

## Chicken Fajitas in a Pan

Serves 4

- 1 pound boneless, skinless chicken breasts
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon chili powder (or chipotle powder for some smokiness)
- 2 teaspoons ground cumin
- 1 teaspoon garlic powder
- 2 garlic cloves, peeled and sliced thin
- $\frac{3}{4}$  teaspoon salt
- 1 large red bell pepper, seeds removed and sliced into strips
- 1 large yellow bell pepper, seeds removed and sliced into strips
- 2 medium poblano pepper, seeds removed and sliced into strips
- 2 cups sliced yellow onion (about 1 large)
- 1 tablespoon lime juice
- 8 corn tortillas, warmed
- Lime wedges, cilantro, sour cream, avocado and/or pico de gallo for serving

### Instructions

Preheat the oven to 425 degrees F. Coat a large rimmed baking sheet with cooking spray.

Measure out the dry ingredients and prepare all the vegetables.

Cut chicken breasts in half horizontally, then slice crosswise into strips. Combine oil, chili powder (or chipotle powder), cumin, garlic powder and salt in a large bowl. Add the chicken and stir to coat with the spice mixture. Add all of the peppers and onion and stir to combine. Transfer the chicken and vegetables to the prepared baking sheet and spread in an even layer.

Roast on the middle rack for 15 minutes. Leave the pan there and turn the broiler to high. Broil until the chicken is cooked through and the vegetables are browning in spots, about 5 minutes more. Remove from the oven. Stir in lime juice.

Serve the chicken and vegetables in warmed tortillas accompanied by lime wedges and topped with cilantro, sour cream, avocado and/or pico de gallo, if desired.

# Guacamole

## Ingredients

- 4 ripe Haas avocados
- 3 tablespoons freshly squeezed lime juice
- 1/2 cup small-diced red onion (1 small onion)
- 1 large garlic clove, minced
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 medium tomato, seeded, and small-diced

Cut the avocados in 1/2, remove the pits, and scoop the flesh out of their shells into a large bowl. (I use my hands.) Immediately add the lime juice, onion, garlic, salt, and pepper and toss well. Using a knife, slice through the avocados in the bowl until they are finely diced. Add the tomatoes. Mix well and taste for salt and pepper

# Cajun Pork Tenderloin

Serves 6

- 2 tablespoons vegetable oil or bacon drippings
  - 1 tablespoon paprika
  - 2 teaspoons dried oregano, crumbled
  - 2 teaspoons dried onion flakes
  - 1 teaspoon dried thyme, crumbled
  - 1/2 teaspoon garlic powder
  - 1/2 teaspoon cayenne pepper
  - Kosher salt
  - Freshly ground black pepper
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- Slider buns
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- 2 (1 1/4 pound) pork tenderloins

## How to Make It

Preheat the oven to 425°F. Stir together the oil, paprika, oregano, onion flakes, thyme, garlic powder, cayenne, 1 1/4 teaspoons salt and 1/2 teaspoon pepper. Rub the spice mixture all over the tenderloins and place them on a foil-lined baking pan. Roast the tenderloins until browned and just pink in the center (145°F on an instant-read thermometer), about 25 minutes. Let stand 5 minutes before slicing.

## **BBQ Jackfruit**

Makes about 6 sliders

(2) 20-ounce cans young green jackfruit, in water or brine

1 tablespoon olive oil

1 small sweet onion, diced

1 cup of your favorite BBQ Sauce, *store bought or homemade*

1/2 cup water

Sriracha hot sauce, to taste

salt, to taste

Slider buns

### ***Instructions***

Drain and rinse the jackfruit from the can. Rinse very well if your jackfruit was packed in brine. Chop off the hard center core portions. It will give you a better texture. Set aside. Heat the olive oil in a large skillet over medium heat, then add the onion and cook for 3-4 minutes until translucent.

Add the jackfruit, BBQ sauce and 1/2 cup of water. Stir well to combine, then cover and simmer for 20 minutes on low-medium heat, stirring occasionally.

After 20 minutes, remove the lid and mash the jackfruit with a potato masher or two forks, to create a shredded texture so it resembled pulled pork. Add Sriracha hot sauce and salt to taste.

## **Apple and Onion Chutney**

- 1 teaspoon unsalted butter
- 1 Granny Smith or Gala apple—peeled, cored and thinly sliced
- 1 medium yellow onion, sliced in half moons
- 3 tablespoons water
- Salt and freshly ground pepper

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Melt the butter in a large ovenproof skillet. Add the apple and cook over moderate heat for 3 minutes. Add the onion and cook, stirring, until softened, about 7-10 minutes. Add the water as the pan dries out.

## **Muffuletta Pinwheels**

Serves 6

### **OLIVE SALAD**

- 1/4 cup chopped green olives
- 1/4 cup chopped black olives
- 2 tablespoons pimentos
- 1 tablespoon finely chopped red onion
- 1/4 teaspoon dried oregano
- 1/2 teaspoon olive oil
- 1/2 teaspoon red wine vinegar

### **PINWHEELS**

- 1 (8-ounce) packages cream cheese, softened
- 1/4 teaspoon garlic powder
- 2-3 large flour tortillas
- 1/4 pound thinly sliced deli ham
- 1/4 pound thinly sliced genoa salami
- 1/4 pound thinly sliced mortadella
- 1/4 pound sliced provolone cheese
- whole kalamata olives, optional

### **INSTRUCTIONS**

1. Combine all olive salad ingredients together in a bowl. Refrigerate until needed.
2. Using a hand-held mixer, beat cream cheese and garlic powder until fluffy and smooth.
3. Spread tortillas with cream cheese, dividing it evenly between the tortillas.
4. Spread a layer of olive salad on each tortilla and top with layers of ham, salami, mortadella, and provolone, dividing each ingredient evenly between the tortillas.
5. Roll each tortilla up tightly and wrap in plastic wrap or foil. Refrigerate for at least 2 hours (overnight is fine).
6. Slice each tortilla roll. Top with an olive and toothpick if desired.

## **S'mores Layered Brownies**

### **Graham Cracker Crust**

6  $\frac{3}{4}$ oz Graham Cracker Crumbs, about 11 full-size graham crackers

2 Tablespoons Granulated Sugar

2  $\frac{1}{2}$ oz ( 5 Tablespoons) Unsalted Butter

### **Brownies (or completely substitute with a boxed brownie mix)**

$\frac{1}{4}$  Cup Water

2 Tbsp Unsalted Butter

1  $\frac{1}{4}$  cups Granulated Sugar

Scant Cup Dutch Cocoa Powder

scant  $\frac{1}{3}$  cup Vegetable Oil

2 Teaspoons Pure Vanilla Extract

1 Large Egg Yolk and 1 Large Egg, at room temp.

$\frac{1}{8}$  Teaspoon Baking Soda

$\frac{1}{2}$  Teaspoon Salt

1 Tablespoon Cornstarch

scant  $\frac{1}{2}$  cup All-Purpose Flour

$\frac{1}{2}$  heaping cup Chocolate (chips, chunks, or bars chopped)

### **Topping**

$\frac{1}{2}$  Cup Chocolate Chunks/ Chips

1 Cup Mini Marshmallows

## **Instructions**

### **Graham Cracker Crust**

Preheat your oven to 350F and line a 9-inch square pan with foil and grease heavily.

In a large bowl whisk the graham cracker crumbs and granulated sugar together. Pour in the melted butter and whisk to combine.

Pour the crust into the prepared pan and use the bottom of a glass or measuring cup to pack the crust. Bake the crust at 350F for 10 minutes. While the crust is baking prepare brownies.

### **Homemade Brownies**

In a large pot add the water, butter, sugar and cocoa powder. Cook on medium heat for 2-3 minutes until it is all combined together, the mixture will look weird and not liquid enough, that is fine. Then add the oil and vanilla extract. Cook on low an additional minute and mix to combine everything.

Take off of heat, let sit for 5 minutes then add the egg and egg yolk. Whisk to combine.

Add the baking soda, salt, cornstarch and mix to combine. Gently add the flour by using a spatula to fold in until just combined, just before there are no flour streaks add your chocolate chunks/ chips. Do not over mix, this will affect the end product.

Pour into the prepared pan and bake for 25-27 minutes.

### **Topping**

When brownies are just baked, sprinkle on chocolate pieces and cover the whole pan in mini marshmallows. Turn the broiler on low and place the brownies under the heat. Watch carefully so they do not burn. Take out and let cool

completely. To achieve clean cuts you must run your knife under hot water and clean the knife after each slice.