



Side Dishes for Star Wars Chicken Noodle Soup

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Obi-Wan Kabobbies



Jabba the Hutt's Downfall



Princess Leia's Braided Bread



Chewbacca Cornbread



May the Fork Be With You Salad



R2-D2 Droid Delights



Vader-Ade



Ham Solo Sandwich



Yoda Soda

Chewbacca Cornbread

You will need:

1 (15 oz.) box corn bread mix	1 cup whole kernel corn, drained	$\frac{1}{2}$ cup cooked & crumbled bacon
$\frac{1}{2}$ cup shredded cheddar cheese	$\frac{1}{4}$ cup chopped green onion	

Instructions:

- Preheat oven to 400 degrees F. Prepare cornbread mix according to package instructions.
- Fry the bacon; chop the green onion; drain the corn. Add the bacon, onion, corn, and cheese to the.
- Add paper liners into a 12 or 24 cup muffin pan.
- Bake for 12 - 15 min. for 24; 30-35 min. for 12 or until browned.

R2-D2 Droid Delight

You will need:

2 (8 oz.) cans refrigerated crescent dinner rolls or pizza crust of choice	$\frac{1}{2}$ cup sour cream
1 (8 oz.) package cream cheese	1 tsp. dried dill
$\frac{1}{2}$ cup small fresh broccoli florets	1/8 tsp. garlic powder
1 Roma tomato, seeded and chopped	$\frac{1}{3}$ cup cucumber, sliced & quartered
	$\frac{1}{4}$ cup shredded carrot

Instructions:

- Preheat oven to 375 degrees F. If using crescent rolls; unroll both cans of dough.
- Separate dough into four long rectangles. In ungreased 15x10x1-inch pan, place dough.
- Press dough in bottom and up sides to form crust. If using dough sheets; arrange dough to fit pan.
- Bake 11 - 16 minutes or until golden brown. Cool completely, about 30 minutes
- In a small bowl, mix softened cream cheese, sour cream, dill, and garlic powder until smooth.
- Top with vegetables. Serve immediately, or cover and refrigerate 1 -2 hours before serving.

May the Fork Be With You Salad

You will need:

1 boneless, skinless chicken breast or 1-9 oz. can of chicken or tuna, drained	$\frac{1}{3}$ cup diced red onion
4 tbsp. lemon juice	1 avocado, diced
$\frac{1}{2}$ English cucumber, sliced thin	chopped cilantro to taste
1-2 tbsp. olive oil	
salt and pepper to taste	

Serving Ideas:

- Marinate chicken in favorite sauce. Grill or fry chicken breast or open and drain canned meat.
- Cut into 1" strips or $\frac{1}{2}$ " cubes. Add all other ingredients and mix together.

Princess Leia's Braided Bread

You will need:

1 crusty loaf of sough dough or Vienna $\frac{3}{4}$ cup shredded Mozzarella cheese
7 tbsp. butter 2 large garlic cloves, minced 1 tbsp. parsley, finely chopped

Instructions:

- Preheat oven to 350 degrees F. Cream softened butter, garlic, and parsley.
- Cur bread on a diagonal in 1" cuts. Do not cut all the way through the bread.
- Open each crack and spread butter mixture and then add a pinch of cheese into each crack.
- Cut the bread in the other direction to create a diagonal design. Wrap in foil; bake 15 - 20 min.
- When cheese has melted, unwrap and bake an additional 5 - 10 minutes until nice and crusty.

Obi-Wan Kabobbies

You will need:

1 $\frac{1}{2}$ lb. skinless, boneless chicken breast halves cut into 1" cubes. 1 lb. beef sirloin, cut into 1" cubes
 $\frac{1}{2}$ tsp. garlic powder $\frac{1}{4}$ tsp. ground ginger 2 red bell peppers, cut into 2" pieces
1 large sweet onion, cut into wedges $\frac{1}{2}$ cup honey 1 $\frac{1}{2}$ cups whole fresh mushrooms
 $\frac{1}{2}$ cup teriyaki sauce skewers

Instructions:

- In a large, resealable plastic bag, mix the teriyaki sauce, honey, garlic powder, and ginger.
- Place red bell peppers, onion wedges, mushrooms, beef, and chicken in bag with marinade.
- Seal and refrigerate 4 to 24 hours. Preheat grill for medium-high heat.
- Discard marinade. Thread meat and vegetables onto skewers, leaving a small space between each item.
- Lightly oil the grill grate. Grill skewers for 10 minutes, turning as needed.
- Remove skewers from grill when meat is cooked through and vegetables are tender.

Jabba the Hutt's Downfall

You will need:

36 slices pepperoni, ham, or salami 12 pieces string cheese 12 egg roll wrappers
oil for deep frying marinara or pizza sauce

Instructions:

- Cut about 1" off of the end of each cheese stick. Set these 1" pieces aside for another snack day.
- On top of an egg roll wrapper, place 3 pieces of pepperoni. Place the piece of cheese on top of meat.
- Fold left and right sides of egg roll wrapper over cheese.
- Fold the top of wrapper over the cheese and meat.
- Roll until meat and cheese are tightly sealed. Moisten bottom of roll with water to seal.
- Repeat until all 12 rolls are assembled. In a skillet, heat oil to 375 degrees F.
- Fry sticks, a few at a time. Fry for 30 - 60 seconds on each side until completely browned.
- Drain on paper towels. Serve with sauce.

Yoda Soda

You will need:

$\frac{1}{4}$ cup lime juice 1 cup 7Up soda. 1 scoop lime sherbet

Instructions:

- Juice limes to produce $\frac{1}{4}$ cup lime juice or use $\frac{1}{4}$ cup frozen lime juice concentrate.
- Add lime juice to 7Up soda. Stir to mix. Taste and add more lime juice if desired.
- Place sherbet in a tall glass and pour lime mixture over the top. Serve immediately.

Vader-Ade, and Ham Solo Sandwich

Vader-Ade: Use any red colored punch or Gator Ade. Add 7Up (if desired) and ice. Serve immediately.

Ham Solo Sandwich: Place ham and Swiss cheese on a bun. Add grilled pineapple chunks on top. Grill or heat in oven until warm. Serve with Dijon mustard.