

\$25 Game-Day Snack Board Printable Guide

Shopping List

Proteins:

- 1 package smoked sausage (or deli meats, such as salami or pepperoni)
- 1 can chickpeas (for roasting)

Dips:

- 1 cup plain yogurt (for ranch dip)
- 1 package Velveeta cheese
- 1 can Rotel tomatoes (or other canned tomatoes)
- 1 onion (for salsa)
- 1 bunch cilantro (optional for salsa)
- 2 limes (for salsa)

Crunch:

- 1 bag pita chips (or crackers)
- 1 bag popcorn (stovetop or microwave)
- 1 bag carrots (or celery and cucumber)

Sweets:

- 1 bag chocolate chips (for dipping pretzels)
- 1 bag pretzels (for dipping)
- 2 apples (for slicing)
- 1 jar peanut butter (for dipping)

Assembly Instructions

1. Prepare the Proteins:

- Slice smoked sausage into coins and pan-sear for 2-3 minutes.
- Drain and rinse canned chickpeas. Roast with olive oil and seasonings (like paprika) for 20 minutes at 400°F.

2. Prepare the Dips:

- Mix plain yogurt with ranch seasoning to make a creamy ranch dip.
- Melt Velveeta cheese with Rotel tomatoes to create a quick queso dip.
- Dice onions and mix with cilantro, lime juice, and canned tomatoes for a fresh salsa.

3. Prepare the Crunch:

- Fill small bowls with pita chips, crackers, and fresh-cut veggies like carrots, cucumber, and celery.
- Prepare popcorn using your preferred method (stovetop or microwave).

4. Prepare the Sweets:

- Melt chocolate chips and dip pretzels into the chocolate, allowing them to set on wax paper.
- Slice apples and serve with peanut butter for dipping.

Board Layout Map

Protein Lane



Arrange smoked sausage and roasted chickpeas in separate sections for easy access.

Dips Lane



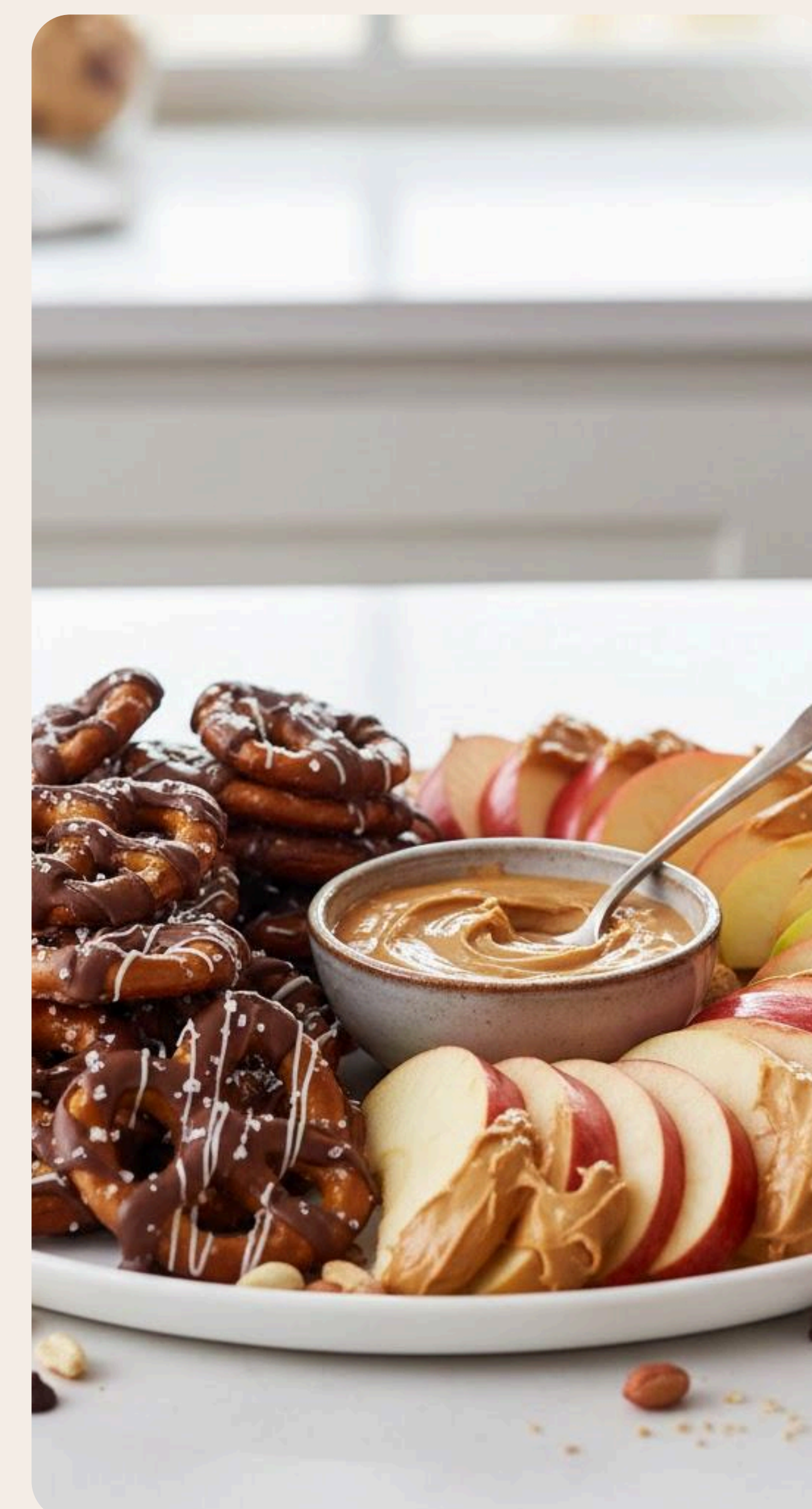
Place small bowls with ranch dip, queso, and salsa on the board, with serving spoons.

Crunch Lane



Lay pita chips, crackers, fresh vegetables, and popcorn in an open section.

Sweet Lane



Arrange chocolate-dipped pretzels and apple slices with peanut butter in the remaining space.