

Pop up Arty Party Treat ideas!

Some great recipes for you to try at home from Jimmy Wong



centre

Baked artichoke dip

200g artichoke hearts
1 tsp onion soup mix
250g cream cheese
250g sour cream
1/2 tsp sea salt
1 cup mixed cheese/ mozzarella

Place drained artichoke hearts in the food chopper or chop with a sharp knife, place chopped artichoke in a large mixing bowl. Place the remaining ingredients in and mix with a wooden spoon. Preheat your oven to 170°C. Place artichoke in a mix small baking dish and cover with tin foil and bake for 25 mins. Remove tin foil and brown for another 10 minutes. serve with chopped baguette or your favourite crackers***

Pesto

2 garlic cloves
60g parmesan cheese
100g macadamia nut
1 large bunch of basil
1 tsp lemon juice
3 tbsp virgin olive oil

Place garlic, parmesan cheese, macadamia and blend, then add basil leaf, lemon juice and virgin olive oil and blend to a coarse pesto

Hummus

1 tin chickpeas
2 tbsp chickpea water
2 tbsp tahini
1 tsp lemon juice
1/2 tsp salt
1/2 tsp cumin
Pinch salt
2 1/2 tbsp virgins olive oil
Pinch of paprika

Place all the ingredients, except the olive oil and paprika in a food processor with the chopping blade and blend to a smooth paste. Drizzle in the olive and continue blending, add more virgin olive oil if needed. Finally place the hummus in a small bowl and drizzle with virgin olive oil and sprinkle the paprika over and serve with your favourite crackers or pita bread.

Chicken salad sandwich

Ingredients
1 store bought roast chicken
White bread
Avocado (optional)
Kewpie mayonnaise
Lemon
Salt and pepper

Remove the meat and shred using 2 forks and place in a large bowl. If using avocado, slice up the avo and place in the bowl. Place 3 tbsp of kewpie, 1 tsp grated lemon zest, 1 tbsp lemon juice, with a pinch of salt and pepper and mix. Butter the white bread and place the chicken mix on the bread and cut in half with a sharp knife. (Crust off optional)

Warm Regards
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