



chili dog

MAKES: 8 servings

WHAT YOU NEED

- 1 (15-ounce) can Hormel Chili No Beans
- 8 hot dog buns, split
- 1 (14-ounce) package beef franks shredded cheddar cheese

MAKE IT

Prepare franks and chili according to package directions.

Place franks in buns. Spoon chili over franks. Sprinkle with cheese.





pepperoni pasta salad

MAKES: 4 servings

WHAT YOU NEED

- 8 ounces rotini pasta
- 1 (5-ounce) package Hormel Pepperoni ounces
- 4 Provolone cheese, cut into 1/4-inch cubes
- 1 medium tomato, diced
- 1 green bell pepper, diced
- 1 (2.25-ounce) can sliced ripe olives, drained
- 1 tablespoon grated Parmesan cheese
- 3/4 cup Italian salad dressing

MAKE IT

Cook rotini according to package directions; drain. In large bowl, combine rotini and remaining ingredients except dressing. Toss pasta salad with dressing.





bacon & egg garden salad

MAKES: 4 servings

WHAT YOU NEED

- 6 cups coarsely chopped romaine lettuce
- 4 hard-cooked large eggs, cooled, peeled cut into quarters
- 3 vine-ripened tomatoes, cut into quarters
- 1/2 cup thinly sliced red onion
- 1/2 English cucumber, thinly sliced
- 1 cup Italian salad dressing
- 1/2 cup **HORMEL** Real Bacon Pieces

MAKE IT

In large bowl, gently toss together lettuce, eggs, tomatoes, onion, cucumber and dressing. Sprinkle salad with bacon.





grilled teriyaki pork kabobs

MAKES: 4 servings

WHAT YOU NEED

- 1 package HORMEL ALWAYS TENDER Teriyaki Flavored Pork Tenderloin, cut into 1-1/2-inch cubes
- 1 large red bell pepper, cut into 1-inch cubes
- 1 (12-ounce) can pineapple chunks, drained
- 1 (8-ounce) package fresh button mushrooms
- Olive oil

MAKE IT

Prepare grill for medium-high heat. Alternately thread pork, bell pepper, pineapple and mushrooms onto large metal skewers; brush lightly with oil. Grill kabobs, turning once, 12 minutes or until internal temperature of pork reaches 155°F.





southwest turkey twisters

MAKES: 4 servings

WHAT YOU NEED

- 1/3 cup light cream cheese
- 1/4 cup WHOLLY GUACOMOLE Classic 7oz.
- 4 (10-inch) cheese-flavored flour tortillas
- 1 piece leaf lettuce
- 1 package HORMEL NATURAL CHOICE Oven Roasted Deli Turkey
- 4 slices Monterey Jack cheese with peppers
- 8 red bell pepper rings
- 8 red onion rings
- 2 tablespoons chipotle mustard

MAKE IT

In small bowl, combine cream cheese and guacamole; mix well. Spread mixture evenly over tortillas.

Place 1 piece lettuce over bottom half of each tortilla. Top with equal parts turkey, cheese, bell pepper and onion. Drizzle mustard evenly over filling. Fold edges of each tortilla inward; roll up. Slice each wrap diagonally in half to serve.

