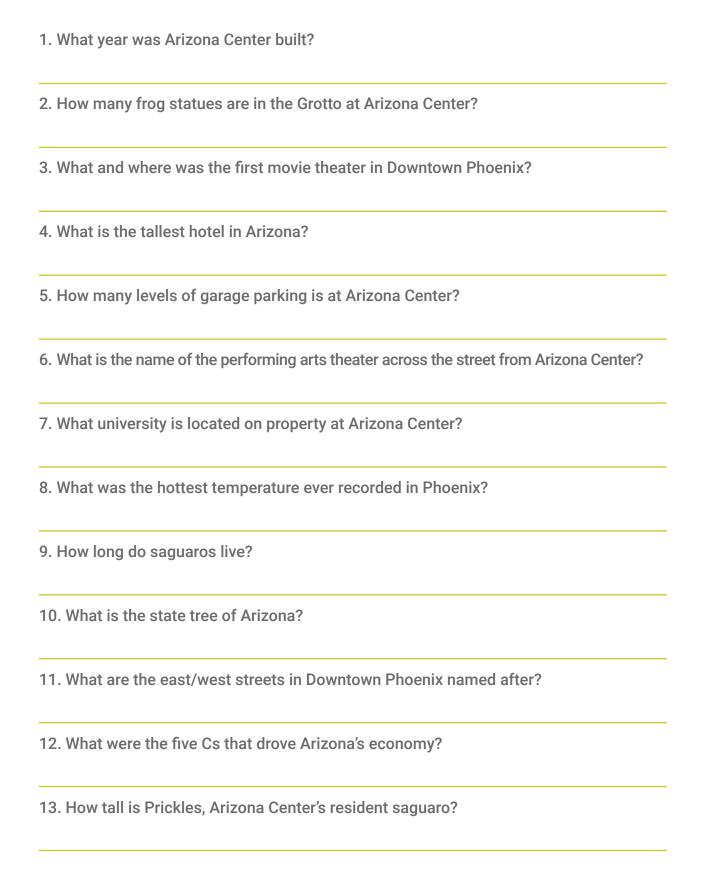


DO YOU KNOW?





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WORD SEARCH

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1130 The Restaurant

AMC Theaters

AZ Souvenirs & Sports

BoSa Donuts

Canyon Cafe

Cold Stone Creamery

Corner Bakery Cafe

Freshii

Hooters

Kwench Juice Cafe

Mi Amigos

Moriah II Nails & Spa

Omoide Sushi & Noodle Bar

Powered Up Nutrition

Starbucks

Subway



Cream Soda Ice-Cream Float

YOU WILL NEED:

1 tall glass | 1 can cream soda | 1-2 scoops chocolate ice cream Whipped cream | Chocolate sauce | Maraschino cherry

INSTRUCTIONS:

- 1. Chill the glass in the freezer
- 2. Pour the cream soda into your chilled glass
- 3. Add 1-2 scoops of ice cream
- 4. Stir then top with whipped cream, chocolate syrup, and cherry. Enjoy!

PRO TIP: Pick up some chocolate ice cream from Cold Stone Creamery at Arizona Center.

Iced Mocha

YOU WILL NEED:

Chocolate syrup | Ice cube tray | ½ cup milk ½ cup cold-brew coffee, plus enough to make ice cubes

INSTRUCTIONS:

- 1. Fill ice cube tray with cold-brew coffee and freeze overnight (or substitute for regular ice)
- 2. Pour 2 generous squirts of chocolate syrup into glass
- 3. Add your frozen coffee cubes or ice to the glass
- 4. Pour cold-brew coffee and milk over ice and enjoy!

PRO TIP: Pick up some coffee beans from Starbucks at Arizona Center.

Side of Guacamole

YOU WILL NEED:

2 ripe avocados | ¼ of a small onion diced | 1 diced roma tomato 1 tbsp chopped cilantro | 1 garlic clove | ½ lime | Salt and pepper

INSTRUCTIONS:

- 1. Remove pits and mash avocados in a mixing bowl
- 2. Combine onion, tomato, cilantro, and garlic
- 3. Squeeze lime over the guacamole and add salt and pepper to taste. Enjoy!

PRO TIP: Enjoy as a side with some chips and takeout from Canyon Cafe at Arizona Center.



Original Buffalo Chicken Dip by Hooters

YOU WILL NEED:

1 tbsp unsalted butter | 2 tsp minced garlic | 2 small chicken breasts, shredded

2 8-ounce packages of cream cheese softened | ½ cup sour cream

1 cup of shredded cheddar cheese | 3/4 cup Frank's red hot | Cayenne pepper Celery | White corn tortilla chips

INSTRUCTIONS:

- 1. Preheat oven to 375. In a cast iron pan, (or a traditional med sauce pan) melt butter and the garlic over medium heat.
- 2. Add the chicken and hot sauce and simmer for 2 min. Reduce heat to low and stir in softened cream cheese.
- 3. Take off the heat and stir in sour cream and cheddar cheese.
- 4. Place directly into the oven IF in cast iron pan. If not, pour mixture into an oven proof pan and bake for 10 min.
- 5. Remove from oven and garnish with drizzle of ranch and sprinkle of cayenne. Serve with celery and tortilla chips. For added heat, sprinkle some cayenne or similar fiery seasoning on the chips. Enjoy!

Citrus Tilapia by 1130 The Restaurant

ORANGE GLAZE Sauce (Yield 2, 4 person servings)

VOILWILL NEED

1 cup salad oil $| \sqrt[2]{3}$ cup fresh orange juice $| \sqrt[4]{3}$ cup lime juice $| \sqrt[2]{3}$ tsp lemon juice 1 tbsp chipotle peppers pureed (canned) $| \sqrt[4]{3}$ cup sugar $| \sqrt[3]{3}$ tsp salt $| \sqrt[3]{3}$ tsp fresh ginger

INSTRUCTIONS:

- 1. Mix all citrus juices together with chipotle puree, salt, sugar and ginger.
- 2. Blend in blender or stir by hand, mix until smooth. Hold cold until use.

TILAPIA

YOU WILL NEED:

4 8-ounce tilapia fillets | 3/4 cup of extra small (61-70 count) thawed shrimp ½ red bell pepper (stemmed, seeded, sliced)

 $\frac{1}{2}$ orange cut in sections and sliced with skin on | 8 ounces of orange glaze 1 tbsp butter | $\frac{1}{2}$ tsp of minced garlic

INSTRUCTIONS:

- 1. Cook tilapia filets in a skillet with minimal olive oil, then hold to the side
- 2. In another skillet melt butter with garlic in a pan and add shrimp, red peppers and orange. Cook until shrimp are done. Add orange glaze and heat through.
- 3. Serve final sauce over tilapia with your favorite side dishes. We recommend a rice pilaf and grilled asparagus. Enjoy!



Adovo Chicken Pasta by Canyon Cafe

JULIENNE VEGETABLES

YOU WILL NEED:

1 zucchini | 1 red bell pepper (stemmed, seeded)

1 poblano pepper (stemmed, seeded) | 1 carrot | ½ red onion

INSTRUCTIONS:

1. Cut all into thin slices, toss and hold for use in the dish

ADOVO MARINADE

YOU WILL NEED:

1 cup fresh garlic | 6 tbsp chipotle peppers (canned, pureed)

2 cups salad oil | 1 cup soy sauce | 1 tsp black pepper

INSTRUCTIONS:

- 1. Place everything except oil into a blender and blend on high
- 2. Slowly pour in oil and blend until thick, then hold cold until needed

RED PEPPER CREAM SAUCE

YOU WILL NEED:

2 cups red roasted peppers (canned, drained)

3 jalapenos (roasted, peeled, stemmed, seeds removed) | 2 cups heavy cream

4 tbsp chicken base | ½ bunch cilantro finely chopped

Roux (melt 5 tbsp butter, whisk in 5 tbsp flour until smooth)

INSTRUCTIONS:

- 1. In a sauce pan bring heavy cream to a boil, add peppers and chicken base, then puree in a blender
- 2. Put back in sauce pan and thicken with roux, adding small quantities and mixing constantly
- 3. Remove from heat, add cilantro, and hold cold until needed

ADOVO PASTA

YOU WILL NEED:

2 cups red pepper cream sauce | 2 tbsp adovo marinade | 1½ lbs raw chicken

2 cups julienned vegetables | 6 cups uncooked pasta | 1 cup broccoli florets

4 tbsp parmesan cheese

INSTRUCTIONS:

- 1. Cook chicken and cut in strips
- 2. Cook pasta and broccoli until al dente and hold to the side
- 3. In a sauce pan mix the red pepper cream sauce, adovo sauce, cooked chicken and julienned vegetables
- 4. Garnish with broccoli florets and parmesan cheese. Enjoy!



Thank you for having a little fun with Arizona Center. We hope to be sharing more good times with you soon. And a special thanks to our tenants and partnerships for their help in bringing a little joy and special recipes your way.

































Arizona Center would like to thank the Gensler Phoenix team for helping us create coloring pages for you to get inspired and have fun.

SHARE YOUR Coloring Masterpiece TO WIN \$50!*

Use the hashtag #ArizonaCenterRecess and tag us on Twitter or Instagram at @AZCenterPhx or @ArizonaCenter on Facebook. There will be 5 lucky winners of a \$50 gift card to any Arizona Center restaurant of your choice!

RESOURCES

PHX HUG

phxgeneral.com/collections/phxhug

EMERGENCY RELIEF FUND

FOR ARIZONA ARTISTS & ARTS PROFESSIONALS

azarts.gov/grants

TOGETHER WE RISE

visitphoenix.com

FEED THE FLOCK

WITHOUT LEAVING THE NEST

dtphx.org/takeout

Learn how you can get involved or get help during this pandemic at dtphx.org/covid19/

ACTIVITY KEYS

Do you know?

- 1. What year was Arizona Center built? It was built in 1990 to help jumpstart the economy and redevelopment of Downtown Phoenix.
- 2. How many frog statues are in the Grotto at Arizona Center? You can find three fun-loving frog statues.
- 3. What and where was the first movie theater in Downtown Phoenix? It was the AMC at Arizona Center.
- 4. What is the tallest hotel in Arizona? The Sheraton Downtown
- 5. How many levels of garage parking is at Arizona Center? There are 9 parking levels.
- 6. What is the name of the performing arts theater across the street from Arizona Center? Herberger Theater Center
- 7. What university is located on property at Arizona Center? Arizona State University Downtown Phoenix Campus is one of four campuses of Arizona State University.
- 8. What was the hottest temperature ever recorded in Phoenix? Phoenix reached 122 degrees Fahrenheit on June 26, 1990.
- 9. How long do saguaros live? Saguaros live more than 150 years.
- 10. What is the state tree of Arizona? The Palo Verde tree
- 11. What are the east/west streets in Downtown Phoenix named after? The streets Downtown are named after United States Presidents.
- 12. What were the five Cs that drove Arizona's economy? Copper, cattle, cotton, citrus and climate
- 13. How tall is Prickles, Arizona Center's resident saguaro? Prickles is 15 ft. tall.

Word Scramble

kcipsrle Prickles

vomeis Movies

rncopop Popcorn

hopinpgs Shopping

mrerafs armket Farmers Market

etad ghitn Date Night

stabaerkf Breakfast

nchlu Lunch

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Word Search

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