

# Baked Tacos with Corn Salsa and Tangy Ranch Dressing

by Marla Danielson

- 2 c. diced, uncooked, peeled potatoes
- 1 T. **homemade taco seasoning\*** (see below)
- ½ t. salt
- 1 can vegetarian refried beans
- 10-12 corn tortillas
- 1 small can Hunt's basil, oregano, garlic tomato sauce

## Corn/Tomato Salsa

- 1 c. fresh corn, cut off cob, or 1 c. canned corn, drained
- ½ c. chopped cherry tomatoes
- ½ t. onion powder
- ¼ t. garlic powder
- Salt to taste

## Tangy Ranch Dressing

- ½ c. vegemaise or your favorite vegan mayo
- 1 ½ T. maple syrup
- 1 T. fresh lemon juice
- ½ t. each: garlic powder, onion powder, basil

Cook potatoes until fork tender. Mash (leaving some lumps is ok) and mix with taco seasoning and salt.

Heat corn tortillas in microwave. I did 2 at a time for 20 seconds.

Make tacos by placing a spoonful of potato mixture on bottom half of taco and top with a spoon of refried beans. Fold over (no need to roll) and place in oiled casserole dish. Drizzle with a bit of olive oil to keep tortillas soft and not crack. Spoon on each one some tomato sauce. Bake at 400° for 20 minutes.

While baking, make salsa and dressing. Combine all salsa ingredients and stir together. Whisk all ranch dressing ingredients together.

To serve, top with corn salsa, dressing, fresh avocado slices, and fresh cilantro. Optional topping: pineapple tidbits!

\*To make **homemade taco seasoning**, stir together: 1 T. paprika, 1 t. each: cumin, oregano, onion powder, ½ t. garlic powder, ¼ t. salt

## Flaky Apple Turnovers

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- 2 apples, diced finely, about 2 ½ c.
- 1 T. water
- ¼ c. maple syrup
- 1 t. each: cinnamon, vanilla
- 1 T. cornstarch mixed with 1 T. water
- 1 Sheet Puff Pastry (thawed for 45 minutes)

In small saucepan, add apples, water, maple syrup, cinnamon, and vanilla. Cook for 3-4 minutes over medium high heat. Mix cornstarch with water and add to apples. Stir a bit while it thickens and remove from heat.

Roll puff pastry out into a larger rectangle. Cut into 8 pieces, rectangular shaped. Roll out each piece into a square. Place some apple filling in each one. Moisten the edges and fold over and crimp with fork. Brush each one with almond milk and sprinkle a bit of organic cane sugar on top. Poke some holes in the top with a toothpick or fork. Bake for 400° for 20 minutes until lightly golden brown and puffy. Delicious!