



WISD | ACE



ACE CRAVINGS

FROM OUR HOMES TO YOURS

Southwestern Chicken stuffed Avocados

Yield: 4 Servings | Prep Time: 10 Minutes

- 2 medium avocados
- 2 tbs fresh lime juice, divided
- Salt & Pepper
- 2 cups chopped rotisserie chicken
- 1/4 cup mayonnaise
- 1 tbs chopped cilantro
- 1/4 tsp chipotle powder
- 1/2 cup diced tomatoes
- 2 tbs shredded cheddar (optional)



1. Cut the avocados in half & remove the pits. Use a spoon to scoop out some of the flesh, leaving 1/2-inch-thick wall inside the skin. Reserve the avocado flesh for another use. Brush each avocado half with lime juice & sprinkle lightly with salt & pepper.
2. In a medium bowl, mix together the chicken, mayonnaise, remaining lime juice, cilantro, & chipotle powder until well combined. Seasoned with salt & pepper to taste. Gently fold in the diced tomatoes.
3. Divide the chicken salad among the avocado halves & sprinkle with the cheddar cheese, if desired.

Strawberry Lemonade Punch

Yield: 8 Servings | Prep Time: 30 Minutes



1 cup fresh lemon juice
1/2 cup pure maple syrup
1.5 lbs strawberries,
hulled & halved
1 cup sparkling water
cup blueberries (optional)

1. Combine lemon juice, maple syrup, 3/4 pound strawberries, & 2 cups water in a blender.
2. Blend until smooth, about 1 to 2 minutes.
3. Combine sparkling water, lemon juice mixture, remaining strawberries &, if desired, blueberries in a pitcher.
4. Serve topped with ice.

Corn Salad

Yield: 6-8 Servings | Prep Time: 25 mins

- 4 tbs mayonnaise
- 2 tbs red wine vinegar
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/4 tsp garlic powder
- 2 (11 oz) cans white corn, drained
- 4 green onions chopped
- 1 (4 oz) can chopped green chilies, drained
- 2 Roma tomatoes, seeded & chopped

1. In a small bowl, make the dressing by whisking the mayo, vinegar, pepper and garlic powder together. Set aside.
2. In a large bowl, combine the corn, onions, chilies, and tomatoes.
3. Add the dressing and stir to combine.
4. Refrigerate for an hour or 2 to allow the flavors to come together. Serve chilled.



Rajas con Crema

Creamy Poblano Peppers & Sweet Corn

Yield: 4 Servings | Prep Time: 15 mins | Total: 1.5 hrs



4 poblano peppers
2 tbs vegetable oil, divided
1 ear fresh corn, kernels cut off
1 tbs butter
1 small onion, sliced
2 tsp chicken bouillon granules
1/2 cup heavy whipping cream
4.5 oz Mexican Manchego cheese, grated

1. Preheat oven to 500 degrees F. Line a baking sheet with aluminum foil & add poblano peppers. Brush peppers with 1 tbs vegetable oil
2. Roast poblano peppers in the preheated oven for 20 minutes; flip & continue roasting until skin is charred & flesh is soft, about 20 minutes more.
3. Place roasted peppers in a bowl and cover with plastic wrap. Let steam for 10 to 15 minutes. Carefully remove plastic wrap & peel the skins from the peppers & remove seeds & stems. Cut peppers into strips.
4. Bring pot of water to a boil; cook corn kernels until soft, about 10 minutes. Drain.
5. Heat 1 tbs vegetable oil & butter in a saucepan over medium heat; cook & stir onion until soft, 5-10 minutes. Add poblano peppers & corn; seasoned with chicken bouillon granules & cook for 3 minutes. Reduce heat to medium-low & stir in cream & cheese. Simmer until cheese melts, about 5 minutes.

Crockpot Crack chicken

Yield: 4 Servings | Prep Time: 10 mins | Total: 7 hrs 20 mins

2 lbs. boneless skinless chicken thighs/breasts

1 oz. packet ranch seasoning mix

16 oz. cream cheese

8 slices bacon (sliced, cooked & drained)

1.5 cups shredded cheddar cheese

1/2 cup sliced green onions



1. Add the chicken to the slow cooker. Sprinkle over the ranch seasoning mix. Place the cream cheese on top of the chicken.
2. Cover & cook on LOW for 7 hours without opening the lid during cooking time.
3. Shred the chicken in the slow cooker with 2 forks. Stir the cream cheese into the shredded chicken & stir in the bacon. Spread out into an even layer. Sprinkle the cheese on top.
4. Cover for 10 more minutes to allow the cheese to melt.
5. Serve over buns, croissants, tortillas, rice, etc...

Sweet Hawaiian Crockpot chicken

Yield: 4 Servings | Prep Time: 5 mins | Total: 8 hrs 5 mins

2 lbs. chicken tenderloin chunks

1 cup pineapple juice

1/2 cup brown sugar

1/3 cup soy sauce



1. Combine all ingredients together in crockpot.
2. Cook on low for 6 - 8 hours.
3. Serve & Enjoy.

Meat Loaf Cups

Yield: 4 Servings | Prep Time: 10 mins | Total: 45 mins

- 1 lb ground beef
- 1/2 cup parmesan cheese, grated
- 1/2 bread crumbs
- 1/2 cup onion, diced
- 1 egg
- 1/4 cup ketchup for mixing
- 1/3 cup ketchup for topping
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp garlic powder



1. Preheat oven to 350 degrees F. Spray cupcake pan with nonstick cooking spray.
2. Finely dice the onion.
3. Mix all ingredients (except the 1/3 cup ketchup reserved for the top) together in a large bowl with a fork or with hands: beef, parmesan, bread crumbs, onion, egg, ketchup & seasonings.
4. Divide the beef mixture in to the pan by 1/4 cups.
5. Bake for 35 - 40 minutes.
6. Spread remaining ketchup to the tops, if desired.

Cheesy Scalloped Potatoes

Yield: 6 Servings | Prep Time: 25 mins | Bake: 1 hr



3 tbs butter
3 tbs all-purpose flour
1 tsp salt
1/4 tsp black pepper
1/4 tsp garlic powder
1.5 cups milk

1/2 cup shredded cheddar
2 lbs red potatoes, peeled & sliced
1 cup thinly sliced onions, divided

1. Preheat oven to 350 degrees F. Spray 8x8 inch pan with nonstick spray.
2. In a small saucepan, melt butter; stir in flour, seasonings until smooth. Gradually whisk in milk. Bring to a boil, stirring constantly; cook & stir until thickened, about 2 minutes. Remove from heat; stir in cheese until melted.
3. Place half of the potatoes in dish; layer with 1/2 cup onion & half of the cheese sauce. Repeat layers.
4. Bake, covered, 50 minutes. Uncover; until bubbly & potatoes are tender, 10 - 15 minutes longer.

Under the Sea Frozen Ice Pops

Yield: 4 Servings | Prep Time: 10 mins | Freeze: 3 - 4 hrs

1 pack Blue Raspberry Lemonade Kool-Aid

1 cup sugar

2 quarts of water

1 - 2 large boxes of Swedish Fish

Ice pop mold

1. Mix the drink mix according to directions on package.
2. Place 2 - 3 Swedish Fish into each mold.
3. Pour the drink mix over the Swedish Fish, filling each ice pop mold.
4. Place the tops on the ice pop mold & freeze until firm, about 3 - 4 hours.
5. Enjoy your Under the Sea Frozen Ice Pops.



Fruity Summer Popsicles

Yield: 4 Servings | Prep Time: 10 mins | Freeze: 3 - 4 hrs

1 bottle of coconut water

1 cup mixed fruit, chopped (of your choice)

Ice pop mold



1. Divide the chopped fruit evenly among the ice molds.
2. Pour the coconut water in to the ice molds.
3. Place the tops on the ice pop mold & freeze until firm, about 3 - 4 hours.
4. Enjoy your Fruity Summer Popsicles.

Chocolate Crunch Bars

Yield: 12 Servings | Prep Time: 10 mins | Total: 30 mins

24 oz chocolate chips (2 bags)

4 cups Krispy Rice Cereal

1/4 teaspoon salt (optional)



1. Line an 8x8 pan with parchment paper.
2. Melt the chocolate in a microwave safe glass bowl in 30 second increments, stirring each time until full melted.
3. Fold in the cereal until full coated then pour into your 8x8 pan.
4. Spread the mixture out evenly, & sprinkle salt on top if desired.
5. Refrigerate for at least 20 minutes until the chocolate has complete hardened before slicing with a very sharp knife to avoid crumbling.

Peanut Butter Cookies

Yield: 30 cookies | Prep Time: 15 mins | Total: 25 mins



1 cup creamy peanut butter
1/2 cup butter softened
1/2 cup white sugar
1/2 cup brown sugar
1 egg
1 tbs vanilla extract
1.5 cups flour
1 tsp baking soda
1/4 tsp salt

1. Preheat oven to 350 degrees F. Line 2 baking pans with parchment paper.
2. In a large bowl, cream together peanut butter, butter, sugar & brown sugar.
3. Add the egg & vanilla extract. Mix until well combined.
4. In a small bowl, whisk together flour, baking soda, & salt. Stir in the flour mixture to the butter & sugar mixture until well combined.
5. Spoon the dough into 1 inch balls. Roll in white granulated sugar and place on baking sheet.
6. Using a fork, press down on each ball of dough to flatten.
7. Bake for 8 - 9 minutes. Do not over bake. Let cool on the baking sheet for a few minutes before transferring to a wire rack.

Banana Pops

Yield: 30 cookies | Prep Time: 15 mins | Total: 25 mins

3 bananas peeled & cut in half

3/4 cup vanilla yogurt or flavor of choice

sprinkles or toppings of choice

popstick sticks



1. Halve & peel each banana.
2. Insert a popstick stick into each banana half.
3. Dip bananas into yogurt, using a spoon to coat each banana evenly. Let excess yogurt drip off.
4. Add sprinkles or topping of your choice.
5. Place bananas on a plate covered in wax or parchment paper.
6. Freeze until the yogurt has hardened, about 2 hours.
(Allow for more time if you would like the banana to be frozen through)

Jolly Rancher Grapes

Yield: 24 servings | Prep Time: 10 mins | Total: 10 mins

1/3 box watermelon jello mix

1/3 box green apple jello mix

1/3 box lemon jello mix

1/3 box orange jello mix

3 lbs green grapes

toothpicks

1 cup water



1. Pour 1/3 of each flavor into small bowls.
2. Poke a toothpick in through the spot where the stem was attached.
3. Using the toothpick, dip in water & roll in mix. (Or just have a bowl of grapes sitting in water).
4. Put in fridge for as long as it takes to chill them completely.
5. Once they are fully chilled you can easily remove the toothpicks.



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THE FONDEST MEMORIES ARE
MADE WHEN GATHERED
AROUND THE TABLE.
