



## MANGO AVOCADO SALAD

### INGREDIENTS

- 2 each Fresh mango, ripe, medium diced
- 4 each Fresh avocado, ripe, medium diced
- 1 each Lime juice, fresh squeezed
- 1 cup Heirloom cherry tomatoes, halved
- ½ cup Purple onion, small diced
- ½ cup Red bell pepper, small diced
- 1 tbs Fresh cilantro, minced
- 2 each Fresh jalapeno, small diced
- 2 tsp Fresh garlic, minced
- 1 tbs Olive oil
- To Taste Salt and Pepper

### DIRECTIONS

1. Place mango, avocado, onion, bell pepper, jalapeno, tomatoes, garlic and cilantro into large bowl.
2. Drizzle olive oil over ingredients. Add lime juice, salt and pepper.
3. Toss ingredients gently trying not to smash the avocado. Toss until ingredients are well mixed.
4. Tightly cover and refrigerate until ready to serve. Enjoy by itself , on a bed of spinach or as a side dish.



## SPICY PINEAPPLE MARGARITAS

### INGREDIENTS

- 3 ounce mezcal or tequila blanco
- 3 ounce pineapple juice\*
- 2 ounce fresh lime juice
- 1 1/2 ounce Cointreau\*
- 4 to 8 fresh jalapeño slices\*
- Ice (optional rim) Tajín and/or coarse sea salt (optional garnishes\_ pineapple wedge, pineapple leaf, extra jalapeño slices

### DIRECTIONS

1. **Rim the glass** (optional). Run a fresh lime wedge around the edge of the glass, then dip it in 1 a plate of either Tajín, coarse sea salt, or a combination of the two.
2. **Mix the margarita.** Add the mezcal, pineapple juice, lime juice, Cointreau, and jalapeño 2 slices to a cocktail shaker or mason jar. Add a handful of ice, cover, and shake the margarita vigorously for 5 to 10 seconds until it is chilled.
3. **Serve.** Strain the margarita into the prepared glass, fill with extra ice, top with any garnishes 3 that you would like, and enjoy!

### NOTES

- **Pineapple juice:** We recommend either purchasing 100% pineapple juice (not from you concentrate, and without any added sugars) or freshly-squeeze your own pineapple juice.
- **Cointreau alternatives:** Grand Marnier or a good-quality Triple Sec would also work well in this recipe.
- **Jalapeño slices:** Jalapeños can vary with their heat levels. So if you are nervous about making your margarita too spicy, we recommend beginning with just 1 or 2 slices, then you can always add more later if you'd like.
- **Pitcher Recipe (8 Servings):** Follow the instructions above and combine 1.5 cups mezcal or tequila blanco, 1.5 cups pineapple juice, 1 cup fresh lime juice, 3/4 cup Cointreau, 16 to 24 jalapeño slices, and ice in a large pitcher and stir to combine.





# STICKY ADOBO CHICKEN LOLLIPOPS

## INGREDIENTS

- 2 lbs chicken wing drumettes, “Frenched”
- 1 ¼ tsp kosher salt
- ½ tsp black pepper
- 1 each white onion, thinly sliced (about ¾ cup)
- 1 each garlic head, cloves separated, peeled, and smash
- ⅓ cup soy sauce
- ⅓ cup white vinegar
- 2 tbs avocado oil
- 3 each dried bay leaves
- 2 cups white rice, prepared to package instructions
- To Taste salt and pepper

## FILIPINO PICO

- 4 each medium scallions, sliced thin
- ¼ cup fresh cilantro, chopped
- 1 each serrano chile (unseeded), thinly sliced, divided
- 2 each large tomato, cored and medium diced
- 1 ½ tsp fish sauce

## DIRECTIONS

1. Sprinkle chicken all over with salt and pepper. Transfer chicken to a large ziplock plastic bag; add onion, garlic, soy sauce, vinegar, oil, and bay leaves. Seal bag, and toss mixture to evenly combine. Marinate chicken mixture in refrigerator at least 8 hours or up to 1 day.
2. Preheat oven to 425°F. Line a rimmed baking sheet with aluminum foil. Lightly coat an oven-safe wire rack with cooking spray, and set in baking sheet. Remove chicken wings from marinade, scraping off excess, and transfer to a paper towel-lined plate; pat dry. Reserve marinade in bag. Arrange wings at least ¼ inch apart on prepared wire rack. Roast in preheated oven until browned and crisp and a thermometer inserted in thickest portion of meat registers at least 165°F, 45 to 50 minutes, flipping wings after 25 minutes.
3. Meanwhile, bring reserved marinade to a boil in a small saucepan over medium. Boil, stirring occasionally, until liquid is slightly thickened and reduced to about 3 tablespoons, 14 to 16 minutes. Pour mixture through a fine wire-mesh strainer set over a large bowl; discard solids. Set reduced marinade aside.

## TO MAKE PICO WHILE WINGS BAKE

1. Reserve 1 tablespoon scallions, 1 tablespoon cilantro, and a few slices of serrano for garnish; set aside. Stir together tomatoes and remaining scallions, cilantro, and serrano in a medium bowl. Stir in fish sauce, and season to taste with salt. Set aside.
2. Add chicken wings to bowl with reduced marinade and toss to coat. Transfer to a platter, and garnish with reserved scallions, cilantro, and serrano. Serve immediately alongside Filipino pico and white rice.