

Avocado Salsa makes 6 cups

Ingredients

- 1-2/3 cups (about 8-1/4 ounces) frozen corn, thawed
- 2 cans (2-1/4 ounces each) sliced ripe olives, drained
- 1 medium sweet red pepper, chopped
- 1 small onion, chopped
- 5 garlic cloves, minced
- 1/3 cup olive oil
- 1/4 cup lemon juice
- 3 tablespoons cider vinegar
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 4 medium ripe avocados, peeled
- Tortilla chips

Directions

- Combine corn, olives, red pepper and onion. In another bowl, mix the next 7 ingredients. Pour over corn mixture; toss to coat. Refrigerate, covered, overnight.
- Just before serving, chop avocados; stir into salsa. Serve with tortilla chips.

Beefy Huevos Rancheros

serves 5

Ingredients

- 1 pound lean ground beef (90% lean)
- 1 small onion, finely chopped
- 2 cans (14-1/2 ounces each) diced tomatoes
- 1 cup frozen corn
- 1 can (4 ounces) chopped green chiles
- 1/2 teaspoon salt
- 6 large eggs
- 1/4 teaspoon pepper
- 6 tablespoons shredded cheddar cheese
- 6 flour tortillas (8 inches), warmed
- Optional: sour cream, guacamole, salsa and chopped green onions

Directions

- 1. In a large cast-iron or other heavy skillet, cook beef and onion over medium heat until beef is no longer pink and onion is tender, 6-8 minutes; crumble beef. Drain and return to pan.
- 2. Drain tomatoes, reserving 1/2 cup liquid. Stir tomatoes, reserved liquid, corn, chiles and salt into beef mixture; bring to a simmer. With the back of a spoon, make 6 wells in beef mixture; add an egg to each well. Sprinkle with pepper. Cook, covered, until egg whites are completely set, 5-7 minutes.
- 3. Sprinkle with cheese. Serve with tortillas and toppings as desired.

Cheesy Corn Spoon Bread

serves 15

Ingredients

- 1/4 cup butter, cubed
- 1 medium onion, chopped
- 2 large eggs
- 2 cups sour cream
- 1 can (15-1/4 ounces) whole kernel corn, drained
- 1 can (14-3/4 ounces) cream-style corn
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 package (8-1/2 ounces) cornbread/muffin mix
- 2 medium jalapeno peppers, divided
- 2 cups shredded cheddar cheese, divided

Directions

- 1. Preheat oven to 375°. In a large skillet, heat butter over medium-high heat. Add onion; saute until tender. Set aside.
- 2. Beat eggs; add sour cream, both cans of corn, salt and pepper. Stir in cornbread mix just until blended. Mince 1 jalapeno pepper; fold into corn mixture with sauteed onion and 1-1/2 cups cheese.
- 3. Transfer to a greased shallow 3-qt. baking dish. Sprinkle with remaining cheese. Bake, uncovered, until a toothpick inserted in center comes out clean, 35-40 minutes; cool slightly. Slice remaining jalapeno; sprinkle over dish.

Chili Cornbread Salad

serves 15

Ingredients

- 1 package (8-1/2 ounces) cornbread/muffin mix
- 1 can (4 ounces) chopped green chiles, undrained
- 1/8 teaspoon ground cumin
- 1/8 teaspoon dried oregano
- Pinch rubbed sage
- 1 cup mayonnaise
- 1 cup sour cream
- 1 envelope ranch salad dressing mix
- 2 cans (15 ounces each) pinto beans, rinsed and drained
- 2 cans (15-1/4 ounces each) whole kernel corn, drained
- 3 medium tomatoes, chopped
- 1 cup chopped green pepper
- 1 cup chopped green onions
- 10 bacon strips, cooked and crumbled
- 2 cups shredded cheddar cheese

Directions

- Prepare cornbread batter according to package directions. Stir in chiles, cumin, oregano and sage. Spread in a greased 8-in. square baking pan. Bake at 400° until a toothpick inserted in the center comes out clean, 20-25 minutes. Cool.
- In a small bowl, combine mayonnaise, sour cream and dressing mix; set aside. Crumble half of the cornbread into a 13x9-in. dish. Layer with half of the beans, mayonnaise mixture, corn, tomatoes, green pepper, onions, bacon and cheese. Repeat layers (dish will be very full). Cover and refrigerate for 2 hours.

Chorizo Burrito Bowls

serves 4

Ingredients

- 2 teaspoons canola oil
- 1 package (12 ounces) fully cooked chorizo or jalapeno chicken sausage links, sliced
- 1 medium onion, chopped
- 1 can (15 ounces) no-salt-added black beans, rinsed and drained
- 1 can (10 ounces) diced tomatoes and green chiles, undrained
- 1 cup fresh or frozen corn
- 1 package (8.8 ounces) ready-to-serve brown rice
- 2 cups fresh baby spinach
- 1/4 cup crumbled queso fresco or shredded Monterey Jack cheese
- Chopped fresh cilantro

Directions

- 1. In a large skillet, heat oil over medium heat. Add sausage; cook and stir until lightly browned. Remove from pan.
- 2. Add onion to same skillet; cook and stir 3-5 minutes or until tender. Stir in beans, tomatoes, corn and sausage; bring to a boil. Reduce heat; simmer, uncovered, 5 minutes. Stir in rice and spinach; cook 2-3 minutes or until heated through and spinach is wilted. Sprinkle with cheese and cilantro.

Cilantro-Lime Rice

makes 3 cups

Ingredients

- 1 cup uncooked jasmine rice
- 2 cups reduced-sodium chicken broth
- 2 tablespoons lime juice
- 2 tablespoons minced fresh cilantro
- 1/8 teaspoon ground nutmeg

Directions

- 1. In a small saucepan, combine rice and broth; bring to a boil. Reduce heat; simmer, covered, until liquid is absorbed and rice is tender, 12-15 minutes. Add lime juice, cilantro and nutmeg; fluff with a fork.

Fiesta Coleslaw **serves 10**

Ingredients

- 1 package (14 ounces) coleslaw mix
- 1 cup chopped peeled jicama
- 6 radishes, halved and sliced
- 4 jalapeno peppers, seeded and finely chopped
- 1 medium onion, chopped
- 1/3 cup minced fresh cilantro
- 1/2 cup mayonnaise
- 1/4 cup cider vinegar
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 1/2 teaspoon celery salt
- 1/4 teaspoon coarsely ground pepper
- Lime wedges, optional

Directions

- In a large bowl, combine the first six ingredients. In a small bowl, whisk mayonnaise, vinegar, sugar and seasonings. Pour over coleslaw mixture; toss to coat.
- Refrigerate, covered, until serving. If desired, serve with lime wedges.

Fiesta Grilled Corn

serves 6

Ingredients

- 1/2 cup butter, softened
- 1/4 cup minced fresh cilantro
- 2 teaspoons grated lime zest
- 1/2 teaspoon garlic powder
- 6 large ears sweet corn in husks
- 1/2 cup mayonnaise
- 1 tablespoon chili powder
- 1/2 teaspoon paprika
- 1/2 cup crumbled queso fresco or fresh goat cheese

Directions

- 1. In a small bowl, combine the butter, cilantro, lime zest and garlic powder. Shape into a log; wrap in plastic. Refrigerate for 30 minutes or until firm.
- 2. Carefully peel back corn husks to within 1 in. of bottoms; remove silk. Place in a Dutch oven; cover with cold water. Soak for 20 minutes; drain. In a small bowl, combine the mayonnaise, chili powder and paprika. Spread over corn. Rewrap corn in husks and secure with kitchen string.
- 3. Grill corn, covered, over medium heat for 25-30 minutes or until tender, turning often. Serve with butter slices and sprinkle with cheese.

Green Chile Chicken Chili

serves 10

Ingredients

- 4 bone-in chicken breast halves (14 ounces each)
- 2 medium onions, chopped
- 2 medium green peppers, chopped
- 1 cup pickled jalapeno slices
- 1 can (4 ounces) chopped green chiles
- 2 jars (16 ounces each) salsa verde
- 2 cans (15-1/2 ounces each) navy beans, rinsed and drained
- 1 cup sour cream
- 1/2 cup minced fresh cilantro
- Optional toppings: Shredded Colby-Monterey Jack cheese, sour cream and crushed tortilla chips

Directions

- Place the chicken, onions, peppers, jalapenos and chiles in a 5- or 6-qt. slow cooker. Pour salsa over top. Cover and cook on low 5-6 hours or until chicken is tender.
- Remove chicken; cool slightly. Shred chicken with 2 forks, discarding skin and bones; return meat to slow cooker. Stir in the beans, sour cream and cilantro; heat through. Serve with toppings as desired.

Lime-Chipotle Carnitas Tostadas

serves 16

Ingredients

- 1/2 cup chicken broth
- 4 teaspoons ground chipotle pepper
- 4 teaspoons ground cumin
- 1 teaspoon salt
- 1 boneless pork shoulder roast (4 to 5 pounds), halved
- 1 large onion, peeled and halved
- 8 garlic cloves, peeled
- 1 to 2 limes, halved
- 16 tostada shells
- Optional toppings: Warmed refried beans, salsa, sour cream, shredded lettuce, sliced avocado, crumbled queso fresco and minced fresh cilantro
- Lime wedges

Directions

- 1. Add broth to a 5-qt. slow cooker. Mix seasonings; rub over all sides of pork. Place in slow cooker. Add onion and garlic cloves. Cook, covered, on low 8-10 hours, until meat is tender.
- 2. Remove pork; cool slightly. Strain cooking juices, reserving garlic cloves; discard onion. Skim fat from cooking juices. Mash garlic with a fork. Shred pork with 2 forks.
- 3. Return cooking juices, garlic and pork to slow cooker. Squeeze lime juice over pork; heat through, stirring to combine. Layer tostada shells with pork mixture and toppings as desired. Serve with lime wedges.

Southwestern Sauteed Corn

serves 5

Ingredients

- 1 tablespoon butter
- 3-1/3 cups fresh corn or 1 package (16 ounces) frozen corn
- 1 plum tomato, chopped
- 1 tablespoon lime juice
- 1/2 teaspoon salt
- 1/2 teaspoon ground cumin
- 1/3 cup minced fresh cilantro

Directions

- 1. In a large cast-iron or other heavy skillet, heat butter over medium-high heat. Add corn; cook and stir until tender, 3-5 minutes. Reduce heat to medium-low; stir in tomato, lime juice, salt and cumin. Cook until heated through, 3-4 minutes. Remove from heat; stir in cilantro.

(Easy) Turkey Posole serves 6

Ingredients

- 2 cans (14-1/2 ounces each) reduced-sodium chicken broth
- 1 jar (16 ounces) chunky salsa
- 1 can (15 ounces) hominy, rinsed and drained
- 2 teaspoons chipotle hot pepper sauce
- 1/2 teaspoon ground cumin
- 2 cups cubed cooked turkey breast
- 1/4 cup sour cream
- 1/3 cup shredded cheddar or Monterey Jack cheese
- 1/3 cup minced fresh cilantro
- 1/3 cup crushed blue tortilla chips
- 1/4 cup shredded red or green cabbage

Directions

- 1. In a large saucepan, combine the first 5 ingredients. Bring to a boil; reduce heat. Simmer, uncovered, 10 minutes. Stir in turkey; heat through. Top servings with sour cream, cheese, cilantro, tortilla chips and cabbage.