

## Brisket Nachos with Cashew Queso

3 Tbsp vegan butter (or sub avocado oil)  
4 cloves garlic, minced (4 cloves yield ~2 Tbsp or 12 g)  
1 serrano pepper (seeds removed and finely chopped)  
4 Tbsp unbleached all-purpose flour\*  
1 3/4 - 2 cups unsweetened plain almond or rice milk  
5 Tbs nutritional yeast (plus more to taste)  
1/2 tsp sea salt  
1/4 tsp ground cumin  
4 Tbsp mild green chilis (divided)  
1/2 Tbsp maple syrup or organic cane sugar (or sub other sweetener of choice)  
1/4 tsp hot sauce (*optional*)

### FOR SERVING *optional*

- Cilantro (chopped)
- Red pepper flakes
- Tortilla chips

### · Instructions

1. Heat large skillet or saucepan over medium heat. Once hot, add butter and let it melt and start to sizzle - about 1 minute.
2. Add minced garlic and serrano pepper and stir. Cook for 1-2 minutes, stirring frequently, then turn down heat if garlic starts to brown too quickly.
3. Add flour 1 Tbsp at a time and whisk (see notes for flour-free version).
4. Cook for 1 minute, then whisk in almond milk 1/2 cup (120 ml) at a time until it no longer looks thick and gloppy - about 1 3/4 cups total (amount as original recipe is written // adjust if altering batch size).
5. Cook in skillet for 2 minutes, whisking frequently. Then transfer to high speed blender. Add nutritional yeast, salt, cumin, half of the green chilis (2 Tbsp as original recipe is written // adjust if altering batch size), sweetener of choice, and hot sauce (*optional*). Blend on high until creamy and smooth.
6. Taste and adjust seasonings as needed, adding more nutritional yeast for extra cheesiness, salt for savoriness, or sweetener for flavor balance.
7. Transfer back to skillet or saucepan and simmer on low for 5 minutes, whisking or stirring often, to thicken.
8. Turn off heat and add remaining green chilis (2 Tbsp as original recipe is written // adjust if altering batch size). Stir to combine. Garnish with red pepper flakes and fresh cilantro (*optional*). Enjoy with chips, or atop Mexican dishes, such as nachos, enchiladas, or tacos!

## Peanut butter Cookies

Preheat oven to 350

1 cup of peanut butter creamy

½ cup of granulated sugar

1 large egg

Mix with an electric mixer

Scoop form a ball like 2 tablespoons, press down lightly with a fork crisscross

Or scoop and make a thumbprint in the middle and put a Hershey's kiss in the well

Bake for 8-10 minutes

Let cool for 10 minutes and they stay soft and chewy

## Creamy Pantry Pasta

Even though hummus is one of my favorites, I was a little weirded out when I came across a bunch of recipes that were using it as a pasta sauce. Well strangely enough, it makes for a deliciously creamy sauce that provides a great base for any other ingredients you need to use up. I used up olives, kale, sundried tomatoes, and leftover grilled asparagus. –Lisa Martinez

This recipe makes 2-4 servings.

### Ingredients

- 8 oz. dry linguine pasta (preferably whole wheat)
- 3/4 cup hummus
- 1 cup pasta water
- salt and pepper to taste

### Optional add-in ideas:

- veggies: asparagus, broccoli, peppers, greens (spinach or kale)
- any proteins
- sundried tomatoes
- olives
- garlic
- red pepper flakes

### Instructions

Bring a large pot or saucepan of water and salt to a boil. Add pasta and cook for 10-12 minutes, or until tender. Drain pasta, reserving 1 cup of pasta water.

Place the empty pot back on the stove over medium heat. Add a tablespoon of oil and sauté any of your optional add-ins for a few minutes. Add hummus and pasta to the pan and stir to combine. Slowly pour in pasta water 1/4 cup at a time until sauce reaches desired consistency. Add salt and pepper to taste.

## *The 123 Pizza*

### **Total Time:**

Prep: 10 min

Bake: 10 min

Pre-heat oven to 375°

### **Ingredients**

1 ultra-thin crust (Dollar Tree)

1 cup marinara or alfredo sauce

1 cup shredded cheese (whatever is in the fridge)

1 1/2 cup pepperoni or cooked chicken or sausage, bacon, ham....(whatever is in the fridge)

1 cup fresh topping: avocado, tomato, onion, spinach, jalapeno....(again.. whatever is in the fridge)

### **Directions**

1. Place crust on round pizza pan
2. Spread sauce, then cheese evenly
3. Top with everything else....cook and enjoy!!

## Fruit Pizza

### Ingredients

11 oz. cream cheese (8 oz Whipped Cream Cheese/ 3oz block cream cheese)  
3/4 C. sugar  
1 tube of refrigerated cookie dough  
1 can (15 oz.) of mandarin oranges (You can use any type of fruit you want)  
1 can (16 oz.) of pineapple chunks (You can use any type of fruit you want)  
2 kiwi fruit (You can use any type of fruit you want)  
1 Tbsp. cinnamon sugar mixture, optional

### Directions

1. Preheat oven to 350 degrees
2. Form refrigerated cookie dough into a ball. Flatten a little. Bake for 1 hour 15 minutes
3. Combine the cream cheese and the 3/4 C. sugar. Set aside
4. Open the cans of mandarin oranges and the pineapple chunks. Drain the syrup/juice and place in bowls. Set aside
5. Peel and cut the kiwi. Place in bowl. Set aside.
6. After cookie dough is cooled sprinkle the cinnamon sugar mixture.
7. Spread the cream cheese on cookie dough.
8. Place fruit on the top of the cookie dough with the cream cheese on it.
9. Enjoy!

## Spaghetti with long green chili

The spaghetti is a delicious pasta that you can combine with different ingredients, for example: Shrimps, Mushrooms and long green chili etc. it's an easy and fast receipt.

### Ingredients

½ spaghetti pound

4 Media crema Nestle cans

4 long green chillies

1 tablespoon garlic salt

1 ½ tablespoon Knorr chicken flavor

1 tablespoon parley

Butter

### Instructions:

Boil the pasta in water with little salt, then rinse with cold water after that stew gently the pasta with butter and put it a container.

Simmer In a deep pan pour the media crema nestle, garlic salt and Knorr chicken flavor.

Still move it constantly and try it to see if it lacks flavor. Taste to taste. Pour in the pasta and add some long green chili slices and with precaution stir them.

Serve it and sprinkle parley.

You can serve it with chicken breast or meat by the way.