



Tips for Green Chile Frittata

- The oven-baked method of cooking the frittata results in a tender, moist omelet.
- Using tortilla chips lends a tamale-like flavor. For best flavor, use yellow corn tortilla chips. Combine the crushed tortilla chips and salsa and allow them to stand so chips are softened before adding to the egg mixture.
- The Citrus Press is a convenient way to add juice when measuring is not critical to the recipe.
- Cheddar or Monterey Jack cheese can be substituted for the Colby & Monterey Jack cheese blend, if desired.
- To store cilantro, trim the stems and place the bunch, stem-end down, into a glass of water. Cover the leaves with a plastic bag and store in the refrigerator up to 1 week.
- Fill the Easy Accent® Decorator with sour cream and have guests use it to garnish their frittata.

Tool Tips for Super Starters

(Adapting for your kit products.)

Family-Size Baked Burrito

- Use the Utility Knife to slice the tomatoes, shred lettuce, and dice the chicken.
- Use the Pizza Cutter to chop cilantro.
- Squeeze lime juice into Classic Batter Bowl by hand.
- Use the Small Mix 'N Scraper® to spread the bean dip.
- Substitute an equal amount of taco seasoning mix for the Southwestern Seasoning Mix.

The Pampered Chef®

Fun Facts

Mole Chicken Pizza:

Mole sauce, probably originated by the Aztecs, is commonly served at Mexican weddings and special events. The varieties are endless, from a light green mole based on pumpkin seeds to a rich, dark brown sauce that includes chocolate.

Family-Size Baked Burrito:

The word burrito literally translates into "little donkey." It is believed that burritos originated either in northern Mexico or the southwestern United States.

Other fun facts for chocolate can be found in the Death by Chocolate speciality Show section, "Building Your Bookings" chapter of Recipe for Success.

Other Mexican-inspired recipes include the following:

- **Season's Best® Recipe Collection (Fall/Winter 2005):**
Fiesta Salad Turnover, Touchdown Taco Dip
- **The Pampered Chef® Stoneware Inspirations** cookbook:
Create-a-Party Dip, Fiesta Chicken Dip
- **The Pampered Chef® It's Good for You** cookbook:
Lean 'N Green Chili, Mexican Bean Dip
- **The Pampered Chef® All the Best** cookbook:
Fabulous Fajita Pizza, Fresh Salsa & Guacamole Duo, Mexicali Cornbread Squares, Tex-Mex Chicken Melts
- **The Pampered Chef® Soups, Stews & Chilis** recipe card collection: *Quick Black Bean Chili*

