anytime appetizers

TOTAL TIME
20-30 minutes per recipe
MAKES various
SERVINGS

APRON'S ADVICE

Complete your selection with Publix Deli platters (meat, cheese, and fruit). Finish with gourmet brownies or desserts from our Publix Bakery. These recipes are perfect for entertaining. They are quick, easy, and fun for any get-together.

SHOPPING LIST

Bakery
4 Bakery Chicago hard rolls
1 (8-oz) Bakery baguette

Dairy
1 cup shredded Cheddar cheese
1/3 cup sour cream

Deli
1 cup Deli Baked Potato Salad

Dry Grocery
1/2 cup Alfredo sauce
1 (14-oz) can baby artichoke hearts
1/4 cup hot and spicy mayonnaise
1/4 cup + 8 tsp peppered bacon bits
1/4 cup sweet chili sauce

Produce
2 cups broccoli slaw mix
1/4 cup + 2 tbsp fresh chives

Frozen Meat
2 (3-oz) or 8 mini frozen crab cakes
1 box (10-14 oz) frozen popcorn shrimp

PUBLIX Aprons SIMPLE MEALS

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COOKING SEQUENCE

creamy sweet chili shrimp

INGREDIENTS
1/4 cup fresh chives, finely chopped
1 box frozen popcorn shrimp (10–14 oz)
1/4 cup hot and spicy mayonnaise
1/4 cup sweet chili sauce
2 cups broccoli slaw mix

PREP
- Preheat oven to 425°F.
- Chop chives.

STEPS
1. Cook shrimp following package instructions.
2. Combine mayonnaise and chili sauce; stir into shrimp.
3. Spread broccoli slaw over serving platter; top with shrimp and sprinkle with chives. Serve.

skinless potato skins

INGREDIENTS
2 tablespoons fresh chives, finely chopped
4 Bakery Chicago hard rolls
1 cup Deli Baked Potato Salad
1 cup shredded Cheddar cheese, divided
8 teaspoons peppered bacon bits, divided
1/3 cup sour cream, divided

PREP
- Preheat oven to 425°F.
- Chop chives.
- Cut rolls into quarters; pull out center of each roll.

STEPS
1. Spread 1 tablespoon potato salad over each roll quarter; top with 1 tablespoon cheese and sprinkle with 1/2 teaspoon bacon. Place in muffin pan (for ease in handling).
2. Bake 4-5 minutes or until cheese melts. Top each with 1 teaspoon sour cream; sprinkle with chives. Serve.

artichokes casino

INGREDIENTS
1 (8-oz) Bakery baguette
1 (14-oz) can baby artichoke hearts, drained
2 (3-oz) frozen crab cakes (or 8 mini), thawed
1/2 cup Alfredo sauce, divided
1/4 cup peppered bacon bits

PREP
- Preheat oven to 425°F.
- Cut twelve 1/2-inch-thick slices from bread.

STEPS
1. Press each bread slice with thumb to make indentation for filling. Bake 3-4 minutes or until toasted.

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2. Place one artichoke heart into center of each bread slice. Top with 2 teaspoons crab cake and 2 teaspoons Alfredo sauce; sprinkle with bacon. Bake 10-12 minutes or until crab cake mixture is 165°F. Serve.

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