

# Ultimate Taco Party

A collage of Mexican food. In the foreground, a taco with melted cheese and green herbs sits on a metal plate. To the right, a white bowl is filled with a salad of shredded cheese, green onions, and other ingredients. In the background, a plate of rice and beans is visible. A bunch of fresh cilantro is in the bottom right corner.

APPETIZERS, ENTREES, CASSEROLES,  
DESSERTS, AND MORE!

## RECIPES

38+ recipes from appetizers  
to dessert

## INVITATIONS

4 different designs to choose  
from to print & mail

## PLANNER

A step-by-step planner for the  
best taco party ever!

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## TACO PARTY INVITATIONS

## ULTIMATE TACO PARTY PLANNER



# Karin & Ken

## The Dynamic Duo!

Welcome! We're glad you're here.

I'm the main mess maker, baker, photographer and writer. Ken is in charge of the barbecuing and cooks all the shellfish (I'm deathly allergic). Together we make one awesome team -The Kitchen Divas!

From the day we met, we've been attached at the heart and hip ever since. Discovering that we have passion for creating new dishes, keeps things interesting. As they say, variety is definitely the spice of life! After years of testing and crafting delicious, home-cooked meals and desserts, we've finally organized our tried-and-true recipes, and we're excited to share them with you.

We believe in a varied, healthy diet, using real ingredients like butter, cream, eggs, lots of



vegetables, protein from meat, fish, beans and cheese. The rewards that come from menu planning and preparation are worth it, even if it may be a little time-consuming. And we take pride in creating as much as we can from scratch!

Whether you're new to the kitchen or just looking for new recipe ideas, cooking and baking can seem overwhelming and intimidating at times. Take it from us, you don't need to be a trained chef or know a bunch of fancy cooking terms to learn and enjoy cooking awesome meals!

Here are a full range of fabulous recipes and planner to make your Taco party a success. So, let's get this Taco plan started!

# EASY HOT

# MEXICAN CORN DIP

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Prep	Cook
12 min	15 mins

## Ingredients

- 2 pounds frozen corn, thawed
- ½ cup sour cream
- ½ cup mayo
- 2 cups pepper jack cheese, shredded
- 1 brick (8 oz) cream cheese, softened
- 1 sweet red bell pepper, seeded and finely chopped
- 1 medium purple onion, finely chopped
- 2 Jalapeño peppers, finely chopped and seeded
- 2 cans (4 oz) green chiles, chopped
- 2 tablespoons butter, salted
- 1 teaspoon sea salt, ground
- 1 teaspoon pepper
- green onion, thinly sliced for garnish
- chili powder



## Instruction

- In a large mixing bowl, add the sour cream, mayonnaise and cream cheese until thoroughly blended.
- Whisk in the red onion, green chilies, Jalapenos and bell pepper.
- Mix thoroughly.
- Add the thawed corn, salt and pepper and mix!
- Heat a large cast iron skillet to medium heat.
- Melt some butter in the skillet.
- Then add mixture.
- Spread mixture evenly and cover. Reduce the temperature to medium low.
- Stir frequently until it's bubbly and hot.
- Remove skillet from heat and allow the dip to cool slightly.
- Top with fresh chopped green onion and chili powder

Enjoy!



# HOMEMADE QUESO

## JALAPEÑO DIP

Prep	Cook
8 min	18 min

### Ingredients

- 1 tablespoon butter, softened
- 2 cups shredded white American cheese, Queso block cheese or Velveeta
- ½ cup shredded Colby Jack + extra for topping
- ½ cup heavy or whipping cream
- ¼ cup chopped green chilies
- 1 teaspoon cumin
- 1 teaspoon cayenne (more less to taste)
- 1 Jalapeño, sliced
- 1 tomato, chopped
- cilantro, chopped for garnish
- black pepper
- chips for dipping



### Instruction

- Over medium heat, melt the butter in an 8 or 9-inch skillet.
- Add both cheeses, heavy cream green chilies, cumin, and cayenne.
- Cook for 10 minutes until cheese is completely melted, stirring occasionally.
- Sprinkle ¼ - ⅓ cup shredded Colby Jack on top, and bake at 350 degrees for 7-8 minutes.
- Remove from oven and top with pepper, Jalapeno, cilantro, tomato and any other topping you fancy.
- Serve immediately with chips or whatever you desire.

Enjoy every bite.

# JALAPEÑO CORN COLESLAW

Prep	Cook
5min	2 min

## Ingredients

- 1 package (16 oz) package slaw mix, red cabbage slaw, green cabbage or broccoli slaw
- 1 can (15 oz) corn, drained
- ½ cup pickled Jalapeño peppers, sliced with juice
- ½ red pepper, diced
- ⅓ cup red onion, diced (optional)
- ⅓ cup cilantro diced or parsley instead
- ¼ cup lime juice
- ¼ cup olive oil
- salt
- pepper



## Instruction

- In a large bowl, combine the slaw, corn, Jalapeno, red pepper, onion and cilantro. Toss to combine.
- In a small bowl, combine the lime juice and olive oil. Pour over the slaw and toss.
- Season with salt and pepper.
- Serve.



# HOMEMADE FRESH TOMATO SALSA

Prep	Cook
10 min	2 min

## Ingredients

- 4 medium tomatoes, 1 (28 ounce) can diced tomatoes, drained
- ½ small Jalapeño pepper or ½ Chipotle chili in Adobo sauce, minced, or Serrano or Habanero chilies
- 4 teaspoons juice from 2 limes
- ½ medium onion, red, diced
- 6 garlic cloves, minced
- ¼ cup fresh cilantro leaves, chopped
- ½ teaspoon salt
- ¼ teaspoon pepper

## OPTIONS

- ¼ cup cucumber
- ¼ cup sweet peppers
- ¼ cup corn



## Instruction

- In a medium bowl combine, onions, garlic, cilantro, Chipotle in Adobo, Serrano, Habanero or Jalapeno, lime juice. salt and pepper. Gently fold in tomatoes.
- Place a strainer in the sink; transfer the salsa and allow the excess liquid to drain.
- Pour in a serving bowl and enjoy!

# CHEESY BACON RANCH BEAN DIP

Prep	Cook
10 min	40 min

## Ingredients

- 4 slices of bacon, cooked & crumbled
- 8 oz. cream cheese
- 1 green onion
- 1 Roma tomato
- 2 15 oz. cans of Ranch beans
- ½ cup Ranch seasoning
- 2 cups Colby Jack cheese
- 1 cup sour cream
- 1 tablespoon dried parsley
- Tortilla chips



## Instruction

- Open beans, drain and rinse.
- Add your beans to mixer.
- Add cream cheese, sour cream, and parsley.
- Then add half the shredded cheese,
- Add bacon and green onion.
- Blend until smooth.
- Place mixture in baking dish and top with the remaining shredded cheese.
- Add green onion.
- Bake at 350 degrees for 40 minutes until cheese is melted and bubbly.
- Remove from oven and top with chopped tomatoes and green onion.

Serve with tortilla chips, vegetables or in a burrito!

# CHEESY TACO EGG ROLLS

Prep	Cook
15min	25 mins

## Ingredients

- 1 pound ground chicken, ground turkey, ground beef, ground pork, or, ground sausage
- cooking spray
- olive oil
- 1 small onion, finely chopped
- 1/2 green pepper
- 1/2 red pepper
- 1 medium jar of salsa
- 1 small can Refried beans (optional)
- 1 pkg taco seasoning
- 10 egg roll wrappers
- 10 slices of cheddar cheese or 2 cups shredded

## Options

- sour cream for dipping
- cilantro, fresh, chopped



## Instruction

- Preheat oven to 425 degrees.
- Add onions and ground meat, Brown until no longer pink. Add peppers, taco seasoning and water.
- Cook until water evaporates and mixture thickens.
- Lay each egg roll wrapper out in front of you like a diamond.
- Smear refried beans in middle of egg roll wrapper. Place slice of cheese or 2 tablespoons of shredded cheese on top.
- Next add 2 tablespoons of meat mixture in the center of each wrapper. Top with 1 heaping teaspoon of salsa.
- Flatten pile slightly with a spoon. Fold in the sides and roll the wrapper tightly. Moisten tip with a bit of water and press to seal. Check the egg roll wrapper package for more detailed instructions.
- Place egg rolls seam side down on a greased cookie sheet. Brush them with olive oil.
- Bake for 8 minutes. Flip over. Bake for 8 minutes more.
- Serve with sour cream and salsa.

Enjoy!

# FRITO CASSEROLE WITH FRESH GUACAMOLE

Prep	Cook
15 min	30 mins

## Ingredients

- 1 pound of lean ground beef
- 1 cup yellow onion, chopped
- 1 package of taco seasoning
- $\frac{2}{3}$  cup water
- 1 10 oz can enchilada sauce
- 1 15 oz can black beans
- $\frac{1}{4}$  cup chopped tomatoes
- $\frac{1}{4}$  cup fresh Jalapeño peppers (optional).
- 1 9.25 oz bag of Frito corn chips
- 2 cups shredded Mexican cheese

### Fresh Guacamole:

- 2 ripe avocados
- $\frac{1}{3}$  cup chopped white onion
- $\frac{1}{3}$  cup chopped tomatoes
- Juice from 1 lime
- Juice from  $\frac{1}{2}$  lemon
- 1 tablespoon chopped cilantro • Salt & pepper to taste



## Instruction

- Preheat the oven to 350 degrees.
- In a medium skillet, over medium heat, add onions and ground beef. Cook until meat is browned. Drain the fat.
- Stir in taco seasoning and water and bring to a boil. Allow to simmer for 3-4 minutes. Then add black beans, enchilada sauce, Jalapeños, and tomatoes. Simmer for 4 minutes.
- Pour mixture evenly into a 9x13 casserole dish.
- Top mixture with about half of the Fritos & top with cheese. Top with remaining Frito chips.
- Place in the oven and cook for 18-20 minutes.
- Place fresh avocado in small mixing bowl and mash with a fork.
- Add remaining ingredients and stir until blended.
- Once casserole is ready, remove from oven and allow to cool for 5-10 minutes.
- Serve in bowl and top with fresh guacamole!



# AIR FRYER SHREDDED CHICKEN TACOS

Prep

15 min

Cook

16 min

## Ingredients

- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 3/4 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/2 teaspoon pepper
- 1/8 teaspoon cayenne pepper if desired
- 1 pound chicken thighs boneless, skinless and trimmed
- 1 tablespoon vegetable oil
- 1 tomato, cored and chopped
- 1/4 cup red onion, finely chopped
- 1 tablespoon diced Jalapeño, if desired
- 1 tablespoon lime juice from fresh lime
- 6 large flour or corn tortillas
- 1 cup iceberg lettuce, shredded
- 1 cup cheddar cheese, shredded



## Instruction

- Pull out and measure all of your ingredients.
- Combine chili powder, cumin, garlic powder, salt, pepper, and cayenne in a bowl.
- Pat chicken dry with paper towel. Rub with oil, and sprinkle evenly with spice mixture.
- Put chicken in air-fryer basket and place basket in air fryer. Set temperature to 400 degrees.
- Cook until chicken registers 175 degrees; about 12 to 16 minutes. Flip and rotate chicken halfway through cooking.
- Meanwhile, combine tomato, onion, Jalapeño, and lime juice in bowl; season with salt and pepper to taste. Set aside until ready to serve.
- Transfer chicken to a cutting board. Cool slightly. Then using 2 shredding claws or 2 large forks, shred into bite-size pieces.
- Serve chicken on warm tortillas, topped with salsa, lettuce, and cheddar.



# BUFFALO CHICKEN ENCHILADAS

Prep	Cook
10 min	40 min

## Ingredients

- 3 cups shredded cooked chicken
- ½ cup Buffalo sauce
- ¼ cup sour cream
- 10 soft flour or corn tortillas
- 2 tablespoons butter, unsalted
- 2 tablespoons all-purpose flour
- 1 package dried Ranch dressing mix
- 1 cup chicken broth
- 1 cup half & half
- 8 ounces Monterey Jack cheese, shredded
- more Buffalo sauce, Ranch dressing, and sliced scallions for garnish



## Instruction

- Preheat oven to 350°F. Spray a 9×13 baking dish with cooking spray. Set aside.
- In a medium bowl, mix the chicken with the Buffalo sauce and sour cream. Place about a ¼ cup of the chicken mixture on the bottom third of a tortilla. Roll the tortilla around the filling and place it seam-side down into the baking dish. Repeat with the remaining filling and tortillas.
- In a small saucepan or skillet, melt the butter over medium-low heat. Whisk in the flour and Ranch seasoning mix.
- Let cool for 2 minutes, whisking occasionally. Slowly stream in the chicken stock and half & half while stirring. Let simmer for 2 minutes or until thickened.
- Pour the sauce over the Enchiladas.
- Top with the shredded Monterey Jack cheese. Cover with foil and make sure cheese doesn't touch it.
- Bake for 25-30 minutes until cheese is melted and bubbly on top.
- Let cool for 5 minutes. Top with more Buffalo sauce, Ranch dressing and sliced scallions.

# SOUR CREAM CHICKEN ENCHILADAS

Prep	Cook
25 min	20 min

## Ingredients

- 1 tablespoon olive oil
- ½ cup onion, diced
- 1 tablespoon garlic, minced
- 3 cups shredded chicken
- ½ teaspoon cumin
- 8 flour tortillas
- 2 cups Mexican blended cheese or Monterey jack
- ¼ cup butter
- ¼ cup all-purpose flour
- 2 cup chicken broth
- 1 ½ cup sour cream
- 1 (4-ounce) can green chilies, chopped
- 1 cup Rotel (Mild, medium, or hot)



## Instruction

- Preheat the oven to 375° and lightly spray a 13 x 9-inch pan with non-stick spray
- In a sauté pan, heat the olive oil over medium heat and add the onions and garlic. Sauté for 3-5 minutes or until fragrant.
- Add shredded chicken and cumin to the pan and stir. Remove from heat.
- Place two heaping scoops of the chicken mixture onto the tortilla, Sprinkle with cheese; then roll it up. Place seam side down in the pan. Do this with each tortilla until the baking pan is full.
- Melt the butter in the sauté pan and add the flour. Stir and cook for 1 minute.
- Then slowly whisk the chicken broth into the flour and butter and cook and stir it until the broth thickens. Next whisk in the sour cream, add the chilis and Rotel, and bring to a simmer.
- Remove the sauce from the heat and pour over the Enchiladas. Top the Enchiladas with remaining cheese. Bake for 20 minutes. Top with chopped parsley or cilantro and serve.

# MARGARITA GRILLED CHICKEN

Prep	Cook
24 hours	45 min

## Ingredients

- 4 chicken breasts, pounded lightly to thick evenly

### MARINADE INGREDIENTS

- 1 cup liquid Margarita mix (no alcohol)
- 2 tablespoons lime juice
- 3-4 green onions
- 5 garlic cloves
- ⅓ cup olive oil
- 1½ teaspoons salt
- 1 tablespoon granulated sugar
- ½ teaspoon red pepper flakes
- 1 teaspoon whole black peppercorns

### GLAZE INGREDIENTS

- 1 cup liquid Margarita mix (no alcohol)
- 1.5 tablespoons lime juice
- ½ teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon garlic powder
- 1½ tablespoons cornstarch mixed into 2 tablespoons of cold water.



## Instruction

- Blend the marinade until all of the peppercorns and large ingredients have been blended.
- Place chicken marinade in refrigerator for 12-24 hours.
- Take the chicken out of the fridge 30 minutes before grilling so it reaches room temperature.

### Glaze.

- Heat ingredients over medium-high heat until it thickens. Remove from heat.
- Oil grill grates and heat the grill on high.
- Once hot, carefully place chicken on the grill, then turn all the burners down to medium heat.
- Cook the chicken for a few minutes on each side, then flip over. Using a basting brush, brush chicken with the glaze. Continue this process of flipping and glazing until the chicken has reached an internal temperature of 165 degrees. Remove chicken from the grill and let it rest for 5 minutes before serving.

# TACO ZUCCHINI BEEF AND PORK SKILLET

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Prep	Cook
10 min	20 min

## Ingredients

- 1 lb. ground beef
- 1 lb. ground pork
- 1 zucchini (medium), sliced & quartered
- sweet pepper (any color), chopped
- onion (medium), chopped
- 1 package taco seasoning or 3 tablespoons of homemade
- 1 can or jar (28 oz) diced tomatoes or salsa
- 1 tablespoon of crushed red pepper flakes (more or less to taste)
- garlic, minced



## Instruction

- Brown ground beef with onions, minced garlic, salt, and pepper in a skillet over medium heat.
- Add tomatoes and remaining spices.
- Cover and simmer on low heat for another 10 minutes.
- Add the zucchini and sweet peppers.
- Cover and cook for about 10 more minutes until zucchini and peppers are cooked, but firm.
- Serve over rice.

Enjoy!



# CHEESY TACO MEATLOAF

Prep

10 min

Cook

1 hour 10 min

## Ingredients

- 2 lbs. ground chicken, ground turkey, ground beef, ground pork, or, ground sausage
- $\frac{3}{4}$  cup salsa
- 3 cups of Doritos or nachos, finely crushed and divided
- 1 package taco seasoning
- 1 cup of diced onions
- 2 cups of cheese or more, shredded
- 2 large eggs
- 1 tablespoon garlic powder
- 1 tablespoon cumin
- $\frac{1}{2}$  cup taco sauce
- dollop sour cream, for serving, if desired



## Instruction

- In a large mixing bowl, combine ground meat, salsa, crushed Doritos, taco seasoning, onion, cumin, garlic powder, and eggs.
- Press  $\frac{1}{2}$  of meatloaf mixture into pan. Make sure mixture reaches the edges of the pan.
- Gently place and press shredded cheese into the middle of the meat mixture, leaving a 1-inch border around the edges.
- Top with the remaining meatloaf mixture. Press to seal edges.
- Brush taco sauce or salsa all over top of the loaf. Bake 45 minutes.
- Remove loaf from oven and brush more Taco sauce or salsa on top of loaf.
- Sprinkle remaining crushed Doritos on top of taco sauce or salsa. Add shredded cheese; as much or as little as you want.
- Return meatloaf to oven and bake for another 20-25 minutes.
- Let meatloaf rest for a few minutes. Then slice and serve with a dollop of sour cream, if desired.



# GROUND BEEF & RICE TACO SKILLET

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Prep	Cook
10 min	30 min

## Ingredients

- 1 lb. of ground beef, pork, chicken, turkey, or sausage
- $\frac{3}{4}$  cup of onions, chopped
- 2 teaspoons chili powder
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon garlic salt
- 1 can (16 oz) crushed tomatoes, undrained
- 1 can (15 oz) red kidney beans, undrained
- $\frac{3}{4}$  cup uncooked long grain rice
- $\frac{3}{4}$  cup water
- $\frac{1}{2}$  cup sweet peppers, chopped
- 1 cup shredded cheese
- 1 bag corn chips



## Instruction

- In a large skillet cook, ground meat until no longer pink and onions are tender. Drain, if necessary.
- Sprinkle chili powder, salt and garlic salt all over ground meat. Stir.
- Add undrained tomatoes and beans, rice, water and peppers.
- Cover and simmer, stirring occasionally for 20 minutes.
- Top with cheese and cover until cheese is melted.
- Sprinkle with corn chips, if desired, and serve immediately.

# EASY CRUNCHY MEXICAN CHICKEN

Prep	Cook
10 min	40 min

## Ingredients

- 4 chicken breasts, boneless, skinless
- 2 tablespoons taco seasoning (as shown below) or chili powder (as a substitute)
- 3 cups crispy fried onions, (approximately) depending on chicken breast size
- 2 large eggs, beaten or melted butter or mayonnaise
- ½ cup shredded cheese, (we use a Mexican blend); more or less to taste
- cooking spray
- 2 tablespoons of Taco Seasoning package or 2 tablespoons of homemade

## Homemade

- 1 tablespoon chili powder
- ¼ teaspoon salt
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- ½ teaspoon oregano, ground
- ¼ teaspoon crushed red pepper flakes
- ½ teaspoon paprika
- 1 ½ teaspoons cumin, ground



## Instruction

- Preheat oven to 400 degrees. Line a rimmed baking sheet with tinfoil and coat its rack with cooking spray. Set aside.
- If making taco seasoning, combine all the spices in large resealable bag and set aside or add from package. If using chili powder instead, put it into the large resealable.
- Add the crispy fried onions to resealable bag. Lightly crush with a rolling pin. Mix well, then pour onto a large plate and set aside.
- In a bowl, beat the eggs.
- Dip chicken in egg mixture and then press it into the seasoning/onion mixture. Place on baking sheet.
- Bake for 35-40 minutes
- Once chicken is cooked, remove from oven and sprinkle each with shredded cheese. Return to oven to melt cheese or allow cheese to melt while chicken rests for a few minutes before serving.

Enjoy!

# CHEESY SALSA BAKED CHICKEN

Prep	Cook
10 min	55 min

## Ingredients

- 4 chicken breasts
- 1 jar (15-1/2 oz) salsa
- 1 can condensed cheddar cheese soup
- 1 cup shredded Mexican blend cheese (more or less depending on taste)
- 1 package taco seasoning
- cooking spray



## Instruction

- Preheat oven to 350 degrees.
- Cover a 13×9-inch baking pan in tinfoil and coat with cooking spray. Set aside.
- Coat all sides of the chicken breasts with taco seasoning. Place chicken breasts on baking pan.
- In a medium bowl, combine cheddar cheese soup and salsa. Pour and spread over the top of each chicken breast. Cover with tinfoil.
- Place in oven and bake for 55-60 minutes or until juices run clear. Remove from oven.
- Turn oven to broil.
- Remove tinfoil and sprinkle cheese on top of each chicken breast.
- Put back in the oven for about 5 minutes or until cheese is melted and slightly brown.
- Remove from the oven
- Serve with rice, pasta or whatever side you desire.
- Spoon pan juices on top of rice or side.

# SLOW COOKER CHEESY SALSA CHICKEN

Prep	Cook
10 min	6-7 hours

## Ingredients

- 4 chicken breasts, boneless, skinless or 8 chicken thighs, boneless, skinless and cut into bite- size pieces, if desired
- 1 jar (24 - 25.5 oz) salsa
- 1 can (10 ¾ oz) condensed cheddar cheese soup
- 1 cup onions, chopped (optional)
- ¾ or 1 cup peppers, green, yellow, orange or red, cored and chopped (optional)
- 1 package Taco seasoning or 3 tablespoons homemade
- rice or noodles



## Instruction

- Turn slow cooker on.
- Add all of the ingredients (except the chicken) to the slow cooker. Stir to combine.
- Rub Taco seasoning all over each chicken breast or thigh.
- Place in slow cooker. Add extra seasoning, if desired.
- Cover and cook on high for 3 ½ to 4 hours or 6-7 hours on low. Stir periodically.
- Serve with rice or noodles. Spoon juices over top.

Enjoy!



# SIMPLE MEXICAN CHICKEN CASSEROLE

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Prep	Cook
10 min	25 min

## Ingredients

- 1 can (28 oz) diced tomatoes, drained
- 1 small onion, chopped
- 1 tablespoon garlic, minced
- 2 tablespoons olive or vegetable oil
- 2 cups rotisserie chicken, shredded
- $\frac{3}{4}$  cup chicken broth
- $\frac{1}{4}$  cup fresh cilantro, chopped
- 8 cups corn/tortilla chips
- 1  $\frac{1}{2}$  cups shredded cheese (your favorite variety)
- 1 cup sour cream as a topping
- salt and pepper
- cooking spray



## Instruction

- Preheat oven to 425 degrees.
- Spray a casserole dish with cooking spray
- Heat oil in a medium sauce pan.
- Add tomatoes, onions, garlic, chicken, broth and cilantro. Stir and blend well.
- Simmer for 7-10 minutes.
- Season with salt and pepper to taste.
- Sprinkle approximately half of the corn chips across the bottom of casserole dish.
- Place half of the chicken mixture on top of the chips and half of the cheese.
- Repeat with the remaining chips, chicken mixture and cheese.
- Bake for 15 minutes or until hot and cheese is melted and starting to brown.
- Feel free to broil for a moment or two to brown the cheese a little more if you wish.
- Serve with sour cream, if desired.



# FRITO TACO CASSEROLE

Prep	Cook
10 min	20 min

## Ingredients

- 1 pound lean ground beef. If using regular, be sure to drain after browning.
- 1 cup yellow onions, chopped
- 1 1oz package of taco seasoning
- $\frac{2}{3}$  cup water
- 1 10 oz can Enchilada sauce
- 1 15 oz can black beans
- $\frac{1}{4}$  cup chopped tomatoes
- $\frac{1}{4}$  cup fresh Jalapeño pepper (optional)
- 1 9.25oz bag of Frito corn chips
- 2 cups shredded Mexican cheese

### Fresh Guacamole:

- 2 ripe avocados
- $\frac{1}{3}$  cup chopped white onion
- $\frac{1}{3}$  cup chopped tomatoes
- juice from 1 lime
- juice from  $\frac{1}{2}$  lemon
- 1 tablespoon chopped cilantro
- salt & pepper to taste



## Instruction

- Preheat oven to 350 degrees.
- In a medium skillet, combine ground beef and onions and cook over medium heat until the meat is browned. Drain fat.
- Stir in taco seasoning and water and bring to a boil. Reduce heat to low. Cover pan and simmer for 3-4 minutes.
- Remove lid and stir in Enchilada sauce and black beans. Stir for 1-2 minutes.
- Stir in Jalapeño and tomatoes. Cook for an additional 1-2 minutes.
- Pour mixture into a 9x13 casserole dish. Spread mixture evenly across the bottom.
- Top mixture with half of the Frito corn chips, followed by the cheese. Top with remaining Frito chips.
- Place in the oven and cook for 18-20 minutes.
- Make Guacamole.
- Remove casserole from oven and cool for 5 minutes
- Top with Guacamole

# SLOW COOKER TACO CHICKEN & RICE

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Prep	Cook
10 min	3-4 hours

## Ingredients

- 2 chicken breasts boneless, skinless, cut into bite-size chunks
- 1 small onion, chopped
- 2 large peppers, chopped
- 1 can 28 oz diced tomatoes with liquid (do not drain)
- 1 cup long grain rice, uncooked
- 1 cup chicken broth
- 1 package taco seasoning mix
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 cup cheese shredded (if desired)



## Instruction

- Spray slow cooker with cooking spray.
- Place chicken breasts in slow cooker.
- Sprinkle onions and peppers over top.
- Add tomatoes, rice, broth, taco seasoning, salt and pepper. Stir until blended.
- Cover and cook on low for 6 to 7 hours or high for 3 to 4.
- Sprinkle cheese over top, if desired and serve.

# SLOW COOKER CHEESY TACO BEEF HASH

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Prep	Cook
12 min	2 hours

## Ingredients

- 1 pound ground beef
- 1 small onion, chopped
- 4 cups frozen diced potatoes
- 2 tablespoons taco seasoning blend
- 1 teaspoon pepper
- 6 large eggs
- 1 can condensed cheddar cheese soup



## Instruction

- In a large skillet, over medium to medium-high, add onions and ground beef until no longer pink and onions are tender.
- Using a wooden spoon, break beef into small pieces,
- Drain and place into a large mixing bowl.
- Add potatoes, taco seasoning and pepper.
- Stir and blend together.
- Spray slow cooker with cooking spray.
- Place meat mixture in slow cooker.
- In a medium bowl, whisk eggs and cheese soup together until smooth.
- Pour over top of beef mixture. Stir until incorporated.
- Cover and cook on high for about 2 hours.
- Serve and enjoy!

# CHICKEN TORTILLA SOUP

Prep

12 min

Cook

30 min

## Ingredients

- 1 tablespoon chili powder
- 1 ½ teaspoon cumin
- 1 tablespoon fresh garlic, diced
- 2 cups shredded chicken (Rotisserie chicken is great) or cooked chicken breasts
- 1 can (15 ounces) whole kernel corn, drained
- 1 can (14.5 ounces) fire-roasted tomatoes, undrained
- 1 cup zucchini, cubed
- 6 cups chicken broth

### Optional Chicken Tortilla Soup

#### Ingredients:

- ⅓ onion, diced
- ⅓ cup celery, diced
- ⅓ cup carrots, diced
- ⅓ cup black beans

#### Toppings For Serving

- ⅓ cup sour cream
- Tortilla chips or corn chips
- ½ cup fresh cilantro, chopped
- 1 ½ cups Monterrey Jack cheese, shredded
- 1-2 avocados, sliced
- ⅓ cup Pico de Gallo



## Instruction

- Although this step is optional, it adds extra flavor.
- In a large pan, roast the chili powder and cumin over medium heat for 2 minutes, stirring occasionally. Don't let it burn. You just want a nice toasted flavor.

Add the garlic and stir for another 15 seconds.

- Add the chicken, corn, tomatoes, zucchini, and chicken broth and optional ingredients, if desired. Stir well and cook on medium heat for 30 minutes.
- Serve soup with your choice of toppings.

# CHEESY MEXICAN HASHBROWN CASSEROLE

Prep	Cook
12 min	35 min

## Ingredients

- 1-3 tablespoons oil
- ½ large red bell pepper, diced
- ½ large green bell pepper, diced
- ½ cup red onion, diced
- 3 cups frozen shredded potatoes or hash browns
- 1 cup cheddar cheese, shredded
- 1 cup shredded cheese Mexican blend - separated in half
- 1-2 tablespoons taco seasoning
- 1 cup heavy or whipping cream
- ½ cup sour cream
- cooking spray

### Options:

- 1 cup cooked ground beef
- salsa, as needed
- green onion, thinly sliced, as needed



## Instruction

- Preheat oven to 350 degrees.
- Place skillet over medium to medium-high heat and add oil until it shimmers or a drop of water flicks and dances.
- Add onions and cook until softened. Then add peppers.
- Combine the potatoes, cheeses, taco seasoning, heavy cream, sour cream, and beef, if using.
- Spray a casserole dish with cooking spray and add mixture. Smooth top out into an even, flat layer.
- Top with remaining cheese. Feel free to add more!
- Bake for 30-35 minutes until bubbly and golden brown.



# CHEESY MEXICAN CORN CASSEROLE

Prep	Cook
12 min	45 min

## Ingredients

- 2 cups (½ pound) shredded Monterey Jack cheese or cheddar, mozzarella or Mexican blend (more or less to taste)
- 4 oz Monterey Jack cheese or cheddar, mozzarella or Mexican blend cut into ½-inch cubes
- ⅓ cup cornmeal
- 2 teaspoons baking powder
- 1 ½ teaspoons salt
- ¾ teaspoon pepper
- ¼ teaspoon cayenne pepper
- 2 pounds frozen corn, thawed
- 5 green onions, thinly sliced, separate white and green parts
- 1 cup sour cream
- ¾ cup Parmesan cheese, grated
- 2 large eggs, lightly beaten
- ¼ cup minced jalapeños
- 4 tablespoons unsalted butter, melted
- 2 tablespoons fresh cilantro, chopped



## Instruction

- Grease 13 by 9 inch baking pan or dish.
- Prepare some of the cheese in cubes and shred the rest.
- In a large bowl, whisk flour, cornmeal, baking powder, salt, pepper and cayenne.
- Pulse half of corn and green onion whites in a food processor until coarse puree; about 12 pulses.
- Stir pureed corn mixture into flour mixture.
- Stir in sour cream, Parmesan, eggs, Jalapeños, melted butter, remaining half of corn, and cubed cheese until blended together.
- Transfer mixture to baking dish.
- Sprinkle with Parmesan and shredded cheese.
- Bake until casserole is slightly puffy and cheese is golden brown; about 45 to 50 minutes.
- Transfer casserole to wire rack and allow to cool for 10 minutes.
- Sprinkle with green onions and cilantro.

# SLOW COOKER MEXICAN SWEET CORN CASSEROLE

Prep	Cook
10 min	2 hours

## Ingredients

- 2 bags (12 oz) frozen corn
- 1 red onion, diced
- 2 Jalapeño peppers, seeded and diced
- ½ cup salsa
- 8 oz cream cheese, softened
- ½ cup mayo
- 2 tsp sea salt
- 2 tsp chili powder
- 1 tbsp fresh chopped cilantro + more for garnish
- 2 teaspoon cumin
- 2 teaspoons paprika
- 1 ½ cups Cotija cheese



## Instruction

- Spray slow cooker with cooking spray.
- In a small bowl, combine softened cream cheese, mayo, salt, chili powder, cilantro, cumin and paprika. Mix well.
- Add 1 cup of Cotija cheese. Stir until blended.
- Add corn, red onion, jalapeno, salsa, and cream cheese mixture to the slow cooker.
- Mix well. Cover and cook on low for 2 hours.
- Top with remaining Cotija cheese. Add a pinch of paprika and fresh cilantro.
- Serve and enjoy!

# TACO BELL COPYCAT

## CHICKEN CHALUPA

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Prep	Cook
10 min	22 min

### Ingredients

- 2 ¼ cups flour
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1 oz. shortening
- 1 cup milk
- canola oil, for frying
- 2 chicken breasts
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon chili powder
- 1 teaspoon cumin
- 3 Roma tomatoes, diced
- ½ cup shredded iceberg lettuce
- ¼ cup sour cream
- ½ cup shredded Mexican cheese blend
- cilantro, garnish



### Instruction

- Mix paprika, garlic powder, chili powder and cumin together in a small bowl. Season both sides of chicken breasts. Grill 5-7 minutes each side until cooked through.

#### Prepare the Chalupa Dough

- In a large mixing bowl, add the flour, baking powder, salt, and shortening. Add milk and mix well to form dough ball.
- Roll dough on a lightly-floured surface and form a dough ball. Cut into 8 equal parts. Roll them into balls.
- With rolling pin, flatten into a circle approximately 4" in diameter.
- Heat oil until shimmering. Use a fork to generously poke holes all over the chalupa shells to prevent them from getting too puffy.
- Use tongs and fold the chalupa shell in half, letting half fry in the oil. Hold the chalupa into shape until it starts to turn light gold, about 30 seconds. Then flip for and fry another 30 seconds.
- Fill with chicken and toppings.

# SLOW COOKER CHICKEN ENCHILADA CHILI

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Prep	Cook
10 min	22 min

## Ingredients

- 3 pounds boneless skinless chicken breast diced into 1-inch cubes
- 1 oz package of taco seasoning mix
- 1 can (14.5 oz) whole kernel corn, drained
- 1 can (14.5 oz) black beans, rinsed and drained
- 1 can (14.5 oz) diced tomatoes (DO NOT DRAIN)
- 1 can (10 oz) Enchilada sauce
- 1 can (2.25 oz) black olives, sliced
- 2 cups Mexican cheese blend
- scallions for topping (optional)
- sour cream for topping (optional)



## Instruction

- Grease the bottom of a 6-quart slow cooker with non-stick cooking spray.
- Place diced chicken in the slow cooker. Top with Taco seasoning and mix.
- Add corn, black beans, diced tomatoes, Enchilada sauce and black olives. Lightly toss.
- Cover and cook for 3 - 3 1/2 hours.
- Add cheese. Cover and cook for an additional 30 minutes. Serve.



# SLOW COOKER SHREDDED BEEF TACOS

Prep	Cook
10 min	7-8 hours

## Ingredients

- 2 - 4 pounds beef pot roast, chuck, boneless, top or bottom blade, sirloin tip or cross rib
- 1 can (28 oz) diced tomatoes
- 1 can (5 ½-6 oz) tomato paste
- 1 cup sweet onion, diced
- 2 tablespoons of garlic, minced
- 1-2 tablespoons of Italian seasoning or 3 tablespoons taco seasoning
- 1 teaspoon salt
- 1 teaspoon pepper
- 10 soft tortillas

## Options

- 1 cup cheese, shredded (more or less to taste)
- sour cream – as needed
- 2 green onions, thinly-sliced
- tomatoes, sliced
- lettuce, shredded or chopped
- Jalapeño peppers, sliced



## Instruction

- Spray slow cooker with cooking spray.
- Add tomatoes, tomato paste, onions, garlic, Italian seasoning, salt and pepper. Stir until combined.
- Add beef and coat. Cover and cook on low until beef is tender; about 6 hours.
- Pull beef from slow cooker and remove any string.
- Using 2 forks shred or chunk into bite-sized pieces. Or cut into small chunks.
- Transfer to a mixing bowl.
- Add 2-4 cups of the sauce to the beef and toss to coat.
- Serve wrapped in a tortilla with green onions, sour cream and any other toppings you desire.

Enjoy!



# SLOW COOKER PULLED CHICKEN TACOS

Prep	Cook
10 min	6 hours

## Ingredients

- 4 chicken breasts or chicken thighs, boneless, skinless
- 2 cups chunky salsa or my Easy Homemade Tomato Salsa
- 3 tablespoons of Taco seasoning, or 1 package
- 2 cups peppers, green, yellow, orange or red, sliced
- 8 soft flour tortillas

## Options

- lettuce
- cheese, shredded
- sour cream
- avocados, sliced or diced or guacamole
- Jalapeño pepper, chopped or diced
- green onion, thinly sliced



## Instruction

- Spray bottom of slow cooker with cooking spray.
- Place chicken in slow cooker and evenly sprinkle with Taco seasoning.
- Pour 1 ½ cups of salsa on top of the chicken.
- Cook covered on low for 6-7 hours or high 3-3 ½.
- Remove chicken from slow cooker.
- Add your peppers to slow cooker.
- Shred chicken breasts with 2 forks.
- Return shredded chicken to the slow cooker.
- Stir, cover and cook on high for about 10 minutes or until heated through.
- Spoon about ⅔ of a cup of the chicken mixture down the center of each tortilla and add your choice of toppings.
- Fold bottom end of tortilla over filling. Fold in sides, leaving top end open. Secure with a toothpick if necessary.

# PORK & BEANS BURRITOS

Prep	Cook
10 min	30 min

## Ingredients

- 1 pound pork, ground or any ground meat you prefer
- 1 small onion, diced
- 1 sweet pepper, green, yellow, orange or red, cored, diced
- 2 tablespoon garlic, minced
- 1 cup chicken broth
- 1 can (5.5-6 oz) tomato paste
- 1 tablespoon chili powder
- 1 can (19 oz) beans, kidney or black, rinsed, drained
- 2 cups cheese, shredded
- 6-8 large soft flour tortillas
- 1 tablespoon vegetable or olive oil
- 1 Jalapeño pepper, seeded and diced, if desired
- hot sauce or Sriracha, if desired



## Instruction

- In a skillet, cook ground meat. Add garlic and onions. Add pepper if you don't mind them very soft. Or add a bit later if you like them somewhat crisp.
- Add tomato paste and chili powder. Mix well. Add Beans and broth.
- Cook until liquid is absorbed and reduced; about 10 minutes, stirring occasionally. At the 5-minute mark, add peppers at this point if you wish.
- Divide mixture between the number of tortillas you want to make. Place mixture in the center of each tortilla and sprinkle with Jalapeno, if using. Add cheese. Fold ends in and roll as tight as you can.
- Preheat your oven to 375 degrees.
- Line a rimmed baking sheet with tinfoil and cooking spray.
- Place burritos on pan and sprinkle some cheese on top of each burrito.
- Bake for 15 minutes.

# EASY CHEESY BAKED EMPANADAS

Prep	Cook
10 min	32 min

## Ingredients

- ¾ pound ground chicken, ground turkey, ground beef or ground pork
- 2 tubes refrigerated biscuits (10 each)
- ¾ cup salsa
- ½-1 small onion, diced
- ½ pepper, green, yellow, orange or red, cored, diced
- 1-2 tablespoon garlic clove, minced
- ½-¾ cup cheese, shredded more or less to taste
- 3 teaspoons chili powder
- ¾ tsp ground cumin
- salt - to taste
- pepper - to taste
- 2 tablespoon olive oil or another vegetable oil (more or less to taste)
- cooking spray
- 1-2 large eggs, beaten



## Instruction

- In a large skillet, over medium heat, add olive oil until it shimmers. Add garlic, onion, peppers and ground meat. Cook until meat is cooked and vegetables are tender; about 9 or 10 minutes. Drain if necessary.
- Add salsa, chili powder and cumin. Reduce heat to medium-low and simmer for 4 to 5 minutes. Remove from heat and season with salt and pepper. Allow mixture to cool completely.
- In the meantime, flatten or roll out each biscuit into a 4 or 5-inch flat round.
- Place 3 tablespoons of meat mixture in the middle of each flat round. Top meat with cheese and then put another flattened biscuit on top of the cheese. Place Empanadas on your prepared sheet.
- Moisten edges of the flattened biscuit with water and seal edges with a fork.
- Brush beaten egg over top of each Empanada.
- Bake at 350 degrees for 17-20 minutes or until golden brown.

# SMOKED PORK TACOS

Prep	Cook
10 min	6 hours

## Ingredients

- 6-10-pound pork butt roast or pork shoulder
- ⅓ cup light brown sugar, lightly packed
- 2 tablespoons smoked paprika
- 2 ½ teaspoons black pepper
- 1 tablespoon salt
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- ¼ teaspoon cayenne pepper
- tortillas

## Smoked Pork Taco Toppings

- cheese, shredded
- onion, chopped or diced
- cilantro, chopped
- purple onion, chopped or diced
- cabbage, chopped
- green chili, diced
- Pico de Gallo salsa or tomatoes, chopped
- Jalapeños, sliced
- squeeze of lime juice



## Instruction

- Pat pork butt dry with a paper towel.
- Mix brown sugar, smoked paprika, black pepper, salt, garlic powder, onion powder, and cayenne pepper. Whisk together until combined.
- Generously rub the seasoning all over the pork.
- Prepare the smoker with hickory grilling wood and place the pork in the center of the smoker and smoke approx. 1 hour per pound of pork at 250-300 degrees until the internal temperature is 195 degrees F.
- Shred the meat and remove any excess fat.
- Add a helping of pork mixture to each tortilla and top with your favorite toppings.



# CRISPY CHICKEN SALSA WRAPS

Prep	Cook
15 min	20 min

## Ingredients

- 6 large tortillas
- 1 rotisserie chicken, skin and bones removed, shredded or 3 cups of cooked chicken
- 2 cups salsa
- ¼ cup cilantro, fresh, chopped or diced
- 1 cup cheese, shredded (your favorite variety)
- ½ cup sour cream. optional



## Instruction

- Deskin & debone chicken. Place meat into a medium saucepan. Add salsa and stir until blended. Heat mixture on medium to medium-high heat for a few minutes until hot. Remove from heat and add 3 tablespoons of the cilantro.
- Divide chicken between the 6 tortillas. Top with cheese. Pick tortilla up and adjust contents into the shape of a fat cigar. Flip each end up over top of the filling and roll. Place them seam sides down on a pan.
- Set a large skillet, over medium to medium-high heat. Next, grab each rolled tortilla. Coat each tortilla with cooking spray and sprinkle with a little salt and pepper. Place, seam side down in skillet, and cook each side until crisp and golden brown. Transfer to serving plate and slice in half, if desired. Serve with a dollop of sour cream. Enjoy!



# CHEESY BURGER BURRITOS

Prep	Cook
15 min	35 min

## Ingredients

- 1 pound ground chicken, ground turkey, ground beef, ground pork, or, ground sausage - shaped into cylinders
- 10 tortillas, large
- 1 cup cheese, shredded
- ½ cup bread crumbs
- 1 large egg
- 1 tablespoon parsley, dried
- 1 teaspoon cumin, ground
- 1 tablespoon chili powder

## Toppings

- bacon, cooked until crisp, sliced
- sour cream
- ketchup
- mustard
- pickle relish
- tomato
- lettuce
- onion



## Instruction

- Preheat oven to 400 degrees. Line a rimmed baking sheet with tinfoil and lightly coat its rack, with cooking spray. Set aside.
- In a large mixing bowl combine ground beef, chili powder, cumin, parsley, egg, bread crumbs and shredded cheese. Mix well.
- Divide mixture into 5 piles (as equal as you can get). Shape each into "sausages" or cylinders. As an option, you can grill the cylinders, over medium-high heat for about 10 minutes, turning frequently. Or bake them.
- If baking, place all 5 cylinders on baking pan and bake for 25 minutes.
- Carefully place hot cylinders in the center of each tortilla.
- Top each cylinder with your choice of toppings.
- Fold in the long edges of the tortilla, at each end of the cylinder, and roll them up.

# SLOW COOKER PORK CARNITAS

Prep	Cook
10 min	10 hours

## Ingredients

- 4-5-pound boneless pork butt or shoulder roast, cut into 2 to 3-inch chunks
- 1 small onion, diced
- 3 tablespoons orange zest
- 2 cups orange juice
- 2 tablespoons lime zest
- 1 cup lime juice
- 2 tablespoons garlic, minced
- 1 tablespoon oregano, ground or leaves
- 1 tablespoon cumin, ground
- 1 Jalapeño, deseeded, chopped (optional)
- 4 bay leaves
- salt -
- pepper -
- 2 tablespoons olive or another vegetable oil



## Instruction

- Turn large slow cooker up to high. Add onion, lime zest and juice, orange zest and juice, garlic, cumin, oregano, jalapenos (if using), bay leaves, 3 teaspoons salt and 2 teaspoons pepper. Stir to combine. Rinse and dry the pork shoulder or butt with paper towel. Sprinkle roast with salt and pepper. Rub seasoning in to roast. Add roast to slow cooker, fat side up. Cover and cook until pork is tender' between 5-7 hours on high or 8-10 hours on low.
- Remove bay leaves. Transfer pork to a bowl and shred.
- In a large skillet, over medium high heat, heat oil until it shimmers. Add pork. Whisk cooking liquids in slow cooker. Scoop out 1 cup and add it to skillet. Cook, until the liquid has almost evaporated and pork is brown and crispy in spots. Allow it to cool for up to 15 minutes.
- Serve in tortillas.

# TACO BREAKFAST BURRITOS

Prep	Cook
15 min	20 min

## Ingredients

- 1 large flour tortilla
- 2 eggs large, beaten
- ¼ cup cheese shredded - (more or less to taste)
- 2 tablespoons Pico de Gallo salsa or salsa Fresca - (more or less to taste)
- 1 tablespoon cilantro leaves, finely chopped - (to taste)
- ½ radish, thinly sliced
- 1 Jalapeño seeded, thinly sliced - (more or less to taste)
- ¼ avocado seeded, mashed - (more or less to taste)
- 2 tablespoons refried beans
- sour cream or sour cream-based flavored dip - if desired for serving
- Pico de Gallo salsa or salsa Fresca - if desired



## Instruction

- Lay out tortilla on a pan.
- Slice radish and Jalapeño as thin as possible. Cut, seed and mash avocado. Set aside in a small dish.
- Prepare scrambled eggs how you like them. Set aside.
- Spread refried beans on the middle third section of the tortilla.
- Place radish and Jalapeño slices in a row up the middle of the refried beans. Sprinkle with cilantro.
- Add mashed avocado in a row on top of refried beans. Sprinkle the cheese and place your scrambled eggs in the middle of tortilla, on top of everything. Spoon Pico de Gallo on top. Fold in the sides and roll up your burrito, as tightly as possible. Dip your finger in water and run it over the edge to seal burrito.

# EASY CHEESECAKE CHIMICHANGAS

Prep	Cook
10 min	15 min

## Ingredients

- 1 brick (8 oz) cream cheese, softened
- $\frac{2}{3}$  cup sugar
- 1 teaspoon vanilla
- $\frac{1}{2}$  cup heavy or whipping cream
- 1  $\frac{1}{2}$  cups apple pie filling - chopped into small pieces or diced
- $\frac{1}{2}$  cup sugar
- 3 teaspoons cinnamon
- 8-10 small tortillas
- $\frac{1}{3}$  cup melted butter
- caramel sauce for topping
- toffee bits



## Instruction

- Heat oven to 350 and brush a baking sheet with a little melted butter. Set aside.
- Beat together cream cheese, vanilla, and sugar.
- In a separate bowl, beat heavy cream for 5 minutes until it thickens, and then beat into the cream cheese mixture. Set aside.
- Blend sugar and cinnamon together on a wide plate, and set aside.
- Lay out tortillas and add 2-3 tablespoons cream cheese mixture to the center of each one.
- Spread up and down like you would a soft taco.
- Top with a couple spoonfuls of apples, followed by a drizzle of caramel and a sprinkle of toffee bits.
- Tuck the ends in and roll up tortillas. Brush with a little melted butter and roll in cinnamon/sugar mixture.
- Bake 15-18 minutes at 350 degrees or until they begin to turn a golden color.
- Cut in half. Indulge and enjoy!



# EASY HOMEMADE CHURROS

Prep

1 hour 20 min

Cook

15 min

## Ingredients

- 2 cups water
- 2 tablespoons unsalted butter
- 2 tablespoons sugar
- 1 teaspoon vanilla extract
- ½ teaspoon salt
- 2 cups all-purpose flour
- 2 large eggs
- 2 quarts vegetable oil
- cooking spray

## Coating

- ½ cup sugar
- 1 teaspoon ground cinnamon



## Instruction

- Line a rimmed baking sheet with parchment paper and cooking spray. Set aside.
- Add butter to a saucepan over medium-high heat.
- Add water, sugar, vanilla, and salt. Stir until blended. Bring to a boil. Remove from heat and add flour. Stir with spatula until well-blended.
- Stir with spatula until blended. Make sure there are no flour streaks left behind in dough.
- Transfer dough to bowl of stand mixer with paddle attachment. Blend on low speed until dough cools; a minute or two only.
- Increase speed to medium and add eggs. Transfer warm dough to piping bag fitted with ⅝-inch closed star pastry tip. Pipe 18 (6-inch) lengths of dough onto prepared baking sheet. Use scissors to snip dough at tip. Refrigerate, uncovered for 1 hour.
- Using a Dutch oven, deep fry dough in vegetable oil until golden brown. Cool for 1 minute and then roll in cinnamon - sugar mixture.



# AIR FRYER CHURRO BITES

Prep	Cook
25 min	24 min

## Ingredients

- 1 package of 2 pre-made pie crusts
- ½ cup sugar
- 2 teaspoons cinnamon
- ½ cup caramel sauce
- chocolate sauce, if desired
- whipped cream, if desired
- ice cream, using bites as a scoop



## Instruction

- Allow pie crusts to reach room temperature.
- In a small bowl, combine the cinnamon and sugar. Transfer to a resealable bag and set aside.
- Roll pie crusts out on a non-stick surface. Using a pizza cutter, cut dough into small squares. You may need to rework some of the dough and roll it out again to use as much of it as possible.
- Place the squares into a greased air fryer basket. Make sure they're not touching. They will need to be in a couple batches.
- Cook at 400°F for 6 minutes or until they're golden brown.
- Take bites from air fryer and place them into the resealable bag with sugar mixture. Shake until nicely coated.
- Serve immediately with caramel sauce, chocolate sauce, whipped cream or use bites to scoop ice cream.

# FRIED ICE CREAM SHEET CAKE

Prep	Cook
25 min	6 hours

## Ingredients

- 3 cups crushed Chex or Corn Flakes cereal (suggest Cinnamon-flavored Chex Cereal or Honey Nut Chex Cereal as a change)
- ½ cup unsalted butter (1 stick)
- ½ cup granulated sugar
- 48 oz vanilla ice cream
- 1 carton (8 oz) frozen whipped topping
- 1 teaspoon cinnamon, ground
- ½ teaspoon vanilla extract
- ⅓ cup honey

### For serving, if desired

- whipped cream
- chocolate sauce
- caramel sauce



## Instruction

- In a medium saucepan, combine cereal, butter and sugar and heat for 8-10 minutes or until mixture is smooth and toasty.
- Taking half of the portion, pack and compress tightly on the bottom of a 9x13 casserole dish. Leave the remaining half of the cereal mixture in the pan and set aside.
- After pouring the cereal mixture into the casserole dish, compress the mixture tightly into the bottom of the dish to form a crust.
- In a medium mixing bowl, combine ice cream and whipped topping. Beat by hand or with an electric mixer, until well-blended. Add cinnamon and vanilla extract into the mixture and mix well.
- Spread evenly in pan. Add remaining cereal mixture evenly over the ice cream.
- Drizzle honey over the dish and place in the freezer for a minimum of 6 hours or overnight.
- Cut and serve. Garnish with chocolate syrup, caramel sauce or toppings of your choice.

# EASY BANANA SPLIT TACOS

Prep

25 min

## Ingredients

- 12 tortilla soft, mini bowls
- 8 oz cool whip
- 2 bananas, sliced
- 2 cups strawberries, chopped
- ½ cup chocolate chips

Cook

24 min



## Instruction

- Preheat oven to 350 degrees.
- Bake tortilla bowls on a baking sheet for 4 minutes. Allow to cool.
- Spread a tablespoon of cool whip in the bottom of each bowl.
- Place three banana slices on top of cool whip.
- Sprinkle chopped strawberries on top of bananas.
- Top each taco bowl with a dollop of cool whip and chocolate chips. Chill and serve.

Let's **TACO** 'bout a party!

For: \_\_\_\_\_

When: \_\_\_\_\_

Where: \_\_\_\_\_

RSVP: \_\_\_\_\_

**NOTES**

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Let's **TACO** 'bout a party!

For: \_\_\_\_\_

When: \_\_\_\_\_

Where: \_\_\_\_\_

RSVP: \_\_\_\_\_

**NOTES**

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Let's **TACO** 'bout a party!

For: \_\_\_\_\_

When: \_\_\_\_\_

Where: \_\_\_\_\_

RSVP: \_\_\_\_\_

**NOTES**

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Let's **TACO** 'bout a party!

For: \_\_\_\_\_

When: \_\_\_\_\_

Where: \_\_\_\_\_

RSVP: \_\_\_\_\_

**NOTES**

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Let's  **TACO**  
'bout a party!

For: \_\_\_\_\_

When: \_\_\_\_\_

Where: \_\_\_\_\_

RSVP: \_\_\_\_\_

**NOTES**

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Let's  **TACO**  
'bout a party!

For: \_\_\_\_\_

When: \_\_\_\_\_

Where: \_\_\_\_\_

RSVP: \_\_\_\_\_

**NOTES**

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Let's  **TACO**  
'bout a party!

For: \_\_\_\_\_

When: \_\_\_\_\_

Where: \_\_\_\_\_


RSVP: \_\_\_\_\_

**NOTES**

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Let's  **TACO**  
'bout a party!

For: \_\_\_\_\_

When: \_\_\_\_\_

Where: \_\_\_\_\_

RSVP: \_\_\_\_\_

**NOTES**

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# Taco Party

## CHECKLIST

**Item**

**Host**  
**Guest**

### MEATS

BEEF (GROUND)

BEEF (STRIPS)

PORK

CHICKEN

OTHER MEATS

### CHEESES

CHEDDAR

NACHO

BLUE

FETA

OTHER CHEESE



**VEGGIES & FRUIT**

<b>TOMATOES</b>			
<b>PEPPERS</b>			
<b>JALAPENOS</b>			
<b>ICEBURG LETTUCE</b>			
<b>AVOCADOS</b>			
<b>ONIONS</b>			
<b>GREEN ONIONS</b>			
<b>LIMES</b>			
<b>CORN</b>			
<b>BLACK OLIVES</b>			
<b>CILANTRO</b>			
<b>OTHER</b>			







## TORTILLAS & BREADS

CORN TORTILLAS			
FLOUR TORTILLAS			
BREAD			
DORITOS (FOR WALKING TACOS)			
CORN CHIPS			
BLUE CORN CHIPS			
OTHER			

## TOPPINGS & DIPS

BLACK BEANS			
PINTO BEANS			
CHILI BEANS			
REFRIED BEANS			
TOFU			
SALSA			
SOUR CREAM			
GUACAMOLE			
HOMEMADE QUESO DIP			



## TOPPINGS & DIPS CONT'D

CHEESY BACON RANCH BEAN DIP			
HOMEMADE MEXICAN CORN DIP			
JALAPENO COLESLAW			
OTHER			



## POTLUCK DISHES

CHEESY TACO MEATLOAF			
EASY CRUNCHY MEXICAN CHICKEN			
SIMPLE TORTILLA CASSEROLE			
SLOW COOKER CHEESY TACO BEEF HASH			
BUFFALO CHICKEN ENCHILADAS			
FRITO CASSEROLE W/ FRESH GUACAMOLE			
EASY CHEESY BAKED EMPANADAS			
OTHER			



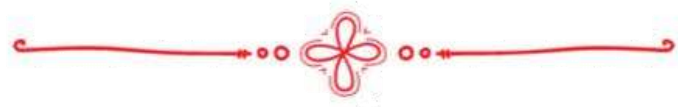


## SIDES

MEXICAN RICE			
CHEESY MEXICAN HASHBROWN CASSEROLE			
CHEESY MEXICAN CORN CASSEROLE			
SLOW COOKER MEXICAN CORN CASSEROLE			
OTHER			

## APPETIZERS

CHICKEN TORTILLA SOUP			
PERFECT CHEESY TACO EGGROLLS			
EASY CHEESY BAKED EMPANADAS			
SLOW COOKER PORK CARNITAS			
OTHER			





## DESSERTS

EASY HOMEMADE CHURROS			
AIR FRYER CHURRO BITES			
FRIED ICE CREAM CAKE			
EASY BANANA SPLIT TACOS			
EASY CHEESECAKE CHIMICHANGAS			
OTHER			



## ALCOHOLIC DRINKS

TEQUILA			
MARGARITAS			
PINA COLADAS			
SANGRIAS			
BLOODY MARYS			
BEER			
WINE			
OTHER			





## NON-ALCOHOLIC DRINKS

COFFEE

\_\_\_\_\_

TEA

\_\_\_\_\_

MILK/CREAM

\_\_\_\_\_

ICED TEA

\_\_\_\_\_

SELTZERS

\_\_\_\_\_

NON-ALCOHOLIC BEER/WINE

\_\_\_\_\_

POP

\_\_\_\_\_

JUICE

\_\_\_\_\_

BOTTLED WATER

\_\_\_\_\_

OTHER

\_\_\_\_\_

\_\_\_\_\_

## DECORATIONS

BALLOONS

\_\_\_\_\_

PINATAS

\_\_\_\_\_

LANTERNS

\_\_\_\_\_

BANNERS

\_\_\_\_\_

\_\_\_\_\_

SOMBREROS (FOR ADULTS)

\_\_\_\_\_



## DECORATIONS CONT'D

MINI SOMBREROS (FOR CHILDREN)

DECORATIVE FLAGS

## ESSENTIALS

SLOW COOKERS

FOIL TRAYS

ICE

COOLERS

PLASTIC CUPS

PLASTIC UTENSILS

PAPER PLATES

NAPKINS

SERVING SPOONS





**ESSENTIALS CONT'D**

**BLENDERS**

**COFFEE MAKER**

**TORTILLA WARMER**

**POWER BARS**

**GARBAGE CANS**

**GARBAGE BAGS**

**RECYCLING CONTAINERS**

**RECYCLING BAGS**

**FOLDING TABLES**

**OTHER**



# INGREDIENTS

People Served Food Required

25 50 100

10 LBS	15 LBS	30 LBS	GROUND BEEF OR OTHER MEAT		
50	100	200	TACO SHELLS (HARD OR SOFT)		
4 LBS	8 LBS	16 LBS	CHEDDAR CHEESE, SHREDDED		
4 LBS	8 LBS	16 LBS	ICEBURG LETTUCE, SHREDDED		
6	12	24	LARGE FRESH TOMATOES, DICED		
4	8	16	LARGE RED OR WHITE ONIONS, DICED		
32 OZ	64 OZ	128 OZ	SALSA, FRESH OR JARRED		
16 OZ	32 OZ	64 OZ	TACO SAUCE		
32 OZ	64 OZ	128 OZ	SOUR CREAM		

How Much I Need

Bought

# ADDITIONAL INGREDIENTS

These can be used in any combination that you want.

- GROUND PORK/BEEF MIXTURE
- PULLED PORK
- GROUND CHICKEN OR CHICKEN/PORK MIXTURE
- CHICKEN STRIPS
- GROUND TURKEY OR TURKEY/PORK MIXTURE
- BACON
- FISH
- SHRIMP
- GUACAMOLE
- AVOCADOS

- LIME
- BLACK OLIVES
- CILANTRO
- JALAPENO PEPPERS
- GREEN OR RED PEPPERS
- NACHO CHEESE
- BLUE CHEESE, CRUMBLD
- FETA CHEESE
- TOFU
- BLACK BEANS
- REFRIED BEANS
- PINTO BEANS
- CHILI BEANS

- MEXICAN RICE
- ROASTED CORN
- BARBECUE SAUCE
- RANCH DRESSING
- HOT SAUCE
- DORITOS
- CORN CHIPS
- TORTILLA CHIPS
- BLUE CORN TORTILLA CHIPS
- PINEAPPLE







# Taco Party

## PREP LIST

### 4 Weeks Prior

- CREATE HOMEMADE INVITATIONS

### 3 Weeks Prior

- CREATE THE INVITATION LIST
- MAIL OUT THE INVITATIONS
- PLAN OUT THE MENU

### 2 Weeks Prior

- WASH THE DISHES TO BE USED
- PURCHASE NON-PERISHABLE ITEMS
- ASSIGN ITEMS TO BE BOUGHT BY GUESTS
- CREATE THE MUSIC SETS

### 1 Week Prior

- CLEAN THE HOUSE THOROUGHLY
- COLLECT AND GATHER COOKWARE AND SERVING DISHES
- SET UP THE BASICS OF THE PARTY AREA
- STOCK THE BAR

### 3 Days Prior

- DECORATE THE PARTY AREA
- FINISH SHOPPING
- NOTIFY NEIGHBORS OF POTENTIAL TRAFFIC AND/OR NOISE
- CLEAN OUT MEDICINE CABINET

### 1 Day Prior

- PREP AND COOK AS MUCH FOOD AS POSSIBLE
- SET UP THE BAR

### Day of Party

- FINISH LAST MINUTE COOKING AND PUT IT OUT (COVERED)
- SERVE DRINKS TO ARRIVING GUESTS AND ENJOY YOUR PARTY!

### Notes

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# Thank You!

Thanks so much for downloading this eBook. We hope it's been helpful. You're now officially part of the Kitchen Divas Family!

Keep your eyes peeled for more fabulous eBooks coming your way!

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