

# Red Hot Faith Fiesta

*recipes*



## Fire Roasted Salsa

### Ingredients:

- 8-10 fresh roma tomatoes
- 1 medium poblano pepper
- 1 medium jalapeno pepper
- 6 cloves garlic
- 1 medium yellow onion
- 2 Tbsp olive oil
- 1 medium lime
- ½ bunch cilantro
- 1 tsp salt
- ½ tsp cumin
- ½ tsp sugar

### Directions:

1. Preheat the oven to 450 degrees and line a baking sheet with foil. Rinse the tomatoes and peppers. Cut the tomatoes in half, peel the cloves of garlic and slice the onion into chunks. Place the tomatoes, onion, garlic, poblano and jalapeno (leave the peppers whole for now) on the baking sheet and sprinkle with 2 Tbsp of olive oil. Toss all of the vegetables around in the oil until they are well coated.
2. Place the vegetables in the 450 degree oven and roast for 30 minutes, stirring once half way through. The vegetables should be shriveled, blistered and slightly brown after 30 minutes. After roasting, remove them from the oven and allow to cool.
3. Place the poblano and jalapeno peppers on a cutting board. Remove the skin from the poblano (it should peel away easily), remove the tops and seed pods from both peppers. The peppers should be very soft and easy to work with.
4. Dump all of the contents of the foil covered baking sheet (including juices) into a blender along with the peppers. If the vegetables are still warm, you can place the blender into the refrigerator until they have cooled down.
5. Add the fresh cilantro leaves and juice from the lime to the blender. You can start with half of each and add more to taste, if desired. Also add the salt, sugar and cumin. With the blender on the lowest setting, blend the ingredients until they are well mixed but still slightly chunky. Don't over puree on the first round so that you can taste the mixture, adjust the seasonings and blend again if needed.
6. Serve immediately or let refrigerate over night for a more mellow flavor.

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## Jalapeno Popper Dip

### Ingredients:

- 2-3 fresh jalapenos, roasted, peeled, seeded and chopped
- Two 8 oz. pkgs of cream cheese, softened
- 1 cup mayonnaise
- One 4 oz. can green chilies, drained
- $\frac{3}{4}$  cup pickled jalapenos, chopped fine (I add a little more)
- 1 cup grated parmesan cheese, divided in half
- $\frac{1}{2}$  cup plain panko bread crumbs

### Directions:

- Mix all ingredients together until well blended except for the panko crumbs and  $\frac{1}{2}$  cup parmesan cheese.
- Place in casserole dish sprayed with Pam.
- Top with  $\frac{1}{2}$  cup parmesan cheese mixed with bread crumbs.
- Bake at 350 for 30-40 mins until bubbly and bread crumbs are golden brown.
- Serve with tortilla chips or crackers.

Submitted by Laura Acuna

[www.facebook.com/LauraAcunaChristianspeaker](http://www.facebook.com/LauraAcunaChristianspeaker)

APPETIZER

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## Acuña Family Guacamole

### Ingredients:

- 2 Medium VERY RIPE avocados
- 2 TBSP finely chopped sweet onion
- 1 TBSP fresh lime juice
- ½ tsp salt (or more to taste)
- 3-4 shakes Tabasco sauce
- 1 chopped and seeded small ripe tomato (about ¼ cup) \*\*
- 3 TBSP your favorite chunky salsa (the most like fresh the better—we use hot)

### Directions:

Mash avocados and then mix in all remaining ingredients. If not serving immediately, cover with plastic wrap touching the entire top surface to prevent browning. Keep in the refrigerator until ready to serve. Serve with tortilla chips- ENJOY!  
Yield: 1 ½ to 2 cups guacamole

\*\* I have increased the chunky salsa in lieu of the tomato.

Submitted by Laura Acuna

[www.facebook.com/LauraAcunaChristianspeaker](http://www.facebook.com/LauraAcunaChristianspeaker)

APPETIZER

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## 7-Layer Mexican Dip

### Ingredients:

- 1 16-oz. can refried beans
- 1 package taco seasoning mix
- 1 large chopped tomato (with seeds removed)
- 1 C. guacamole
- 1 C. sour cream (room temperature)
- 1 C. shredded sharp cheddar cheese
- ½ C. chopped green onions
- ¼ C. chopped black olives

### Directions:

Spread refried beans in bottom of 1-qt. bowl; preferably clear glass so you can see the layers. Sprinkle taco mix over the beans. Layer each of the remaining ingredients.

Cover and refrigerate until serving.

Submitted by Linda J. Fishel

APPETIZER

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## Salsa Chicken

### Ingredients:

4-6 chicken breasts

2 cups salsa

3 tbs. brown sugar

1 tbs. Dijon mustard

Shredded cheddar cheese

### Directions:

Marinate for at least 3 hours. Bake covered at 375 for 30 minutes (or until chicken reaches 165 degrees).

Take foil off the last 10 minutes.

Serve over rice with a side of black beans.

Submitted by Jen Ferguson

[www.solideogloriasisterhood.com](http://www.solideogloriasisterhood.com)

MAIN DISH

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## Easy and Yummy Southwest Salad

Perpare Chicken:

2 chicken breasts - sliced thin or use tenderloins

1T olive oil

Heat oil in frying pan and cook chicken until done

Add fajita seasoning to taste

(Follow package directions.)

Set chicken aside.

For salad:

6 cups chopped romaine

3/4 cup canned corn drained

3/4 cup black beans drained and rinsed

1/4 diced red onion

Chopped tomato

Shredded Monterey Jack cheese to taste

Top with chicken pieces and tortilla strips. Dressing is equal amounts of Ranch Dressing and your favorite BBQ sauce. Enjoy!

Submitted by Ruth Brower

MAIN DISH

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## Chicken Chili

### Ingredients:

2 large chicken breasts cooked & diced

1 jar salsa

1 small can chicken broth

1 small jar Great Northern beans

1 2C bag shredded cheddar cheese

### Directions:

Mix all of the ingredients together.

Cook in crock pot on low for 3-4 hours.

Serve with sour cream, fresh pico de gallo, tortilla strips, and cheese, as desired. Enjoy!

Submitted by Julie Richardson

MAIN DISH

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## SLOW COOKER SPICE - SEE SLOPPY JOES

### Ingredients:

- 1 pound ground beef
  - 2 Tablespoons chopped onion
  - 2 Tablespoons diced green pepper
  - ¼ teaspoon garlic powder
- Sauce Ingredients:
- ½ cup ketchup
  - 1 Tablespoon Worcestershire sauce
  - 2 teaspoons brown sugar
  - ½ teaspoon dry mustard powder
  - 1 Tablespoon Chili Con Carne seasoning
  - ½ cup water

### Directions:

Brown ground beef, onion, green pepper & garlic in a skillet. Mix together sauce ingredients and let sit until beef is done. Drain fat off beef. Mix all ingredients together in a slow cooker. Cover. Cook on LOW for 4 to 6 hours.

Serve on fresh buns or ciabatta rolls.

Serves 6.

Submitted by Beth Bergren [www.slowcookerheaven.com](http://www.slowcookerheaven.com)

MAIN DISH



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## Avocado Cup Salads

### Ingredients:

- 1 teaspoon olive oil
- 1 cup fresh or frozen sweet corn (1 cut mine right off the cob)
- 1/2 red, yellow or orange pepper, diced
- 2 roma or plum tomatoes, cut in half, seeded and diced
- 1/4 cup red onion finely diced
- 1 teaspoon plus 1/4 teaspoon cilantro
- 1/2 anaheim green chile or jalapeno (if you like spicy), finely diced
- 2 limes
- 1 small jicama\*, peeled and cut into matchstick size strips (about 2 cups)
- 2 small to medium sized ripe avocados, peeled, pitted and sliced in half lengthwise
- 2 green onions, thinly sliced at an angle
- Tortilla chips, broken in pieces for garnish

### Directions:

Start by making the corn salsa. Heat a small non stick skillet on medium high heat and add the olive oil, red onion, corn, red, yellow or orange pepper, and the chile. Saute stirring occasionally until the corn, pepper and chile begin to take on roasted appearance, about 10 minutes. Set aside to cool.

Once mixture is cool, add tomato, 1 teaspoon of cilantro, the roasted corn mixture to a medium bowl and stir together. Squeeze the juice of one lime on the salsa and season with salt and pepper if desired and stir.

Next make the jicama slaw by combining the jicama, juice of one lime and remaining 1/4 teaspoon of cilantro in a small bowl. Stir to combine.

Next assemble your ingredients. Put the jicama on the bottom, then top with your avocado halves. Then load them up with your corn salsa. Finish with a sprinkle of sliced green onion and crushed tortilla chips.

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## Tropical Chicken Tacos

### Ingredients:

- 1 jalapeno pepper, seeded and minced
- 1/2 cup low fat coconut milk
- 1/4 cup minced red onion
- 3 tbs minced pineapple
- 1 tsp chile powder
- 1/4 tsp salt
- 1/4 tsp pepper
- 4 boneless skinless chicken breasts
- 1 tsp safflower oil (olive will also work)
- 12 6 inch corn tortillas warmed (flour tortillas are ok also)

### Coconut pineapple salsa:

- 1 jalapeno pepper, seeded and minced
- 3 cups cubed pineapple
- 1 loosely packed cup fresh cilantro, chopped
- 1/4 cup minced red onion
- 1/4 cup toasted unsweetened coconut
- 1/8 tsp salt

1. In a large mixing bowl or zip lock bag, combine jalapeno, milk, onion, 3 tbs pineapple, chile powder, 1/4 tsp salt and black pepper. Add chicken and marinate at room temperature for up to 30 minutes, or overnight in the refrigerator. Chicken should not marinate for more than 8 hours.
2. Meanwhile, prepare salsa. In a mixing bowl, combine salsa ingredients. Cover and refrigerate until needed.
3. Heat grill or a grill pan and brush with oil. Remove chicken from marinade and grill until cooked through. Slice chicken into thin strips and divide among the tortillas, then add your salsa. You may want to add avocado too! YUM!

Submitted by Chellie Schmitz  
[www.artfrommytable.blogspot.com](http://www.artfrommytable.blogspot.com)

MAIN DISH