



Suddenly Salsa

Black Eyed Pea Salsa

Makes about 3½ cups

- 1 Suddenly Salsa mix
- 1 can (14 oz) diced tomatoes
- 1 can (14 oz) crushed tomatoes
- 1 can (14oz) black-eyed peas

Make Suddenly Salsa by directions, using the tomatoes. Put 2 cups of prepared Salsa in bowl. Add peas (drained and rinsed) stir gently and refrigerate until ready to serve with corn chips.

Refrigerate remaining

Salsa to enjoy later. Salsa keeps well for one to two weeks.

Corn and Bean Salsa

Makes about 7 cups

- 1 Suddenly Salsa mix
- 1 can (14.5 oz) diced tomatoes
- 1 can (14.5 oz) crushed tomatoes
- 1 can (14 oz) whole kernel corn, drained.
- 1 can (14 oz) black beans, rinsed and drained

Mix all together and let sit for at least 30 minutes for flavors to blend.

Refrigerate Salsa for one to two weeks. Serve with corn chips.

Chicken Enchiladas

Serves 4 to 5

- 1 can (14.5 oz) diced tomatoes
- 1 can (14.5 oz) crushed tomatoes
- 1 Suddenly Salsa mix
- 1 ½ to 2 cups chopped cooked chicken
- 8 oz. cream cheese, cut into pieces
- 8 to 10 flour tortillas
- 2 cups grated Monterey Jack or Mexican Cheese
- 8 oz. heavy whipping cream

Make Salsa with the tomatoes. Mix 1 cup prepared Salsa, chicken and cream cheese and warm in saucepan. Fill tortillas with mixture. Place in lightly oiled baking dish. Cover with grated cheese, then pour cream over entire dish. Bake at 350 for about 25 min. Serve hot with more Salsa topping on each serving!

Suddenly Cheese Dip

Makes about 5 cups

- 1 Suddenly Salsa mix
- 16 oz. sour cream
- 1 can (14.5 oz) petit diced tomatoes, well drained
- 16 oz. cream cheese
- 4 oz. shredded cheddar cheese

Stir Salsa mix into sour cream. Add cream cheese and cheddar, mixing well. Then add tomatoes. Serve immediately or refrigerate for one to two weeks.

Serve with corn chips.



Chimmi Sauce Classic South American Garlic Pesto

Chimmi as Steak Sauce

Beef Steaks cooked to your liking

Chimmi Sauce

Place cooked steak on serving plate or individual plates! Put 1/2 teaspoon (or more)

Chimmi on top of each steak and rub it around. As you cut into the steak, the Chimmi and natural steak juices blend for a burst of flavor with each bite.

Chimmi Cheese Bread

Serves 6

- 1 loaf of French bread
- ½ stick of butter, melted
- 2 Tablespoons Chimmi Sauce
- ½ cup Parmesan Cheese (Mozarella or Swiss)

Slice bread in half lengthwise, place on baking sheet. Stir Chimmi into butter. Spread bread with Chimmi butter, sprinkle with cheese and brown under broiler. You can cover and refrigerate until ready to broil and serve.

Garlic Shrimp

Serves 2 to 4

- 1 to 2 lb. fresh shrimp, peeled
- ½ to 1 stick butter (extra butter is always good)
- 2 Tablespoons Chimmi Sauce (or more to taste)

Melt butter in a skillet, add Chimmi and stir. Add shrimp, stirring until shrimp are pink and done (2 to 3 min.) Serve over pasta or rice with all the juices. This is fast and fabulous!

Chimmi Tomatoes

Sliced fresh tomatoes

Chimmi Sauce

Parmesan Cheese

Place thick slices of tomato on baking sheet. Spread ¼ teaspoon Chimmi on each slice and sprinkle with Parmesan. Bake or broil until tomatoes are hot and cheese is toasted. This is an easy flavorful vegetable side dish to serve with any meal.

Quick Bites:

Toss hot cooked pasta with Chimmi for a fast, low-fat, great side dish.

Cold Pasta Salad: Mix 1/3 cup Chimmi with 1/3 cup olive oil and toss with cooked pasta and your choice of chopped tomato, bell pepper, onion, olives, artichoke hearts, carrots, broccoli etc.