



Angelica's Pepper Macaroni Salad

Serves 6 | Prep 15 min | Cook 15 min | Ready in 5 min

"This salad is very popular with me and my family. A friend shared the recipe and we love it because it brings vegetables and you can combine it with crackers or chips and add some hot sauce to it." Angelica C.

INGREDIENTS

- 1 lb macaroni
- ½ cup red bell pepper
- ½ cup green bell pepper
- ½ cup yellow bell pepper
- ½ cup mayonnaise
- ½ cup queso fresco
- 1 cup corn
- 1 tbsp oil
- 1 tsp salt
- 4 cups water

DIRECTIONS

Heat the four cups of water. Add the salt and oil when the water starts to boil. Stick the pasta in the water and let it boil for ten minutes until the pasta is soft. When soft, pour the water and pasta into a strainer and rinse with cold water and let it cool.

Chop the different bell peppers into small pieces as well as the queso fresco. Put everything together in a medium bowl with the pasta and add the mayonnaise. Stir everything and add salt to taste. You can also add roasted chicken breast cut into small pieces.

NOTES

Nom nom nom. Enjoy!



Susana's Tilapia Ceviche

Serves 6 | Prep 45 min | Cook 3 hrs | Ready in 5 min

"I started doing the ceviche like 15 years ago; at first I copied the recipe from a friend and since then I have changed it. My family loves it, especially in the summer." -Susana B.

INGREDIENTS

- 2 lbs tilapia filets
- 6 limes juiced
- 2 tbsp white vinegar
- 4 tomatoes diced
- ½ cup onions diced
- ½ cup cilantro chopped
- 2 avocados diced
- Salt and pepper

DIRECTIONS

Dice the tilapia filets and cover with the lime juice and mix with the vinegar in a large bowl. Refrigerate for at least three hours.

Mix the veggies with the fish and combine by stirring in the cilantro. Refrigerate for one more hour or until the fish looks cooked. Add salt and pepper to taste.

Enjoy with tostadas and avocado on the side or on top.

NOTES

*If preparing ahead of time you may decide to poach the fish briefly.



Berenice's Mexican Style BBQ Ribs

Serves 6 | Prep 45 min | Cook 1 1/2 hrs | Ready in 10 min

“Juicy melt-in-your-mouth oven baked BBQ ribs are fall-off-the-bone delicious! So addictive you won’t want to stop at one! I have cooked these ribs for four years and every time they disappear from the table; even my little daughters eat them with enthusiasm, and they can be accompanied by everything.” -Berenice G.

INGREDIENTS

- (For the marinade):
- A rack of pork ribs
- 4 tbsp brown sugar
- 2 tbsp paprika
- 2 tbsp onion powder
- 2 tbsp garlic powder
- 1 tbsp ground black pepper
- 1 tsp cumin
- 1 tbsp salt
- (For the BBQ sauce):
- 10 oz of your favorite BBQ sauce
- 2 ancho-chiles
- 2 garlic cloves
- ¼ white onion
- 2 cups hot water

DIRECTIONS

Wash the ribs and remove the membrane/skin off back ribs. In a bowl mix all of the ingredients for the marinade. Rub the whole rack of ribs with the marinade. Cover the ribs with aluminum foil and put it in the refrigerator for at least 4 hours. (24 hours is better).

Preheat oven to 350 degrees. Soak the chiles in hot water for ten minutes. Blend the chiles with the garlic and onion. Add two cups of water. Strain the sauce over a medium frying pan so that the seeds from the chiles are separated. Saute the sauce on medium-high heat. Leave the sauce boiling for five minutes. Lower the temperature and add the BBQ sauce, mix it, and wait for it to boil again.

Put the ribs in the oven for 90 minutes. After that, take off the aluminum foil and cover the ribs with the sauce. Put the ribs back in the oven for 10-15 minutes more.



Briged's Patacones con Hogao

Serves 8 | Prep 45 min | Cook 1 hr | Ready in 5 min

"I learned how to cook this recipe when I was 15 years old and it is one of the favorites for me and my family. I would like to dedicate it to my grandma because she has been my teacher in the kitchen my whole life." -Briged A.

INGREDIENTS

- 8 roma tomatoes
- 3 tbsp olive oil
- 2 small onions finely sliced
- ½ tsp salt
- 4 green plantains, peeled and cut into 1-inch segments
- 2 quarts vegetable oil

DIRECTIONS

Split each tomato into quarters. Add the 3 tbsp of olive oil, tomatoes and onion to a large skillet. Season with salt. Set over medium-high heat and bring to a simmer, stirring constantly.

Reduce heat to low, cover, and allow sauce to cook stirring occasionally until the veggies are completely tender, about 30 minutes. Remove lid for last 5 minutes of cooking.

While the sauce simmers, heat vegetable oil in a wok until it gets really hot. Add plantains and cook in oil, stirring occasionally until cooked through, about 5 minutes. Transfer to a paper-towel lined plate. Line your cutting board with plastic wrap. Smash plantains under a plastic wrap-lined metal can or something heavy to 1/8th inch to ¼ inch thickness.

Heat oil up and return plantains to pot. Cook, stirring and flipping occasionally until golden brown and crisp. Transfer to a paper towel-lined plate and immediately season with salt.

Serve fried plantains topped with the sauce and it's finally ready to eat!

NOTES

*Miss Chloe says these taste amazing with mayo-ketchup, but she is weird!



Emma's Pork in Green Sauce

Serves 6 | Prep 15 min | Cook 1 hr | Ready in 5 min

INGREDIENTS

- 2 lbs pork
- 1 lb green tomatillo
- 3 jalapenos
- 2 cloves of garlic
- 1 tbsp norsuiza
- 1 tbsp salt
- 1 frying pan
- 1 tsp cumin

DIRECTIONS

Cook the meat in the frying pan for 30 to 40 minutes on medium heat. Put a lid on the pan.

Put the tomatillos in a pan with water. Put the jalapenos together and cook for ten minutes. Strain the water and put the peppers in the blender. Add the tablespoon of norsuiza, two cloves of garlic, and the teaspoon of cumin and blend it for three minutes.

Put the sauce in the meat and cook together for five minutes on low heat.

NOTES

Nom Nom Nom, Enjoy!



Elsa's Tamales

Serves 6 | Prep 15 min | Cook 1 hr | Ready in 5 min

INGREDIENTS

- 10 guajillo chiles, stemmed and seeded
- 8 cups hot water
- 10 garlic cloves
- 2 canned chipotle chiles in adobo sauce
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon cinnamon
- 1/2 teaspoon dried oregano
- 3 pounds whole boneless pork shoulder (see Note)
- Kosher salt
- 2 1/2 cups masa harina for tamales (see Note)
- 1 1/2 cups hot water
- 1 cup cold lard
- 2 teaspoons baking powder
- 1 1/2 teaspoons kosher salt
- 1 cup cold chicken stock or low-sodium broth
- Two 1-pound packages frozen banana leaves—thawed, rinsed and dried

NOTES

Nom Nom Nom, Enjoy!

DIRECTIONS

Toast the *guajillo* chiles in a cast-iron skillet 5 seconds per side. Transfer the chiles to a blender. Add 2 cups of the hot water and let stand for 15 minutes.

Add the garlic, chipotles, black pepper, cinnamon and oregano and blend. Strain the sauce into a large baking dish. Add the pork to the casserole along with the rest of water and boil. Cover and simmer over low heat until the pork is tender, about 2 hours.

Transfer the pork to a bowl and let cool. Boil the sauce about 20 minutes. Shred the pork with 2 forks and return it to the sauce. Simmer uncovered about 20 minutes. Season the pork with salt and let cool.

In a large bowl, stir the masa harina with the water;; let the masa cool.

Beat the lard with the baking powder and salt at medium speed about 3 minutes. Add the masa, then drizzle in the chicken stock and beat until completely smooth. Beat the masa until fluffy, about 3 minutes.

Cut the leaves into squares. Make 18 squares.

Spread 1/4 cup of the masa in a rectangle on a banana leaf square. Spread 2 tablespoons of the braised pork over the masa. Fold in all edges of the banana leaves and tie.

Add the tamales in 2 loose layers to a large steamer. Steam the tamales over boiling water for 1 hour and 20 minutes, add more water as needed. Remove from the heat and let the tamales stand in the covered steamer for 30 minutes.



Chloe's Sweet Potato Black Bean Enchiladas

Serves 6 | Prep 30 min | Cook 20-25 min | Ready in 5 min

"Once I got the idea for a vegetable enchilada I looked up a recipe for it online and began to change it as I made it more. I can't get enough of this combination and....it's all vegan!"
-Chloe B.

INGREDIENTS

- (For the enchiladas):
- 2 cups sweet potato, peeled and chopped small
- 1 tbsp olive oil
- 2 large cloves garlic, minced
- Sea salt and fresh ground black pepper
- 1 bell pepper, chopped
- 1 can black beans, drained and rinsed
- 2 large handfuls spinach, roughly chopped
- 2 ½ cups enchilada sauce homemade or store-bought
- 1 tbsp fresh lime juice
- 1 tsp chili powder
- ½ tsp cumin
- ½ tsp kosher salt
- 5 or 6 tortillas you prefer
- (For the avocado-cilantro cream sauce):
- ½ cup fresh cilantro
- 1 medium avocado, pitted
- 2 tbsp fresh lime juice
- ¼ tsp sea salt
- ½ tsp garlic powder

DIRECTIONS

Preheat the oven to 350 degrees. Lightly grease a large rectangular baking dish. Place the sweet potato in a medium saucepan and add enough water to cover. Boil the water, then reduce heat to medium-high and simmer for five minutes. Drain potatoes and set aside.

In a large skillet, heat oil over medium heat. Add onion and garlic and saute for five minutes. Add sea salt and black pepper. Add the bell pepper, cooked sweet potato, black beans, and spinach. Raise the heat to medium-high again and cook for a few minutes or until spinach is wilted.

Remove the skillet from stove top and stir in ¼ cup of enchilada sauce, the lime juice, chili powder, cumin, and kosher salt. "Eyeball it" and spread about 1 cup of enchilada sauce evenly over the bottom of your baking dish. Scoop about ¾ cup of veggie mixture onto each tortilla. Roll up tortillas and place them seam side down in dish. Spread any sauce and filling over the top of the tortillas. Bake, uncovered for 20-25 minutes until the enchiladas are heated through. While they bake, in a food processor, blend the cilantro until minced. Add avocado, lime juice, sea salt, garlic powder, and 3 tablespoons water and process until creamy.

When the enchiladas are finished, plate individually and drizzle cream sauce over the top. Garnish with cilantro if you'd like. MMMmMmMm...enjoy!



Chloe's Date & Sunflower Butter Truffles

Serves 12 | Prep 25 min | Cook at least 40 min | Ready in 1 min

"I got this recipe from a friend I was living with in Portland, Oregon who sparked my interest in cooking in the first place!" -Chloe B.

INGREDIENTS

- 1 cup pitted soft Medjool dates
- 1 ½ tsp peanut butter or sunflower butter for those with nut allergies
- Pinch of fine grain sea salt
- ½ cup dark chocolate chips
- ½ tsp coconut oil
- Flaked sea salt and/ or chia seeds for topping

DIRECTIONS

Blend the pitted dates in a blender or food processor until sticky paste forms. Add the nut or seed butter and salt and blend until combined. (It's going to be very sticky!)

Scoop the sticky mixture into a bowl and freeze uncovered for about 10 minutes. Line a plate with parchment paper. Lightly wet your fingers and shape into small balls (20 total) Set the balls on the lined plate as you roll them. Place balls in freezer for 10 minutes to firm up.

In a small saucepan, melt the chocolate chips and oil over very low heat. When $\frac{2}{3}$ of the chips are melted, remove from heat and stir until smooth.

Remove balls from freezer and dunk each one into chocolate, one at a time. Tap off any excess chocolate and set balls back on lined plate. Immediately sprinkle with flaked sea salt and/ or chia seeds. Freeze the balls for at least 20 minutes or until chocolate is set.

NOTES

*If dates are stiff, soak them in water for 30 minutes to soften them before blending.