

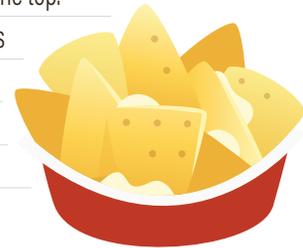
# COMPADRES KIDS

## BALLPARK RECIPES FOR DAD

### »» CHICKEN NACHOS ««

- 2 Skinless, Boneless Chicken Breast Halves – chopped
- 2 Tablespoons Vegetable Oil
- 1 Teaspoon Cayenne Pepper, or to taste
- 1 Package (12 oz) Corn Tortilla Chips, or as needed
- 1 Package (8 oz) Shredded Mexican-style Cheese Blend
- 1 Can (7 oz) Diced Green Chilies, drained

1. In a medium bowl, stir together the chicken, vegetable oil, and cayenne pepper. Let stand for 15 minutes, or longer if desired.
2. Heat a skillet over medium-high heat. Add the chicken mixture, and fry until chicken is no longer pink. Remove from heat, and set aside.
3. Preheat the oven to 325°F (165°C). Spread a thin layer of tortilla chips in a 9x13 inch baking dish. Sprinkle ¼ of the chicken, ¼ of the chilies, and 1/4 of the cheese over the chips. Repeat layers ending with cheese on the top.
4. Bake for 15 to 20 minutes in the preheated oven, until the cheese is melted and everything is heated through. Serve with your favorite nacho toppings.



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# »»» CHIPOTLE GUACAMOLE «««

- 2 Avocados, peeled, seeded and cubed
- 1 Teaspoon Adobo Sauce From Canned Chilies, or to taste
- 1 Tablespoon Fresh Lime Juice
- 1 Pinch Salt and Pepper to taste
- 2 Tablespoons Sour Cream
- Tortilla Chips
- ¼ Cup Salsa, or to taste

1. Mash together cubed avocado, lime juice, sour cream, salsa, and adobo sauce in a bowl until blended. Season with salt and pepper.
2. Serve with warm tortilla chips.



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# »»» LEMONADE «««

- 1 ¾ Cups White Sugar
- 8 Cups Water
- 1 ½ Cups Lemon Juice

1. In a small saucepan, combine sugar and 1 cup water. Bring to boil and stir to dissolve sugar. Allow to cool to room temperature, then cover and refrigerate until chilled.
2. Remove seeds from lemon juice, but leave pulp. In pitcher, stir together chilled syrup, lemon juice and remaining 7 cups water.

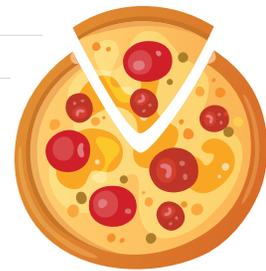


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# »»» PEPPERONI PIZZA «««

- 1 Can (8 oz Each) Tomato Sauce-no salt added
- 1/4 Cup Grated Parmesan Cheese
- 1/4 Teaspoon Dried Oregano
- 1 Prebaked Thin Pizza Crust (12")
- 1 Cup Shredded Part-skim Mozzarella Cheese
- 1/3 Cup Sliced Pepperoni

1. Preheat oven to 450°F. Combine tomato sauce, Parmesan cheese and oregano in small bowl; spread tomato sauce evenly over crust. Sprinkle pizza with mozzarella cheese; top with pepperoni.
2. Place on ungreased pizza pan. Bake 12 to 15 minutes or until edges of crust are browned lightly and cheese melts. Cut pizza into 6 slices.

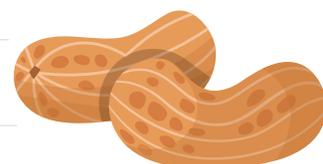


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# »»» SPICY ROASTED BALLPARK PEANUTS «««

- 24 oz Raw In-shell Peanuts
- 1/4 Cup Peanut Oil
- 2 Tablespoons Salt
- 1 Tablespoon Cajun Spice
- 1 Teaspoon Cayenne Pepper
- 2 Tablespoons Sriracha Sauce

1. Preheat oven to 250 °F
2. Toss peanuts with spices, oil and sriracha to evenly coat and spread on a baking sheet.
3. Bake in the preheated oven for 90 minutes, stirring every half hour.
4. Adjust flavors with more salt, cayenne or Cajun spice to suit your own tastes.



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