

Taco Chicken

- 6 Boneless Skinless Chicken Breasts
- 1 package Taco Seasoning
- 1 1/2 cups Salsa

Layer chicken at the base of your crockpot. Sprinkle taco seasoning over the chicken. Top with salsa. Cover and cook on high 3-4 hours. Remove chicken and shred. Return to the crock pot and stir with juices in the crockpot. Keep warm to serve.

For the teacher's birthday lunch, you'll have to cook the chicken in batches unless you have multiple crockpots. You could also do this in an instant pot. I've also done this on cookie sheet pans or 9x13 pans in the oven – putting the chicken in a single layer, sprinkling with taco seasoning and salsa and baking for 30-40 minutes, shredding and returning to the juices on the pan. The oven does tend to dry it out a bit more though so you may have to add some chicken stock to it after cooking if you choose this method.

Cilantro Lime Rice

make this recipe 3 times for the Teacher Birthday Lunch

- 4 Tablespoons of butter
- 4 cups long grain white rice
- 7 1/2 cups hot water
- 2 Tablespoons chicken bullion powder
- 1 Tbsp salt
- 1 tsp ground black pepper
- Zest and juice from 4 limes
- ½ cup minced fresh cilantro
- 1 tsp ground cumin

In a large saucepan, melt the butter and add the rice. Stir, letting the rice and butter cook for 1-2 minutes. Add remaining ingredients and bring to a boil. Reduce heat, cover and cook for 15-20 minutes. Remove from heat and let stand, covered, for 10 minutes. Fluff with fork and serve.

I have read others using an instant pot or rice cooker and it turned out great in that.

Café Rio Style Black Beans

- 8 15oz cans of Black Beans (drained)
- 1 15 oz can Tomato Sauce
- ½ cup Green Salsa
- 1 tsp Salt
- 1 tsp Cumin
- 1 tsp Chili Powder
- ½ tsp Onion Powder
- ½ tsp Garlic Powder

Add all ingredients to a crockpot. Stir to incorporate spices. Cook on low 3-4 hours until heated through.

Shopping List:

- \$1 - Cumin
- \$1 - Paprika
- \$1 - Onion powder
- \$1 - Chili Powder
- \$1 - Garlic Powder
- \$1 - Salt
- \$3 - Pepper
- \$2 - Root Beer
- \$12 - Herdez Green Salsa 6 jars
- \$7 - Red Enchilada Sauce 8 cups
- \$2 - Brown Sugar 2 cups
- \$4 - Diced Green Chilis – 4 small cans
- \$5 - Ranch Dressing Packet 4
- \$4 - Mayonnaise 4 cups
- \$1 - Buttermilk 2 cups
- \$2 - Minced Garlic 8 oz jar
- \$4 - Cilantro 4 heads
- \$2 - Chicken Bullion
- \$3 - Long grain rice – 5 lb bag
- \$3 - Butter 2 sticks
- \$4 - Taco Seasoning 4 pkgs
- \$10 - Black Beans 16 cans
- Costco Shopping List:
- \$35 - 15 lbs Pork Shoulder
- \$25 - 10 lb pkg frozen boneless skinless chicken breasts
- \$22 - Salsa 48 oz 3 tubs
- \$25 - Guacamole 16 - 2.5 oz cup packages – buy 2
- \$5 - Limes – 5lb bag
- \$5 - Soft Taco Shells – 1 package of 40
- \$15 - Shredded Mexican Cheese Blend – 5 lb bag
- \$10 - Romaine Lettuce 6-pack buy 3
- \$10 - Tortilla Chips 2 large bags
- \$5 - Sour Cream 1 48 oz tub

eventstocelebrate.net