

Latin Ground Beef Taco Dip

Makes 12 servings

Ingredients

- ½ Rotisserie Chicken
- 1 bunch green onions
- 2 packs cream cheese
- 1 can diced tomatoes
- 1 container sour cream
- 1 pack taco seasoning
- 4 cups shredded Tex Mex cheese
- 1 large jar salsa
- 1 tbsp garlic powder
- 1 can black beans
- 1 can of corn
- 1 medium onion
- S & P
- 2 tbsp chopped cilantro

Directions

1. Take your half chicken and pick it apart to make smaller, bone free pieces.
2. Dice your onion.
3. In a large frying pan, heat the chicken pieces with the tiniest amount of oil and your onion you have cut. Add the taco seasoning and mix thoroughly.
4. Add jar of salsa to frying pan of chicken and heat. Next add beans, corn and WELL DRAINED tomatoes. Heat on med-high heat until excess liquid has evaporated out of your pan.
5. In the meantime, use a hand blender to cream together full container of sour cream, 2 packs of cream cheese, garlic powder and salt and pepper.
6. In a baking dish, evenly spread out the cream mixture you just made. Pour your mixture from the frying pan on top of cream mixture and spread out as well.
7. Sprinkle the shredded cheese over the entire surface of the baking dish, then put in the oven at 350 for approximately 15 minutes. Until all the cheese is melted and the edges have started to brown.
8. Carefully remove from oven and let cool/set for another 15 minutes.
9. Chop your entire bunch of green onions and sprinkle over the top along with your chopped cilantro.
10. Serve with tortilla chips!

Halloween Puppy Chow

Makes 12 servings

Ingredients

- 2 cups candy corn/pumpkins
- 1 package semi-sweet chocolate chips
- 1 bag icing sugar
- 2 boxes Chex
- 1 ½ cup peanut butter
- ½ cup butterscotch Chipits
- 2 tbsp butter
- 2 cups pecans

Directions

1. In a microwave safe bowl, combine chocolate chips, peanut butter, butter and butterscotch chips.
2. Microwave for approximately 3 minutes, **STIRRING EVERY 30 SECONDS!** You want everything to be blended smoothly at the end, this may take more than 3 minutes.
3. In a large bowl, or pot, mix together candy corn, nuts and cereal.
4. Once your chocolate is melted, pour over cereal mixture and stir in a tossing manner (so you are not breaking all the cereal pieces).
5. Once everything is evenly coated, take a large Ziploc bag and put in a couple cups of icing sugar (does not have to be exact at all). Spoon in some of the mixture and seal your bag with air in it. Then shake! Shake until it is completely covered, and everything seems white instead of brown.
6. Line a baking sheet with wax paper. Remove the covered mixture from the Ziploc bag and spread onto baking sheet.
7. Repeat. Adding more icing sugar as you go, if needed.
8. Once all your cereal mixture is coated and on your tray, place tray in refrigerator to harden for about half an hour.
9. Remove from fridge and enjoy! This mixture will last for a couple weeks! Just keep it in the fridge.

Spaghetti and Meatballs

Makes 12 servings

Ingredients

- 3 lbs ground beef
- 6 cups spaghetti pasta
- 1 medium onion
- 1 bunch fresh basil, chopped
- 1 cup beef base
- 4 jars spaghetti sauce
- ¼ cup garlic powder
- 1 case mushrooms
- S & P
- 3 eggs
- 2 cups panko
- 3 cans artichokes
- ½ cup butter
- 1 French baguette

Directions

1. Boil your pasta in salted water until it is tender, strain, toss with oil and set aside.
2. Grate your onion fully, then squeeze the excess water out of the grated product.
3. Finely chop your case of mushrooms
4. Open and drain your artichoke hearts. Chop them into bite size pieces.
5. In a large bowl, mix together beef, squeezed grated onion, beef base, almost all of your garlic powder, S & P, panko and eggs. Mix very thoroughly.
6. Get a baking sheet, line it with foil.
7. Using your hands, form balls with the meat mixture and squish them tightly, reform, squish, reform, so there are no air pockets in them. Place them on your baking sheet with breathing room around each meatball.
8. Once you have formed all your mixture, place tray in the oven for approx.. 20 minutes at 350. When you feel they may be done, cut one completely in half to make sure there is no pink.
9. While your meatballs are cooking, in a large pot, (your meatballs will be going into this after so make sure it is big enough!) combine spaghetti sauce, chopped basil, mushrooms and artichoke. Heat on medium until it is simmering, then hold at that temperature.
10. When your meatballs are done in the oven, add to your sauce.
11. In a small dish, combine remaining garlic powder with butter.
12. Slice your baguette in half lengthwise. Open it and using your garlic butter, generously butter both sides.
13. Place on a baking sheet and put in the 350 degree oven for about 10 minutes, until crispy then remove from oven.
14. Serve meatballs and sauce on top of a pile of your already cooked pasta. Eat with a piece of your garlic bread. Delicious!

Stuffed Avocados

Makes 12 servings

Ingredients

- 4 cups quinoa
- 2 containers feta cheese
- 15 avocados, halved and pitted
- S & P
- 3 fresh tomatoes
- 1 can chick peas
- 1 pack bacon
- ¼ cup olive oil
- 2 tbsp curry powder
- 1 tbsp lime juice
- 2 cups finely chopped chicken

Directions

1. Cut your avocados in half lengthwise and remove pit CAREFULLY.
2. Crosshatch cut your avocado FLESH without cutting the skin and use a spoon to remove flesh from skin, into a bowl. Save the skins!
3. Cook your quinoa until tender, then remove from heat and cool. (Twice as much water per dry grain)
4. Chop your tomatoes and remove the insides (the wet part)
5. On the stove, fry your bacon until crispy. Use a cloth or paper towels once cooked to remove excess grease, then rough chop and set aside.
6. In your bowl containing avocado pieces, mix in cooled quinoa, chopped tomatoes, chopped chicken, curry powder, oil, S & P, lime juice and chick peas. Mix well.
7. On a baking sheet, place your empty avocado skins. Fill each skin with your mixture.
8. Top with feta cheese and bacon crumble.
9. Bake in the oven for approximately 20-25 minutes.

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|---|---|--|
| <input type="checkbox"/> 1 Full hot rotisserie chicken | or mild salsa | <input type="checkbox"/> 1 large can pecans |
| <input type="checkbox"/> 1 pack bacon | <input type="checkbox"/> 3 cans artichoke hearts | <input type="checkbox"/> 1 box panko |
| <input type="checkbox"/> 3 pounds ground beef | <input type="checkbox"/> 2 cooking onions | <input type="checkbox"/> 1 large bag spaghetti pasta |
| <input type="checkbox"/> 2 boxes regular cream cheese | <input type="checkbox"/> 1 container whole mushrooms | <input type="checkbox"/> 4 jars spaghetti sauce |
| <input type="checkbox"/> 1 container sour cream | <input type="checkbox"/> 1 bunch green onions | <input type="checkbox"/> 2 boxes quinoa |
| <input type="checkbox"/> 6 eggs | <input type="checkbox"/> 1 bunch basil | <input type="checkbox"/> 15 RIPE avocados |
| <input type="checkbox"/> 1 French baguette | <input type="checkbox"/> 1 bunch cilantro | <input type="checkbox"/> 1 pack vine tomatoes (or 3 reg) |
| <input type="checkbox"/> 2 bags shredded TEX MEX Cheese | <input type="checkbox"/> 1 bag candy corn | <input type="checkbox"/> 1 small pack curry powder |
| <input type="checkbox"/> 1 can corn | <input type="checkbox"/> 1 bag candy pumpkins | <input type="checkbox"/> 2 containers feta cheese |
| <input type="checkbox"/> 1 can chick peas | <input type="checkbox"/> 2 boxes CHEX cereal | <input type="checkbox"/> 1 small lime juice |
| <input type="checkbox"/> 1 can black beans | <input type="checkbox"/> 1 bag icing sugar | <input type="checkbox"/> 1 box tin foil |
| <input type="checkbox"/> 1 medium can diced tomatoes | <input type="checkbox"/> 1 pound butter | <input type="checkbox"/> 1 box "latex free?" disposable gloves |
| <input type="checkbox"/> 1 large jar medium | <input type="checkbox"/> 1 bag semi-sweet chocolate chips | |
| | <input type="checkbox"/> 1 bag butterscotch chips | |