



**Bean Nachos with Texas on the Plate
Midnight Cowboy Campfire Corn Salsa**

Add these great little nibbles to your repertoire of party munchies. They're easy, and they're really delicious!

25 good quality corn tortilla chips
1 can refried beans
Shredded Queso Fresca (Mexican cheese), or substitute
shredded Monterey Jack cheese
Texas on the Plate Midnight Cowboy Campfire Corn Salsa

Preheat oven to 375 degrees. Arrange the tortilla chips on a baking sheet. Spread some of the refried beans on each chip and top each nacho with some of the cheese. Bake in preheated oven just until the cheese melts and the beans are warmed. Remove from oven and top each nacho with desired amount of Texas on the Plate Midnight Cowboy Campfire Corn Salsa (but don't be stingy!). Arrange on a platter and serve.

Makes 25 nachos



**Tex-Mex Chicken Breasts with Texas on the Plate
Midnight Cowboy Campfire Corn Salsa**

This dish proves that sometimes the result of the simplest preparation can be mighty tasty. Perfect for those times when you need a filling entrée that's really quick and easy. Serve with a simple side dish like spinach pan-seared in olive oil, and you've got a nice little nutritious meal in a hurry.

4 boneless, skinless chicken breasts, about 6-8 ounces each
Your favorite chile powder blend
Salt to taste
Texas on the Plate Midnight Cowboy Campfire Corn Salsa
Packaged shredded Mexican cheese blend

Preheat oven to 350 degrees. Rub the chicken breasts on both sides with some of the chile powder. Season to taste with salt. Arrange the breasts in a 9 x 13-inch baking dish so that they do not touch. Spoon a liberal portion of the Texas on the Plate Midnight Cowboy Campfire Corn Salsa on each breast, then top with a good scattering of the cheese blend. Bake in preheated oven for about 45 minutes, or until juices run clear when chicken is pierced with a small, sharp knife. Serve hot.

Serves 4



Chicken Quesadillas with Texas on the Plate Midnight Cowboy Campfire Corn Salsa

Pair these yummy quesadillas with a side of guacamole on shredded lettuce, and you've got yourself a great little light meal in a hurry.

12 white corn tortillas
5 grilled or baked chicken breasts, sliced thin
4 cups (1 pound) shredded quesadilla cheese, or
substitute Monterey Jack cheese
Texas on the Plate Midnight Cowboy Campfire Corn Salsa
Canola oil

Place the tortillas on a baking sheet. Arrange some of the chicken slices on one half of each tortilla. Scatter 1/3 cup of the cheese over the chicken on each tortilla. Spoon desired portion of the Texas on the Plate Midnight Cowboy Campfire Corn Salsa over the cheese. Fold each tortilla in half, pressing down to form a half-moon shape. Heat a thin glaze of canola oil in a large skillet or flat griddle. When the oil is medium hot, cook the quesadillas in batches. Cook just until the cheese has melted and tortillas are slightly browned, turning once with a wide metal spatula. Press the tops of the tortillas to flatten slightly when you turn them. To serve, cut each quesadilla into two wedges. Arrange on a platter and serve hot.

Serves 6



Shrimp Salad with Texas on the Plate Midnight Cowboy Campfire Corn Salsa

This quick salad makes a tasty and very easy light luncheon dish. Pair with warm French bread or garlic bread and serve with a crisp, dry white wine, or a summery rosé. Your friends will think you've made a fuss over them!

2 pounds boiled, peeled and deveined small shrimp
½ cup sliced ripe olives
½ cup real mayonnaise
1 cup shredded packaged Mexican cheese blend
1 jar Texas on the Plate Midnight Cowboy Campfire Corn Salsa
Red-Tipped lettuce leaves
Minced cilantro as garnish

Combine the shrimp, sliced olives and mayonnaise in a mixing bowl; stir to blend well. Add the cheese and Texas on the Plate Midnight Cowboy Campfire Corn Salsa, stirring well. Refrigerate to chill. To serve, place a few of the lettuce leaves on individual salad plates and spoon a portion of the salad in the center of the lettuce leaves. Garnish with minced cilantro leaves.

Serves 4 to 6



**Quick 'n Easy Cheese and Corn Soup
with Texas on the Plate
Midnight Cowboy Campfire Corn Salsa**

Need a really quick soup course or lunch for hungry kids? Try this ready-in-a-flash, but mighty tasty soup on for size. Bet it'll become a house favorite.

1 quart packaged chicken broth
1 jar Texas on the Plate Midnight Cowboy Campfire Corn Salsa
2 teaspoons light chile powder
12 ounces processed cheese, such as Velveeta, cut into 1-inch cubes
Salt to taste
1½ tablespoons cornstarch
Prepared croutons, optional

Pour the chicken broth into a heavy-bottomed 3-quart saucepan, reserving 2 tablespoons for later use. Add all remaining ingredients, except cornstarch and croutons. Cook over medium heat, stirring until the cheese has melted. Stir the cornstarch into the reserved chicken broth, blending well. Bring the soup to a full boil, then stir in the cornstarch mixture, blending well. Cook just until thickened. Serve hot, topping each serving with some of the croutons, if desired.

Serves 4 to 6, depending on serving size