

Join Us  
Recipe Club  
Sunday, May 4th, 5:00 pm  
in the Clubhouse

This month's theme is,  
"Mexican Fiesta"



# Sides

# Mexican Bean Salad

This Mexican bean salad with corn, bell peppers, and red onion is colorful, spicy, and refreshing.

Submitted by **Karen Castle**

🔗 Tested by **Allrecipes Test Kitchen**

**Prep Time:** 15 mins

**Additional Time:** 1 hr

**Total Time:** 1 hr 15 mins

**Servings:** 8

## Ingredients

- 1 (15 ounce) can black beans, rinsed and drained
- 1 (15 ounce) can kidney beans, rinsed and drained
- 1 (15 ounce) can cannellini beans, rinsed and drained
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 1 (10 ounce) package frozen corn kernels, thawed
- 1 red onion, diced
- ½ cup olive oil
- ½ cup red wine vinegar
- ¼ cup chopped fresh cilantro
- 2 tablespoons fresh lime juice
- 1 tablespoon lemon juice
- 1 clove garlic, crushed
- 2 tablespoons white sugar, or to taste
- 1 tablespoon salt, or to taste
- 1 ½ teaspoons ground cumin

1 ½ teaspoons ground black pepper

½ teaspoon chili powder, or to taste

1 dash hot pepper sauce, or to taste

## Directions

### Step 1

Gather all ingredients.

### Step 2

Combine beans, bell peppers, corn, and red onion in a large bowl.

### Step 3

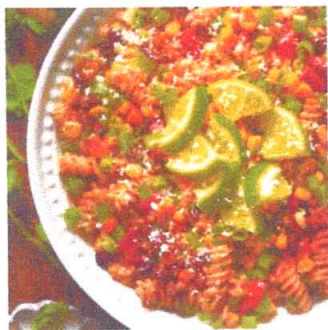
Whisk olive oil, vinegar, cilantro, lime juice, lemon juice, garlic, sugar, salt, cumin, and black pepper together in a small bowl. Season with chili powder and hot sauce.

### Step 4

Pour dressing over bean mixture and toss well. Refrigerate until chilled, about 1 hour. Serve cold.

## Nutrition Facts

Per serving: 334 calories; total fat 15g; saturated fat 2g; sodium 1159mg; total carbohydrate 42g; dietary fiber 11g; total sugars 6g; protein 11g; vitamin c 37mg; calcium 87mg; iron 4mg; potassium 438mg



## Mexican Street Corn Pasta Salad

★★★★★

Mexican Street Corn Pasta Salad is delicious comfort food that comes together in **under 30 minutes!** The pasta is mixed with fresh corn, cilantro, bell peppers, lime juice, and Cotija cheese. The best **homemade creamy dressing** combines savory and tangy flavors of mayo, Greek yogurt, lime juice, chili powder, and cayenne

pepper. You can grill the corn or cook it on the stovetop. It's a perfect **Summer pasta salad** for potlucks, barbecues, picnics, and cookouts!

**Course** Salad

**Cuisine** Mexican

**Keyword** mexican street corn pasta salad, mexican street corn salad

**Prep Time** 15 minutes

**Cook Time** 15 minutes

**Total Time** 30 minutes

**Servings** 4 people

**Calories** 471kcal

**Author** [Julia](#)

### Ingredients

#### Ingredients you need to cook

- 8 oz fusilli spiral pasta or use rotini, farfalle (bow-tie), penne, or rigatoni
- 3 ears corn on the cob or use canned corn

#### Other salad ingredients

- 1 [red bell pepper](#) diced
- ½ cup [black beans](#) from the can, drained and rinsed (½ can - 83 grams)
- ½ cup Cotija cheese grated
- ½ bunch [cilantro](#) chopped
- ~~AVACADOS DICED (OPTIONAL)~~

#### Salad dressing

- ¼ cup [mayonnaise](#)
- ½ cup [Greek yogurt](#)
- 1 small lime freshly squeezed or more to taste
- 2 tablespoons [sriracha sauce](#)
- 1 teaspoon [chili powder](#) or more
- [cayenne pepper](#) to taste (use it sparingly, it adds heat fast)
- [salt and pepper](#) to taste

## Garnish

- 4 [green onions](#) chopped
- [chili powder](#) to taste

## Instructions

### Cook pasta

1. Bring a large pot of water to boil. Add pasta and cook pasta al dente according to the package instructions. While the pasta is cooking, proceed with the rest of the recipe.
2. When the pasta is done, drain.

### Cook corn

1. You can either grill the corn on the cob or boil it in the pot of water on the stovetop. Or, simply use canned corn kernels.
2. **How to grill it.** Remove the husks and the silks from corn on the cob. Preheat your outdoor grill to medium-high heat. Brush corn with olive oil, salt, and pepper all over. Grill until lightly charred for about 10 or 15 minutes. Rotate the corn frequently while grilling. Let it cool. Once cooled off, slice the corn kernels off the cob with the knife.
3. **How to boil it.** Bring a large pot of water to boil. Remove the husks and the silks from corn on the cob. Boil the corn for about 5 or 10 minutes until cooked. Remove it from the pot and let it cool. Once cooled off, slice the corn kernels off the cob with the knife.

### Make the salad dressing

1. Combine all salad dressing ingredients in a mason jar. Whisk well with a fork.
2. **Note:** use cayenne pepper to taste and use sparingly as it adds heat fast. Skip it if you don't like things too spicy.

### Assembly

1. In a large mixing bowl, combine cooked and drained pasta, cooked corn kernels, diced bell pepper, drained black beans, grated Cotija cheese, and chopped fresh cilantro. Mix.
2. Add salad dressing and mix to combine. Season with salt and pepper.
3. When serving, top with chopped green onions and sprinkle with chili powder. You can also sprinkle the salad with extra cheese if you like.

This recipe can be found on my food blog: <https://juliasalbum.com/>

*Mexican Street Corn Pasta Salad*

<https://juliasalbum.com/street-corn-pasta-salad/>

*Aug 24, 2022*

# Bean Dip

BY JUNE XIE UPDATED: JAN 10, 2024

APPROVED BY THE DELISH TEST KITCHEN

**YIELDS:**  
10 serving(s)

**PREP TIME:**  
10 mins

**TOTAL TIME:**  
40 mins

**CAL/SERV:**  
318

## Ingredients

2 (16-oz.) cans refried beans  
1 (8-oz.) block cream cheese, softened  
1/2 cup sour cream  
1 cup shredded cheddar, divided  
1 cup shredded pepper jack, divided  
2 green onions, thinly sliced  
1 jalapeño, finely chopped  
2 Tbsp. taco seasoning  
1/2 tsp. kosher salt  
1/2 tsp. freshly ground black pepper

## FOR TOPPING

1/4 cup crumbled queso fresco  
1 green onion, thinly sliced  
1/4 cup red onion, diced  
1/2 cherry tomatoes, quartered  
1 jalapeño, sliced  
Tortilla chips, for serving

## Directions

### Step 1

Preheat oven to 350°. In a large bowl, stir together beans, cream cheese, sour cream, and half the pepper jack and cheddar. Fold in green onions, jalapeño, and taco seasoning. Season with salt and black pepper

### Step 2

Transfer dip to an oven-safe skillet and top with remaining pepper jack and cheddar. Bake until warmed through and cheese is melty, about 25 minutes.

### Step 3

Garnish dip with queso fresco, onions, tomatoes, and jalapeño. Serve warm with chips.

[See All Nutritional Information](#) ✓



# Black Bean & Corn Salad

John  
Hindman

- 1 Can black Beans drained & rinsed
- 1 Cup Frozen corn thawed
- 1 Avocado diced
- 1 Jalapeño seeds removed & finely chopped
- $\frac{1}{2}$  Cup Quartered cherry tomatoes
- $\frac{1}{4}$  med red onion diced
- $\frac{1}{4}$  Cup fresh chopped cilantro

Combine All ingredients in a bowl

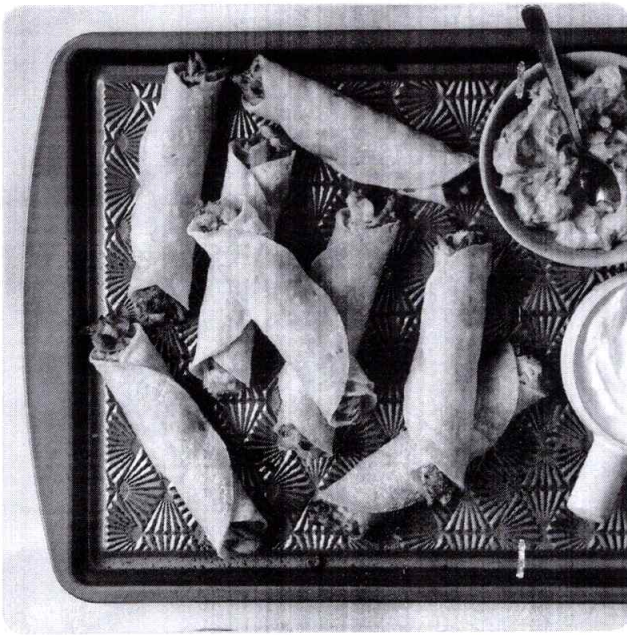
## dressing

- Juice of 1 Lemon
- 2 T Extra Virgin olive oil
- $\frac{1}{2}$  T Honey
- 1 clove garlic minced
- $\frac{1}{2}$  t ground cumin
- Black pepper to taste
- Salt to taste
- Pour over other ingredients



# **Main Dishes**

# Taste of Home



## Taquitos

**⌚ Total Time** Prep: 20 Min. Bake: 15 Min.

**Yield** 1 Dozen



**✔ Test Kitchen Approved**

Make your own taquitos in just three easy steps! We stuff ours with chicken, but you can use beef, pork or even beans.

## Ingredients

- 1 tablespoon canola oil
- 1 medium onion, finely chopped
- 2 garlic cloves, minced
- 2 teaspoons ground cumin
- 1 teaspoon dried oregano
- 1 teaspoon chili powder
- 1/4 teaspoon cayenne pepper
- 2 cups shredded cooked chicken
- 1 cup shredded Monterey Jack cheese
- 1 can (4 ounces) chopped green chiles
- 12 corn tortillas (6 inches)
- Optional: Sour cream, guacamole and salsa

## Directions (over)

## Instructions

- 1 Preheat oven to 400°. In a large skillet, heat oil over medium heat. Add onion; cook and stir until tender. Add garlic, cumin, oregano, chili powder and cayenne; cook 1 minute longer. Add chicken, cheese and chiles. Cook and stir until cheese is almost melted. Remove from skillet; wipe skillet clean.
- 2 Place skillet over medium heat; cook each tortilla in 1/4 tsp oil, 5 seconds on each side.
- 3 Place 2 tablespoons filling over lower third of each tortilla. Roll up tightly. Secure with toothpicks. Arrange on a greased baking sheet. Bake until lightly browned. 7-9 minutes. Discard toothpicks. If desired, serve with optional toppings.

## Nutrition Facts

1 taquito: 151 calories, 7g fat (2g saturated fat), 29mg cholesterol, 132mg sodium, 13g carbohydrate (1g sugars, 2g fiber), 11g protein.

“

These crispy chicken taquitos can be baked or deep-fried. Serve them with your favorite dippers like sour cream, salsa or guacamole. —

*Taste of Home*

Test Kitchen

**RECIPE CREATOR**

”

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# Mexican Casserole

Chicken breast simmered with a spicy black bean and corn mixture, then topped with cheese and tortilla chip crumbs and baked. Easy and quick to fix weekday casserole with a Mexican flair. Nutritious and kid friendly.

Submitted by **SUEZQZ\_64**

**Prep Time:** 15 mins

**Cook Time:** 15 mins

**Total Time:** 30 mins

**Servings:** 5

**Yield:** 4 to 6 servings

## Ingredients

- 2 tablespoons vegetable oil
- $\frac{3}{4}$  pound cubed skinless, boneless chicken breast meat
- $\frac{1}{2}$  (1.25 ounce) package taco seasoning mix
- 1 (15 ounce) can black beans, rinsed and drained
- 1 (8.75 ounce) can sweet corn, drained
- $\frac{1}{4}$  cup salsa
- water as needed
- 1 cup shredded Mexican-style cheese
- 1  $\frac{1}{2}$  cups crushed plain tortilla chips

## Directions

### Step 1

In a large skillet over medium high heat, saute chicken in oil until cooked through and no longer pink inside. Add taco seasoning, beans, corn, salsa and a little water to prevent drying out. Cover skillet and simmer over medium low heat for 10 minutes.

### Step 2

Preheat oven to 350 degrees F (175 degrees C).

### Step 3

Transfer chicken mixture to a 9x13 inch baking dish. Top with  $\frac{1}{2}$  cup of the cheese and crushed tortilla chips.

**Step 4**

Bake in the preheated oven for 15 minutes. Add remaining 1/2 cup cheese and bake until cheese is melted and bubbly.

**Nutrition Facts**

Per serving: 384 calories; total fat 17g; saturated fat 6g; cholesterol 59mg; sodium 1286mg; total carbohydrate 34g; dietary fiber 7g; total sugars 4g; protein 27g; vitamin c 3mg; calcium 215mg; iron 3mg ; potassium 545mg

# Picadillo

*(Mexican Hash)*

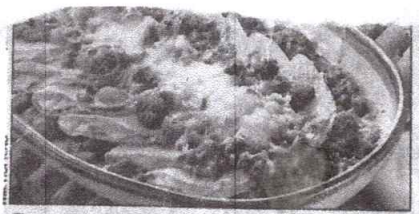
from Betty Crocker's International Cookbook

- 1 pound ground beef
- 1 medium onion, chopped
- 1 clove garlic, chopped
- 2 tomatoes, chopped
- 1 green pepper, chopped
- 1/4 C. raisins
- 1-1/2 tsp. salt
- 1/8 tsp. ground cinnamon
- 1/8 tsp. ground cloves
- 1/4 C. slivered almonds
- 1/4 C. sliced pimiento-stuffed olives

Cook and stir beef, onion and garlic in 10-inch skillet until beef is light brown; drain. Add tomatoes, green pepper, raisins, salt, cinnamon and cloves. Cover and simmer 10 minutes.

Cook and stir almonds over medium heat until golden, 2 to 3 minutes. Stir almonds and olives into beef mixture. Serve with rice.

**\*\*\* CONTAINS NUTS \*\*\***



Capture the zest and spice of Tex-Mex cooking with this dinner.

### Fold-Over Tortilla Beef Bake

Warm the corn or flour tortillas before folding to prevent them from cracking—

- 1/2 pound ground beef
- 1/2 cup chopped onion
- 1 14 1/2-ounce can stewed tomatoes
- 1/2 cup enchilada sauce
- 1 teaspoon ground cumin
- 1/4 teaspoon pepper
- 6 6-inch tortillas
- 1 3-ounce package cream cheese, softened
- 1 4-ounce can diced green chili peppers, drained
- 1/2 cup shredded Monterey Jack cheese (2 ounces)

In a skillet cook ground beef and onion till meat is brown; drain off fat. Stir in the tomatoes, enchilada sauce, cumin, 1/4 teaspoon salt, and pepper. Bring to boiling; reduce heat. Cover and simmer 5 minutes. Pour half of the meat

*Use more  
cream cheese*

*sauce into a 12x7x2" Baking dish.*

*wrap tortillas in foil; warm 8-10 min in 350° oven.*

*Spread tortillas with Cream Cheese & chilies & added chopped scallions. Fold them in 1/2, arrange folded tortillas over meat sauce in dish.*

*Pour remaining sauce down the middle.*

*Cover Bake 350° 15 min. Uncover, sprinkle cheese down middle.*

*Bake 5 min. to melt cheese.*



# Easy Beef Taco Bake

prep time:

**5**

min

total time:

**45**

min

serves:

**4**

people

calories:

**525**

1 serving

## Ingredients

- 1 pound 90% extra lean ground beef
- 1 can (10 3/4 ounces) Campbell's® Condensed Tomato Soup
- 1 cup Pace® Picante Sauce
- 1/2 cup water
- 2 teaspoons chili powder
- 8 corn tortilla (6-inch) or 6 flour tortillas (8-inch), cut into 1-inch pieces
- 1 cup shredded Cheddar cheese or Monterey Jack cheese (about 4 ounces) *(amount divided in recipe steps below)*

## Instructions



### Tips

- *Top with your favorite taco or nacho toppings like sour cream, pickled jalapeño slices and/or chopped fresh cilantro.*
- *Easily add some fiber and flavor by adding 1 cup each canned black beans and whole kernel corn with the soup before baking!*
- *Make It Spicy: Swap in Campbell's® Condensed Spicy Tomato Soup in place of our non-spicy, iconic Tomato Soup.*

### Step 1

Heat the oven to 400°F. While the oven is heating, season the beef with salt and pepper. Cook the beef in a 12-inch skillet over medium-high heat until well browned, stirring often to separate meat. Pour off any fat.

### Step 2

Stir in the soup, picante sauce, water, chili powder, tortillas and 1/2 cup cheese. Season with salt and pepper. Spoon the beef mixture into an 8x8x2-inch baking dish. Cover the baking dish.

### Step 3

Bake for 30 minutes or until the beef mixture is hot. Sprinkle with the remaining 1/2 cup cheese (*the heat from the beef mixture will melt it*) and serve hot.

# Desserts

# Margarita Bars

BY LENA ABRAHAM    UPDATED: APR 22, 2025

🍷 APPROVED BY THE DELISH TEST KITCHEN

YIELDS:    PREP TIME: TOTAL TIME: CAL/SERV:  
8 – 10    15 mins    1 hr    629  
serving(s)

See All  
Nutritional    ✓  
Information

## Directions

### CRUST

#### Step 1

Arrange a rack in center of oven; preheat to 350°. Line a 9" x 9" baking dish with parchment.

#### Step 2

In a large bowl, mix pretzels, butter, and granulated sugar. Press into bottom of prepared baking dish.

#### Step 3

Bake crust until fragrant and slightly darkened, about 10 minutes. Transfer to a wire rack and let cool.

## Ingredients

### CRUST

2 cups crushed  
mini pretzels

1/2 cup unsalted  
butter, melted

3 Tbsp. granulated  
sugar

### FILLING

4 large eggs

2 cups (400  
g.) granulated sugar

2/3 cup (80 g.) all-  
purpose flour

1 Tbsp. finely  
grated lime zest

1/2 cup fresh lime

juice (from 7 to 8  
limes)

**3 Tbsp.** tequila  
blanco

Confectioners'  
sugar and candied  
limes (optional), for  
serving

Leave oven on.

## **FILLING**

### **Step 1**

In a large bowl, using an electric mixer on medium speed, beat eggs and granulated sugar until smooth. Add flour, lime zest, lime juice, and tequila and beat to combine. Pour over crust.

### **Step 2**

Bake bar until filling is set, 33 to 35 minutes.

### **Step 3**

Let cool, then slice and dust with confectioners' sugar. Top with candied limes (if using).