

Guacamole

Servings: 8

Ask a grown-up for help.

Ingredients:

- 3 medium avocados
- 1/2 tsp ground cumin
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2–1 tsp sea salt
- 1/4 tsp freshly ground black pepper
- 1–2 tbsp lime juice
- 2 tbsp chopped fresh cilantro
- 2 small tomatoes, deseeded and diced

Directions:

1. Cut open avocados lengthwise, remove the pit, and use a spoon to scoop out the flesh into a medium-sized mixing bowl.
2. Use a potato masher or fork and gently mash the avocado, leaving it a little bit chunky at this point.
3. Add cumin, garlic powder, onion powder, 1/2 tsp salt, pepper, and 1 tbsp lime juice.
4. If you would like your guacamole smoother, use a fork or your potato masher to mix in the spices as you mash the mixture. If you like your guacamole a little chunkier, use a rubber spatula to stir in the spices until well combined!
5. Add cilantro and tomatoes and stir until combined.
6. Taste and add extra salt or lime juice if needed!
7. Let sit for at least 30 minutes at room temperature before serving.
8. You may place it in the fridge if making more than 30 minutes ahead of time. I recommend plopping a pit in the middle, adding a splash of lime juice to the top layer, and covering it very tightly with plastic wrap in order to prevent browning.
9. Serve at room temperature or cold, whichever you prefer!



Recipe courtesy of Joy Food Sunshine © 2024 by JoyFoodSunshine

Chicken Enchiladas

Servings: 4

Ask a grown-up for help.

Ingredients:

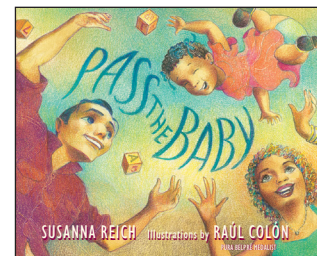
- 1 1/2 cups cooked shredded chicken
- 2 cups of enchilada sauce, divided (you can use homemade or store-bought sauce)
- 8 corn tortillas
- 2 1/2 cups shredded Mexican-blend cheese, divided
- Salt and black pepper, to taste
- Optional toppings: diced onions, chopped cilantro, sour cream, shredded lettuce, cotija cheese

Directions:

1. Preheat the oven to 350°F.
2. In a large bowl, combine the shredded chicken, 1/4 cup enchilada sauce, and a generous pinch of salt and pepper. Mix together and taste. Season with more salt and pepper as needed.
3. Wrap the tortillas in a damp paper towel and heat them in the microwave for 1 minute, flipping them halfway through until all of them are warm and pliable.
4. Assemble the enchiladas by laying two tortillas on top of each other, and filling evenly with the shredded chicken mixture and 1 cup of shredded cheese. Roll the tortillas tightly to close and place in large baking dish seam side down.
5. Pour the remaining 1 3/4 cups enchilada sauce over the tortillas, top with the remaining 1 1/2 cups shredded cheese, and bake for 20 minutes until the cheese is melted and bubbly.
6. Serve immediately and garnish with desired toppings.



Recipe courtesy of Isabel Eats © 2020 by isabel eats



Cherry Cheesecake

Servings: 8

Ask a grown-up for help.

Ingredients:

- One graham cracker pie crust
- One 8-ounce block cream cheese, softened
- $\frac{1}{3}$ cup powdered sugar
- One 8-ounce tub whipped topping
- One 21-ounce can cherry pie filling

Directions:

1. In a large mixing bowl, mix the softened cream cheese and powdered sugar until smooth.
2. Add the whipped topping and mix until well combined.
3. Spoon the mixture into the graham cracker crust and spread to an even layer.
4. Spoon the cherry pie filling on top and refrigerate for at least 2 hours or until ready to serve.



Recipe courtesy of Dance Around the Kitchen © 2022 by DanceAroundtheKitchen

Gingerbread

Makes one 9-inch square cake

Ask a grown-up for help.

Ingredients:

- $1\frac{3}{4}$ cups all-purpose flour, spooned into measuring cup and leveled-off
- 1 tsp baking soda
- $\frac{1}{2}$ tsp salt
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- $\frac{1}{4}$ tsp ground cloves
- 4 tbsp unsalted butter, melted
- $\frac{2}{3}$ cup packed dark brown sugar
- $\frac{2}{3}$ cup mild-flavored molasses
- $\frac{2}{3}$ cup boiling water
- 1 large egg

Directions:

1. Preheat oven to 350°F.
2. Grease a 9-inch square pan with nonstick cooking spray with flour or butter and add a light coat of flour.
3. In a medium bowl, whisk together flour, baking soda, salt, ginger, cinnamon, and cloves. Set aside.
4. In a large bowl, whisk together the melted butter, brown sugar, molasses, and boiling water.
5. When the wet mixture is lukewarm, whisk in the egg.
6. Add the dry ingredients to the wet ingredients and whisk until just combined and there are no more lumps.
7. Pour the batter into the prepared pan and bake for about 35 minutes, or until the edges look dark and the middle feels firm to the touch.
8. Once done, set the pan on a rack to cool slightly, then cut into squares and serve.



Recipe courtesy of Once Upon a Chef © 2024 by Jenn Segal