

Shopping Items and Menu:

Sangria, Black Bean Soup and Chicken Enchilada Casserole

All menu items:

Prep 10 min / Cook 30 min / Serves 8-10

Sangria:

Bottle of red or white wine (any will work)

2 -3 red Apples

2 -3 Oranges

Triple sec

Rum

Brandy

Rose's lime juice

Simple syrup – 2 tbs sugar into ½ cup boiling water (stir and done)

Wine:

White: dry Riesling or Pino Grigio

Red: malbec or Syrah

Black Bean Soup:

2 cans black beans – 15oz

1 onion chopped (prep beforehand)

2 bay leaves

quart chicken stock

salt /pepper ... optional chili powder

garnish.... Sour cream/avocado/cilantro

2 quart pot / 2 quart Tupperware / Strainer to drain / wash beans/ Soup ladle

Chicken Enchilada Casserole:

(Prepped Beforehand)

1 medium yellow onion chopped

1 bell pepper (any color) chopped

2 cloves garlic minced

(1) 15 oz can black beans rinsed and drained

(1) 15oz can corn drained

3 cups shredded cooked chicken (ie: Perdue/rotisserie/baked on own)

4 ½ oz canned diced green chilies (Paolo says yes... include it)

(2) 10oz cans enchilada sauce

18 corn tortillas

2 cups shredded Cheddar

2 cups shredded Monterey Jack

Garnish: Sour cream/cilantro/avocado

13 x 9 tin to cook / deliver in

350 degree oven 30 minutes