Macaroni & Cheese

Ingredients

- 2 lbs. Whole Wheat Pasta
- 10 Tbsp. Butter
- 1 cup Flour
- 1 Tbsp. + 1 tsp. Yellow Mustard
- 10 cups Milk
- 3 lbs. Shredded Cheddar Cheese

Directions

1. Cook pasta in medium saucepan with salt until al dente, drain and put back into saucepan.
2. Meanwhile, melt butter in medium saucepan over medium heat. When butter is fully melted, add flour and mustard, stir to combine well. Cook for 2 - 3 minutes.
3. While stirring, using a whisk, add milk. Stir constantly until boiling.
4. Once it comes to a boil, turn off heat.
5. Add cheese and stir to combine.
6. Pour cheese sauce over cooked pasta and stir to combine. Place in greased hotel pan.
7. Bake in oven at 325 degrees for 22-27 minutes. Let set up for 10 minutes before eating.

White Chicken Chili

Ingredients

- 7-1/2 Tbsp. Canola Oil
- 5 lbs. Chicken Breast, 1" cubes
- 5 small Onions, chopped
- 5 small Green Bell Peppers, seeded and diced
- 2-1/2 cups chopped Green Chilies
- 5 Tbsp. Garlic, chopped
- 8-3/4 cup White Beans (Cannellini), drained and rinsed
- 2-1/2 Tbsp. Cumin
- 1-1/2 Tbsp. dried Oregano
- 2-1/2 Tbsp Chili Powder
- 10 cups Chicken Broth
- 1-1/4 cups Fresh Cilantro, chopped
- Salt & Pepper to taste

Toppings:
- Cheddar Cheese
- Sour Cream
- Diced Avocado

Directions

1. In a pan heat 5 Tbsp oil over medium heat. Add chicken and stir frequently until cooked through. Remove from pan, set aside.
2. Over medium heat, add 2-1/2 Tbsp oil, add onion, bell pepper, jalapeno, chopped green chilies, garlic and ½ of the white beans. Add cumin, oregano and chili powder. Sautee until bell peppers are crisp-tender and the white beans start to break apart, 10-15 minutes.
3. Add chicken broth, the reserved chicken, and the rest of the white beans to the pan. Season with salt and pepper to taste. Bring to a boil, reduce to a simmer, cook 10 minutes.
4. Add cilantro & serve with cheese, sour cream & avocado.
Sweet Potato Chips

Ingredients

3 lbs. Sweet Potatoes
3 Tbsp. Olive Oil
1/2 tsp. Salt
1/2 tsp. Pepper

Directions

1. Preheat oven to 400 F. Line a baking sheet with parchment paper.
2. Slice sweet potatoes into very thin circles and place in a small bowl.
3. Drizzle sweet potatoes with olive oil and season with salt and pepper. Stir to combine.
4. Spread out evenly on parchment paper and bake for 12-18 minutes turning halfway through until browned and crisp.

Black Bean Brownies

Ingredients

1-3/4 cup Black Beans, drained and rinsed
2 Tbsp. Cocoa Powder
1/2 cup Quick Oats
1/4 tsp. Salt
1/3 cup pure Maple Syrup
2 Tbsp. Sugar
1/4 cup Vegetable Oil
2 tsp. Vanilla Extract
1/2 tsp. Baking Powder
1/2 cup Chocolate Chips + additional Chips for top.

Directions

1. Preheat oven to 325 F.
2. Combine all ingredients except chips in a food processor, and blend until completely smooth.
3. Stir in the chips, then pour into a greased 8×8 pan.
4. Sprinkle extra chocolate chips over the top.
5. Cook the black bean brownies 12-15 minutes, then let cool at least 10 minutes before trying to cut. Can place in fridge or freeze to firm them up before cutting. Cut 3x4 for 12 servings per pan.
Ranch Dip

Ingredients

1 - 1/2 cup Ranch Dressing
1 - 1/2 cup Mayonnaise
1 Tbsp. granulated Garlic Powder
1 Tbsp. crushed Red Pepper

Directions

1. Combine all ingredients and refrigerate. Serve as dip with fresh vegetables or baked potato chips.

Vanilla Greek Yogurt Dip

Ingredients

1-1/2 cup Vanilla Greek Yogurt
1-1/2 cup Whipped Cream Cheese
1 Tbsp. Vanilla Extract

Directions

1. Combine all ingredients and refrigerate. Serve as dip with fresh fruit.

Chocolate Greek Yogurt Dip

Ingredients

1-1/2 cup Plain Greek Yogurt
3 Tbsp. Cocoa Powder
1-1/2 Tbsp. Honey
1/2 tsp. Vanilla Extract
3 Tbsp. Chocolate Chips

Directions

1. Combine all ingredients together until smooth.
2. Top with chocolate chips and refrigerate. Serve as dip with fresh fruit.