

## Grilled flatbread pizza



P&G everyday™

### INGREDIENTS

Pizza dough

Pizza toppings

### TOPPING SUGGESTIONS

1. Olive oil, roasted garlic, ham, shaved Parmesan and fresh arugula.
2. Chopped green onion, sour cream, thin prosciutto and green apple.
3. Cherry tomatoes, spinach, goat cheese, chopped chive and red onion.
4. Black olives, sliced mushrooms, diced onions and ricotta cheese.
5. Charred corn, pepper jack cheese, avocado, cilantro and a squeeze of lime.



## Grilled flatbread pizza

Serves: 3-4 people

Prep Time: 15 minutes

Cook Time: 30 minutes

Difficulty: Easy

Cost: \$

### INSTRUCTIONS

1. Preheat the oven to 425° F
2. Unroll your premade dough onto a large piece of heavy-duty aluminum foil that's been coated generously with cooking spray. Bake it on a cookie sheet for about 5 minutes (until it starts to brown)
3. While that's baking, coat your grill rack with canola oil, and then fire it up to medium heat



Fold and tape sides together



4. Remove the dough from the oven and flip it onto the grill and remove foil. Cook for a few minutes, until bottom of dough is golden brown
5. Flip your dough with a large spatula and cook other side for a couple of minutes, being careful not to brown too much initially (we're throwing this back on the grill later)
6. Remove the flatbread from the grill and add whatever toppings you'd like. Turn down the grill to low and place the flatbread back on the grill
7. Cover and let cook for a few minutes, until your cheese is melted. Keep in mind the longer you leave it on the grill, the crispier and more charred it becomes. Remove and let cool for a few minutes, then serve

### INSTRUCTIONS (CONTINUED)

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**Grilled Mac 'N' Cheese**



**INGREDIENTS**

- 1 pound elbow macaroni
- 2 tablespoons unsalted butter
- 1/4 cup all-purpose flour
- 3 cups skim milk
- 2 cups shredded cheddar cheese
- 1 1/4 cup grated Parmesan cheese
- 1/2 cup panko bread crumbs
- 2 tablespoons fresh parsley, chopped
- Salt and freshly ground black pepper, to taste



**Grilled Mac 'N' Cheese**

Serves: 6  
 Prep Time: 20 Minutes  
 Cook Time: 15 minutes  
 Difficulty: Easy  
 Cost: \$

**INSTRUCTIONS**

1. Bring a large pot of salted water to a boil, then stir in pasta and cook according to the directions
2. Melt butter in a large saucepan over medium heat. Add flour and cook for one minute, stirring constantly. Add milk, then whisk gently until smooth. Bring mixture to a boil, then reduce to a simmer and cook for 5 minutes, or until the sauce has thickened. Season with salt and pepper



Fold and tape sides together



**INSTRUCTIONS (CONTINUED)**

3. Place strained and cooled macaroni in a 9-by-13 inch casserole dish. Pour the sauce over the macaroni and mix well with a wooden spoon. Stir in cheddar cheese, 2 cups Parmesan cheese
4. Sprinkle with remaining Parmesan cheese, panko bread crumbs and parsley. Grill on medium heat for 15 minutes or until golden-brown.



## Grilled Hand Savory Pies



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### INGREDIENTS

- Filling of choice
- Baking sheet lined with parchment
- Flour to dust on counter or work surface
- Pre-made pie dough
- Rolling pin
- Cookie cutters in seasonal or festive shapes
- A fork



### Grilled Hand Savory Pies

- Serves: 10
- Prep Time: 10-40 minutes
- Cook Time: 20-25 minutes
- Difficulty: Easy
- Cost: \$

### INSTRUCTIONS

1. Fully prepare whatever filling you are planning to put inside the hand pies and set it aside
2. Place parchment paper on the baking sheet and set aside
3. Dust the counter or work surface with flour (make sure you dough is at room temperature)
4. Pinch off a portion of the pie dough and roll into balls (you can make hand pies mini or large, it's your preference and



Fold and tape sides together



5. Roll out each ball of dough into a circle
6. Place filling in the center of the circle and fold in half to close
7. Use the fork to pinch the ends together and seal the hand pie
8. Wrap pies in aluminum foil
9. Grill for 20-25 minutes on medium heat until golden
10. Let cool at least 15 minutes and test temperature before serving

### INSTRUCTIONS (CONTINUED)

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## Grilled cornbread



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### INGREDIENTS

2 tablespoons unsalted butter  
2 eggs, lightly beaten  
2 cups buttermilk  
2 cups self-rising cornmeal  
Softened butter and honey,  
for serving



### Grilled cornbread

Serves: 5 people  
Prep Time: 35 minutes  
Cook Time: 10 minutes  
Difficulty: Easy - Moderate  
Cost: \$

### INSTRUCTIONS

1. In a medium-sized mixing bowl, whisk together eggs and buttermilk.
2. Pour cornmeal into a separate bowl. Slowly whisk in buttermilk mixture until a batter forms — it should be a little lumpy.
3. Melt butter in a 10-inch cast-iron skillet over high heat. Once it's melted, stir excess into batter. Pour batter into hot skillet on grill.



Fold and tape sides together



4. Bake until top is golden brown, about 35 minutes. Let cornbread rest for 10 minutes, then invert to release and continue cooling on a rack. Cut into wedges and serve with softened butter and honey.

### NOTES:

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## Grilled chicken



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### INGREDIENTS

- 1 1/2 teaspoons grated orange zest
- 1/2 cup fresh orange juice
- 2 tablespoons olive oil
- 1 tablespoon chopped fresh cilantro
- 2 garlic cloves, minced
- Coarse salt and ground pepper to taste
- 1 pound boneless, skinless chicken breasts or thighs



### Grilled chicken

Serves: 2-3 people  
Prep Time: 30 minutes  
Cook Time: 30 minutes  
Difficulty: Easy  
Cost: \$

### INSTRUCTIONS

1. Combine all the ingredients – except for chicken -- in a small mixing bowl
2. Add in chicken and toss to coat in the marinade
3. Let the chicken marinade in the fridge for 30 minutes to 3 hours
4. Grill chicken until cooked through and serve

