



Meatless Taco Salad

Servings: 10

Ingredients

- 1 $\frac{2}{3}$ cup guacamole
- 1 $\frac{1}{4}$ cup sour cream
- 5 TBSP prepared Italian salad dressing
- 5 TBSP chopped green onions
- 10 TBSP chopped green pepper
- 1 $\frac{1}{4}$ TSP pepper
- 1 $\frac{1}{4}$ TSP chili powder
- 15 cups shredded lettuce
- 40 cherry tomatoes, halved
- 2 $\frac{1}{2}$ cups canned kidney beans, rinsed and drained
- 1 $\frac{1}{4}$ cup sliced ripe olives
- 2 $\frac{1}{2}$ cups crushed corn chips
- 2 $\frac{1}{2}$ cups shredded cheddar cheese

Guacamole

- 15 medium ripe avocados, peeled and cubed
 - 5 garlic cloves, minced
 - 1 $\frac{1}{4}$ to 2 $\frac{1}{2}$ TSP salt
 - 5 small onions, finely chopped
 - 5 to 10 TBSP lime juice
 - 5 TBSP minced fresh cilantro
 - 10 medium tomatoes, seeded and chopped, optional
- Mash avocados with garlic and salt. Stir in remaining ingredients.

Directions

1. In a small bowl, combine the first 7 ingredients; set aside.
2. In a large bowl, combine the lettuce, tomatoes, beans and olives.
3. Arrange lettuce mixture on 2 serving plates; top with guacamole mixture.
4. Sprinkle with corn chips and cheese.



Chicken Salsa Verde Enchiladas

Servings: 12

Ingredients

- 6 cups shredded cooked chicken
- 18 tortillas, 8 inches in diameter
- 6 cups (16 ounces) green salsa verde
- 3 TSP olive oil
- 6 garlic cloves, minced
- 1 ½ cups sour cream
- ¾ cup fresh cilantro, finely chopped, plus more for serving
- 3 cups shredded Monterey Jack cheese

Directions

1. Preheat oven to 350 degrees. Grease a baking dish.
2. Heat oil in a skillet over medium heat. Add garlic and cook until fragrant but not brown, about 1 minute. Stir in the green salsa verde and cook for one more minute.
3. Remove the skillet from the heat. Stir in sour cream and cilantro. Taste and adjust the seasoning with salt and pepper as needed. If the sauce is too spicy, stir in more sour cream.
4. Remove 3 cups of sauce from the skillet and set aside to assemble the enchiladas.
5. Stir the shredded chicken and half the cheese into the sauce left in the skillet.
6. Spread half of the reserved sauce on the bottom of the dish. Place ½ cup of the chicken mixture in the center of each tortilla. Roll into a cylinder. Arrange rolled tortillas seam-side down in the baking dish. Spread the remaining reserved sauce over the enchiladas. Sprinkle with the remaining cheese.
7. Cover the baking dish with aluminum foil and bake for 15 minutes. Then, remove the foil and bake until the cheese is melted and bubbly, about 10 minutes. Allow the enchiladas to cool for 5 to 10 minutes, allowing them to set up in the middle.
8. Garnish with cilantro and serve.



Pineapple Sheet Cake

Servings: 24

Cake

- 2 cups all-purpose flour
- 2 cups sugar
- 2 large eggs, room temperature
- 1 cup chopped nuts
- 2 teaspoons baking soda
- ½ teaspoon salt
- 1 teaspoon vanilla extract
- 1 can (20 ounces) crushed pineapple, undrained

Cream Cheese Icing

- 1 package (8 ounces) cream cheese, softened
- ½ cup butter, softened
- 3 ¾ cups confectioners' sugar
- 1 teaspoon vanilla extract
- ½ cup chopped nuts

Directions

1. In a large bowl, combine cake ingredients; beat until smooth. Pour into a greased 15x10x1-in. Baking pan. Bake at 350° for 35 minutes. Cool.
2. For icing, in a small bowl, combine the cream cheese, butter, confectioners' sugar and vanilla until smooth. Spread over cake and sprinkle with nuts.



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| ☐ 15 medium Avocados, ripe | ☐ 2 cups Granulated Sugar |
| ☐ 11 cloves Garlic | ☐ 3 ¾ cups Confectioners' Sugar |
| ☐ 5 small Onions | ☐ 2 TSP Baking Soda |
| ☐ 5 TBSP Green Onions, chopped | ☐ 2 TSP Vanilla Extract |
| ☐ 10 TBSP Green Bell Pepper, chopped | ☐ 1 ½ cups chopped Walnuts or Pecans |
| ☐ 15 cups Lettuce, shredded | ☐ 3 TSP Olive Oil |
| ☐ 40 Cherry Tomatoes | ☐ 5 TBSP Italian Salad Dressing |
| ☐ 10 Medium Tomatoes (optional) | ☐ 2 ½ cups Canned Kidney Beans |
| ☐ 1 large bunch Fresh Cilantro | ☐ 1 ¼ cup Sliced Ripe Olives |
| ☐ 5 to 10 TBSP Lime Juice | ☐ 6 Cups Salsa Verde (approx. 16 ounces total) |
| ☐ 2 ¾ cups Sour Cream | ☐ 1 can (20 ounces) Crushed Pineapple |
| ☐ 2 ½ cups Cheddar Cheese, shredded | ☐ 2 ½ cups crushed Corn Chips |
| ☐ 3 Cups Monterey Jack Cheese, shredded | ☐ 18 Tortillas (8-inch diameter) |
| ☐ 1 package (8 ounces) Cream Cheese | ☐ 1 ¼ TSP Chili Powder |
| ☐ ½ cup Butter | ☐ 3 TSP Salt (plus extra to taste) |
| ☐ 2 large Eggs | ☐ 1 ¼ TSP Black Pepper (plus extra to taste) |
| ☐ 6 cups shredded cooked chicken | |
| ☐ 2 cups all-purpose Flour | |