



# Valentine's Day Breakfast & Brunch Menus

## Breakfast Recipes

### Yogurt Parfait

- 1 cup Price Chopper vanilla nonfat yogurt
- 1/2 cup strawberries or blueberries
- 1/2 cup low fat granola

Begin by layering half the yogurt into stemmed glass followed by half the berries, and then half the granola. Repeat until glass is filled.

### Breakfast Veggie Scramble Wrap

- Whole wheat tortilla wrap (La Tortilla Factory)
- 1/2 cup Price Chopper egg mates
- 1/4 cup baby spinach
- 1/4 cup Price Chopper shredded part skim mozzarella cheese
- Coyote Joe salsa (to taste)

Spray a small skillet with non-stick cooking spray and heat over medium. Pour egg substitute into pan. Add spinach and tomatoes and scramble. Meanwhile, heat the tortilla in the microwave. Sprinkle tortilla with cheese, spoon egg scramble on top of cheese, and top with salsa. Roll it up and serve!

## Brunch Recipes

### Rachael Ray's Stuffed French Toast

- 8 oz. Price Chopper cream cheese
- 1 tsp. cinnamon
- 1/4 cup finely chopped Price Chopper walnuts
- 8 slices Price Chopper raisin bread

Batter:

- 4 large Price Chopper eggs
- 1/4 cup Price Chopper milk
- 2 drops Price Chopper vanilla
- 2 pinches nutmeg
- 1 tsp. cornstarch

Special Sauce:

- 1/2 cup Price Chopper orange marmalade
- 1/2 cup Price Chopper apricot preserves
- 1/2 cup Price Chopper orange juice

Butter for grilling.

Combine cream cheese, cinnamon and walnuts. Spread a layer of cream cheese on each of 4 slices of raisin bread. Top bread with remaining slices and gently press down to glue the bread together.

Scramble egg, milk, vanilla, nutmeg, and cornstarch in a shallow bowl. Heat griddle or nonstick skillet over medium heat. Lightly grease skillet surface with butter or cooking spray. Coat each stuffed sandwich in egg mixture on both sides. Grill the bread 6 minutes on each side or until golden.

Combine all ingredients for special sauce in a small sauce pan over medium-low heat until sauce is combined and brought to a low boil.

Split grilled sandwiches from corner to corner to serve. Top with 1 tablespoon of Special Sauce. Serves 8.

## Brunch Recipes con 't.

### Fresh Fruit Kebobs

- 16 cubes fresh pineapple
- 16 watermelon cubes
- 8 large strawberries
- 16 cantaloupes cubes
- 16 honeydew melon cubes
- 8 bamboo skewers

Thread fruits on skewers in order given; pineapple, cantaloupe, watermelon, honeydew, pineapple, cantaloupe, watermelon, honeydew and ending with a strawberry. Serve kebobs with Stuffed French Toast. Serves 8.

### Sour Cream Coffee Cake

- 1/2 cup Price Chopper butter or margarine
- 2 Price Chopper eggs
- 2 cups Price Chopper flour
- 1 tsp. Price Chopper baking soda
- 1 cup Price Chopper sugar
- 1 ½ tsp. almond extract
- 1 tsp. Price Chopper baking powder
- 1 cup Price Chopper sour cream

#### Topping

- ½ cup Price Chopper sugar
- 1 cup Price Chopper walnuts, chopped
- 1 tsp. Price Chopper cinnamon

Mix cream, butter and sugar together. Add eggs one at a time, beating well. Add almond extract. Combine flour, baking powder and baking soda. Add gradually to the creamed mixture. Mix in the sour cream.

To prepare topping: Mix sugar, cinnamon and walnuts together. Pour ½ the batter into a greased and floured 13" x 9" pan. Sprinkle with ½ the topping. Pour in the remaining batter and sprinkle with the rest of the topping. Bake in a preheated oven 350° oven for 50-55 minutes.