

IMPOSSIBLE TACO PIE

WEEK
6

1 lb. ground beef
 1/2 c. chopped onion
 3 cloves garlic, minced
 1 envelope (1 1/4 oz.) taco seasoning mix
 1 c. shredded cheddar cheese
 1/2 can mild chopped green chiles, drained
 1 1/4 c. milk
 3/4 c. baking mix (Bisquick)
 3 eggs
 1 tsp. hot sauce, optional

Heat oven to 400°F. Lightly grease 10-inch pie plate. Brown ground beef, onion and garlic; drain. Stir in seasoning mix. Spread beef mixture in a pie dish. Sprinkle with chilies and cheese.

Beat remaining ingredients until smooth and pour into pie plate.

Bake until golden brown and a knife inserted halfway between center and edge comes out clean, about 25 to 30 minutes.

Allow to stand at room temperature for 5 minutes before cutting. Serve with chopped lettuce, tomatoes, salsa and sour cream.



Faith@Home

PINEAPPLE CHICKEN STICKS

WEEK
6

4 boneless, skinless chicken breasts, cubed
 2 c pineapple, cubed
 1 tbs canola oil
 1 1/2 tbs soy sauce
 1 tbs brown sugar
 12/ tsp dry mustard
 1/2 tsp cayenne pepper
 Metal skewers, or wood skewers that you have soaked in water

1. Combine canola oil, soy sauce, brown sugar, dry mustard, and cayenne.
2. Add the chicken cubes and pineapple and toss to coat .
3. Brush the grill with vegetable oil and heat to medium-high.
4. Alternately thread chicken and pineapple cubes onto skewers.
5. Grill for approximately 20 minutes, turning to cook evenly.
6. Serve with rice.

SUGGESTION

Add cubes of bell pepper, onion slices, and cherry tomatoes to your skewers. Baste with marinade as it grills.



Faith@Home