



-2023-
FRIENDSGIVING

RECIPE BOOK

GREEN GIANT® GREEN BEAN CASSEROLE



INGREDIENTS

1 can condensed cream of mushroom soup
1/2 cup milk
2 (14 1/2-ounce) cans Green Giant® Cut Green Beans, drained

Makes: 6 servings
Prep time: 5 minutes, Cook time: 30 minutes

1 cup sautéed mushrooms (optional)
1 1/3 cups French fried onions, divided

DIRECTIONS

1. Preheat oven to 350°F. Combine soup and milk in 1-1/2 quart baking dish. Stir in beans, mushrooms and 2/3 cup French fried onions.
2. Bake 25 minutes or until the bean mixture is hot and bubbling. Stir then sprinkle with the remaining onions.
3. Bake 5 minutes or until onions are golden brown.



LITTLE GREEN SPROUT® CORN CASSEROLE



INGREDIENTS

5 eggs
2 Tbsp. sugar
1/4 tsp. Spice Islands® Ground Nutmeg
1/3 cup butter, melted
1/2 cup milk

Makes: 8 servings
Cook time: 50-60 minutes

1/2 cup all-purpose flour
1 can (15.25 oz.) Green Giant® Whole Kernel Sweet Corn, drained
2 cans (14.75 oz.) Green Giant® Cream Style Sweet Corn

DIRECTIONS

1. Preheat oven to 400°F.
2. In a large bowl, whisk together the eggs, sugar, and nutmeg until well blended.
3. Pour in the melted butter and whisk to combine.
4. In a small bowl or measuring cup, combine the milk and flour and whisk until smooth; pour into egg mixture and whisk to combine.
5. Stir in the whole corn and cream corn and mix well.
6. Pour into a 2 quart baking dish and bake for 50-60 minutes.
7. Serve warm.



MR. PEANUT® MASCOT'S ROSEMARY SPICED NUTS



Adding fresh rosemary, brown sugar and cayenne pepper to PLANTERS® Deluxe Lightly Salted Mixed Nuts is a quick way to create a savory snack mix.

INGREDIENTS

Makes: 8 servings

Prep time: 10 minutes, Cook time: 10 minutes, Total time: 20 minutes

2 1/2 cups PLANTERS® Deluxe Lightly Salted Mixed Nuts

2 tsp. dark brown sugar, packed

2 Tbsp. chopped fresh rosemary

1 tsp. kosher salt

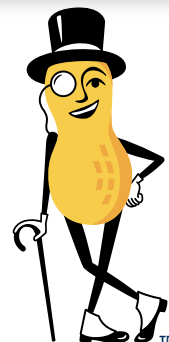
1 Tbsp. melted butter

1/2 tsp. cayenne pepper

PLANTERS®

DIRECTIONS

1. Heat oven to 350°F.
Line rimmed baking sheet with aluminum foil.
2. In large bowl, combine all ingredients.
3. Place nut mixture on baking sheet.
Bake 5 to 8 minutes or until fragrant and lightly toasted.



ERNIE'S FUDGE STRIPES PIE

INGREDIENTS

Makes: 1-10 inch Pie

Prep time: Under 10 minutes, Total time: 30 minutes

GANACHE

1 1/2 cup heavy cream
6 oz bittersweet chocolate

2 packs of Keebler® Fudge Stripes Cookies

1-10 inch Keebler® Graham Cracker Pie Crust

CREAM

4 cups heavy cream
2 boxes of instant vanilla pudding

DIRECTIONS

GANACHE

1. In a microwave safe bowl, place cream and chocolate.
2. Microwave for 45 second increments until fully melted and combined.
3. Pour 3/4 of ganache in the crust, add crushed pieces of Fudge Stripes cookies. Refrigerate for ganache to set. Reserve remaining ganache for decoration.

FILLING

1. In a bowl add heavy cream and instant vanilla pudding. With stand mixer or hand mixer, whisk on low speed for 1 minute. Increase speed to medium for 1 1/2 minutes or until stiff peaks form.
2. Add mixture into the chilled crust. Spread evenly.
3. Chill pie for 10-15 minutes, or until set.

DECORATING

1. Ernie suggests using your creativity and decorate the pie to your liking using the remaining ganache!
2. Don't forget to use your Fudge Stripes Cookies!



CHARLIE'S® E.V.O.O.® YELLOWFIN TUNA IN EXTRA VIRGIN OLIVE OIL CHARCUTERIE BOARD

Assemble all ingredients on a large board and allow everyone to snack from all the deliciousness assembled on one convenient board.

INGREDIENTS

Makes: 8 servings
Prep time: 20 minutes

2-4.5 oz. cans StarKist E.V.O.O.®
Yellowfin Tuna in Extra Virgin Olive Oil

2 oz. assorted sliced cheese

20 assorted whole grain crackers

Slices of French bread

1 cup assorted vegetables

Red and yellow pepper strips

Pepper drops

Olives

2 oz. blue cheese

Salami or other meats here
and there

1 cup of red and green grapes

Mixed nuts

Sweet gherkins

Lemon wedges

DIRECTIONS

1. Place the opened cans of tuna on opposite sides of the board.
2. Surround the tuna cans with assorted crackers and bread slices, vegetables, olives and cheese and meats.
3. Fill in with nuts, grapes and pickles as desired.



MINI CHOCOLATE-PEANUT BUTTER CHEERIOS™ CEREAL BITES BY BUZZ BEE

INGREDIENTS

Makes: 21 servings
Prep time: 10 minutes, Total time: 3 hours, 10 minutes

1/2 cup salted butter, melted

1 cup Honey Nut Cheerios™ cereal, finely ground

1 cup powdered sugar

3/4 cup creamy peanut butter

1 cup semi-sweet chocolate chips

Honey Nut
Cheerios

DIRECTIONS

1. In a medium-sized container, mix the melted butter, ground Honey Nut Cheerios™ cereal, powdered sugar and peanut butter until all ingredients are fully incorporated, forming a kind of creamy batter.
2. Add 1 Tbsp. of the Honey Nut Cheerios™ cereal batter to each individual mold in a mini muffin pan, filling or preparing 21 mini cupcakes.
3. Melt the chocolate in the microwave.
4. Pour 1 Tbsp. of the melted chocolate over the layer of Honey Nut Cheerios™ cereal batter. Refrigerate for 3 hours, or until the cupcakes have set and are completely firm. Store in the refrigerator.
5. Serve and enjoy!



Green Giant®

StarKist®, Charlie® the Tuna, and StarKist E.V.O.O.® Yellowfin Tuna in Extra Virgin Olive Oil are trademarks of StarKist Co. Poppin' Fresh the Pillsbury Doughboy, Pillsbury, Lucky the Leprechaun, Lucky Charms, Buzz Bee, Honey Nut Cheerios, and Betty Crocker are trademarks of General Mills, Inc.

RAINBOW LUCKY CHARMS™ FROSTED COOKIE BARS BY LUCKY THE LEPRECHAUN

Almost too pretty to eat!
This sugar cookie bar with
Lucky Charms™ cereal and candy
sprinkles is just as cute as it is magical.



INGREDIENTS

Makes: 24 servings
Prep time: 20 minutes, Total time: 1 hour 45 minutes

COOKIE

1 pouch (17.5 oz) Betty Crocker™ sugar cookie mix
1/2 cup butter, softened
1 egg

FROSTING

1 container (16 oz) Betty Crocker™ Rich & Creamy
vanilla frosting
Red, yellow, blue food colors

TOPPINGS

1/2 cup Lucky Charms™ cereal
1 Tbsp. rainbow candy sprinkles



PREPARATION

1. Heat oven to 350°F. Line 13x9-inch pan with foil, leaving foil overhanging at 2 opposite sides of pan; spray with cooking spray.
2. In large bowl, mix cookie mix, softened butter and egg with spoon until soft dough forms. Press dough in bottom of pan. Bake 18 to 23 minutes or until golden brown. Cool completely on cooling rack, about 1 hour. Remove bars from pan by lifting foil; peel foil away.
3. Divide frosting into 3 small bowls; tint frosting with food colors to desired pink, yellow, blue colors. Drop colors of frosting by mounded spoonfuls onto cookie bar in a random pattern. With offset metal spatula, spread frosting by carefully swirling the different colors together. Top with cereal and sprinkles. To serve, cut bars into 6 rows by 4 rows.

TIPS

We like using red, yellow and blue food colors for the frosting colors, tinted to match the colors in the Lucky Charms™ cereal marshmallows. Try different colors to switch up the look! Using a flat, offset metal spatula makes swirling the frosting a breeze. If you don't have one, use a butter knife or bagel spreader.

CRANBERRY-CREAM CHEESE CRESCENT BITES BY POPPIN' FRESH™ THE PILLSBURY DOUGHBOY™

INGREDIENTS

Makes: 24 servings
Prep time: 20 minutes, Total time: 45 minutes

4 oz. cream cheese, softened
3 Tbsp. chopped dried cranberries
1 Tbsp. chopped fresh chives
1 tsp. finely diced seeded jalapeño chile
1 can (8 oz) refrigerated Pillsbury™ Original Crescent
Dough Sheet or 1 can (8 oz) refrigerated Pillsbury™
Original Crescent Rolls (8 Count)

DIRECTIONS

1. Heat oven to 375°F. Line two cookie sheets with cooking parchment paper.
2. In medium bowl, mix cream cheese, cranberries, chives and jalapeño chile.
3. Unroll dough on work surface. Press into 12x8-inch rectangle. (If using crescent roll dough, firmly press perforations to seal.) With pizza cutter or sharp knife, cut into 6 rows by 4 rows to make 24 squares.
4. Place 1 tsp. cream cheese mixture onto center of each square. Bring 4 corners together to overlap slightly in center at top of each bundle. Twist and pinch to seal, leaving small gaps between seams. Place on cookie sheets.
5. Bake 11 to 13 minutes or until golden brown. Serve warm.



FRIENDSGIVING

FOR NO KID HUNGRY®

Join Green Giant in supporting No Kid Hungry® this Thanksgiving! Each Friendsgiving sign-up between November 8, 2023 and November 30, 2023 will result in a \$1 donation by the **Green Giant®** brand to No Kid Hungry with a minimum total donation of \$25,000 and a maximum total donation of \$35,000.

MAKE YOUR FRIENDSGIVING® CELEBRATION MATTER

When you gather with friends this holiday season, help give back to kids.

STEP 1

Friendsgiving® for No Kid Hungry® encourages Americans to host celebrations with family or friends and turn them into fundraisers to help end childhood hunger in America. Sign up to host a Friendsgiving for No Kid Hungry at Fundraise.NoKidHungry.org/campaign/Friendsgiving.

STEP 2

Plan your event and start fundraising using our tips, ideas and planning resources. You can host your event at your home, your friend's place, or even at a restaurant or bar. And by using our easy, online fundraising tools, many of our most successful Friendsgiving hosts have raised just as much money from friends and family in distant locations as they have from their Friendsgiving guests.

STEP 3

Have fun at your party knowing you and your friends are helping kids in the US. Every \$10 you raise can help connect a child with 100 meals*.

Sign up to host and you'll receive:

- A customizable fundraising webpage
- Access to resources that include a planning guide with fundraising tips, a poster and decorations
- Planning help from our dedicated staff
- Ideas and inspiration, and more!



**NO KID
HUNGRY®**

No child should go hungry in America. But millions of kids in the United States live with hunger. No Kid Hungry® is working to end childhood hunger by helping launch and improve programs that give all kids the healthy food they need to thrive. This is a problem we know how to solve. Funds raised through Friendsgiving for No Kid Hungry® events go to support No Kid Hungry®'s mission to end childhood hunger in America.





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