



French Bread Pizza

Ingredients

- 2-3 french breads, depending on the size of your LifeGroup
- 1 jar of red pizza sauce
- 1 tbsp. of butter
- 1 tsp. of olive oil
- Pinch of garlic powder
- Pinch of black pepper
- 1 pckg. shredded mozzarella cheese
- Optional Toppings:
 - Pepperoni
 - Chopped bell pepper
 - Chopped onion
 - Spinach

Instructions

1. Preheat your oven to 400° F.
2. Line a baking sheet with aluminum foil, and spray with cooking spray.
3. Cut your bread into individual serving sizes for each member of your LifeGroup.
4. Stir and combine the butter, olive oil, garlic powder, and black pepper in a small bowl. Microwave this for 10 seconds, and stir together until you have a liquid glaze for your pizza.
5. Have each member of their Life Group assemble and design their own pizza using these steps below:
6. Using a butter knife, spread the liquid butter mixture and the pizza sauce on the bread.
7. Top your bread with cheese, pepperoni, and any toppings you prefer.
8. Line up all the pizzas on the baking sheet.
9. Bake for 10-15 minutes, or until bread has achieved desired crispiness.
10. Cool for a few minutes before serving.
11. Enjoy the deliciousness you and your LifeGroup created together!



Slow Cooker Chicken Tacos

Total Time: Depends on your slow cooker

Ingredients:

- 1 12 oz. jar of salsa
- 1 lb. of chicken breasts
- 1 pckg. of tortillas
- Optional Toppings:
 - Sour cream
 - Cilantro
 - Shredded cheese
 - Chopped onions
 - Tortilla chips
 - Queso
 - Shredded lettuce

Instructions:

1. Spray the bottom of your slow cooker with cooking spray.
2. Place chicken breasts on the bottom of your slow cooker.
3. Pour the entire jar of salsa on top of the chicken.
4. Cover and cook for 4 hours on high or 7-8 hours on low.
5. Uncover the chicken and shred with a fork.
6. Serve a chicken taco or nacho bar, using any of the optional toppings listed on the ingredients.
7. Enjoy the creations your LifeGroup has assembled together!

No-Bake Peanut Butter Energy Bites



Total Time: 40 minutes

Ingredients:

- 1 1/2 cups of old fashioned rolled oats
- 1/2 cup of peanut butter (Note: You'll want to make sure no one in your LifeGroup has a peanut allergy.)
- 1/3 cup of maple syrup
- 1/3 cup of semi-sweet chocolate chips

Instructions:

1. Combine all ingredients into a large bowl.
2. Mix together all ingredients until well-combined.
3. Cover and chill the mixture in your refrigerator for at least 30 minutes. (Note: In a time crunch? Freeze them for 10 minutes.)
4. Remove bowl from refrigerator. Grab about a tablespoon worth of the mixture with your hands. Roll the mixture into a ball.
5. Repeat with the remaining mixture. It should yield about 16 energy bites.
6. Serve them up to your LifeGroup and enjoy!

Other Food/Snack Ideas:

- Chips with Salsa or dip
- Veggie Tray
- Fruit Tray
- Cookies
- Crock Pot Meatballs
- Pretzels
- Popcorn
- Buffalo Chicken Dip
- Spinach Dip
- Shrimp Cocktail
- Cheese and Crackers
- Deviled Eggs

