

## **BLACK BEAN, PINEAPPLE, AND CUCUMBER SALAD**

(Serves 4-6)

20oz can of Pineapple-  
\$1.28

15oz can Black Beans- \$0.82

Cucumber- \$0.58

Radishes (1 bunch)- \$1.37

Jalapeno (x3)- \$0.46

Limes (x2)- \$0.50

Salsa Verde- \$2.12

Queso Fresco- \$3.18

### **\$8.19**

1. Drain Pineapple and keep juice for later. Drain and rinse black beans.
2. Cut cucumber and radishes into round slices. Chop jalapenos into a small dice.
3. In a small bowl, combine the juice of two limes, salsa verde, and pineapple juice to taste to make dressing.
4. Combine everything in a bowl, and top with queso fresco before serving!

## **CHICKEN TACO BREAD STICKS**

(Serves 4-6)

12.5oz can of Chicken-  
\$2.78

Taco Seasoning- \$0.47

12-16oz pizza dough-  
\$1.98

8oz shredded cheddar-  
\$1.97

Sour Cream- \$1.24

### **\$8.44**

1. Rinse and drain canned chicken. Mix with 2/3 of the taco seasoning.
2. Spread your dough out on a greased sheet pan using your fingers. Top half of the dough with the chicken and shredded cheese.
3. Fold the dough over like a calzone. Crimp edges with your fingers to seal.
4. Sprinkle the top with taco seasoning and use a pizza cutter to make even cuts of 8-10 breadsticks.
5. Bake at 350 degrees for 20-25 mins until golden brown.
6. Dip the bread sticks in sour cream!

# SHEET-PAN HUEVOS RANCHEROS

(Serves 6)

Tortilla Chips- \$1.98  
Refried Beans (16oz can)- \$1.00  
Green Chiles (4oz can)- \$0.84  
8oz Cheddar Cheese- \$1.77  
6 eggs- \$1.43  
Taco Sauce- \$1.97  
Avocado- \$0.74

## \$9.73

1. Spread chips out on a sheet pan, sprinkle with 1 cup of shredded cheese.
2. In a small bowl, combine refried beans, drained chiles, and 1-2 tbsp of taco sauce. Spoon beans over the chips and top with more cheese.
3. Make 6 holes in the chips and bake the chips in 400 degree oven for 10 minutes.
4. Take the pan out, and crack one egg into each hole. Drizzle taco sauce over the whole pan, and then bake for another 10 minutes until eggs are set and firm. Serve with chopped avocado on top!

# SLOW COOKER- MEXICAN ROAST

(Serves 8)

Pork Roast( 1.75lbs) \$6.01  
1lb red potatoes- \$1.12  
Onion- \$0.91  
Taco Seasoning- \$0.47  
Fire Roasted Tomatoes  
(14.5oz can)-\$1.36

## \$9.87

1. Arrange sliced onions and potatoes at the bottom of a sprayed crock pot. (depending on potato size you may want to cut in half).
2. Sprinkle with taco seasoning, and pour tomatoes with juice over the top of the roast.
3. Cook on low for 8-9 hours.
4. You can serve this as is, use it for taços or burritos.

# ENCHILADAS CHICKEN WINGS

(Serves 4-6)

2lbs Chicken Wings (half of a  
4lb bag)- \$6.49

Taco Seasoning- \$0.47

10oz can of enchilada sauce-  
\$1.00

Wing Sauce- \$2.12

## \$10.08

1. Place a cooling rack on top of a sheet pan and set aside.
2. Season your chicken wings with taco seasoning.
3. Heat a large pan of oil on the stove top (about 350 degrees). Add wings to oil in small batches and fry for about 5 minutes on each side. Once done, place on cooling rack to drain any excess grease.
4. In a large bowl combine enchiladas sauce & 2 tbsp of wing sauce. Coat chicken wings with sauce and stir for even coverage.

# ENCHILADA LASAGNA

(Serves 8)

1lb ground turkey- \$3.68

Red Enchiladas Sauce  
(2-10oz cans)- \$2.00

Corn Tortillas (30ct)- \$1.98

Fiesta Blend Cheese- \$1.97

Sour Cream- \$1.24

## \$10.87

1. In large skillet, cook ground turkey and drain excess grease.
2. Pour a little enchilada sauce at the bottom of an 8x8 pan. Next add 3-4 tortillas to cover the bottom. Pour enough sauce to coat the tortillas then top with 1/2 the ground turkey and a handful of shredded cheese.
3. Keep making layers until all the meat, cheese, and sauce is used up or the pan is full. Make sure to top the final layer with sauce and cheese.
4. Bake in 375 degree oven for 25 minutes.
5. Serve with sour cream on top!

# CHORIZO SPAGHETTI SQUASH

(Serves 4-6)

Spaghetti Squash- \$4.74

Pork Chorizo (9oz)- \$1.34

Green Bell Pepper- \$0.64

Red Onion- \$1.10

Fiesta Blend Cheese- \$1.97

Sour Cream- \$1.24

## \$11.03

1. Cut spaghetti squash in half long ways, (remove seeds) then drizzle with oil and season with salt and pepper. Bake in 400 degree oven for 35-40 minutes (this will depend on size of squash).
2. In a large skillet, cook chorizo over medium heat. Drain excess grease, then cook diced onion and bell pepper until tender.
3. Use a fork to remove "pasta" from squash, then serve it with chorizo on top, shredded cheese, and sour cream!

# CREAMY SALSA LIME SHRIMP TACOS

(Serves 4-6)

1/4 cup mayo- \$0.28

1/4 cup salsa- \$0.23

2 Limes- \$0.50

Mojito Lime Seasoning- \$1.36

Shrimp (12oz)- \$5.00

Flour or Corn Tortillas- \$1.73

Avocado- \$0.74

2 Roma Tomatoes- \$0.42

Lettuce- \$1.94

## \$12.20

1. In a small bowl, combine mayo, salsa, and juice of one lime. Set aside.
  2. Season shrimp with seasoning pack. Saute shrimp in pan until pink, then turn off heat and add the juice of the other lime.
  3. Serve shrimp in tortillas, add sauce, and top with diced avocado, tomato, and shredded lettuce.
- \*\*You can also make this into a shrimp taco salad!\*\***