BALLPARK BITES
PRESENTED BY GOYA
**CHICKEN FLAUTAS**

**DIRECTIONS**

**Step One:** Preheat oven to 200°F. Heat 2 tbsp. corn oil in medium skillet over medium-high heat. Add onions and garlic; cook, stirring occasionally, until onions are translucent, about 10 minutes. Add tomato sauce; pour water into empty tomato sauce can and swirl before adding to pan; bring to boil. Reduce heat to medium low; simmer, stirring occasionally, until sauce thickens slightly, about 2-3 minutes. Stir shredded chicken and cilantro into skillet; cook, stirring to coat chicken in sauce until mixture is warmed through; season with Adobo; remove from heat and set aside.

**Step Two:** Heat remaining vegetable oil in medium skillet over medium-high heat until hot, but not smoking. Cook the tortillas quickly, one at a time, submerging completely in oil, until soft and pliable, but not crisp, about 5 seconds each; drain on paper towel.

**Step Three:** To form flautas, spoon about 1½ tbsp. chicken filling into center of tortilla; roll tightly to enclose filling, making cigar shape. Secure seam side of tortilla with toothpick. Repeat with remaining tortillas and chicken to make 16 flautas.

**Step Four:** Reheat oil in skillet. Add prepared flautas to skillet seam side down, adding only as many as fit comfortably in pan without touching. Cook, flipping occasionally, until browned and crispy on all sides; about 5 minutes. Transfer to baking pan and keep warm in oven until remaining flautas are cooked.

**Step Five:** To serve, arrange shredded lettuce on serving platter; top with flautas. Drizzle with crema and sprinkle with cheese.

**INGREDIENTS**

| 1 cup | PLUS 2 TBSP. GOYA® VEGETABLE OIL, DIVIDED YELLOW ONION, FINELY CHOPPED (ABOUT 1 CUP) |
| 1 tsp. | GOYA® MINCED GARLIC OR 2 CLOVES GARLIC, FINELY CHOPPED |
| 1 can (8 oz.) | GOYA® TOMATO SAUCE |
| ½ cup | WATER |
| 2 cups | SHREDDED CHICKEN, (SEE TIP BELOW) |
| 2 tbsp. | CHOPPED FRESH CILANTRO |
| 16 | GOYA® ADOBO ALL-PURPOSE SEASONING WITH PEPPER, TO TASTE |
| 16 | GOYA® CORN TORTILLAS |
|  | SHREDDED ICEBERG LETTUCE, FOR GARNISH |
|  | MEXICAN CREAM, OR SOUR CREAM THINNED WITH WATER TO RUNNY CONSISTENCY, FOR GARNISH |
|  | SHREDDED QUESO FRESCO, COTIJA OR MONTEREY JACK CHEESE, FOR GARNISH |

**PREP TIME:** 15m  
**TOTAL TIME:** 1h 15m  
**YIELDS:** 8
**CHICKEN CRACKLINGS (CARIBBEAN CHICKEN BITES)**

**INGREDIENTS**

- 3 lbs. CHICKEN PARTS (LEGS, THIGHS AND/OR WINGS)
- GOYA® ADOBO ALL-PURPOSE SEASONING WITH PEPPER
- 1½ tsp. GOYA® MINCED GARLIC OR 3 CLOVES GARLIC, MINCED
- ¼ cup GOYA® EXTRA VIRGIN OLIVE OIL
- 1 tbsp. GOYA® WHITE VINEGAR
- JUICE OF ½ LEMON
- JUICE OF ½ LIME
- 1 packet SAZÓN GOYA® WITH CORIANDER AND ANNATTO
- 1/2 tsp. GOYA® CORN OIL FOR FRYING
- LEMON AND LIME WEDGES FOR GARNISH

**DIRECTIONS**

**Step One:** Cut chicken parts into morsels, discard wing tips. Season well with adobo; mix remaining ingredients, except for corn oil, and pour over chicken. Marinate, covered, for several hours in the refrigerator.

**Step Two:** Heat oil on medium high until hot, but not smoking. Fry a few chicken bits at a time until crisp and golden (8-10 minutes). Remove with slotted spoon, drain on paper towels and serve immediately with lemon or lime wedge.
SAUCY MEATBALLS

INGREDIENTS

2 tbsp. | GOYA® EXTRA VIRGIN OLIVE OIL, DIVIDED
1 MEDIUM ONION, FINELY CHOPPED (ABOUT 1 CUP)
1 GREEN BELL PEPPER, FINELY CHOPPED (ABOUT 1 CUP)

2 tbsp. | GOYA® MINCED GARLIC
½ lb. | GROUND BEEF (80% LEAN)
¼ lb. | LEAN GROUND PORK
¼ cup | GOYA® BREAD CRUMBS MADE WITH SAZONADOR TOTAL

2 tbsp. | FINELY CHOPPED FRESH CILANTRO, PLUS MORE TO GARNISH, DIVIDED
2 packets | SAZÓN GOYA® WITH CORIANDER AND ANNATTO, DIVIDED
1 | EGG, LIGHTLY BEATEN
1 tbsp. | GOYA® SAZONADOR TOTAL
GOYA® ADOBO ALL-PURPOSE SEASONING WITH PEPPER, TO TASTE

2 cans (8 oz. each) | GOYA® TOMATO SAUCE
¼ tsp. | GOYA® OREGANO LEAF

SERVE WITH

2 cups | COOKED CANILLA® EXTRA LONG GRAIN RICE
2 cups | COOKED GOYA® PASTA

DIRECTIONS

Step 1: Heat 1 tbsp. oil in large sauté pan over medium-high heat. Add onions, peppers and garlic; cook until vegetables are tender, about 7 minutes. Transfer half vegetable mixture to medium bowl. Set aside remaining vegetable mixture.

Step 2: To bowl with cooked vegetables, add beef, pork, breadcrumbs, 1 tbsp. cilantro, 1 packet sazon, egg, sazonador total and adobo, to taste. Gently mix meat mixture until combined. Using wet hands, form into 12 meatballs.

Step 3: Heat remaining oil in large sauté pan. Add meatballs; cook until well browned on all sides, about 10 minutes. Transfer meatballs to paper towel-lined tray to drain.

Step 4: Heat drippings over medium-high heat. Add reserved vegetables, tomato sauce, 2 cups water, oregano and 1 tbsp. cilantro to pan; bring to boil. Season sauce with adobo. Transfer meatballs to sauce; cover. Cook until sauce thickens and meatballs are cooked through, flipping meatballs every 5 minutes to coat in sauce, about 15 minutes more.

Step 5: Serve over cooked rice or pasta; garnish with cilantro, if desired.
**Chipotle Pork Burritos**

**PREP TIME** 20m  
**TOTAL TIME** 35m  
**YIELDS** 4

**INGREDIENTS**

- ¾ cup GOYA® MOJO CHIPOTLE MARINADE, DIVIDED
- 1 (1 TO 1-1/4 LB.) PORK TENDERLOIN, TRIMMED
- 1 LARGE SWEET ONION, THICKLY SLICED (3/4”)
- GOYA ANCHO SALSITA, TO TASTE
- 4 (10”) GOYA® BURRITOS FLOUR TORTILLA
- 2 cups COOKED GOYA® YELLOW RICE
- 1 cup (CAN 15.5 OZ.) GOYA® PINTO BEANS, DRAINED
- 2 MEDIUM TOMATOES (8 OZ.), DICED
- ¼ cup CILANTRO, COARSELY CHOPPED
- 1/3 cup SOUR CREAM

**DIRECTIONS**

**Step One:** Place 1/2 cup GOYA Mojo Chipotle in food storage bag. Cut pork in half crosswise; cut the thicker piece in half lengthwise. Place pork in bag, seal and toss together until evenly coated. Marinate at least 20 minutes (can marinate refrigerated, up to 8 hours).

**Step 2:** Preheat grill to medium. Grill pork turning once, until 145°F on instant read thermometer, about 10 minutes. Grill onion slices, brushing with marinade and turning once, until softened, about 10 minutes. Let pork rest 10 minutes and thinly slice crosswise; coarsely chop onions.

**Step 3:** Horizontally drizzle Ancho Salsita to taste across center of tortilla. Spread in 2-inch band. Top with pork, onions, rice, beans, tomatoes and cilantro. Fold bottom edge of tortillas up and over filling. Fold opposite sides in over filling and roll up from the bottom. Place seam side down and serve with additional Salsita and sour cream.

Note: You can reduce the rice to 1-1/3 cups, if you feel these are too stuffed.
ARGENTINEAN EMPANADAS

INGREDIENTS

- 1 tbsp. GOYA® EXTRA VIRGIN OLIVE OIL
- 4 BONE-IN, SKIN-ON CHICKEN THIGHS (ABOUT 2½ LBS.)
- GOYA® ADOBO ALL-PURPOSE SEASONING WITH PEPPER, TO TASTE
- 1 pkg. (3.5 oz.) CHORIZO, FINELY CHOPPED
- ¾ ONION, FINELY CHOPPED (ABOUT ¾ CUP)
- 1 tsp. GOYA® MINCED GARLIC, OR 2 CLOVES GARLIC, FINELY CHOPPED
- ½ tsp. PAPRIKA
- ¼ cup GOYA® MANZANILLA OLIVES STUFFED WITH MINCED PIMIENTOS, CHOPPED (ABOUT 12 OLIVES)
- ¼ cup RAISINS
- 1 packet GOYA® CHICKEN FLAVORED BOUILLON MIXED WITH 1 CUP WATER
- 1 pkg. (11.6 oz.) GOYA® TAPAS HOJALDRADAS – PUFF PASTRY DOUGH FOR TURNOVERS, THAWED
- ALL-PURPOSE FLOUR, FOR ROLLING OUT DOUGH
- 1 EGG, LIGHTLY BEATEN WITH 1 TSP. WATER

DIRECTIONS

Step 1: Heat oil in large skillet over medium-high heat. Season chicken with Adobo. Add chicken to skillet skin side-down. Cook, flipping once, until golden brown on both sides, about 8 minutes; transfer to plate. Add chorizo and onions to same skillet. Cook, stirring occasionally, until chorizo is warmed through and onions are soft, about 4 minutes. Stir in garlic and paprika, cook until fragrant, about 30 seconds more. Add olives, raisins and chicken bouillon mixture to skillet; bring to boil. Add chicken skin side-up. Tightly cover skillet; reduce heat to low. Simmer, covered, until chicken is cooked through, about 20 minutes. Remove skillet from heat.

Step 2: Transfer chicken to cutting board; reserve sauce in pan. Remove and discard skin and bones. Shred chicken; transfer to skillet with sauce, mixing to combine. Cook over medium heat until sauce reduces and blends into chicken, about 5 minutes more. Transfer chicken mixture to heat-proof bowl. Let sit until steam subsides. Refrigerate until cold. (Note: Chicken filling can be stored covered in refrigerator for up to 5 days).

Step 3: Heat oven to 425°F. On lightly floured work surface, using rolling pin, roll out puff pastry round until about ⅛” larger in diameter. Spoon heaping tablespoon cooled chicken mixture into middle of dough. Moisten edges with beaten eggs and fold in half to form half-moon shape. Gently press down edges and twist to seal; transfer to greased baking sheet. Repeat with remaining puff pastry rounds and filling to make 12 empanadas. Brush empanada tops with beaten egg.

Step 4: Bake until empanadas are puffed and golden brown and filling is hot, about 20 minutes, rotating pan after 10 minutes for even browning. Transfer empanadas to cooling rack. Serve warm or at room temperature.
MEXICAN CORN ON THE COB – ELOTE

INGREDIENTS

- 1 bag GOYA® CORN ON THE COB (8 MINI EARS), THAWED, OR 4 FRESH EARS OF CORN, HUSked AND HALVED
- 1 tsp. GOYA® VEGETABLE OIL
- 1 cup CRUMBLED QUESO BLANCO, OR CRUMBLED COTIJA CHEESE OR FINELY SHREDDED FRESH MOZZARELLA CHEESE
- GOYA® ADOBO ALL-PURPOSE SEASONING WITH PEPPER, TO TASTE
- ¼ cup GOYA® MAYONNAISE WITH LIME
- 1 tbsp. PLUS 1 TSP. GOYA® CHILI POWDER
- 4 SKEWERS 8” (IF USING WOODEN SKEWERS, SOAK IN WATER 30 MINUTES PRIOR TO GRILLING)

DIRECTIONS

Step 1: Prepare grill to medium-high heat; grease with oil. Stick each corn cob on skewer. Grill corn until tender and charred on all sides, about 7 minutes.

Step 2: Place crumbled cheese on medium, flat plate. Working with one corn cob at a time, sprinkle cob with adobo, spread with mayonnaise, roll in cheese and sprinkle chili powder. Place corn on serving plate; repeat with remaining cobs and ingredients.