED

- 1 pkg. (6 oz.) FRESH TAKE Southwest Three Cheese Recipe Cheese Breadcrumb Mix
- 6 fresh tilapia fillets (1-1/2 lb.)
- 2 cups shredded purple cabbage
- 1/2 cup pineapple salsa
- 12 corn tortillas (6 inch), warmed

MAKE IT

HEAT oven to 375°F.

SPRAY baking sheet with cooking spray. Open FRESH TAKE bag; pull apart center seal. Mix contents together. MOISTEN fish with water; place in bag, 1 piece at a time. Lightly press cheese mixture onto both sides of fish. (Fish will not be completely coated.) Place on prepared baking sheet; top with remaining cheese mixture.

BAKE 12 to 15 min. or until fish flakes easily with fork. Meanwhile, combine cabbage and salsa.

CUT fish fillets in half; place on tortillas. Top with cabbage mixture.



SOUTHWEST TURKEY BURGER

PREP TIME: 25 min. | TOTAL TIME: 25 min. | MAKES: 4 servings

WHAT YOU NEED

- 1 lb. ground turkey breast
- 1 pkg. (6 oz.) FRESH TAKE Southwest Three Cheese Recipe Cheese Breadcrumb Mix, mixed together
- 2 Tbsp. water
- 4 hamburger buns, toasted
- 4 lettuce leaves
- 1/2 cup pico de gallo

MAKE IT

HEAT grill to medium heat.

MIX first 3 ingredients just until blended; shape into 4 (1/2-inch-thick) patties.

GRILL 8 to 9 min. on each side or until done (165°F).

FILL buns with lettuce, burgers and pico de gallo.



CHIPOTLE CHEDDAR BLACK BEAN BURGER

PREP TIME: 30 min. | TOTAL TIME: 30 min. | MAKES: 8 servings

WHAT YOU NEED

- 2 cans (15 oz. each) black beans, rinsed
- 1 pkg. (6 oz.) FRESH TAKE Spicy Chipotle Cheddar Recipe Cheese Breadcrumb Mix, mixed together
- 1 stalk celery, finely chopped
- 2 Tbsp. water
- 8 slider buns
- 8 lettuce leaves
- 3 Tbsp. BREAKSTONE'S or KNUDSEN Sour Cream
- 1/2 avocado, thinly sliced

MAKE IT

MASH beans with fork in medium bowl. Add cheese mixture, celery and water; mix well. Shape into 8 (1/2-inch-thick) patties. HEAT large skillet sprayed with cooking spray on medium-high heat. Add patties; cook 5 min. on each side or until heated through (160°F).

FILL buns with lettuce, burgers, sour cream and avocados.



CHIPOTLE CHEDDAR SHRIMP WITH JICAMA SLAW

PREP TIME: 20 min. | TOTAL TIME: 40 min. | MAKES: 6 servings

WHAT YOU NEED

- 1 egg
- 1 lb. uncooked large shrimp, peeled with tails left on, deveined
- 1 pkg. (6 oz.) FRESH TAKE Spicy Chipotle Cheddar Recipe Cheese Breadcrumb Mix, mixed together
- 1 jicama, peeled, cut into matchlike sticks
- 1 red pepper, cut into thin strips
- 2 green onions, cut into thin slices
- 1/4 cup KRAFT Classic Ranch Dressing
- 1 Tbsp. honey

MAKE IT

HEAT oven to 375°F.

COVER baking sheet with foil; spray with cooking spray. Beat egg in shallow dish; dip shrimp, 1 at a time, in egg then in cheese mixture, turning to evenly coat each shrimp. Place on prepared baking sheet. Discard any unused cheese mixture. BAKE 20 min. or until shrimp are tender and golden brown. COMBINE vegetables in medium bowl. Mix dressing and honey. Add to vegetable mixture; toss to coat. Serve with shrimp.





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