

Nixon Peabody Healthy Holiday Happy Hour

Almond Butter Stuffed Dates:

Ingredients:

- 6 Pitted Medjool Dates
- 1/4 Cup of Almond Butter
- Mini Dark Chocolate Chips
- Sea Salt

Directions:

1. Use a knife to make a cut lengthwise in your date and remove the pit
2. Add a spoonful of almond butter to the centre of the date
3. Top with chocolate chips and a pinch of sea salt

No Bake Peanut Butter Oatmeal Cookies

Ingredients:

- 3 cups (9oz/255g) oat flour
- 1/2 teaspoon salt
- 3/4 cup (6oz/170g) peanut butter
- 1 teaspoon vanilla extract
- 1/2 cup (5oz/142g) honey

Directions:

1. Line a cookie sheet with parchment paper, set aside.
2. In a large microwave-safe bowl melt together the peanut butter and honey, this should take roughly 1 minute. Add the vanilla and whisk until evenly combined and smooth.
3. Next add the oat flour and salt and mix until a sticky dough is formed. (If your dough is too wet or dry add in more oat flour or more milk until you get stoppable dough)
4. Using a cookie scoop or a tablespoon measure scoop 2 tablespoons of the dough into your hand and roll into a ball. Gently press the ball of dough between your palms to form a flat disc about 1/2 inch thick.
5. Place the cookie onto the lined cookie sheet and repeat the process until all of the dough has been used.
6. Using a fork press into the top of the cookie to form that classic peanut butter crosshatch pattern.
7. Place in the fridge to set for 10-20 minutes

3. Non-Alcoholic Mulled Wine

Ingredients:

- 2 Bottles of 100% Grape Juice
- 2 Large Oranges, Sliced
- Handful of Star Anise
- Handful of Cloves
- 6 Cinnamon Sticks
- Garnish (1 Per Cup): Cinnamon Stick, Orange Wedge, 4 Fresh Cranberries, Rosemary Sprig

Directions:

1. In a dutch oven or large saucepan, add grape juice, orange slices, star anise, cloves and cinnamon sticks and heat on low for 20 - 30 minutes.
2. With a slotted spoon, remove fruit and spices from the dutch oven or pan.
3. Ladle warm juice into a coffee mug.
4. Add one cinnamon stick, one orange wedge, 4 cranberries, and a sprig of rosemary

4. Chilled Soba and Broccoli Salad with Shrimp

Ingredients:

- Frozen shrimp (Trader Joe's Argentinian Shrimp come deveined with no tails)
- Veri Veri Teriyaki Less Sodium Marinade & Sauce
- Soba noodles
- Frozen broccoli florets
- Olive oil, Salt

Directions:

1. Defrost shrimp, put in a bowl and toss with ~1/4 cup of teriyaki sauce and let sit for ~15-30 minutes.
2. Boil soba as instructed on the package (we use half of a bundle per entree) using a tiny bit of olive oil and salt and place into your entree containers.
3. Dump the shrimp and sauce into a skillet and sauté over medium/high heat for ~3 minutes on each side.
4. Put the shrimp and all the liquid from the pan into your containers over the soba.
5. Fill the rest of your containers with broccoli (microwave it so it's good and cooked).
6. Let cool, cover and store in the fridge.
7. Eat cold or room temperature.

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