

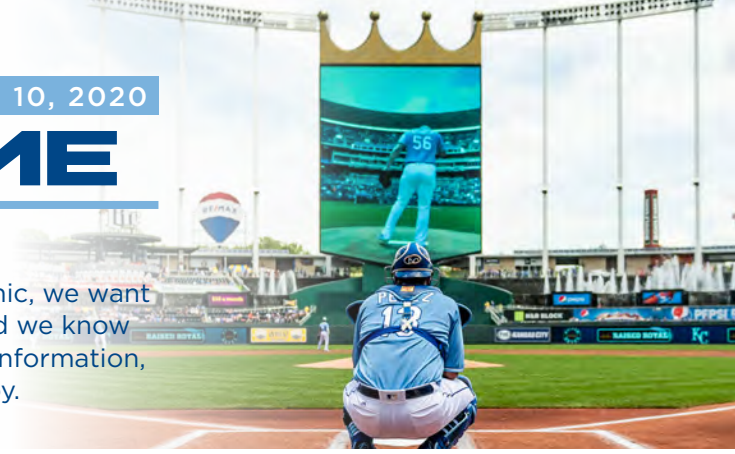


WEEK OF APRIL 10, 2020

FROM HOME

#ALWAYSROYAL

While the 2020 season is postponed due to the COVID-19 pandemic, we want to connect with you, our fellow Royals fans. We miss baseball, and we know you do, too. So while the sport is on hold, we're going to provide information, content, and fun videos and activities for our loyal fanbase to enjoy.



WEEK IN REVIEW

STM TOWN HALL WITH MIKE MATHENY

Last week, Season Ticket Members and Royals associates were able to participate in a Town Hall with Manager Mike Matheny. **Click here to watch** the video.



BLOOD DONATIONS

As the pandemic carries on, one way to help your local community is by donating blood. Community Blood Centers are open throughout the metro area and, for your safety, require appointments to donate. Last weekend, broadcasters Rex Hudler and Joel Goldberg donated and encourage you to do the same.

[VISIT](#)



LIGHT IT BLUE

On April 9, the Royals joined the Chiefs, Sporting Kansas City and others across the metro area to show support for first responders, healthcare workers and essential workers through the #LightItBlue campaign.

ROYALS SOCIAL

Fans can find something new on the Royals social media channels every day:

MONDAY
Kids Activities

[VISIT](#)

TUESDAY
Trivia

[VISIT](#)

WEDNESDAY
Phone Wallpapers

[VISIT](#)

THURSDAY
YouTube content

[VISIT](#)

BONUS

Cooking with Nicky Lopez and Chef John Woychick
Recipe on page 2 [VISIT](#)



TUNE-IN

ROYALS PLAYBACK SCHEDULE

Classic Royals games will air on Royals Radio Network partners across the six-state region. As we wait for the 2020 season, relive the following games listed below.

FRIDAY 4/10	SATURDAY 4/11
 Royals at Tigers (8/11/2019) 6 pm CT + 8 pm CT	2015 ALCS Game 1 6:00 pm CT
 Royals at Marlins (9/6/2019) 7 pm CT + 9 pm CT	2014 Wild Card Game MLB Youtube, TW, FB 6:00 pm CT

SUNDAY 4/12	MONDAY 4/13	TUESDAY 4/14	WEDNESDAY 4/15	THURSDAY 4/16
ALCS Game 4 12:00 pm CT	Royals at Braves (7/23/2019) 7 pm CT + 9 pm CT	Hosmer first 4-hit game (5/27/2011) 7:00 pm CT	Royals at Mariners (6/17/2019) 7 pm CT + 9 pm CT	Duffy first win (6/14/2011) 7:00 pm CT

Royals™ TACO DINNER



DIFFICULTY: ★ ★ ★ ★

NUMBER OF SERVINGS: 4-5

PREP TIME: 15-20 MIN | **COOK TIME:** 10 MINUTES

TOOLS & UTENSILS: MIXING BOWLS, RUBBER SPATULA, STRAINER, SAUTE PAN, GRILL (OPTIONAL), MICROPLANE/BOX GRATER, CUTTING BOARD, RUBBER GLOVES, TASTING SPOONS, CHEF'S KNIFE

ENTREE

TACO MEAT

INGREDIENTS

- **1 lb** Ground Beef or Shredded Chicken
- **1 Tbsp** Garlic, chopped
- **.5 tsp** Chili Powder
- **.5 tsp** Cumin, ground
- **1 Tbsp** Cilantro, chopped
- **.5 Cup** Reserved Salsa Liquid
- Salt and Pepper to taste

PROCEDURE

- **If using beef:** Brown ground beef, drain off fat. Reserve.
- Place chicken or beef in saute pan.
- Add salsa liquid (from Fruit Salsa recipe) and seasoning to pan. Cook over medium heat, stirring constantly.
- When all ingredients are incorporated and mixture is simmering, we are ready to make some tacos!

CHICKEN MARINADE

INGREDIENTS

- **1 lb** Chicken Breast, boneless, skinless
- **.5 Lime**, zested and juiced
- **.5 Cup** Juice from canned fruit (peaches or pineapples)
- **.5 tsp** Cumin, ground
- **.5 tsp** Chili Powder, light or dark
- **.25 Bunch** Cilantro
- **1 Tbsp** Garlic, chopped
- **1 tsp** Salt
- **.5 tsp** Black Pepper, ground

PROCEDURE

- Combine all ingredients other than cilantro and chicken into a freezer bag or container, mix well.
- Add chicken and cilantro. Keep in marinade for 2 hrs or overnight for max flavor.
- Remove chicken from marinade. Pat dry.
- Cook chicken on grill (preferred) or in saute pan to internal temperature of 165F.
- Let rest for 10 minutes. Using two forks shred the chicken. Reserve.

DRESSINGS

SRIRACHA LIME SOUR CREAM

INGREDIENTS

- **1 Cup** Sour Cream
- **1 Tbsp** Cilantro, chopped
- **1 Tbsp** Sriracha, or hot sauce of choice
- **.5 Lime**, zested and juiced
- Salt and Pepper to taste

PROCEDURE

- Remove rinsed cilantro leaves from stems, pat dry, chop on cutting board.
- Combine all ingredients until fully incorporated, adjust salt and pepper to your own taste.
- Reserve in wrapped bowl/container under refrigeration until serving tacos.

FRUIT SALSA

INGREDIENTS

- **1 Cup** Salsa, drained
- **1 Tbsp** Cilantro, chopped
- **.5 Cup** Canned Fruit, Pineapples or peaches, diced
- Salt and Pepper to taste

PROCEDURE

- Drain fruit, reserve liquid for chicken marinade. Dice fruit.
- Drain salsa, reserve liquid for cooking.
- Remove rinsed cilantro leaves from stems, pat dry, chop on cutting board.
- Combine all ingredients in a bowl, season with salt and pepper to your liking.
- Reserve in wrapped bowl/container under refrigeration until serving tacos.

COMPLETE YOUR TACOS
HARD OR SOFT SHELL TORTILLAS,
SHREDDED LETTUCE, SHREDDED CHEESE,
DICED TOMATOES.