

Entertaining Ideas

Super Bowl MVPs: The Stars That Are Sure To Please

(NAPSA)—Many would consider the Super Bowl the most exciting sporting day of the year—and most would agree that the snacks are almost as important as the game itself.

This year, why not host the winner of all parties—with all-star snacks that will have your guests cheering you on. You can prepare everyone's appetizer favorites right in your own kitchen. You'll be amazed at how quick, easy and affordable it will be to make these family favorites.

For example, Goya Foods carries a variety of high-quality beans, rice, salsas and seasonings that are sure to put a kick in your party dishes. Instead of serving plain potato chips, try crispy tortilla chips with Goya's zesty Pico de Gallo Salsa. And what Super Bowl party would be complete without authentic chili?

Try one of these quick and delicious Goya recipes or visit www.goya.com for more party dish ideas. Oh, and don't forget the Salsita Goya—authentic Mexican Hot Sauces that come in several flavors to add punch to your favorite meals. Touchdown!

Fajitas

- 1 lb. skirt steak or flank steak, cut with the grain in 2 inch strips
- Goya Mojo Criollo
- 6 white mushrooms, sliced
- 1 green or red pepper, cut into strips
- 1 medium onion, cut into strips
- 3 Tbsp. Goya Olive Oil
- ½ tsp. Goya Adobo All-Purpose Seasoning with Pepper
- 8 Goya Flour Tortillas (6" each)

Garnishes:

- Goya Salsa Pico de Gallo
- Sour Cream



Southwest and Tex-Mex cuisine can be a winning play at your Super Bowl party.

Goya Guacamole
Goya Salsita (preferred flavor)

1. Preheat oven to 350°F.
2. In a non-reactive container, marinate steak in Mojo Criollo. The longer it marinates, the better the taste. Refrigerate until ready to use.
3. In a skillet on medium, heat 2 Tbsp. oil and cook onion and mushrooms until onions are golden. Stir in peppers and cook 1 minute. Shake on adobo, remove from skillet and keep warm.
4. Add 1 Tbsp. oil to skillet and turn heat to medium high. Cook steak until desired doneness. Remove from skillet and allow to rest for a few minutes before cutting, against the grain, into thin slices.
5. Sprinkle tortillas with a few drops of water, wrap in foil and warm in preheated oven for 5 minutes.
6. On a large platter, arrange steak, onion mixture and garnishes. Keep the tortillas warm in the foil or in cloth napkin. Spoon meat and onion mixture into center of tortilla. Add desired garnishes, wrap and enjoy.