

# Café Rio Party Recipes

## Shredded Chicken

2 lb. chicken breasts

1/2 c. zesty Italian salad dressing

1 1/2 tsp. chili powder

1 1/2 tsp. ground cumin

1 tsp. minced garlic

1/4 c. water

1. In a bowl, combine salad dressing, chili powder, cumin, garlic and water. Stir until all ingredients are combined.
2. Spray the inside of a slow cooker with cooking spray and pour the dressing mixture into the slow cooker.
3. Place the chicken in the crock pot and cook on low for 4-6 hours or on high for 3-4 hours until the chicken is no longer pink and cooked throughout.
4. Shred the chicken and mix with the juices in the slow cooker. Keep warm until ready to serve.

## Black Beans

1 (16 oz.) can black beans

1 Tbsp. olive oil

1 tsp. minced garlic

1/2 tsp. ground cumin

3/4 c. tomato juice

2 Tbsp. cilantro, chopped

1. Open and drain the black beans in a colander.
2. In a large pot, sauté garlic and cumin in the olive oil for about 3-5 minutes.
3. Add the black beans, tomato juice and cilantro to the large pot. Stir until all of the ingredients are combined.
4. Heat the bean mixture through and keep warm until ready to serve.

## Cilantro Rice

1 1/2 tsp. minced garlic

2 Tbsp. cilantro, minced

2 Tbsp. green chilies

1/8 onion, chopped into small pieces

2 c. water

2 Tbsp. chicken bouillon granules

1 c. rice

1 tsp. butter

1. Add garlic, cilantro, green chilies and onion to a food processor and blend until finely chopped.
2. Add water and bouillon granules to a large pot and bring to a boil. Add the cilantro mixture, rice and butter to the boiling water and then turn the heat down to about medium high heat until the mixture simmers. Cover with a lid.
3. Cook rice at a simmer, with the lid on, for about 20-30 minutes, or until the rice is soft and the water is cooked into the rice. Keep warm until ready to serve.

## Cilantro Ranch

1 packet dry ranch dressing mix  
1 c. mayonnaise  
1 c. buttermilk  
2 tomatillos, husks removed and diced

1/2 bunch fresh cilantro  
1 tsp. minced garlic  
Juice of 1 lime  
1 small jalapeno, seeds removed (optional)

1. Add all ingredients listed above into a blender.
2. Blend on high for 1 minute, or until completely smooth.
3. Pour into dressing container. Keep cool until ready to serve.

## Pico de Gallo

2 fresh tomatoes, finely diced  
1/4 large white onion, finely diced  
2 Tbsp. cilantro, minced  
1/2 tsp. minced garlic

Juice of 1/2 lime  
1/2 tsp. salt  
1/4 tsp. pepper

1. Dice the tomatoes, onions and cilantro.
2. Place all ingredients in a bowl and mix until well combined. Keep cool until ready to serve.

## Salad / Lettuce

1/2 head of romaine lettuce

1. Wash and dry the leaves of the romaine lettuce.
2. Layer a few of the leaves on top of each other and using a sharp knife. Cut the lettuce into small shreds.
3. Place all of the lettuce in a large bowl and toss the pieces together.

## Tortillas

2-3 medium flour tortillas  
Tin foil

1. Preheat the oven to 250°.
2. Place tortillas in the microwave. Heat the tortillas for about 1 minute, flipping them half way through.
3. Wrap the tortillas in a couple layers of tin foil and place in the warm oven. Keep warm until ready to serve.