Oven-Baked Honey Chicken

15 min prep / 30 min cook / Serves 2

Made with Colorado Green Chili Sauce

INGREDIENTS

- 4 bone-in chicken thighs
- Neutral oil, as needed
- 1 small onion, diced
- 1 cup Colorado Green Chili Sauce
- Salt and black pepper, to taste
- ½ cup unsalted chicken stock
- 2 tbsp honey
- Diced avocado, lime wedges, and fresh cilantro, to finish

DIRECTIONS

1. Heat the oven to 375°F. Season both sides of the chicken with salt and pepper.
2. Heat a little oil in an oven-safe skillet or Dutch oven over medium-high heat. Sear the thighs without moving them until golden, 5–8 minutes. Transfer to a plate.
3. Cook the onion in the pan drippings until softened. Add a little oil if the pan is dry. Stir in the green chili sauce and stock.
4. Nestle the chicken into the sauce and bake uncovered for 15–20 minutes, or until the thickest part reaches 165°F.
5. Drizzle with honey and finish with avocado, lime, and cilantro.

Creamy Enchilada Chicken Soup

20 min prep / Serves 4–6

Made with Colorado Green Chili Sauce

INGREDIENTS

- 2½ lb boneless, skinless chicken breast, cut into ½-inch cubes
- 1 can (28 oz) green enchilada sauce
- 24 oz chicken broth
- 1 cup half-and-half or heavy cream
- 2 cups Monterey Jack cheese
- 4 oz cream cheese, cubed and at room temperature
- 4 oz Colorado Green Chili Sauce
- Hot sauce, salt, and pepper, to taste
- Diced avocado and cilantro, for serving

DIRECTIONS

1. Stovetop. In a stockpot, simmer the chicken in the broth until it reaches 165°F and shreds easily. Remove and shred it.
2. Return the chicken to the pot. Stir in the enchilada sauce, half-and-half or cream, both cheeses, and green chili sauce. Heat gently, stirring, until the cheese melts.
3. Slow cooker. Add the chicken, enchilada sauce, and broth to a 6-quart slow cooker. Cook for 6–8 hours, until the chicken reaches 165°F and shreds easily. Remove, shred, and return it to the cooker.
4. For the slow cooker finish, stir in the half-and-half or cream, both cheeses, and green chili sauce. Switch to Warm and stir until melted.
5. Season to taste and top with avocado and cilantro.

Southwest-Style Meatloaf

10 min prep / About 1 hr cook

Made with Colorado Green Chili Salsa

INGREDIENTS

- 1½ lb ground beef
- 2 eggs
- ½ cup chopped onion
- ½ cup Italian bread crumbs
- ½ cup Colorado Green Chili Salsa
- ¼ cup ketchup
- ¼ cup barbecue sauce
- 1 tsp salt
- 1 tsp ground black pepper
- ½ tsp celery salt
- ½ cup cheddar cheese and crushed tortilla chips, optional toppings

DIRECTIONS

1. Heat the oven to 350°F.
2. Combine the beef, eggs, onion, bread crumbs, salsa, ketchup, barbecue sauce, salt, pepper, and celery salt. Transfer to a loaf pan.
3. Bake for about 1 hour, until browned on top and the center reaches 160°F. Top with cheddar and crushed tortilla chips, if using.

Slow Cooker Roast & Pinto Beans

10 min prep / 7–9 hr cook

Made with Hot Colorado Green Chili Sauce

INGREDIENTS

- 2–3 lb chuck roast
- 1 cup cooked pinto beans, drained
- 1 jar Hot Colorado Green Chili Sauce
- 2 cartons (32 oz each) chicken broth
- Salt and black pepper, to taste
- Spanish rice, for serving

DIRECTIONS

1. Spread the green chili sauce over the bottom of the slow cooker. Add the roast, cooked pinto beans, and broth.
2. Cook on high for 1 hour, then on low for 6–8 hours, until the roast is fork-tender. Season to taste.
3. Serve over Spanish rice.

Kitchen note. Use cooked pinto beans for this slow cooker recipe. If starting with dried beans, cook them separately first.

Green Chili Breakfast Fries

5 min prep / 20 min cook

Made with Colorado Green Chili Sauce

INGREDIENTS

- 1 bag frozen fries
- ½ cup Colorado Green Chili Sauce
- ½ cup cheddar cheese
- 1 egg, scrambled or fried
- Diced avocado, optional

DIRECTIONS

1. Cook the fries according to the package directions.
2. Warm the green chili sauce in a small saucepan over medium-low heat until it gently bubbles, stirring often.
3. Scramble or fry the egg in a skillet.
4. Pour the warm green chili sauce over the fries. Add the egg and finish with cheddar and diced avocado, if using.

Oven-Baked Turkey Enchiladas

15 min prep / 30 min cook

Made with Colorado Green Chili Sauce

INGREDIENTS

- 2½ cups diced cooked turkey
- 1/3 cup diced green bell pepper
- 1 can diced jalapeños
- 1/3 cup Colorado Green Chili Sauce
- 6 oz cream cheese
- 12 corn tortillas
- 1 cup unsweetened whipping cream
- 4 oz shredded Monterey Jack
- Diced red and green bell pepper, for garnish

DIRECTIONS

1. Heat the oven to 350°F. Mix the turkey, green bell pepper, jalapeños, green chili sauce, and cream cheese.
2. Spoon about 2 tbsp filling into each tortilla. Roll and place seam side down in a baking dish.
3. Pour the whipping cream over the tortillas and sprinkle with Monterey Jack.
4. Bake for about 30 minutes, until the center reaches 165°F. Garnish with diced red and green bell pepper.

Kitchen note. The original says “whipped cream.” This version uses pourable, unsweetened whipping cream for the savory topping.

Easy Mexican Casserole

15 min prep / About 1 hr cook

Made with Colorado Green Chili Salsa

INGREDIENTS

- 1 lb lean ground beef
- 2 cups Colorado Green Chili Salsa
- 1 can (16 oz) chili beans, drained
- 3 cups crushed tortilla chips
- 2 cups sour cream
- 1 can (2 oz) sliced black olives, drained
- ½ cup chopped green onion
- ½ cup chopped fresh tomato
- 2 cups shredded cheddar cheese
- Cooking spray

DIRECTIONS

1. Heat the oven to 350°F. Coat a 9 × 13-inch baking dish with cooking spray.
2. Brown the beef in a large skillet over medium-high heat, breaking it up as it cooks, about 8–10 minutes. Cook to 160°F.
3. Stir in the salsa and simmer until most of the liquid is absorbed, about 20 minutes. Stir in the beans and heat through.
4. Spread the chips over the bottom of the baking dish. Layer on the beef mixture, sour cream, olives, green onion, tomatoes, and cheddar.
5. Bake until hot and bubbly, about 30 minutes.

Southwestern Gumbo

10 min prep / 30 min cook / Serves 4

Made with Colorado Green Chili Salsa

INGREDIENTS

- 1 box (7 oz) Zatarain's Gumbo Mix
- 1 tbsp vegetable oil
- 2½ cups water
- 1 rope (14 oz) hot smoked sausage, diced
- 1 cup Colorado Green Chili Salsa
- 1 can diced tomatoes
- 1 green bell pepper, diced
- 1 onion, diced

Recipe courtesy of Langlee Schafer.

DIRECTIONS

1. Brown the diced sausage in a skillet.
2. Prepare the gumbo mix in a 3-quart saucepan according to the package directions, using the oil and water listed above.
3. Once the heat is reduced to low, add the sausage, salsa, tomatoes, bell pepper, and onion. Simmer gently for 25 minutes.
4. Remove from the heat and let stand for 5 minutes.

Sweet and Spicy Chicken

20 min prep / 15 min cook / Serves 4–6

Made with Colorado Green Chili Salsa

INGREDIENTS

- 1 lb boneless, skinless chicken breast, cut into ½-inch cubes
- 3 tbsp taco seasoning
- 1–2 tbsp vegetable oil
- 1 cup Colorado Green Chili Salsa
- ½ cup peach preserves
- Tortilla strips and shredded cheddar, for topping
- Hot cooked rice, for serving

DIRECTIONS

1. Toss the chicken with taco seasoning in a resealable bag or bowl.
2. Heat the oil in a skillet and brown the chicken.
3. Combine the salsa and peach preserves. Stir them into the skillet and bring to a boil.
4. Reduce the heat, cover, and simmer for 2–3 minutes, or longer as needed, until the chicken reaches 165°F.
5. Serve over hot rice with tortilla strips and cheddar.

Game Time Queso

5 min prep / 45 min total / Makes 1½ quarts

Made with Hot Colorado Green Chili Sauce

INGREDIENTS

- 24 oz white American cheese
- 1 jar Hot Colorado Green Chili Sauce
- 1 can refried beans
- 6 fl oz whole milk

DIRECTIONS

1. Cube the cheese and place it in a small slow cooker.
2. Add the hot green chili sauce and refried beans.
3. Cook on High, stirring every 15 minutes, until the cheese is melted.
4. Slowly add the milk and stir until smooth.