

# Christmas in July

## Chicken Salad on Apple Rounds

### Ingredients

- 5 ounce chicken, canned
- 1/4 cup walnuts, chopped
- 1 stalk celery
- 1/4 cup raisins, seedless
- 1/2 cup Greek yogurt, plain
- 1/8 teaspoon salt
- 1/8 teaspoon black pepper, ground
- 2 medium apples

### Instructions

1. Drain chicken and scoop into a small mixing bowl. Add chopped walnuts.
2. Dice celery and lightly chop raisins. Add both to bowl along with yogurt, salt and pepper. Mix well to combine; set aside.
3. Core apples and slice each into 4-6 slices. Top each slice with chicken salad mixture.

## Coconut Snowballs

### Ingredients

- 2 teaspoon coconut oil
- 1 3/4 cup coconut flakes
- 3 tablespoon honey
- 2 tablespoon coconut milk, unsweetened
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon cinnamon
- 1/8 teaspoon sea salt

### Instructions

4. Melt the coconut oil and place it with 1 cup of the shredded coconut in a food processor.
5. Add the honey, coconut milk, vanilla, cinnamon, and salt to the food processor. Add all but 2 tablespoons of shredded coconut and pulse.
6. Shape the mixture into 12 (1-inch) balls and coat with the remaining 2 Tablespoons of shredded coconut. Refrigerate.

## Rosemary Pumpkin Hummus

### Ingredients

- 1–2 cloves garlic
- 2 tablespoons olive oil
- 2 tablespoons water
- 1 can chickpeas, drained and rinsed
- 2/3 cup pumpkin puree
- 1 tablespoon maple syrup or honey
- 1/2 teaspoon finely minced fresh rosemary (more to taste)
- salt to taste

### Instructions

1. Puree all ingredients except rosemary in a blender or food processor until smooth. Add more oil or water as needed. Stir in the rosemary
2. Serve with warm naan, apple slices, crackers, carrots, wheat toast, roasted vegetables, pita bread, and/or anything in the world.

