Recipes Using RADA Quick Mixes

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**Jamaican Jerk Chicken**

With Fresh Mango Salsa

**Ingredients**

4 boneless, skinless chicken breasts

1 pkg. Jamaican Jerk Marinade (prepared)

**Directions**

Cook on a preheated grill over medium heat. Prepare Jamaican Jerk Marinade as directed and add chicken. Marinate for 30 minutes. Prepare salsa by combining prepared ingredients. Toss well and set aside.

Grill chicken breasts until an internal temperature of 160° F. is reached or juices run clear. Remove breasts from grill and let stand 5 minutes. Top chicken with prepared salsa and serve.

**Items Used**

R127/W227 Super Parer to slice mangos, jalapeño, red pepper and lime

R131/W231 French Chef Knife to chop cilantro and onion

**Fresh Mango Salsa**

**Ingredients**

2 mangos, small diced
1 jalapeño, minced (seeds removed)
½ medium red onion, finely chopped
¼ cup red bell pepper, small diced
3 Tbsp. cilantro, chopped
3 Tbsp. fresh lime juice

Also great with pork, shrimp or seafood!
Grilled BBQ Salmon

**Ingredients**
- 4 skinless salmon filets
- BBQ Seasoning as needed
- Olive oil as needed

**Directions**
Cook on a preheated grill over medium heat. Brush olive oil on both sides of salmon filets. Evenly season salmon on all sides. Place salmon filets on an oiled grill, skin side up.

Grill on each side approximately 3-4 minutes depending on thickness.
(Serves four.)

**Items Used**
R128/W228 Turnover to turn salmon on grill

Salmon is best served medium
(slight translucent center).

Cucumber Onion Dill Grilling Sauce

**Ingredients**
- ½ pkg. Cucumber Onion Dill Quick Mix
- ½ cup real mayonnaise
- ½ cup plain yogurt
- Juice from one lime
- 4-6 Salmon filets or steaks

**Directions**
Combine dip mix, mayonnaise, yogurt and lime. Mix well. Grill, broil or bake the Salmon. Brush fish with grilling sauce before serving. Serve extra on the side for dipping.

**Items Used**
R117/W217 Handi-Stir to mix all the ingredients
**Grilled Four Pepper Pork Chops**

**Ingredients**
- 4 Porterhouse cut pork chops*, about 1-inch thick
- 1 pkg. Four Pepper Marinade (prepared)
- 2 Tbsp. Worcestershire sauce

**Directions**
Cook on a preheated grill over medium heat. Prepare marinade as directed and add Worcestershire sauce. Add pork chops and marinate for 30 to 60 minutes in a re-sealable bag. Remove chops from bag and discard leftover marinade. Place chops on grill and cook to a temperature of 160° F. Remove from grill and let stand, tented with foil, for 10 minutes. *(Serves four.)*

* Pork tenderloin may be substituted for pork chops.

**Items Used**
R110/W210 Carving Fork to turn chops on the grill

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**GRILLING TIPS**
- Preheat grilling surface to 400-450 Degrees for best results.
- To Clean & Oil your grilling surface use a grill brush or crumpled foil and a paper towel soaked in cooking oil.
- Let food rest before serving: 5 minutes for smaller cuts (Steak) and 15 minutes for larger cuts (Roast).
**Jamaican Jerk Shrimp**

With Watermelon Pico de Gallo

**Ingredients**

1 lb. medium shrimp, peeled and deveined
1 pkg. Jamaican Jerk Marinade, (prepared)
Wooden skewers, as needed

**Directions**


**Watermelon Pico de Gallo**

**Ingredients**

1 mango, small diced
3 cups watermelon, diced into ½ inch pieces
1 jalapeño, minced (seeds removed)
½ medium red onion, finely chopped
¼ cup red bell pepper, small diced
3 Tbsp. cilantro, chopped
3 Tbsp. fresh lime juice

**Items Used**

R102/W202 Peeling Paring to peel and devein shrimp and deseed the jalapeño
R134/W234 Cook’s Knife to dice, chop and mince the fruits and vegetables

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**Oven Baked Potato Wedges**

**Ingredients**
- 3 large baking potatoes
- 3 Tbsp. vegetable oil
- 2 tsp. Burger & Fry seasoning

**Directions**
Preheat oven to 450° F. Heat a baking tray by placing it in a preheated oven.

Cut potatoes in half, then, cut each half into 4 wedges. Place the wedges in a large bowl and add oil. Toss to evenly coat with the oil. Add Burger & Fry seasoning and toss again. Remove heated tray from oven and coat with cooking spray. Spread the potato wedges on the tray in a single layer and bake for 15 minutes. Remove from oven and turn over wedges. Bake an additional 15 minutes until golden brown and crisp. *(Serves four.)*

**Items Used**
- R127/W227 Super Parer to slice jalapeños
- R130/W230 Grapefruit knife to remove seeds from jalapeños
- 6006 Cookie Sheet

**Stuffed Jalapeños**

**Ingredients**
- 1 pkg. Chili con Queso Dip Mix
- 8 oz. cream cheese (softened)
- 6 strips bacon (cooked crisp and chopped)
- About 12 large jalapeños

**Directions**
Preheat oven to 400° F. Combine seasoning with softened cream cheese and blend until smooth. Cut jalapeños in half lengthwise and remove seeds. Spoon cream cheese mixture into jalapeños and place on a baking sheet. Bake for about 10 minutes or until jalapeños are tender. Top with chopped bacon.

**Items Used**
- R127/W227 Super Parer to slice jalapeños
- R130/W230 Grapefruit knife to remove seeds from jalapeños
- 6006 Cookie Sheet

Stuffed jalapeños may be grilled by placing directly on grill until tender. *(About 5 minutes)*
Four Pepper Bacon Wrapped Asparagus

**Ingredients**
1 bunch asparagus, trimmed
6-8 strips thin sliced bacon
1 package Four Pepper Marinade

**Directions**
Cook on preheated grill over medium heat. Prepare marinade as directed and set aside.

Wrap 3 asparagus spears in bacon starting at the bottom and ending at the top using a toothpick if needed to hold bacon in place and repeat. Place bacon wrapped asparagus bunches in a pan. Pour marinade evenly over bunches and marinate for 30 minutes. Discard leftover marinade and place asparagus bundles directly on grill. Grill on all sides until bacon is slightly crisp being careful to watch for any flare-ups. *(Serves four.)*

**Items Used**
R142/W242 Serrated Paring knife to trim asparagus
R122/W222 Granny Fork to turn asparagus in pan

R142 Serrated Paring knife with Super Fine Serration!
**Ingredients**

- 1 loaf Italian or French bread
- 1 lb. thinly sliced smoked turkey
- 1 pkg. Applewood Smoked Bacon Dip
- Sliced Swiss cheese (about 8 slices)
- Two tomatoes, sliced thin
- Olive oil as needed
- Aluminum foil as needed

**Directions**

Slice bread about ¾ inches thick. Spread prepared Applewood Smoked Bacon Dip generously on each slice of bread. Build the panini sandwich with turkey, tomatoes and cheese. Heat a non-stick skillet over medium high heat. Brush top of panini with olive oil and place oil side down in skillet. Brush oil on top side of bread and then cover with aluminum foil. Place another skillet on top of foil and press down. Heat for 2-3 minutes leaving skillet on top of panini. Remove skillet and foil, then carefully flip the panini. Replace the tin foil and skillet on this side. Heat another 2-3 minutes. Carefully remove from skillet and repeat if necessary.

**Items Used**

- R112/W212 10” Bread Knife to slice the bread
- R113/W213 Super Spreader to spread mix
- R126/W226 Tomato Slicer to slice tomato thin

Perfect for lunch or a light dinner!
Grilled Chicken Breasts
With Alfredo And Pico de Gallo

Ingredients
4-6 boneless skinless chicken breasts
(approx. 4 oz. each)
4 Roma tomatoes
1 small red onion
1 green bell pepper
2 Tbsp. chopped cilantro
2 Tbsp. lime juice
1 Tbsp. red wine vinegar
2 cups water
1 pkg. Alfredo Sauce Quick Mix

Directions
Cut Roma tomatoes in half and dice. Dice the red onion and green bell pepper to the same size as the tomatoes. Mix chopped cilantro, lime juice, vinegar and diced ingredients to make Pico de Gallo. Prepare Alfredo Sauce as directed and set aside. Grill or broil chicken breast until done. Arrange chicken on a serving platter and top with Pico de Gallo and Alfredo Sauce. Serve with fresh grilled asparagus.

Items Used
R126/W226 Tomato Slicer to cut tomatoes and peppers

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Buffalo Chicken Chili Casserole

**Ingredients**

1 pkg. Buffalo Chicken Chili Mix
2 ½ cups water
2 cups shredded rotisserie chicken* (skin and bones removed)
½ cup sour cream
2 Tbsp. butter or margarine
1-10 oz. can diced tomatoes with green chilies
1 cup instant rice

**Topping**

1 cup shredded cheddar cheese
Corn chips (as needed)

*Cooked diced chicken may be substituted.

**Directions**

Preheat oven to 350° F. In a saucepan, combine water and seasoning and blend well. Bring to a boil, stirring often. Remove from heat and stir in chicken, sour cream, tomatoes and green chilies. Evenly spread uncooked rice into a large casserole dish. Ladle soup mixture over rice. Bake for 30 minutes or until water is absorbed. Remove casserole and top with cheese and corn chips. Bake an additional 5 minutes. Let stand 10 minutes before serving.

**Items Used**

W981 Non-Scratch Spoon with holes to stir ingredients in sauce pan
W983 Non-Scratch Soup Ladle to ladle soup mixture over rice
Buffalo Mac & Cheese

**Ingredients**

1 pkg. Buffalo Chicken Dip Mix  
8 oz. cream cheese, softened  
½ cup ranch dressing  
1 can cream of mushroom soup  
½ cup milk  
1-10 oz. can diced tomatoes with green chilies (drained)  
1 cup shredded cheddar jack cheese  
8 oz. elbow macaroni (uncooked weight)

**Topping**

½ cup bread crumbs  
2 Tbsp. butter (melted)

**Directions**

Cook macaroni as directed. While pasta is cooking, combine other ingredients (except for topping) in a saucepan and heat just to distribute evenly. Stir in the cooked pasta, transfer to an 8 x 8 inch casserole dish. Bake for 30 minutes. Combine butter and bread crumbs. Top casserole and bake an additional 10 minutes. Let stand 10 minutes before serving.

**Items Used**

W980 Non-Scratch Spoon to cook and stir ingredients in sauce pan  
6005 Square Stoneware Baker

Preheat oven to 350° F.
Spinach Artichoke and Crab Bake

**Ingredients**
12 oz. pasta (Bowties Penne, etc.), cooked and drained
1 pkg. Spinach Artichoke Quick Mix
2 – 8 oz. pkg. cream cheese, softened
½ cup sour cream
½ cup milk
½ tsp. salt and ½ tsp. pepper
1 can 8-9 oz. artichoke (drained)
2 cups shredded cheddar cheese
12 oz. imitation crab (chopped)
1 cup fresh spinach leaves
½ cup grated parmesan cheese

**Directions**
Preheat oven to 350° F. Cook pasta as directed on the box. While pasta is cooking, in a large bowl combine all ingredients and mix well. Stir in cooked, drained pasta and place in a 9” x 13” casserole dish. Bake for 30 minutes.

Ham & Cheese Spaghetti Bake

**Ingredients**
1 pkg. Hot Ham & Cheese Dip Mix
8 oz. cream cheese, softened
8 oz. spaghetti (uncooked weight)
1-10 oz. can cream of mushroom soup
1 cup milk
8 oz. sliced mushrooms (optional)
1 cup shredded cheddar cheese
1 cup diced ham

**Topping**
½ cup bread crumbs
2 Tbsp. butter (melted)

**Directions**
Preheat oven to 350° F. Break spaghetti in half, and cook as directed. While pasta is cooking, combine other ingredients (except for topping) in a saucepan and heat just to distribute evenly. Stir in the cooked pasta, then transfer to an 8 x 8 inch casserole dish. Bake for 40 minutes. Combine butter and bread crumbs. Top casserole, then bake an additional 10 minutes. Let stand 10 minutes before serving.
Cheesy Garlic Jalapeño Chicken

**Ingredients**

- 3-4 boneless skinless chicken breasts (cut in half crosswise)
- 1 tsp. vegetable oil
- 4 oz. cream cheese, softened
- 1 pkg. each Jalapeño Cheeseball and Topping Quick Mix
- 8 oz. sour cream
- 1 can diced green chilies
- 1 cup shredded cheddar cheese

**Directions**

Preheat oven to 350° F. Place chicken breasts between plastic wrap and pound thin. In a non-stick skillet over medium high heat, brown chicken on each side (3-4 minutes per side). Transfer chicken to an oven safe platter or casserole dish. In skillet, combine cream cheese, Jalapeño Cheeseball and Topping mixes, sour cream and green chilies. Heat over a low setting, stirring constantly until smooth. Pour mixture over chicken and top with shredded cheese. Place in oven and bake for 10 minutes.

**Items Used**

- R104/W204 Utility/Steak Knife to cut chicken
- R122/W222 Granny Fork to turn chicken while browning
- R114/W214 Spatula – for serving
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Frozen Chocolate Chip Cookie Dough Cookies

**Ingredients**
- 1 pkg. Cookie Dough Sweet Dip
- 8 oz. cream cheese, softened
- 12 chocolate chip cookies

**Directions**
Mix Cookie Dough Sweet Dip with cream cheese. Evenly spread the cream cheese mixture onto six cookies. Top each with remaining cookies and individually wrap each one. Place in freezer for at least 2 hours before serving. (*Serves six.*)

**Items Used**
- R117/W217 Handi-stir to mix ingredients
- R113/W213 Super Spreader to spread mixture onto cookies

No-Bake Cheesecake

**Ingredients**
- 8 oz. cream cheese, softened
- ½ cup sour cream
- 1 pkg. White Chocolate Raspberry, Key Lime, Vanilla Latté or Island Coconut Sweet Dip
- 1 cup whipped topping
- 1 – 9” graham cracker or chocolate cookie pie crust

**Directions**
Beat cream cheese until smooth. Add Quick Mix and sour cream and blend until smooth. Fold in whipped topping. Spoon into prepared pie crust. Cover and refrigerate one hour before serving. (*Optional: Garnish with chocolate shavings or fresh fruit.*)

**Items Used**
- 6002 Pie Stoneware
- R116 Serverspoon to fold in whipped topping
- R120/W220 Serrated Pie Server to serve cheesecake

Quick Mix Volume 5
### Fresh Fruit Pizza

**Ingredients**
- 1 tube sugar cookie dough
- 8 oz. cream cheese, softened
- ½ pkg. Island Coconut Quick Mix
- 2 to 3 cups sliced fresh fruit (strawberries, kiwi, mandarin oranges, red or green grapes)

**Directions**
Spread cookie dough onto a round baking stone and cook according to package directions. Remove from oven and let cool. While cookie is cooling, mix ½ pkg. of Quick Mix with 8-oz. softened cream cheese. Spread flavored cream cheese mixture evenly over cookie. Slice fresh fruit and layer over cream cheese. *(Optional: Sprinkle toasted coconut over top of fruit.)*

**Items Used**
- 6001 Baking Stone
- R101/W201 Regular Paring to slice fruit

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### Chocolate Raspberry Dessert Fondue

**Ingredients**
- 1 pkg. Traditional Butter Pound Cake Quick Mix
- 1 container of chocolate frosting
- ⅓ cup seedless raspberry preserves
- Chopped nuts
- Sprinkles
- Powdered sugar

**Directions**
Prepare the Traditional Butter Pound Cake Quick Mix per directions on packet. Cut pound cake into 1” squares. Combine the chocolate frosting and raspberry preserves in a microwave safe bowl. Microwave on high 10-20 seconds. Stir until smooth and place in serving bowl. Dip 1” squares of pound cake into sauce, then roll in chopped nuts, sprinkles or powdered sugar and eat!

**Items Used**
- R125 Cooks Spoon with holes to mix the chocolate and raspberry sauce
Many more Quick Mix Recipes available at www.RadaQuickMixRecipes.com

Chipotle Tortilla Wraps made with Chipotle Dip quick mix.

Key Lime Tart made with Key Lime Sweet Dip quick mix.

Garlic Chicken Alfredo Pizza made with Alfredo Sauce quick mix.

Lemon Pound Cake with Berry Sauce made with Lemon Pound Cake quick mix.

Garlic Parmesan Spread made with Scampi Sauce quick mix.

Bottom Right: Italian Sausage & Peppers made with Marinara Sauce quick mix.

The ingredients and nutritional information for each Quick Mix is available at www.RadaQuickMixRecipes.com