



FIESTA FEAST

Break out the sombrero, it's time to celebrate Cinco De Mayo. Chef, Author and James Beard Award finalist **Kevin Gillespie** teamed up with Formula 409® and lifestyle experts **Erin Chase** of \$5 Dinners, **Christy Jordan** of Southern Plate and **Kami Bigler** of NoBiggie to help create ways to fiesta in style!

Nachos de Puerco

By Kevin Gillespie, Chef, Author, James Beard Award Finalist and longtime fan of the Formula 409® clean

Ingredients

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| 1 Vidalia onion | 2 ripe avocados |
| 6 whole cloves garlic, root ends trimmed | 2 limes |
| 1 jalapeño pepper | ¼ cup sour cream |
| 1 tsp oil | 1 lb. bag crispy corn tortilla chips |
| 3 ripe tomatoes, cored and quartered | 8 oz. Monterrey jack cheese, finely grated |
| 1 tsp salt | 6 oz. shredded, cooked pork, warmed |
| ½ tsp Ancho chili powder | |
| ½ cup picked cilantro leaves | |

Directions

Peel the onion, trim and discard the root and stem ends. Cut the onion in half, North to South. Lay the cut sides down on the cutting board and slice into ½" rings.

Heat a large cast iron skillet to smoking, add the onions, garlic and jalapeño to the skillet and quickly char, turning once then drizzling with the oil. You're not looking to cook the vegetables all the way through, just give them some nice deep color. As the veggies char, remove them to a blender, leaving the jalapeño in the pan until charred on all sides. Add the tomato, salt and chili powder and pulse to combine. Add the cilantro and blend on low speed about 30 seconds, until blended but still coarse. Dice the avocado into ½" cubes and toss with the juice of one lime. Fold the avocado into the charred salsa and refrigerate.

In a small bowl, whisk the sour cream with the juice of the remaining lime.

Heat oven to 350°F.

Spread ⅓ of the chips in single layer on ½ sheet pan lined with non-stick foil or parchment paper. Sprinkle with ⅓ of the cheese and pork, add another layer of chips, cheese and pork and a final layer of chips and cheese (reserving the remaining ⅓ of the pork). Bake 5 minutes, or until all the cheese is melted throughout.

Remove from oven and sprinkle with the remaining pork. Spoon salsa over the top and drizzle with the lime sour cream.



4-INGREDIENT SALSA VERDE CHICKEN ENCHILADAS

By Erin Chase, mastermind behind \$5 Dinners, busy mother of four and lover of the quick-clean (she's got better things to do than clean...like chase those four kids around)

Ingredients

3 cups cooked and shredded chicken
2 cups salsa verde, divided
16 corn tortillas
1 to 1 ½ cup shredded jack cheese

Directions

Preheat the oven to 350°F and lightly grease a 9"x13" inch baking dish with non-stick cooking spray.

In a mixing bowl, combine the cooked and shredded chicken with ½ cup of the salsa verde.

Warm the tortillas in a slow oven, or wrapped in a dishtowel in the microwave. Warmed tortillas fold and roll better when making enchiladas.

Spoon a thin line of the chicken-salsa verde mixture into a corn tortilla and wrap tightly and place seam side down in the baking dish. Repeat until the chicken, tortillas are used up and the baking dish is packed full of enchiladas. Pour the remaining salsa verde sauce over the top and then sprinkle about 1 to 1 ½ cup shredded cheese on top.

Bake in the preheated oven for about 20 minutes, or until cheese has melted and salsa verde is bubbling.

Serve warm Salsa Verde Chicken Enchiladas with side of rice and refried beans.

(To prepare the shredded chicken, Erin recommends combining 1 pound of boneless skinless chicken thighs and 1 pound of boneless skinless chicken breast in a slow cooker and cooking on low for 8 hours.)

LIME CUPCAKES WITH CREAM CHEESE FROSTING

By Christy Jordan of Southern Plate, mother, wife, Southern cook and cleaning whiz

Ingredients (Cupcakes)

1 box lemon cake mix
1 small box lime gelatin
¾ cup buttermilk
½ cup vegetable oil
3 eggs
3 drops green food coloring

Directions

Place all ingredients in large mixing bowl and mix with an electric mixer for one minute. Scrape down sides and mix again until smooth, 2 minutes more.

Line two, 12 cup muffin pans with cupcake papers. Divide batter evenly among both pans. Bake at 350°F for 20-25 minutes, or until lightly browned and they spring back when lightly pressed in the center.

Remove from oven and allow to cool completely.

Ingredients (Frosting)

8 oz. cream cheese, at room temperature
½ cup butter, at room temperature
1 lb. confectioner's sugar
1 tsp vanilla extract

Directions

Cream together cream cheese and butter with an electric mixer. Add sugar and vanilla and beat again until smooth and creamy, scraping down sides as needed. Generously frost cooled cupcakes.

Christy's Quick Tip

For a festive look, sprinkle tops of cupcakes with fresh lime zest.



Make the Fiesta Festive

By Kami Bigler, the brains behind NoBiggie, who's favorite things include her family (#1!), crafting, cooking and cleaning made simple



- 1 Create a focal point for all of your party décor with honeycomb and tissue paper flowers in bright springtime colors and a fiesta or party banner to set the stage.
- 2 Using the same party back drop to double as a photo booth back drop later on in during your fiesta.
- 3 Die cut some paper flowers and add them to basic gift sacks that you would buy at the store for festive take-home. Solid red, lime green and yellow colors work great for a fiesta.
- 4 Stock up your photo booth with lots of fun Cinco De Mayo photo booth props like sombreros, fake flowers for the girls to wear in their hair and fake mustaches. Add in a few maracas for fun.
- 5 Nothing screams party for the kids like a piñata. Fill it with all your favorite candy. Don't forget a blindfold and a stick.
- 6 Send your party guests home with a bottle of sparkling lemonade dressed up with a ribbon and festive paper flower to thank them for joining you.

Kami's Quick Tip

For easy clean-up, party outdoors. Paper plates and inexpensive table covers will make clean-up a snap. Be sure to bring along Formula 409® Antibacterial All-Purpose Cleaner for quick clean-up for spills.

5 Cleaning Tips for Cinco de Mayo



Make your own tortilla chips! They are easy, delicious and you can wipe away oil splatters easily with Formula 409® to make cleaning a breeze. Just cut soft tortillas into triangles, fry until crispy and sprinkle with salt, or even a squeeze of lime.



Avoid an end-of-the-night disaster by stowing a bottle of cleaner, like Formula 409® Antibacterial All-Purpose Cleaner close by to spray and wipe spills away quickly.



Taco bars are so much fun, but generally messy, so put down red, green and white disposable table cloths to catch spills, scraps and avoid stains.



Party drinks can be really sticky – gather abandoned, partially drank beverages right away to avoid sticky spills.



When the party is over, gather dishes and trash first, so the mess seems less daunting and it leaves you free to simply wipe things down.

