

BALLPARK BITES

Presented by

GOYA





Tinga de Pollo

PREP TIME
10 m

TOTAL TIME
50 m

YIELDS
4

INGREDIENTS

2 cans of GOYA® Tomato Sauce
2 tsp. GOYA® White Vinegar
2 tsp. GOYA® Minced Garlic
3½ tsp. ancho chili powder
1 tsp. GOYA® Ground Cumin
2 tsp. GOYA® Ground Oregano
½ tsp. sugar
GOYA® Adobo All-Purpose Seasoning with Pepper, to taste
2 tbsp. GOYA® Extra Virgin Olive Oil
2 lbs. bone-in, skin-on chicken breasts
12 pcs. GOYA® Corn Tortillas, heated according to package instructions

FOR THE GARNISH

Chopped Avocados (optional)
Coarsely chopped fresh cilantro (optional)
Shredded lettuce (optional)
Lime wedges (optional)
Finely chopped white onions (optional)
Chopped tomatoes (optional)
GOYA® Hot Sauce (optional)

DIRECTIONS

1. In medium bowl, mix together tomato sauce, vinegar, garlic, chili powder, cumin, oregano, and sugar. Season with Adobo; set aside.
2. Heat oil in large skillet over medium-high heat. Season chicken with Adobo. Cook chicken, turning once, until light golden brown on both sides, about 5 minutes. Add reserved tomato sauce mixture to pan; bring to a boil (be careful, the tomato sauce can splatter). Lower heat to medium low. Simmer, covered, flipping once, until chicken is cooked through (thermometer will register 165°F when inserted into thickest part of breast), about 20 minutes.
3. Transfer chicken to cutting board; reserve sauce in pan. Remove and discard bones and skin. Using two forks, shred chicken breast. Transfer chicken to skillet with sauce, mixing to combine; continue to cook until sauce reduces and blends into chicken, and mixture begins to caramelize, about 10 minutes more.
4. To serve, spoon shredded chicken onto tortillas. Garnish with desired toppings.





Chipotle-Glazed Ribs

PREP TIME
10 m

TOTAL TIME
1h 30 m

YIELDS
4

INGREDIENTS

FOR THE RUB

- 3 tbsp. chili powder
- 1 tbsp. plus 1 tsp. GOYA® Adobo All-Purpose Seasoning with Pepper, divided
- 1 tbsp. packed dark brown sugar
- 1 tbsp. GOYA® Minced Garlic
- 1 tsp. dried oregano
- ½ tsp. ground cumin
- 2 racks baby back ribs (about 2 lbs. each), patted dry with paper towels

FOR THE GARNISH

- ¼ ketchup
- 3 tbsp. sauce and 2 chiles, finely chopped from 1 can (7 oz.) GOYA® Chipotle Chiles in Adobo Sauce
- 3 tbsp. honey

DIRECTIONS

1. In small bowl, stir together chili powder, 1 tbsp. Adobo, brown sugar, garlic, oregano and cumin until well combined. Rub spice mixture all over ribs, concentrating on meaty side. Transfer ribs to large roasting pan, meaty side-up. Cover and refrigerate for at least 4 hours, or up to 24 hours. Bring ribs to room temperature 30 minutes before cooking.
2. Heat oven to 325° F. Cover roasting pan tightly with foil. Cook ribs until tender (knife inserted into center shows no resistance), about 1 hour, 15 minutes. Remove pan from oven; transfer ribs to platter.
3. Meanwhile, in small bowl, stir together ketchup, chipotle sauce, chopped chipotle peppers, honey and 1 tsp. Adobo until well combined; set aside.
4. Heat grill to medium-high heat. Using pastry brush, brush ribs all over with reserved chipotle glaze. Place ribs meaty-side down on hot, greased grill grates. Cook, flipping and brushing with glaze, until ribs are heated through and develop dark golden brown grill marks, about 5 minutes. Transfer ribs to serving platter. Serve.



Beef and Bean Taco Skillet

PREP TIME
10 m

TOTAL TIME
25 m

YIELDS
6

INGREDIENTS

- 1½ lbs. lean ground beef
- GOYA® Adobo All-Purpose Seasoning with Pepper, to taste
- 1 tbsp. chili powder
- 1 can (15 oz.) GOYA® Pinto Beans in Sauce
- 1 jar (17.6 oz.) GOYA® Pico de Gallo-Mild, drained, divided
- 1½ Cups shredded cheddar-jack cheese, divided
- 2 scallions, thinly sliced
- 2 Cups shredded lettuce
- 12 pcs. GOYA® Flour Tortillas - Fajitas, warmed according to package instructions
- Sour cream (optional)

DIRECTIONS

1. Add ground beef to large, non-stick skillet over medium heat; season with Adobo and chili powder. Cook, breaking up meat with wooden spoon, until well browned, about 5 minutes; drain and discard fat. Stir in pinto beans in sauce and 1 cup drained pico de gallo; bring bean mixture to boil. Simmer, stirring occasionally, until bean mixture thickens, about 5 minutes.
2. Remove skillet from heat; top with 1 cup cheese and scallions; let sit until cheese melts, about 2 minutes. Top with shredded lettuce, remaining pico de gallo and remaining cheese. Serve with warm flour tortillas and sour cream, if desired.



Spicy Margarita Chicken Wings

PREP TIME
20 m

TOTAL TIME
35 m

YIELDS
6

INGREDIENTS

12 chicken wings, cut at joints and wing tips discarded
¼ cup GOYA® Honey or GOYA® Organic Agave
¼ cup GOYA® Lime Juice
2 tbsp. orange juice
5 tbsp. tequila
2 tsp. cornstarch dissolved in 2 tbsp. water
3 tbsp. unsalted butter
1 tsp. grated lime zest
½ tsp. GOYA® Adobo All-Purpose Seasoning with
Pepper, plus additional for serving

DIRECTIONS

1. Preheat oven to 450°F. Line large rimmed baking sheet with foil and set rack on top. Arrange chicken pieces, skin-side up, on rack. Bake for 30 minutes, or until the chicken is cooked through and juices run clear. Place under preheated broiler; broil until crisped and golden, turning once, for 4 to 6 minutes.
2. Meanwhile, combine honey, lime juice, orange juice and 2 tablespoons tequila in small saucepan. Bring to simmer and cook 4 minutes. (Watch carefully as the honey can foam up quickly.) Stir in the blended cornstarch mixture and cook, stirring constantly, until thickened, about 2 minutes. Remove from heat and stir in butter until melted. Stir in lime zest, Adobo and remaining 3 tablespoons tequila. (Makes ¾ cup)
3. Toss wings with sauce and serve with Adobo.



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Corn and Quinoa Mini Burgers

PREP TIME
20 m

TOTAL TIME
35 m

YIELDS
12 sliders

INGREDIENTS

¾ cup GOYA® Organic Red Quinoa rinsed
1 cup frozen GOYA® Whole Kernel Corn, thawed
⅓ cup parsley leaves, chopped
2 large scallions, finely chopped
1 tbsp. fresh thyme, chopped
1½ tsp. GOYA® Adobo Light with Pepper
1 can (15.5 oz.) GOYA® Low Sodium Chick Peas, drained well
1 lemon
½ cup breadcrumbs, plus ¾ cup for coating
3 tbsp. GOYA® Extra Virgin Olive Oil
12 slider buns
Lettuce, tomato and red onion, for topping
GOYA® Salsita Ancho Chile, optional
Ketchup, optional

DIRECTIONS

1. Bring 1¼ cups water to a boil in a small saucepan. Stir in quinoa. Cook covered over low heat for 15 min. Stir in corn; cook until quinoa and corn are tender, 5 min. more. Stir in parsley, scallion, thyme and Adobo seasoning. Remove from heat.
2. Mash chickpeas in large bowl with potato masher or fork. Grate and juice lemon into bowl. Stir in ½ cup breadcrumbs and quinoa mixture until combined. Form into twelve 3-inch diameter patties (⅓ cup each). Dredge in remaining breadcrumbs to coat.
3. Heat 1½ tbsp. oil in a large heavy skillet over medium heat. Cook 6 patties until golden brown, about 3 min. per side. Repeat. Serve on slider buns with lettuce, tomato and onion.

NOTE: Mix together equal parts of GOYA® Salsita Ancho Chile and ketchup to use as a topping.



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Coffee Brownies with Dulce de Leche and Pecans

PREP TIME
10 m

TOTAL TIME
45 m

YIELDS
16

INGREDIENTS

- 1 jar (16 oz.) GOYA® Dulce de Leche - Milk Caramel Spread
- 1 cup toasted chopped pecans
- 1 box (18.4 oz.) chocolate fudge brownie mix
- 2 eggs
- ¼ cup strong-brewed GOYA® Café, cooled to room temperature
- ½ cup vegetable oil
- 1 cup semi-sweet chocolate chips

DIRECTIONS

1. Heat oven to 350°F. Line 8"x8" baking pan with parchment paper, so paper hangs about 1" over each end of pan; set aside. Transfer dulce de leche to microwave-safe bowl; stir in pecans. Microwave until dulce de leche is runny and slightly warmed, about 30 seconds; set aside.
2. In medium bowl, stir together chocolate fudge brownie mix from box, eggs, coffee and oil until just combined. Fold in chocolate chips. Pour half of brownie batter into prepared pan. Spread with half of reserved dulce de leche mixture. Spread remaining brownie batter over top (it's ok if some dulce de leche peaks through). Bake until brownies are set (toothpick inserted into center comes out almost clean), about 45-50 minutes. Cool 5 minutes.
3. Re-heat remaining dulce de leche mixture in microwave until runny and slightly warmed, about 30 seconds. Drizzle brownies with remaining dulce de leche mixture. Cool brownies completely in pan. Remove brownies from pan by lifting up on parchment "handles." Carefully peel back parchment and discard; place brownies on serving platter. Cut into equal pieces and serve.