



2020 PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM WITH BOBBY AND CLAUDIA DEEN

TACO PARTY TRIO OF SIDES

SLAW:

Napa cabbage	½ teaspoon salt
2 carrots, shredded	¼ teaspoon pepper
½ cup cilantro	1 cup Greek yogurt (or mayo or a blend of both)
¼ cup fresh squeezed lime juice	2 green onions (just the greens)
½ teaspoon ground cumin	

1. Shred the Napa cabbage and carrots.
2. Combine all the ingredients together in a bowl.
3. Season more if necessary.
4. Serve!

GUACAMOLE

2 ripe avocados, smashed	1 small tomato, seeded and chopped
Juice of 1 lemon	1 teaspoon chopped fresh chives
1 garlic clove, minced	2 tablespoons finely chopped fresh cilantro or parsley
½ teaspoon salt	

Combine all the ingredients together in a bowl. Serve and enjoy!

CHIMICHURRI

1 cup parsley, trimmed

3 garlic cloves, garlic pressed

2 tablespoons fresh oregano (or 2
teaspoons dried oregano)

1/3 cup olive oil

2 tablespoons red wine vinegar

1/2 teaspoon salt and pepper

1/4 teaspoon red pepper flakes

Combine all the ingredients together in a bowl. Serve and enjoy!