

Say yes  
to new  
adventures

call of  
the  
Sea

SUMMER  
YACATION



All my  
troubles  
wash away  
in the  
water

## Cashew Chicken Pasta Salad

- 1 lb. pasta, your choice
- 1 chicken breast, cooked and shredded
- 4-5 chopped green onions
- 1 cup chopped grapes
- 1/2 cup cashews
- 1 1/2 cup mayo
- 3-4 tbsp. milk
- 3-4 tbsp. sugar
- 2 tbsp. brown sugar
- 1 tsp. seasoning salt
- Salt and pepper for taste



### DIRECTIONS:

- Cook pasta according to package directions.
- In bowl mix together your pasta, chicken breast, green onions, grapes and cashews and toss to combine.
- In smaller bowl mix together mayo, milk, sugar, brown sugar, seasoning salt and salt and pepper adding more or less of each for your taste. Pour into pasta mixture and stir to combine.

<https://www.tinselbox.com/cashew-chicken-pasta-salad/>

'cause a little bit of  
**SUMMER**  
is what the  
**Whole Year**  
is all about



## Glazed Country Ribs

- 2 medium yellow onions
- 3 lb. country-style pork ribs
- 2 clove garlic
- 3 tbsp. canola oil
- 4 tsp. grated fresh ginger
- 1/4 c. low-sodium soy sauce
- 4 tsp. sherry vinegar
- 1/2 tsp. salt
- 1/2 tsp. Freshly ground pepper
- 1 1/2 c. red-currant jelly
- 4 tsp. ketchup

### Directions

- Preheat oven to 300°. Chop 1 onion into 1-inch pieces. Place ribs, chopped onion, and garlic in 9- by 13-inch roasting pan with 1 1/2 cups water. Cover tightly with foil and place in oven. Braise until ribs are very tender, about 3 1/2 hours.
- Meanwhile, for red-currant glaze, finely chop remaining onion. Heat canola oil in a small pot over medium heat. Add onion and cook until soft, about 6 min. Add ginger and cook for 1 more min. Stir in remaining ingredients and simmer for 5 min. Remove from heat, reserve 1/2 cup for serving alongside ribs, and remaining glaze for brushing on ribs.
- Remove ribs from pan, discard onion and garlic, and drain braising liquid. Increase oven to 350°. Return ribs to pan, brush with glaze, and place on middle rack in oven. Baste with glaze every 10 min. for 30 min. Serve hot or warm alongside 1/2 cup reserved glaze.

## Patriotic Honey Poppy Seed Salad

- 1 cup diced strawberries
- 1 cup blueberries
- 1/2 cup diced jicama
- 2 tbsp. champagne or apple cider vinegar
- 1/4 cup honey
- 1 tsp. Dijon mustard
- 1 tbsp. poppy seeds
- 1/2 tsp. salt
- dash of pepper
- 1/3 cup vegetable or olive oil



### INSTRUCTIONS:

1. Combine in a medium bowl the strawberries, blueberries and jicama.
2. In a small food processor combine the vinegar, honey, mustard, poppy seeds, salt, pepper and oil - mix until combined
3. Pour about 2 tablespoons dressing (or more to liking) over other ingredients and lightly toss until combine
4. Serve immediately or store in refrigerator until ready to eat (keeps about 1 day in refrigerator)



<http://www.cookingonthefrontburners.com/2017/05/patriotic-honey-poppy-seed-vingaigrette--salad.html>

# Crispy Slow Cooker Carnitas



4 lb. boneless pork shoulder (pork butt), trimmed of any excess fat  
1 tbsp. olive oil  
1 tbsp. dried oregano  
1 tbsp. ground cumin  
1 tbsp. paprika (sweet or smoky)  
1 1/2 - 2 tbsp. sea salt flakes OR 1 tbsp. table salt (adjust to your tastes)  
1 tsp. freshly ground black pepper  
2 tbsp. brown sugar  
1 onion, coarsely chopped  
6 large cloves garlic, sliced in half  
1 jalapeno, deseeded and ribs removed, chopped  
1 x 14-oz. can crushed tomatoes  
Juice from 2 limes (1/4 cup juice)  
2 ancho chiles (Poblano peppers), deseeded, ribs removed and sliced

## Instructions

### Slow Cooker Method:

1. Rinse and dry pork shoulder with paper towel. Place pork in slow cooker and add in oil, oregano, cumin, paprika, salt, pepper and brown sugar on the pork. Rub seasoning all over pork; top with the onion, garlic, and jalapeno.
2. Add in the tomatoes and squeeze the lime juices over the pork. Mix everything together until well combined.
3. Cover and cook on low for 8 to 10 hours or on high 4 to 5 hours.  
\*\*\*Continued on next column.

Crispy Slow Cooker Carnitas  
Continued:

4. Once the meat is fork tender and falling apart, remove from slow cooker and allow to cool slightly before pulling apart with 2 forks.
5. Place carnitas (shredded meat) onto a baking tray; drizzle with sauce from the slow cooker; add the ancho chiles (Poblano peppers) and allow to grill/broil in a preheated oven on medium-high settings until golden and crispy. Alternatively, place shredded pork into a skillet and fry until crispy with the chile slices over medium-high heat.

### Oven Method:

1. Preheat oven to 250°F. Place an oven rack in the lower-middle part of your oven.
2. Coat pork in spices and sauces as above. Put the pork in a roasting pan and cover pan tightly with foil. Bake for about 6-8 hours, or until falling apart, basting it in its own juices after three hours or so. Add in ancho pepper strips during the last hour of roasting (if including).
3. Shred as above.

<https://cafedelites.com/2016/02/20/crispy-slow-cooker-carnitas/>

Always  
take the  
Scenic  
Route

Live well,

~Tricia

Spencer's Fresh Markets  
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## BBQ Chicken Pizzas

- 2 boneless skinless chicken breast halves (6 oz. each)
- 1/4 teaspoon pepper
- 1 cup barbecue sauce, divided
- 1 tube (13.8 oz.) refrigerated pizza crust
- 2 teaspoons olive oil
- 2 cups shredded Gouda cheese
- 1 small red onion, halved and thinly sliced
- 1/4 cup minced fresh cilantro

### Directions

1. Sprinkle chicken with pepper; place on an oiled grill rack over medium heat. Grill, covered, until a thermometer reads 165°, 5-7 min. per side, basting frequently with 1/2 cup barbecue sauce during the last 4 minutes. Cool slightly. Cut into cubes.
2. Divide dough in half. On a well-greased large sheet of heavy-duty foil, press each portion of dough into a 10x8-in. rectangle; brush lightly with oil. Invert dough onto grill rack; peel off foil. Grill, covered, over medium heat until bottom is lightly browned, 1-2 min.
3. Remove from grill. Spread grilled sides with remaining barbecue sauce. Top with cheese, chicken and onion. Grill, covered, until bottom is lightly browned and cheese is melted, 2-3 min. Sprinkle with cilantro. Yield: 2 pizzas (4 pieces each). <http://www.tasteofhome.com/recipes/barbecued-chicken-pizzas>



# Simple Summer Meals



## Beef Taco Salad Pizza



- 1 1/2 tbsp. extra-virgin olive oil, divided
- 8 oz. lean ground beef
- 1 packet taco seasoning
- kosher salt
- Freshly ground black pepper
- 1 12" flour tortilla
- 1 1/2 c. shredded cheddar, divided
- 1 c. shredded romaine
- 1/4 c. sour cream
- 1 diced roma tomato
- 1/2 avocado, thinly sliced

### Directions

1. Preheat oven to 400°. Lightly grease a baking sheet with 1/2 tbsp. oil and set aside.
2. In a skillet, add remaining tbsp. oil and brown the beef, 3 to 4 min. Add taco seasoning and continue to brown until beef has cooked through, 4 to 5 min. more. Season with salt and pepper.
3. Place tortilla on greased baking sheet and top with 1/2 cup cheese. Top cheese with beef mixture and another 1/2 cup cheese. Bake until cheese has melted and tortilla has crisped up, 7 to 8 min.
4. Remove from oven and top with remaining cheese, shredded lettuce, sour cream, tomatoes, and avocado. Serve.

<http://www.delish.com/cooking/recipe-ideas/recipes/a53971/beef-taco-salad-pizza-recipe/>

## Chicken Spaghetti

- kosher salt
- 1 lb. spaghetti
- 1 tbsp. extra-virgin olive oil
- 1 onion, chopped
- 1 red bell pepper, chopped
- 1 lb. chicken breasts
- Freshly ground black pepper
- 1/2 tsp. chili powder
- 2 cloves garlic, minced
- 3 tbsp. butter
- 3 tbsp. all-purpose flour
- 2 c. whole milk
- 1 c. low-sodium chicken broth
- 2 1/2 c. shredded cheddar, divided
- 2 tbsp. chopped fresh parsley



### Directions

1. Preheat oven to 350°. In a large pot of salted boiling water, cook spaghetti until al dente, about 7 min.
2. In a large skillet over medium heat, heat oil. Add onion and bell pepper and cook until tender, about 4 min.
3. Add chicken and season with salt, pepper and chili powder. Cook until chicken is golden, about 5 min. Remove chicken and vegetables from heat.
4. Melt butter in the same skillet. Whisk in flour and cook for about 1 min. Add milk and chicken broth and cook until thickened, about 3 min.
5. Stir in spaghetti and about 1 1/2 cups cheddar. Transfer to a baking dish and top with remaining cup cheese. Bake until bubbly, about 45 min.

Garnish with parsley and serve.

<http://www.delish.com/cooking/recipe-ideas/g2801/summer-dinner-recipes/?slide=13>

## Shrimp 'n Broccoli Lo Mein



### FOR THE LO MEIN

- 1 tbsp. sesame oil
- 1/2 lb. white shrimp, peeled and deveined
- 1 green bell pepper, thinly sliced
- 1 red bell pepper, thinly sliced
- 1 c. broccoli florets
- 1/3 c. thinly sliced carrots (or matchstick)
- 6 oz. spaghetti, cooked and drained
- 3 green onions, chopped

### FOR THE SAUCE

- 1/2 c. soy sauce
- 2 tbsp. brown sugar
- 1 tbsp. sesame oil
- 1 tbsp. cold water
- 2 tsp. cornstarch

### Directions

1. Drizzle a large skillet with sesame oil. Over medium-high heat, cook shrimp, peppers, broccoli, and carrots until veggies are tender and shrimp is pink, 5 to 7 minutes.

Whisk together all sauce ingredients and add to pan. Bring to a boil, then reduce to a simmer. Stir in noodles and green onions and cook, 3 to 4 minutes longer. Serve immediately.

<http://www.delish.com/cooking/recipes/a53595/shrimp-broccoli-lo-mein-recipe/>

## Cheesy Baked Chicken and Rice

- 1 c. white rice
- 1 tbsp. extra-virgin olive oil, plus more for drizzling
- 1 lb. boneless skinless chicken breasts, quartered
- kosher salt
- Freshly ground black pepper
- 3 cloves garlic, minced
- 1 onion, chopped
- 1/2 c. dry white wine (such as Sauvignon Blanc)
- 1 c. low-sodium chicken stock
- 1/4 c. heavy cream
- 2 c. frozen peas
- 1/4 c. chopped fresh parsley, + garnish
- 1 1/2 c. fresh grated Parmesan, divided



### Directions

1. Preheat oven to 450°. Prepare rice according to package directions, less 5 min.
  2. Meanwhile, heat a large skillet over medium-high heat. In a medium mixing bowl, drizzle olive oil over chicken and season with salt and pepper. Cook chicken until golden all over, 6 min per side. Transfer to a plate and set aside.
  3. Add 1 tbsp. oil to skillet and heat over medium. Add garlic and onions and cook until softened, about 3 min. Add wine, chicken stock, heavy cream, salt and pepper; bring to a boil and simmer until slightly reduced, about 5 min. Add chicken (and juices from the plate), cooked rice, peas, parsley, and 1 cup Parmesan.
- Bake until heated through, about 15 min. Garnish with parsley and sprinkle with remaining Parmesan. Serve immediately.

<http://www.delish.com/cooking/recipe-ideas/recipes/a49018/cheesy-baked-chicken-and-rice-recipe/>

## Rib-Eye Steak with Grilled Corn Salad



- 2 (10- to 12-oz.) boneless rib-eye steaks
- kosher salt
- Freshly ground black pepper
- 2 tbsp. butter
- 3–4 ears corn on the cob, husked
- 1/2 c. Chopped red onion
- 1 large tomato, chopped
- 1 tsp. serrano chile, minced
- Juice and zest of 1 lime
- 1 c. chopped fresh cilantro

### Directions

1. Preheat grill with large cast-iron pan placed on one side. Meanwhile, pat steak dry and generously season with salt and pepper.
2. When skillet is hot and almost smoking, place butter in the skillet and add steaks; cook steak 4 to 6 min. per side. Place corn on the grill and turn until charred on all sides. Transfer steak to a plate and loosely cover with foil; let rest for 5 min.. Transfer corn to a plate.
3. Place corn on a cutting board horizontally and cut off kernels; discard cobs. In a large bowl add corn, onion, tomato, chile, lime juice and zest, and cilantro; season with salt and pepper and toss together.
4. Serve grilled corn salad over steak.

<http://www.delish.com/cooking/recipe-ideas/recipes/a48917/rib-eye-steak-with-grilled-corn-salad-recipe/>

## Italian Club

- 2 lg. heirloom tomatoes, sliced 1/4"
- Sea salt (such as Maldon)
- 8 slices bacon
- 12 slices bread, 1/2" thick, toasted
- 1/2 c. mayonnaise
- 1/4 lb. thinly sliced mortadella
- 2 c. spinach
- 1/2 lb. thinly sliced provolone
- 1/2 c. pesto
- 1/4 lb. thinly sliced ham
- 4 marinated artichoke hearts, sliced in half lengthwise
- 1/2 lb. thinly sliced Genoa salami
- Sweet pickles, sliced



### Directions

1. Place tomatoes on a paper towel-lined cutting board and sprinkle with sea salt. Set aside.
2. Preheat a large cast-iron skillet over medium-high heat. Place bacon in an even layer and cook until crisp, about 3 minutes per side. Transfer to a paper towel-lined plate.
3. Place toast on a cutting board and spread with a layer of mayonnaise. Top with alternating layers of mortadella, spinach, bacon, tomatoes and cheese. Top with another piece of toast and spread with a layer of pesto, then alternating layers of ham, artichoke hearts, salami and spinach. Spread the last pieces of toast with mayonnaise and place on top. Garnish with pickles and secure sandwiches with toothpicks.

<http://www.delish.com/cooking/recipe-ideas/recipes/a48559/italian-club-recipe/>

Make it a great week,

~Tricia

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## Bacon-and-Egg Potato Salad



- 2 pounds small red-skinned potatoes, quartered
- 1 pound bacon, chopped
- 2 large eggs
- 2 tbsp. red wine vinegar
- 3/4 cup mayonnaise
- 3 tbsp. whole-grain mustard
- 6 scallions, finely chopped
- 1 medium red onion, diced
- 1 tbsp. sugar
- Kosher salt and freshly ground pepper

### Directions

- Put the potatoes in a medium saucepan and cover with cold water. Bring to a boil, then reduce the heat to medium and cook until fork-tender, about 15 min. Meanwhile, sauté the bacon in a skillet over low heat until crispy, about 12 min. Drain on paper towels.
- Put the eggs in a small saucepan and cover with cold water. Bring to a boil, then remove from the heat, cover and let



stand 6 min. Drain and run under cold water to cool; peel and chop.

- Drain the potatoes (do not rinse), transfer to a baking sheet and let cool 6 to 8 min. In a small bowl, combine the vinegar, mayonnaise, mustard, scallions, red onion, sugar, and salt and pepper to taste. Transfer the potatoes to a large bowl and add the bacon and hard-cooked eggs; fold in the mayonnaise mixture. Serve at room temperature.

• <http://www.foodnetwork.com/recipes/robert-irvine/bacon-and-egg-potato-salad-recipe-2269219>

## Summer Fun Facts

- In the United States, over 650 million long-distance summer trips are made. The top 5 most popular summer vacations are 1) beach/ocean (45%), 2) a famous city (42%), 3) national parks (21%), 4) a lake (17%), and 5) a resort (14%).
- The top 5 most popular summer vacation activities in the United States are 1) shopping (54%), 2) visiting historical sites (49%), 3) swimming/water sports (49%), 4) going to a park or national park (46%), and 5) sightseeing tours (46%).



• In the summer heat, the iron in France's Eiffel Tower expands, making the tower grow more than 6 inches.

• Warmer weather causes certain diseases to peak during the summer, such as Valley

Fever, West Nile Lyme Disease, and food poisoning.

- A ubiquitous summer treat is watermelon. Watermelon is part of the cucumber, pumpkin, and squash family and consists of 92% water. On average, Americans consume 15 pounds of watermelon annually.
- Popsicles, a popular summer treat, was accidentally invented by an 11-year-old boy in San Francisco in 1905. He left a glass of soda sitting outside and by the next morning the soda had frozen. He began selling them at an amusement park in New Jersey. In the U.S., cherry is the number 1 flavor.



<https://www.factretriever.com/summer-facts>

## Fresh Peach Cake



- 1/4 Lb. (1 stick) unsalted butter, at room temperature
- 1 1/2 cups sugar
- 2 extra-large eggs, room temp
- 1 cup sour cream, room temp
- 1 tsp. pure vanilla extract
- 2 cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1/2 tsp. kosher salt
- 1 tsp. ground cinnamon
- 3 large ripe peaches, peeled, pitted and sliced
- 1/2 cup chopped pecans

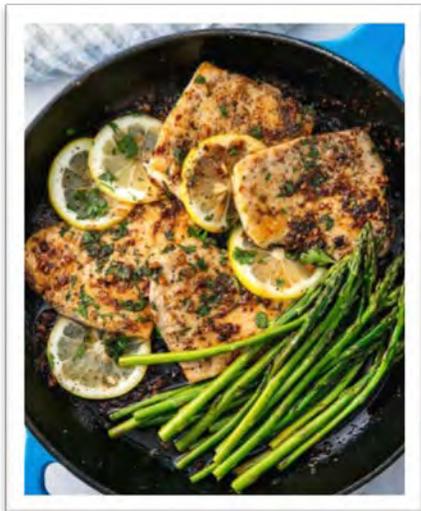
### Directions

1. Preheat the oven to 350° F. Grease a 9-inch-square baking pan.
2. In bowl of electric mixer fitted with the paddle attachment, beat butter and 1 cup of sugar for 3 to 5 min. on medium-high speed, until light and fluffy. With the mixer on low, add eggs, one at a time, then the sour cream and vanilla, and mix until batter is smooth. In a separate bowl, sift together the flour, baking soda, baking powder and salt. With mixer on low, slowly add dry ingredients to batter and mix just until combined. In a small bowl, combine the remaining 1/2 cup sugar and the cinnamon.
3. Spread half of batter evenly in the pan. Top with half of peaches, then sprinkle with two-thirds of sugar mixture. Spread remaining batter on top, arrange the remaining peaches on top and sprinkle with remaining sugar mixture and pecans.
4. Bake the cake for 45 to 55 min., until toothpick inserted in the center comes out clean. Serve warm or at room temperature.

• <http://www.foodnetwork.com/recipes/inagarten/fresh-peach-cake-recipe2-1973853>

## Garlicky Lemon Mahi Mahi

3 tbsp. butter, divided  
 1 tbsp. extra-virgin olive oil  
 4 4-oz. Mahi Mahi fillets  
 kosher salt  
 Freshly ground black pepper  
 3 cloves garlic, minced  
 Zest and juice of 1 lemon  
 1 tbsp. freshly chopped parsley, plus more for garnish



### Directions

1. In a large skillet over medium heat, melt 1 tablespoon butter and olive oil. Add Mahi Mahi and season with salt and pepper. Cook until golden, 3 min. per side. Transfer to a plate.
2. To skillet, add remaining 2 tablespoons butter. Once melted, add garlic and cook until fragrant, 1 min., then stir in lemon zest, juice, and parsley. Return Mahi Mahi fillets to skillet and spoon over sauce.
3. Garnish with more parsley and serve.

<http://www.delish.com/cooking/recipe-ideas/recipes/a54224/best-mahi-mahi-recipe/?v>

Have a sunny filled week,

~Tricia  
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## Sloppy Joes

1 tbsp. extra-virgin olive oil  
 1 Green Bell Pepper, chopped  
 1 onion, chopped  
 2 cloves garlic, minced  
 1 tbsp. tomato paste  
 1 lb. ground beef  
 1 tbsp. Worcestershire sauce  
 1 c. tomato sauce  
 1/2 c. ketchup  
 1 tbsp. brown sugar  
 1 tbsp. apple cider vinegar  
 kosher salt  
 Freshly ground black pepper  
 6 Hamburger buns  
 1 thinly sliced red onion (optional)

### Directions

- In a large skillet over medium heat, heat oil. Add bell pepper and onion and cook until tender, about 1 minute.
  - Stir in garlic and tomato paste and cook until fragrant, about 1 minute more.
  - Add ground beef and cook until no longer pink, about 6 min.
  - Add Worcestershire sauce, tomato sauce, ketchup, brown sugar and apple cider vinegar. Season with salt and pepper and simmer until the mixture has thickened, about 15 min.
  - Serve on hamburger buns with onions.
- <http://www.delish.com/cooking/recipe-ideas/recipes/a53825/homemade-sloppy-joes-recipe/>

## Pesto Spaghetti with Summer Squash

kosher salt  
 1/2 lb. spaghetti  
 2 medium yellow zucchini (about 1 lb.)  
 10 oz. pesto  
 1/4 c. freshly grated Parmesan  
 1 c. cherry tomatoes, halved  
 Extra-virgin olive oil, for drizzling  
 Freshly ground black pepper



### Directions

1. Bring an 8-quart stock pot of water to a boil and generously season with salt. Cook pasta according to package instructions until al dente.
2. Meanwhile, trim one end of each zucchini and insert flat end into a spiralizer. Zoodles will be extremely long; cut into approximately 7" lengths. Place in a colander and sprinkle with 1 tablespoon salt; mix, then set aside. Add drained zoodles to spaghetti for last minute of cooking time.
3. Drain and transfer noodles back to the stock pot and mix in pesto. Transfer to a large platter and top with Parmesan and tomatoes. Drizzle with olive oil, garnish with pepper and serve.

<http://www.delish.com/cooking/recipe-ideas/recipes/a47847/pesto-spaghetti-with-summer-squash-recipe/>



## Caribbean Salmon

- 1 14-oz. can coconut milk, shaken
- 2 cloves garlic, crushed with press
- 1/4 tsp. black pepper
- 1 lb. skinless, boneless salmon, cut into 1-in. cubes
- 1/2 tsp. salt
- 3 c. cooked rice
- 1 medium mango, finely chopped
- 3 c. arugula
- 1/4 c. fresh dill, loosely packed



### Directions

1. In 10-in. skillet, heat coconut milk, garlic, and black pepper to simmering on medium. Season salmon with salt; add to skillet. Cook 5 minutes or until salmon is done.
2. Toss rice with mango, arugula, and fresh dill. Serve salmon with rice.

<http://www.goodhousekeeping.com/food-recipes/easy/a35269/caribbean-salmon/>



## Summer Pesto Pasta

- 1 lb. spaghetti
- 2 ears corn, shucked
- 1 medium yellow squash, cut into 1/2"-thick slices
- 1 medium zucchini, cut into 1/2"-thick slices
- 1 small bell pepper, seeded and cut into sixths
- 4 green onions, trimmed
- 2 tbsp. olive oil
- 1 lemon
- 1/2 c. store-bought refrigerated pesto
- 1 pt. grape tomatoes, halved
- 1/4 c. packed fresh parsley, chopped



### Directions

1. Heat grill on medium-high. Cook spaghetti as label directs. Rinse, drain well and let cool completely.
2. In large bowl, toss corn, squash, zucchini, bell pepper and onions with oil and 1/2 teaspoon each salt and black pepper until well coated. Grill corn, turning, 10 minutes or until charred in spots. Grill squash, zucchini and bell pepper 4 to 6 minutes or until tender and grill marks appear, turning once. Grill onions 2 minutes or until tender and slightly charred, turning occasionally.
3. Into large bowl, from lemon, grate 1/2 teaspoon zest and squeeze 2 tbsp. juice. Whisk in pesto and 1/2 tsp. each salt and pepper.
4. Chop squash, zucchini, pepper and onions; add to bowl with pesto. Cut kernels from cobs; add to bowl along with tomatoes, parsley and cooked pasta. Toss to combine. Serve at room temperature.

<http://www.goodhousekeeping.com/food-recipes/a44097/summer-pesto-pasta-recipe/>

## Taco Dogs



- 2 tsp. oil
- 8 oz. ground beef sirloin
- 1 tbsp. chili powder
- 1/2 c. prepared salsa verde
- 6 hot dogs, grilled
- 6 hot dog buns, toasted
- shredded Cheddar, for serving
- crushed tortilla chips, for serving
- shredded lettuce, for serving

### Directions

- In a 10" skillet, heat oil on medium-high. Add ground beef sirloin and chili powder; cook 2 minutes or until cooked through, breaking up meat with thin, stiff spatula.
- Stir in salsa verde; cook 1 minute. Spoon over hot dogs in buns. Top each with 3 Tbsp. each cheddar and tortilla chips, plus shredded lettuce.
- <http://www.goodhousekeeping.com/food-recipes/a38874/taco-dogs-recipe/>



## Strawberry Cheesecake Chimichangas

- 4 oz. cream cheese, softened
- 1 tsp. lemon zest
- 1 tbsp. sugar
- 1/2 tsp. pure vanilla extract
- 4 flour tortillas
- 2 c. chopped strawberries
- 2 tbsp. butter, divided
- 2 c. cinnamon sugar
- Melted chocolate, for drizzling



### Directions

1. In a small bowl, combine cream cheese, lemon zest, sugar and vanilla. Mix until smooth.
2. Spread the cream cheese mixture on each tortilla then top with strawberries. Roll tortillas up like a burrito.
3. In a medium nonstick pan over medium heat, melt 1 tablespoon butter, then add two chimichangas. Cook until golden on both sides, about 4 minutes per side. Immediately toss the cooked chimichangas in cinnamon sugar. Repeat with remaining chimichangas.
4. Drizzle with melted chocolate before serving.

<http://www.delish.com/cooking/recipe-ideas/recipes/a52627/strawberry-cheesecake-chimichangas-recipe/>



## Banana Split Pops

- 4 bananas
- 8 popsicle sticks
- 1 c. melted chocolate
- 1 tbsp. coconut oil
- 1/2 c. rainbow nonpareil sprinkles
- Whipped cream, for serving
- 8 maraschino cherries

### Directions

1. Line a large baking sheet with parchment paper and set aside.
2. Cut the ends off of each banana to level the sides, then cut in half. Insert a popsicle stick into each banana piece and place on prepared baking sheet. Freeze for 2 hours.
3. In a medium bowl, whisk together melted chocolate and coconut oil until smooth. Pour sprinkles into a small bowl. Dip the top of each frozen banana in chocolate, then roll the melted chocolate tip around in sprinkles. Return to baking sheet and freeze until the chocolate is firm, about 15 minutes.
4. Top each pop with whipped cream and garnish with a maraschino cherry.

<http://www.delish.com/cooking/recipe-ideas/recipes/a51813/banana-split-pops-recipe/>

## S'mores Sushi

- 1/4 c. butter
- 10 oz. mini marshmallows
- 5 c. Rice Krispies cereal
- 2 c. marshmallow Fluff
- 1 c. crushed graham crackers
- 1 c. semisweet chocolate chips, melted, plus more for serving



### Directions

1. Line a baking sheet with wax paper and grease with cooking spray. In a pot over low heat, melt butter. Add marshmallows and stir until melty. Turn off heat and immediately stir in cereal. Stir until completely coated.
2. Press mixture onto prepared pan and pat into a thin even rectangle. Spread fluff in a single layer and sprinkle with graham crackers, pressing in to make sure they stick. Pour melted chocolate over graham crackers and use a spatula to smooth into an even layer.
3. Slice sushi in half lengthwise, then roll up halves, starting from the long side.
4. Refrigerate until firm, 1 hour.
5. Slice into sushi rolls and serve with melted chocolate.

<http://www.delish.com/cooking/recipe-ideas/recipes/a52272/smores-sushi-recipe/>

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~Tricia

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