





# March 2014

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
2 Texas Independence Day	3	4 Go Vote!	5 Ash Wednesday	6	7	8
9 Daylight Sav- ings Time Be- gins	<hr style="width: 100%; border: 1px solid black;"/> <b>S P R I N G   B R E A K</b> <hr style="width: 100%; border: 1px solid black;"/>					15
16	17 St. Patrick's Day	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

notes

## Crock Pot Cream Cheese Chicken Chili

### Ingredients

- 2 chicken breasts, still frozen
- 1 can Rotel tomatoes
- 1 can corn kernels, do not drain
- 1 can black beans, drained and rinsed
- 1 pkg. Ranch dressing mix
- 1 T cumin
- 1 t chili powder
- 1 t onion powder
- 1 8-oz pkg. cream cheese

### Instructions

- Put the chicken in the crock pot.
- Top with the tomatoes, corn, the drained and rinsed beans, ranch dressing, cumin, onion and chili powders, stir to combine then top with the cream cheese.
- Cook on low for 6-8 hours, stirring one or twice to blend in the cheese.
- Shred the chicken into large pieces and serve over rice.
- Can also serve in tortillas or taco shells.
- Serves 4

## THIN MINT TRUFFLES

### Ingredients:

- 1 box Girl Scout Thin Mint Cookies (or other mint cookie)
- 4 oz. cream cheese, softened
- 1 package green chocolate melts

### Directions:

1. Line a cookie sheet with wax paper; set aside.
2. Blend the Thin Mints until they're a fine texture (you may prefer to use a food processor). Then mix them with the cream cheese.
3. Roll into one inch balls and place onto the cookie sheet. Place them into the freezer for 30 minutes.
4. Melt the green chocolate as directed. You'll want it to be well melted for maximum truffle dipping! Then dip each truffle in the green chocolate. A couple of forks work well.
5. *Optional:* Allow the green layer to set, and add white chocolate drizzle. Simply melt 1/4 cup white chocolate, cut a small slit in the corner of a plastic bag and drizzled over the truffles.
6. Once the chocolate has set, serve the Thin Mint Truffles at room temperature.

## Roasted Tomato Salsa

### Ingredients

- Roasted Tomato Salsa Ingredients:
- 15-20 medium tomatoes
- 10 Serrano peppers (or 10 jalapeno peppers)
- 1 red or green bell pepper, optional (we use it when we have one on hand)
- 2 yellow onions
- 1 head of garlic
- 1 bunch of cilantro

1 Tbsp salt

### Instructions

1. Preheat oven to 375°F.
2. Cut tomatoes, onions and peppers in half. Scrape seeds from the peppers. Peel garlic. Lay vegetables cut-side up on two baking sheets, and roast for 25 minutes or until tomatoes and onions are soft.
3. After 25 min, move the rack to the highest position, set the oven to broil and roast vegetables for an additional 5 minutes. The tops of the serrano peppers should start to look charred (check on the veggies a couple times to make sure they don't turn too black). Remove the baking sheets from the oven being careful not to spill any of the tomato juices that have accumulated. Let vegetables cool down a bit then use a food processor to blend everything together along with one bunch of cilantro, 1 Tbsp of salt and any tomato juice left in the baking dish (feel free to discard tomato juice for a thicker salsa. If your food processor is small, process in a few batches then mix it all together. Let cool to room temp, then cover and refrigerate until ready to eat.