

VEGAS NIGHTS RECIPES

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DICE CAKE POPS



INGREDIENTS

- 1 box white cake mix (plus water, vegetable oil and eggs, as called for on cake mix box)
- 1 cup cream cheese frosting
- 2 cups white candy melts or coating wafers (12 oz), melted
- Paper lollipop sticks (substitute: wooden coffee stirrers)
- 1 pouch black icing for decorating

DIRECTIONS

Make and bake cake mix as directed on the box and then set aside to cool. Line a cookie sheet with waxed paper. Crumble cake into a large bowl. Add frosting; mix well. Shape into 1-inch squares; place on cookie sheet. Freeze until firm (approx. 1 hr); keep refrigerated.

Dip the tip of the lollipop sticks about 1/2 inch into the melted candy and insert stick into 1 cake square no more than halfway. Cover cake pop with melted candy. Return to the cookie sheet. Refrigerate for 20 minutes. Remove from the refrigerator.

Pipe black icing dots to look like dice and let stand until set. Enjoy!

CAESAR PALACE SALAD



SALAD

- 1 small head of romaine lettuce
- 1/4 cup parmesan cheese shredded or shaved
- Croutons

DRESSING

- 1 small garlic clove minced (1 tsp)
- 1 tsp dijon mustard
- 1/2 tsp Worcestershire sauce
- 1 tsp fresh lemon juice
- 1 tsp red wine vinegar
- 3 tbspx extra virgin olive oil
- 1/4 tsp sea salt (or more to taste)
- Black pepper to taste

DIRECTIONS

Dressing: In a small bowl, whisk together garlic, dijon, Worcestershire, lemon juice and red wine vinegar. Slowly drizzle in extra virgin olive oil while whisking constantly. Whisk in salt and black pepper to taste.

Salad: Rinse, dry and chop or tear the romaine into bite-sized pieces. Place in a large serving bowl and sprinkle generously with shredded parmesan cheese and croutons. Drizzle with caesar dressing and toss gently until lettuce is evenly coated.

BOWTIE CHICKEN FLORENTINE

Recipe by, chefathome.com



FLORENTINE SAUCE

- Baby spinach, about 4 cups
- 1 cup cream, half-and-half
- ½ cup chicken stock
- 1 tbsp garlic
- ¼ cup white onion diced
- ¾ cup four-cheese blend
- 4 sundried tomatoes, chopped
- ½ tsp oregano

DIRECTIONS

Bring a pot of water to a rolling boil and season with salt. Cook pasta for 10-12 minutes or until just al-dente. Once cooked, drain and set aside.

Heat a large pan on medium heat. Add 2 tsp of oil and fresh spinach with a generous pinch of salt. Sauté the spinach until it is wilted. Transfer to a plate lined with a paper towel to drain and set aside.

Wipe the pan clean. Add 1 tbsp of oil and 1 tbsp of sun-dried tomato oil to the pan over medium heat. Season chicken with a generous sprinkle of salt and a coat of black pepper. Cook the chicken on each side until a crust develops and chicken is cooked through to 165° F (approximately 3-4 minutes each side). Set the cooked chicken on a plate to the side.

Add 1 tbsp of oil to the pan over medium heat. Add chopped onion and sauté until onions are soft. Add garlic, chopped sun-dried tomatoes and dried oregano. Sauté for 1 minute. Add half-and-half and chicken stock. Bring to a light boil and simmer until the sauce thickens (3-4 minutes). Add in the shredded cheese and chopped, drained spinach and stir well.

Taste and season with salt and pepper as necessary. Add drained pasta and stir. Feel free to add in chicken or serve on the side. Garnish with fresh chopped parsley. Enjoy!

CHICKEN & PASTA

- 1 lb chicken breast tenderloins
- ½ lb bowtie pasta
- 2 tbsp olive oil
- Salt and pepper
- Fresh chopped parsley for garnish

