

Simply Salsa

½ onion, peeled
2 cloves of garlic, peeled and smashed
1 lime juiced
15 oz. can of diced tomatoes
1 tbsp. Simple Indulgence Southwest Chipotle Seasoning
Optional ingredient:
2-3 tbsp. Cilantro

Using Quick Chef with Blade attachment, chop onion, garlic and cilantro to desired consistency. Add the rest of the ingredients. Chop until mixed and tomatoes are desired size. Serve with tortilla chips. Enjoy!

Unexpected Margaritas

1 Can frozen Lime-aid concentrate
Tequila
12 oz. 7-up
12 oz. Corona Beer
Juice of 1 Lime
Lime for Garnish
Crushed ice

Empty Lime-aid into the Ice Prisms Pitcher. Fill the empty lime-aid container with Tequila and add it to the pitcher. Add the rest of the ingredients. Fill the rest of the pitcher with ice. Then serve over ice. To rim the glass with salt, rub lime wedge around the rim of the glass and dip into Margarita salt. Use the lime wedge for a garnish.

Whole Chicken

4 lb Whole Chicken
2 tbsp Simple Indulgence Southwest Chipotle Spice
1 onion
1 lemon or lime

Clean out the insides of the chicken. Slice onion in half, slicing one half completely. Place whole chicken in Stack Cooker or Oval Microwave Cooker. Place the un-sliced onion in the cavity of the chicken with ½ the lemon. Squeeze ½ lemon juice over the skin of the chicken. Sprinkle with the Spice. Place sliced onions around the chicken. Cover and cook for 6 min per pound. Let sit for a 1 minute for every 6 minutes cooked. Enjoy!

Green Chilli Chicken Enchilada Casserole

3 Chicken Breasts (boneless, skinless, cut into 1-inch pieces)
1 Tbsp. Southwest Chipotle Seasoning
1 Pkg. Corn Tortillas (about 10)
1 lb. Mexican Cheese, grated
1 can Diced Ortega Green chilies
1 yellow onion (chopped)
1 large can La Victoria Enchilada Sauce, mild

1st- Microwave in the Stack Cooker with Colander or the Oval Microwave Cooker with High-Fat Rack the chicken seasoned with the Southwest Chipotle seasoning on high for 5 minutes, stirring halfway through.
2nd - Place the meat a little at a time into the Quick Chef and shred
3rd - Open Enchilada sauce with E Series Can Opener and pour a small amount into the Stack Cooker. Place the tortillas into the base and add meat, chilies, onions and cheese. Then begin to layer all the way up to the top of the container. End the casserole with sauce on the top. Place the casserole into the microwave and cook on High for 13 minutes.

Red Beef Enchilada Casserole

1-2lb Ground Beef
2 tsp South west Chipotle
1 lb Mixed Cheese cheddar and white cheese
1 pkg. Corn or Flour Tortillas
1 large can Enchilada Sauce

Optional:
1 yellow onion
Chopped olives

Add Southwest Chipotle seasonings into meat, the onions may be added now or at the end. Brown Ground Beef in the base of the Tupperware Oval Cooker with Colander Base Colander at 6 min. per lb. Stopping half way through and breaking it up with a large spoon. Drain meat and rinse out Oval Cooker. Place Deep Colander Ring on top of base. Dip tortilla into the sauce and lay it in the Oval Cooker. Layer meat, cheese, onions, olives, and tortilla with sauce. Continue to make layers until complete. cook for 15 min.