

Mad River Seniors Cooking Class with Marci Lutsky
veggingonthemountain@gmail.com

Chicken Taquitos

Ingredients:

2 cups shredded chicken, rotisserie or baked/boiled
1/2 teaspoon ground cumin
1/2 teaspoon ground chili powder
1/2 teaspoon kosher salt
1/4 teaspoon garlic powder
1/4 teaspoon paprika
2 teaspoons fresh lime juice
1 cup shredded cheddar or Mexican blend cheese
20 corn tortillas
Olive oil for brushing
Optional toppings: salsa, guacamole, shredded lettuce, chopped tomatoes, sour cream

Directions:

Preheat the oven to 425 degrees F. Spray a large baking sheet or baking dish with nonstick cooking spray and set aside.

In a medium bowl, combine the shredded chicken with the cumin, chili powder, salt, garlic powder, paprika, and fresh lime juice. Stir until chicken is well coated with the seasonings. Stir in the shredded cheese.

You need to soften the corn tortillas before rolling them. The easiest way to do this is in the microwave. Place about 10 tortillas at a time covered in a damp paper towel in the microwave for about 30 seconds. Remove from the microwave and roll up the taquitos by placing a heaping tablespoon of the chicken and cheese mixture in the center of the tortilla and roll it up tightly. Place the taquito, seam side down on the prepared baking sheet. Continue rolling taquitos until the tortillas and filling are gone. You should have about 20 taquitos. Lightly brush the taquitos with olive oil. Bake for 15-20 minutes or until taquitos are golden brown and crispy. Remove from the oven and serve warm with desired toppings.

Pumpkin Cheesecake Parfaits

Ingredients:

1 8-oz block cream cheese, softened
4 tablespoons maple syrup, divided
1 15 oz can pumpkin puree
1 ½ teaspoons vanilla extract
1 teaspoon pumpkin pie spice
2 cups heavy cream
2 cups crumbled ginger snaps or graham crackers
2 cups mini chocolate chips

Directions:

With mixer on medium speed, beat cream cheese until fluffy. Gradually beat in 2 tablespoons of maple syrup until smooth. Add pumpkin, vanilla and pumpkin pie spice. Mix until smooth, scraping side of bowl as needed; set aside. In separate bowl, with mixer on medium-high speed, beat cream until soft peaks form. Gradually beat in 2 tablespoons of maple syrup until stiff peaks form. Divide cookies among 8 parfait glasses. Divide half of pumpkin mixture among glasses, followed by half of whipped cream. Repeat layering of cookies, pumpkin and whipped cream. Top with mini chocolate chips.