

Salsa Recipes

For all salsa recipes, you will need 1 or 2 jars of 16oz On The Border® Salsa.

"Beanie & Chicken" Salad

- 2 tbsp vegetable oil
- divided 1 medium red onion
- 1 lb Boneless chicken breast, cut into $\frac{3}{4}$ in pieces
- $\frac{1}{2}$ cup cooked black beans
- $\frac{1}{2}$ cup cooked adzuki beans (1 can of black beans may be substituted)
- $\frac{1}{2}$ cup pepperoncini peppers
- 3 tbsp chopped fresh parsley
- 2 tbsp Lemon juice
- $\frac{1}{2}$ cup On The Border® Salsa
- Lettuce leaves

Heat 1 tbsp. Oil in skillet, add red onion and cook until tender. Remove to large bowl and set aside. Add rest of oil to skillet and cook chicken over medium heat until well browned stirring occasionally. Combine red onion, chicken, beans, salsa, peppers, parsley, and lemon juice in large bowl.

To serve, line plates with lettuce and top with chicken salad. Serves 4

"Caesar" Salad Dressing

- 2 tbsp mayo
- 1 tbsp lemon juice
- 1 tsp anchovy paste
- $\frac{1}{4}$ tsp Worcestershire sauce
- $\frac{1}{4}$ tsp Dijon mustard
- $\frac{1}{4}$ tsp black pepper – coarsely ground
- 3 tbsp olive oil
- $\frac{1}{2}$ cup grated parmesan cheese
- $\frac{1}{4}$ cup On The Border® Salsa
- 4 cups lettuce

Combine mayo, lemon juice, anchovy paste, Worcestershire sauce, mustard, pepper and salsa until well blended. Whisk in olive oil. Pour dressing over lettuce and toss well. Add Parmesan cheese and toss again. Serves 2

"Enchilada Lover's" Casserole

- 1 cup On The Border® Salsa
- 1 bag On The Border® Tortilla Chips
- 1 – 5oz can evaporated milk
- 4 oz chopped green chilies
- 1 can cream of chicken soup
- 10 oz Velveeta® cheese
- 2 cups diced cooked chicken

Combine salsa, milk, chilies, soup, cheese and chicken in saucepan. Heat until cheese is melted. Fill 8x8 pan with On The Border® Tortilla Chips. Pour sauce over chips and place in 350° oven until bubbly. Serve with additional On The Border® Tortilla Chips. Serves 4

"Topolabampo" Spicy Shrimp

- 1lb Cooked shelled shrimp
- ½ large onion
- 1 – 15oz can stewed tomatoes
- 15oz mandarin orange slices
- ½ - 16oz jar On The Border® Salsa
- ½ cup orange juice garlic powder and black pepper
- 2 cups rice, cooked, to taste

Place all ingredients except rice in skillet, heat until boiling and serve over cooked rice. Serves 4

Chicken "Tamale Pie"

- 1 small onion, chopped 1 tbsp butter
- 1 ½ cup On The Border® Salsa
- 1 can of corn, drained
- 1 ½ cup cooked chicken, shredded
- ¾ cups cornmeal
- 1 tbsp flour
- 1 ½ tsp baking powder
- ½ tsp salt
- ½ tsp chili powder
- 1 egg beaten
- 1/3 cup milk
- 1 tbsp vegetable oil

Preheat oven to 425. Sauté onion in butter in large skillet over medium heat. Stir in salsa, corn and chicken and simmer for 10 minutes. Lightly grease large casserole dish and pour in chicken mixture. Combine cornmeal, flour, baking powder, salt and chili powder into large bowl. Add egg, milk and oil and mix well. Spread cornmeal mixture over top of chicken mixture. Bake 20 minutes or until crust is golden brown. Serves 6

Chicken "Tortilla Soup"

- ½ cup On The Border® Salsa
- 2 large ripe avocados, mashed
- 3 tbsp On The Border® Salsa
- 3 – 14oz cans chicken broth
- 3 boneless, skinless chicken breasts (about ½ lb)
- 4 tbsp uncooked rice
- ½ cup chopped onion
- ½ cup finely chopped cilantro
- ½ cup shredded Monterey Jack cheese
- 1 bag On The Border® Tortilla Chips

Heat chicken broth to a boil in large saucepan. Add chicken breast halves, reduce heat and cook until chicken is opaque. Remove chicken and cut into bite-size pieces. Add salsa and rice to broth. Cook for approx. 15 minutes until rice is tender. Return chicken to sauce pan, add ½ of the chopped onion and simmer for 5 minutes. Just before serving, add remaining onion and cilantro. To serve, break handful of On The Border® Tortilla Chips into the bottom of each bowl and ladle soup over tortilla chips. Top with cheese and 1 rounded tablespoon of avocado. Serve immediately with additional On The Border® Salsa, if desired. Serves 4

Grilled Chicken "Ole"

- 6 skinless chicken breasts

Marinade:

- ¾ cups On The Border® Salsa
- 4 tbsp. Honey
- ½ cup beer
- 1 tsp garlic sauce
- 1 tsp lemon juice

Dipping Sauce:

- ½ cup On The Border® Salsa
- 3 tsp honey
- 1 tbsp lemon juice

Mix all ingredients together and marinate chicken for several hours. Grill chicken and brush on remaining marinade. Microwave dipping sauce for 1 minute and serve immediately with grilled chicken.

Karen Smith's "Low Calorie" Salad Dressing

- On The Border® Salsa
- Sour Cream

Mix enough On The Border® Salsa with a carton of fat free sour cream, to taste. Fantastic kick, but smooth and tastes, oh, so rich...and healthy. Tastes wonderful on salads!

Pasta "Jose"

- 1 – 16oz jar On The Border® Salsa
- ½ cup part skim ricotta cheese
- ½ cup coarsely chopped Greek or ripe olives
- 2 cloves garlic, minced
- Fresh cilantro leaves
- Freshly grated parmesan cheese
- 8 oz pasta (tortellini, rigatoni, or rotini) cooked & drained

In large saucepan, over medium heat, combine salsa, ricotta, olives and garlic. Cook and stir approx. 5-10 minutes, or until heated thoroughly. Spoon sauce over hot pasta, sprinkle with cilantro and Parmesan cheese.

Spaghetti "Western"

- 1 – 16oz On The Border® Salsa
- 2 cups spaghetti noodles
- 1 tbsp olive oil
- 1 tbsp minced garlic (fresh garlic recommended)
- ½ cup chopped red onion

Try substituting On The Border® Salsa in place of half your normal spaghetti sauce or try this western recipe: 1-16oz jar On The Border® Salsa 2 cups spaghetti noodles 1 tbsp olive oil 1 tbsp minced garlic (fresh recommended) ½ cup chopped red onion 1/8 cup chopped green onion ¼ cup chopped cilantro 2 tbsp tomato paste ½ tsp garlic salt ½ tsp Parmesan cheese In large pot bring 6 cups of water to a boil and cook spaghetti. In large skillet sauté olive oil, onions and garlic until golden, or soft. Add salsa and tomato paste. Mix well. Stir in cilantro and green onions. Bring to slow boil stirring frequently. Add garlic salt and pepper (optional) to taste. Now serve-up the spaghetti... western style!. Add Parmesan cheese and serve. Serves 2