

HORNED FROG

FAMILY WEEK

COOKING SCHOOL

RECIPES BY CHEF JYLL EVERMAN





LISTS

SHOPPING LIST

1 red onion
1 white onion
2 limes
2 jalapeños
1 head garlic
1/2 pound green tomatillos
4 cups frozen corn
Cilantro
Bacon
2 chicken breasts

2 block (8 oz) cream cheese
Small sour cream
2 cup Monterey Jack or Colby Jack, shredded
Chili powder
Cumin
Garlic powder
6 inch flour tortillas
Tortilla chips
Salt and pepper
Nonstick cooking spray

EQUIPMENT LIST

Large oven-safe skillet or Dutch oven
Baking sheet
Baking dish
Thermometer
Cutting board
Chef's knife
Tongs
Wooden spoon
2 baking sheets
Blender
2 mixing bowls



BAKED CHICKEN TAQUITOS

MAKES 8 TAQUITOS

Chicken Taquitos:

2 chicken breasts
1/2 tbs chili powder
1/4 cup cream cheese, room temperature
1/2 tsp cumin
1/2 tsp garlic powder
1/2 tsp salt
1/2 cup green tomatillo salsa
1/2 cup shredded cheese
8 six-inch flour tortillas

Green Tomatillo Salsa:

1/2 lb tomatillos, husked, rinsed and quartered
1/2 white onion, chopped
1/2 jalapeño, chopped (seeds in if you want spicy)
2 cloves garlic, chopped
Juice from 1 lime
Cilantro



1. Preheat oven to 400 degrees.
2. Sprinkle the chicken breasts with salt and pepper and roast in the oven for 20-25 minutes, or until a thermometer reads 160 degrees. Let cool slightly. Reduce oven heat to 350 degrees.
3. For salsa: Combine everything in a blender and blend until smooth. Pour into a medium saucepan and bring to a boil. Reduce heat and simmer for 10 minutes. Season with salt to taste.
4. In a bowl, smash together the cream cheese, chili powder, cumin, garlic powder, salt and salsa in a large bowl with a fork until well combined. Stir in the shredded cheese and set aside. Once chicken is cool enough to handle, slice thinly or shred. Add to the bowl of the cream cheese mixture and mix well.
5. Warm 4 or 5 tortillas at a time in the microwave until soft and pliable, about 15-20 seconds.
6. Lay on a flat surface and place about 1/4 cup filling at the bottom of each tortilla. Tightly roll up and place, seam side down, on the baking sheet. Repeat with all tortillas. Spray lightly with cooking spray to help "crisp" them in the oven if desired! Bake in the oven for 15 minutes, or until golden.



SPICY CORN DIP

4 strips bacon, diced
1/2 red onion, diced
1-2 jalapeño peppers, minced (seeds included if you want spicy)
3 garlic cloves, minced
4 cups frozen corn, thawed
1 block (8 oz) cream cheese, room temp, cut into chunks
1/2 cup sour cream
1 cup Monterey Jack cheese, shredded
1 tsp salt
1/2 tsp pepper
Tortilla chips for serving



1. Preheat oven to 350 degrees.
2. Heat a large oven-safe skillet or Dutch oven over medium heat. Add the bacon and cook until crispy. With a slotted spoon, remove from the pan and place on a paper towel-lined plate. Drain excess grease, leaving 1 tablespoon in the pan. Return the pan to the stove and add the onion to the bacon fat and cook, stirring constantly, until softened. Add the garlic and jalapeño and cook for 1 minute, then add the corn and cook for an additional 2 minutes.
3. Remove the pan from the stove and add the cream cheese. Stir until almost melted. Add the sour cream, shredded cheese, salt and pepper. Continue to stir until melted and well combined (placing back on the stove if needed to help melt). Stir in most of the bacon, then top with remaining bacon and place in the oven for 10-20 minutes. Serve with tortilla chips or corn chips.