

## *Jalapeno Brownies*



Prep time: 15 minutes

Cook time: 15 minutes

Servings: 16

- 1/2 cup vegetable oil
- 1 cup sugar
- 2 eggs
- 1 can (4 ounces) Rio Luna Organic Diced Jalapenos, pureed
- 1 teaspoon vanilla
- 1/2 cup, plus 3 tablespoons, all-purpose flour
- 1/3 cup cocoa powder
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- powdered sugar (optional)

Heat oven to 350 F.

In medium bowl, whisk oil, sugar, eggs, jalapenos and vanilla until blended.

In separate bowl, combine flour, cocoa powder, baking powder and salt; add to egg mixture. Mix just until combined. Pour into greased 8-by-8-inch baking pan.

Bake 15-20 minutes, or until brownies pull away from sides of pan easily. Cool in pan on wire rack.

Tip: Dust with powdered sugar before serving for added flavor and enhanced presentation.

Source: Rio Luna

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## *Tortilla Pizzas*



Prep time: 15 minutes

Cook time: 10 minutes

Servings: 4

- 4 flour tortillas (8 inches)
- 1 can (15 ounces) refried black beans
- 4 fresh plum tomatoes, chopped
- 1 can (4 ounces) Rio Luna Organic Nacho Sliced Jalapenos, drained
- 1 1/3 cups shredded Mexican cheese blend
- 1 tablespoon chopped fresh cilantro
- chipotle-ranch dressing (optional)

Heat oven to 400 F.

Bake tortillas directly on oven rack 2 minutes. Cool. Spread 1/4 cup beans onto each tortilla. Top evenly with tomatoes, jalapenos and cheese.

Bake 8 minutes, or until cheese is melted. Sprinkle with cilantro just before serving.

Tip: For added flavor, drizzle pizzas with chipotle-ranch dressing.

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## *Coleslaw with Green Chile Dressing*



Prep time: 20 minutes

Servings: 6

- 1 1/2 cups mayonnaise
- 1 cup sour cream
- 3/4 cup Rio Luna Organic  
Diced Green Chiles, drained
- 6 tablespoons apple cider vinegar
- 2 tablespoons Dijon mustard
- 2 tablespoons Sriracha sauce
- 2 tablespoons agave nectar
- 2 cups shredded napa cabbage
- 1 cup shredded red cabbage
- 1 cup shredded carrots
- 1/2 cup thinly sliced white onions
- 2 1/4 teaspoons kosher salt, plus additional,  
to taste
- 1/2 teaspoon ground black pepper,  
plus additional, to taste

In medium bowl, whisk mayonnaise, sour cream, chiles, apple cider vinegar, Dijon mustard, Sriracha and agave nectar until well blended.

In large bowl, combine napa cabbage, red cabbage, carrots, onions, salt and pepper. Add mayonnaise mixture; toss until well coated. Season with additional salt and pepper, if desired, to taste.

Tip: Coleslaw can be prepared ahead of time and refrigerated up to 1 day. Toss before serving.

Source: Rio Luna