

# **RICH'S**

## **Meaty QUESO**



**1--2lb Velveeta Cheese**  
**1 lb 93/7 Ground Beef**  
**2-small cans--Hatch Green Chili's (chopped)**  
**1-14.5oz Can Petite Diced Tomatoes**  
**3- Scoops your Favorite Simple Salsa Seasoning**  
**1/4 cup Water**  
**splash Milk or Cream**

**Mix 1 Scoop Simple Salsa to 14.5 oz Petite Diced Tomatoes. Mix well and set aside.**

**Place meat in skillet, add water and cook 3/4 way done, add 3 scoops Simple Salsa, stir well and cook until done.**

**Meanwhile--Place Velveeta Cheese in pot and the splash of milk or cream and melt, once melted, Add Ground Meat mixture, 2 cans Hatch Chili's and entire amount of Salsa. Mix well and ENJOY!!**

**This makes a lot of Queso--cut in half for smaller portion.**

**YUMMY!**

# TOO GOOD TACO MEAT

1 lb ground Chuck or Round  
3 Scoops SIMPLE SALSA SEASONING  
1/8 teaspoon Black Pepper  
1/4 cup water



Cook meat approx 2/3 done, add water and stir and add Simple Salsa seasoning and Pepper, Cook until done. Use for Tacos, Burritos, Taco Salad and more.

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## SIMPLE BEEF SHEPARD'S PIE

1-2 pounds ground beef  
1 medium onion, chopped  
1 can (28 ounces) baked beans  
1 cup Whole Kernel Corn  
1/4 cup barbecue sauce  
1/2 cup (4 ounces) shredded cheddar cheese  
4 Cups White Potatoes (Diced)  
2 scoops SIMPLE SALSA SEASONING



Clean potatoes well, Boil until done. While potatoes are cooking in a large skillet, cook beef, add Simple Salsa Seasoning, and onions over medium heat until meat is done, drain. Stir in beans corn and barbecue sauce, heat completely. Place meat mixture into casserole pan and spread evenly, Mash Potatoes and spread over meat mixture, Sprinkle with cheese, cover & place in oven @ 350 degrees until cheese is melted.

# OVER THE TOP HAMBURGERS



- 1 lb. Ground Beef or Turkey
- 1- 1 1/2 scoops SIMPLE SALSA SEASONING
- 2 tablespoons Worcestershire
- 1 tablespoon A-1(optional)

Mix all ingredients together and refrigerate 10 minutes. Make patty's and grill or cook as usual.

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## TACO PIZZA



- 1 Can Pillsbury Pizza Dough
- 1/2 lb Ground Beef
- 2 1/2 Scoops Simple Salsa Mix
- 1 Cup Pizza Blend Cheese or Cheddar
- jalapeno, Onions
- 1- 15oz Can Refied Beans
- 1- 14.5oz Can Petite Diced Tomatoes
- Black Olives (optional)

Make Salsa with the Petite Diced tomatoes, Spread dough out on baking sheet, Spread Refried Beans all over. Spread Salsa on top of refried Beans, Cook Ground meat with 1 1/2 Scoops Simple Salsa Mix. Place on top of refried beans, Top with Cheese and cook in oven according to direction on Dough package.

Remove from oven and Top with Lettuce, Cheese and Onions, Jalapenos, **ENJOY!**



# **Black Bean and Corn TACO Salad**

This one you can make Mild or Spicy, depending on which Simple Salsa Flavor & Heat level you have.

This recipe will feed 4 - 5 people.

**3 Scoops SIMPLE SALSA SEASONING**  
**2 LBS Ground Beef or Cubed Chicken**  
**1-Pkg EZ Mixes Taco Seasoning**  
**1/3 Cup Water**  
**1-Pkg EZ Mixes Guacamole Seasoning**  
**1-14/5oz Can Petite Diced Tomatoes**  
**1-15oz Can Whole Kernel Corn--(Drained)**  
**1-15oz Can Black Beans (Rinsed & Drained)**  
**6-Medium Ripe Avocados**  
**1- Bag 4 Blend Mexican Cheese**  
**1-8oz Sour Cream**  
**Bag of Thin Cantina Style Tortilla Chips**  
**1 - Head of Lettuce-chopped (Iceberg or Romain)**



If using Chicken, wash and clean thoroughly!

**FOR SALSA-----Open can of Petite Diced Tomatoes and pour into bowl, add 1 Scoop Simple Salsa Seasoning, mix well and set aside.**

**Coat cooking pan lightly and on Low to Medium heat, cook desired meat 3/4 done, add water and Pkg EZ MIXES TACO Seasoning, cook until done.**

**Meanwhile, chop lettuce, Drain Corn and Beans, Make Guacamole by skinning and coring all Avocados, mash into bowl and add EZ MIXES GUACAMOLE Seasoning and 1 TBSP Sour Cream, mix well and cover and place in Frig.**

**Place chopped Lettuce in Bowls (or on Plates), Once meat is done, set aside, top lettuce with a little cheese, Black Beans, Corn and Taco Meat. Top with more Cheese, Salsa, Sour cream and Guacamole and broken up Tortilla Chips. **Try Topping with CATALINA DRESSING** Add Salt and Pepper to taste. **YUMMY!****



# **RICH'S DELIGHTFUL POT ROAST**

- 1---2-3lb Roast**
- 3 scoops Simple Salsa Seasoning**
- 1-medium Onion sliced**
- 4-5 Carrots--sliced into 2 inch pieces**
- 2-3 medium Potatoes cubed**
- 3-4 stalks Celery sliced**
- 1- container Cherry Tomatoes whole**
- 2- Cobs Fresh Corn-cut into 3 pieces**
- 1-Cup Fresh Mushrooms**
- 1-can Chicken or Beef Broth**



**Prepare your roast the day before. Trim as wanted and season with your favorite Simple Salsa Seasoning, Rub seasoning in well on both sides and wrap in saran wrap and place in frig.**

**Wash and prepare all ingredients as stated above. Pour Broth in large roasting pan, place Roast in center and season Both sides with 1 scoop Simple Salsa. Place all vegetables around roast and season with remaining Simple Salsa. Cover with Heavy Aluminum Foil, air tight.**

**Let stand to marinate for 45 minutes. Pre-Heat oven to 275-300 degress. Place pan in oven for 2 1/2 hours, Turn pan around and place back in oven for another 2 1/2 hours or until done.**

**Be careful when you open the aluminum foil as the steam will burn you. Let rest for 10- minutes and ENJOY!**

**For more, just increase vegetables as needed.**

# **SIMPLE TACO SOUP**



## **Ingredients:**

- 1 lb Ground Beef or Chicken**
- 1 - 15oz can Whole Kernel Corn (drained)**
- 1 - 15 oz can Pinto Beans (drained)**
- 1 - 14.5 oz can Petite Diced Tomatoes**
- 1 - small can Green Chilis--MILD**
- 1 - cup water**
- 3 scoops Simple Salsa Seasoning**
- Sour Cream**
- Grated Cheddar Cheese**

## **DIRECTIONS:**

**In skillet or pot, brown meat 3/4 way and drain. Add 1 scoop Simple Salsa Seasoning and 3 oz water, cook until done. Add ALL other ingredients and 2 scoops Simple Salsa Seasoning and cook until done--about 1-2 hours for best results. Top with Sour Cream & Cheese--Enjoy!**



# **SOUTHWEST BEEF STEW**



- 2 pounds ground beef or Stew Meat**
- 1 cup Fresh diced onion**
- 2 cans (14.5 ounces) Petite diced tomatoes, undrained**
- 2 - 2 1/2 Scoops Simple Salsa Mix**
- 1 can (15 ounces) pinto beans, rinsed and drained**
- 1 can (15-1/4 ounces) whole kernel corn, drained**
- 2-3 Carrots washed and cut into 1 inch pieces**
- 2-3 Gold Potatoes cut into cubes**
- 1-2 Stalks Celery washed and cut into small pieces**
- 3/4 cup water**
- 1/2 teaspoon black pepper**
- Salt to taste**
- Shredded cheddar cheese, optional**

**Open 1 of the 14.5 oz can of Petite Diced Tomatoes, add 1 scoop of the Simple Salsa Seasoning to make Salsa, set aside.**

**In a large skillet, cook beef and onions over medium heat until meat is no longer pink; drain. Transfer Meat to large pot and turn to HIGH. Once hot then Add the remaining ingredients and bring to a boil. Boil for 10-15 minutes to get the carrots and potatoes cooking. Reduce heat. Cover and simmer for 35-40 minutes or until potatoes and carrots are tender. Garnish with shredded cheddar cheese if desired. Yield: 8 servings.**

# GRILLED STEAKS



**Prepare the Steaks the day before grilling.**

**2-4 Your Favorite cut of Steaks**

**Olive oil to coat**

**1-2 Scoops Simple Salsa Seasoning**

**Best is our GRILLING SPICE**

**Leaving most, if not all the fat on, season steaks with Simple Salsa Seasoning, rub in well on both sides. Wrap steaks in saran wrap and let marinade until next day.**

**Bring steaks out and let sit a room temp for 2-3 hours prior to cooking(they cook more evenly doing this).**

**Heat up Grill or Skillet. If using grill, spray a little Pam on grates so steaks do not stick. Cook 2 1/2 minutes (5 MINUTES per side for Medium) Turn 90 degrees and cook another 2 1/2 minute. Turn over and repeat. (cooking time varies depending on how you like your steak). Take off, cover and let rest 10 minutes**



# **MARVELOUS MEATLOAF**



**1 1/4 lbs Ground Beef 90/10 mixture**  
**4 Scoops SIMPLE SALSA SEASONING (Divided)**  
**1/4 Cup Water**  
**1 TBSP Worcestershire Sauce**  
**1/4 Cup Chopped Bell pepper**  
**1/2 Cup Ketchup**

**In large bowl, mix meat, water, 3 Scoops Simple Salsa, Worcestershire Sauce, Bell Pepper together well. Form into loaf and refrigerate 3-4 hours.**

**Remove loaf from refrigerator to warm up 2 hours prior to cooking, Pre-heat oven to 350 degrees, Place loaf in oven for 45-50 minutes. Meanwhile, Add 1 Scoop Simple Salsa Seasoning to Ketchup and mix well, place in frig.**

**After loaf has cooked the allotted time, Remove and place Ketchup Mixture on top and spread evenly. Place back into oven for another 15-20 minutes and completely cooked thoroughly.**

**Remove and let rest for 10 minutes---ENJOY!**

**NOTE: You can also use Heinze Chili Sauce instead of the Ketchup Blend for your topping.**

# **MEAT & POTATO BREAKFAST BURRITOS**



**Flour Tortillas--6-8**  
**Eggs--6-8**  
**2-3 scoops Simple Salsa Seasoning--divided**  
**1 lb Ground Beef**  
**1 Medium Potatoe--cut into 1/4" cubes**  
**Grated Cheese--Cheddar or your favorite.**  
**Canola Oil**  
**2-3 TBSP Butter**  
**1/3 cup Fresh Cilantro**  
**1-14.5 oz Petite Diced Tomatoes**  
**Jalapeno, Chopped or Bell Pepper chopped**

**For Salsa---1 scoop + 1 Can Petite Diced Tomatoes.**

## **DIRECTIONS:**

**Chop Cilantro and set aside. Make Salsa**

**In skillet, pour a little Canola Oil and place cut up Potatoes and cook until done--set aside, Cook Ground meat adding 2 scoops Simple Salsa Seasoning after 1/2 way cooked, Cook until done, add Potatoes back to ground meat and re-heat. Pour in whipped eggs to meat and potatoe mixture and cook until done.**

**In skillet, melt a little butter for the Tortillas. Once heated, remove and add Egg, meat and Potatoe blend, Top with Cheese and Cilantro and Salsa, Roll into Burrito and ENJOY!**