

Cooking Corner



¡Fiesta!

(NAPSA)—Fiestas are fantastic when you break out the salsa. Everyone enjoys Mexican food. With these quick and easy recipes, you can turn any friendly get-together or family dinner into a delicious Mexican-style feast!

Con Queso Beef Enchiladas

- 1 (17-ounce) package Hormel® Fully Cooked Southwestern Shredded Beef
- 1 (15.5-ounce) jar CHI-CHI'S® salsa con queso, divided
- ¼ cup sliced green onion
- 8 (6-inch) flour tortillas

Heat oven to 400° F. In bowl, shred beef. Stir in ¾ cup salsa con queso, and green onion. Divide beef mixture down center of each tortilla. Roll tortilla and place seam-side down in greased 13x9-inch baking dish. Spoon remaining salsa con queso over filled tortillas. Bake 15 to 20 minutes or until thoroughly heated. Serves 4.

Mexican Corn

- 3 tablespoons butter
- 1 (10-ounce) package frozen corn kernels, thawed
- 1 red bell pepper, chopped
- 1 cup chopped zucchini
- 2 green onions, chopped
- ½ cup CHI-CHI'S® salsa
- 2 tablespoons chopped fresh cilantro

In large skillet over medium-high heat, melt butter. Add corn, bell pepper, zucchini, and green onions. Cook 6 minutes or until tender. Stir in salsa and chopped cilantro.



Cook 1 minute or until thoroughly heated. Serves 4.

South-of-the-Border Chicken Quesadillas

- ¼ cup mayonnaise
- 2 teaspoons minced CHI-CHI'S® jalapeno wheels
- 2 teaspoons CHI-CHI'S® restaurant seasoning mix
- 2 Hormel® ALWAYS TENDER® roast flavored chicken breasts
- 4 (10-inch) flour tortillas
- 2 cups shredded Colby-Jack cheese
- CHI-CHI'S® salsa, if desired
- CHI-CHI'S® salsa con queso, if desired

In bowl, stir together mayonnaise, minced jalapeno and seasoning mix. Prepare chicken according to package directions; slice thinly. On half of each tortilla, sprinkle shredded cheese. Place sliced chicken over cheese. On other half of each tortilla, spread jalapeno mixture. Fold tortilla in half. Heat quesadillas in large nonstick skillet or on griddle 1 minute; turn. Cook 2 minutes longer or until cheese is melted. Slice into wedges. Serve with salsa or salsa con queso, if desired. Serves 4.



Grilled Steak and Potato Salad

- ½ cup chopped walnuts or pecans
- 8 cloves garlic
- 4 (about 1¼ pounds) beef steaks, ¾-inch thick
- 8 red new potatoes, halved
- 1¼ cups CHI-CHI'S® Salsa
- 2 tablespoons red wine vinegar
- 1 tablespoon olive oil
- 1 tablespoon Dijon mustard
- 8 cups shredded romaine lettuce
- Crumbled blue cheese, if desired

In blender container, combine walnuts and garlic. Process until smooth. Spread walnut mixture evenly over both sides of steaks. Place potatoes in saucepan; cover with water. Bring to boil. Reduce heat to low; simmer 20 minutes or until tender. Drain. Over medium-hot coals, grill steaks and potatoes 10 minutes on each side or until potatoes are well browned and steaks are medium doneness. In small bowl, combine salsa, vinegar, oil and mustard. Arrange lettuce on 4 dinner plates. Place steak and potatoes on lettuce. Serve with dressing. Sprinkle with blue cheese, if desired. Serves 4.