

Show 13: **FIESTA DINNER with Christopher May & Joan Biegel**

El Pollo de Salsa
Mexican Chicken with Sauce

Makes one 8-inch round cake

1 small can of tomato sauce
1 pound can diced Tomatoes
1 t. Cumin
1/3 c. sliced Green Onions

Mix well, heat, and season to taste with salt and pepper.

8 boneless, skinless Chicken Breasts. Pound to about ½ inch thickness. In the center of each breast, put a strip of Jack Cheese and a tsp. of Green Chilies. Roll up and tuck ends under.

Combine 1 c. Breadcrumbs, 1 c. Grated Parmesan Cheese, 1 T. Chili Powder and ½ tsp. Cumin.

Dip each piece in melted butter then roll in bread crumbs. Place rolls seam side down in an oblong baking dish. Cover and chill for 4 hours or overnight. Bake uncovered at 400 degrees for 25 minutes or until done. Afterwards, spoon warm sauce over chicken.

Toothpicks.

Mexican Salad

1 head Iceberg lettuce or Red Leaf
1 head Romaine Lettuce
1 small can of Black Olives
3 Tomatoes, diced
1 can drained Pinto Beans
Shredded Cheese – to your taste
1 bunch Green Onions, chopped

Avocado Dressing

4 Avocados, mashed
¼ can Diced Green Chilies
2 Minced Garlic Cloves or Garlic Powder
6 T. Lemon juice
1 c. Sour Cream
Salt & Pepper to taste
Corn Chips (crushed)

Mix all together well, cover and refrigerate at least 1 hour. Spoon over the salad mixture and garnish with crushed corn chips.

Kalhua Chocolate Cake

1 package Yellow or Chocolate Cake Mix
1 small Instant Chocolate Pudding
4 Eggs
1 c. Sour Cream
½ c. Warm Water
½ c. Oil
¼ c. Kahlua

Mix all ingredients together and pour into a grease bundt pan. Bake at 350 degrees for 45 - 50 minutes. Cook for ½ hour and invert into plate. You can frost, glaze, or put powdered sugar on top.

Cake Frosting

½ Powdered Sugar
2 squares of Baker's Chocolate (melted)
1 T. Butter
Half & Half or Kahlua

Mix powdered sugar, butter and chocolate; add half and half as needed. Lightly frost cake.