

-- Spencer's Weekly Recipes --

Chicken-Watermelon Tacos



- 4 tomatillos, husked and rinsed
- 1 large jalapeno pepper
- 1 small red onion (1/2 cut into large chunks, 1/2 thinly sliced)
- 2 tbsp. extra-virgin olive oil
- 3 cups shredded rotisserie chicken (skin removed)
- Juice of 2 limes, plus wedges for serving
- Kosher salt
- 2 cups chopped watermelon
- 1 1/2 cups fresh cilantro
- 3/4 cup crumbled Cotija cheese (about 3 oz.)
- Freshly ground pepper
- 12 corn tortillas
- 1 avocado, chopped

- Heat a large cast-iron skillet over high heat. Add the tomatillos, jalapeno and red onion chunks. Cook, turning, until blistered, 5-6 min. for the onion and 7-8 min. for the tomatillos and jalapeno. Transfer to a cutting board; cool slightly. Chop tomatillos and onion; seed and chop jalapeno.
- Heat 1 tbsp. olive oil in a medium skillet over medium-high heat. Add tomatillos, chopped onions and half of jalapeno. Cook until vegetables release their juices, then add the chicken, the juice of 1 lime and 1/2 tsp. salt. Simmer until warmed through, about 2 min. Keep warm over low heat.
- Toss watermelon, 1/2 cup cilantro, the sliced red onion, the remaining jalapeno, juice of 1 lime, 1 tbsp. olive oil and half of the cheese in a bowl. Season with 1/4 tsp. salt and a few grinds of pepper. Warm the tortillas in a dry skillet.
- Add remaining 1 cup cilantro to chicken mixture. Divide among tortillas; top with watermelon salad, cheese and avocado. Serve with lime wedges.

<https://www.foodnetwork.com/recipes/food-network-kitchen/chicken-watermelon-tacos-3364575>

Summer Vegetable Chili

- 3 tbsp. vegetable oil
- 1 medium red onion, chopped
- 3 cloves garlic, chopped
- 2 tbsp. chili powder
- 2 tsp. ground cumin
- 1 poblano chile pepper, seeded and diced
- 2 Portobello mushrooms, stemmed and chopped
- 2 cups frozen corn (preferably fire-roasted), thawed
- 2 14-oz. cans no-salt-added pinto beans
- 1 14-oz. can no-salt-added diced tomatoes
- Kosher salt and freshly ground pepper
- Shredded cheddar cheese, sour cream and/or fresh cilantro, for topping (optional)
- 8 corn tortillas, warmed



1. Heat the vegetable oil in a large pot over medium heat. Add all but a few tablespoons of the chopped red onion. Stir in the garlic, chili powder and cumin and cook, stirring occasionally, until the onion begins to soften, about 3 min. Add the poblano, mushrooms and corn and cook, stirring occasionally, until just tender, about 3 more min. Add the beans, tomatoes, 1 1/2 cups water and 1/2 teaspoon each salt and pepper. Bring to a boil, then stir and reduce the heat to medium. Simmer, stirring occasionally, until the vegetables are tender and the chili is thick, about 20 min. Season with salt and pepper.
2. Divide the chili among bowls. Top with the cheese, sour cream and/or cilantro; sprinkle with the reserved red onion. Serve with the tortillas.

<https://www.foodnetwork.com/recipes/food-network-kitchen/summer-vegetable-chili-recipe-2112338>

Grilled Salmon and Polenta



- 3 cups grape tomatoes
- 2 tbsp. extra-virgin olive oil, plus more for the grill
- 3 cloves garlic, finely grated
- Kosher salt and freshly ground pepper
- 1/2 tsp. chopped fresh thyme, plus 3 sprigs
- 1/4 cup dry white wine
- 1 17- to 18-oz. tube polenta, cut into 12 rounds
- 4 6-oz. skin-on center-cut salmon fillets, preferably wild
- 1 tbsp. chopped fresh chives

1. Preheat grill to medium high. Toss tomatoes with 1 tbsp. olive oil, garlic, 3/4 tsp. salt and a few grinds of pepper on a large piece of foil. Add the thyme sprigs and bring up the edges of the foil slightly. Pour in the wine and fold the edges together to form a packet; set aside.
2. Brush both sides of the polenta rounds with the remaining 1 tbsp. olive oil; season with salt and pepper. Season salmon with chopped thyme, salt and pepper.
3. Oil the grill grates. Grill the foil packet until the tomatoes are soft, 10 to 12 min. Meanwhile, grill polenta and salmon skin-side down, 3 to 4 mins; flip and grill until well marked and salmon is just cooked through, 3 to 4 more mins.
4. Divide salmon and polenta among plates. Spoon tomatoes and juices over the top. Sprinkle with chives. Serves 4.

<https://www.foodnetwork.com/recipes/food-network-kitchen/grilled-salmon-and-polenta-3812243>



Jalapeno Popper Corn Salad

- 1 medium onion, quartered
- 2 jalapeno peppers
- 1 cup sour cream
- 1 cup mayonnaise
- 2 oz. cream cheese, softened
- 2 tsp. ground cumin
- 1 tsp. garlic powder
- 1 tsp. chili powder
- 1 tsp. smoked paprika
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 4 cups fresh corn (about 8 ears), cooked and cooled
- 1 cup shredded sharp cheddar cheese
- 1 cup shredded pepper jack cheese
- 1/2 cup crumbled cooked bacon, divided
- Grill onion and jalapenos, covered, over medium-high heat or broil 4 in. from heat 3-5 min. on each side or until lightly charred. Cool completely; chop into 1/2-inch pieces.
- Combine the next nine ingredients. Stir in corn, cheeses, half the bacon, and the grilled vegetables. Top with remaining bacon to serve.

Test Kitchen tips : Since the grill is fired up anyway, consider grilling the corn instead of boiling or steaming it.
<https://www.tasteofhome.com/recipes/jalapeno-popper-corn-salad/>

Blueberry Angel Dessert

- 1 package (8 oz) cream cheese, softened
- 1 cup confectioners' sugar
- 1 carton (8 oz.) frozen whipped topping, thawed
- 1 prepared angel food cake (8 to 10 oz.), cut into 1-inch cubes
- 2 cans (21 oz. each) blueberry pie filling



Directions

- In a large bowl, beat cream cheese and confectioners' sugar until smooth; fold in whipped topping and cake cubes. Spread evenly into an ungreased 13x9-in. dish; top with pie filling. Refrigerate, covered, at least 2 hours before serving.

<https://www.tasteofhome.com/recipes/blueberry-angel-dessert/>



Green Bean and Potato Salad

- 2 pounds red potatoes (about 6 medium), cubed
- 1 pound fresh green beans, trimmed and halved
- 1 small red onion, halved and thinly sliced
- 1/4 cup chopped fresh mint, optional

DRESSING:

- 1/2 cup canola oil
- 1/4 cup white vinegar
- 2 tablespoons lemon juice
- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/4 teaspoon pepper

1. Place potatoes in a 6-qt. stockpot; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, 10-15 minutes or until tender, adding green beans during the last 4 minutes of cooking. Drain.
2. Transfer potatoes and green beans to a large bowl; add onion and, if desired, mint. In a small bowl, whisk dressing ingredients until blended. Pour over potato mixture; toss gently to coat. Refrigerate, covered, at least 2 hours before serving.

<https://www.tasteofhome.com/recipes/green-bean-and-potato-salad/>