

# FOOD

continued  from page 18

chopped

- 1 (11 ounce) package DOLE® Ultimate Caesar Kit
- 3 sheets (9 x 11-inch) lavash bread

**Directions:**

1. Combine cream cheese, sun-dried tomatoes and herb-seasoning from salad kit in medium bowl; blend well.

2. Lightly crush garlic croutons from kit.
3. Combine romaine, cheese and crushed croutons from kit in large bowl. Toss with Caesar Dressing.
4. On each roll, spread cream cheese mixture over lavash bread; cover with a thin layer of salad mixture. Roll up from narrow side. (For flour tortillas, fold in sides before rolling up).
5. Secure each roll with 5 to 6 wooden picks. Slice rolls between wooden picks to form pinwheel appetizers.

## Taco Soup

**Ingredients:**

- 2 pounds ground beef
- 2 cups diced onions
- 2 (15 1/2-ounce) cans pinto beans
- 1 (15 1/2-ounce) can pink kidney beans
- 1 (15 1/4-ounce) can whole kernel corn, drained
- 1 (14 1/2-ounce) can Mexican-style stewed tomatoes
- 1 (14 1/2-ounce) can diced tomatoes
- 1 (14 1/2-ounce) can tomatoes with chiles
- 2 (4 1/2-ounce) cans diced green chiles
- 1 (4.6-ounce) can black olives, drained and sliced, optional
- 1/2 cup green olives, sliced, optional
- 1 (1 1/4-ounce) package taco seasoning mix
- 1 (1-ounce) package ranch salad dressing mix
- Corn chips, for serving
- Sour cream, for garnish
- Grated cheese, for garnish
- Chopped green onions, for garnish
- Pickled jalapenos, for garnish

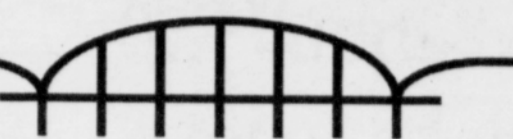


**Directions:**

1. Brown the ground beef and onions in a large skillet; drain the excess fat, then transfer the browned beef and onions to a large slow cooker or a stockpot.
2. Add the beans, corn, tomatoes, green chiles, black olives, green olives, taco seasoning, and ranch dressing mix, and cook in a slow cooker on low for 6 to 8 hours or simmer over low heat for about 1 hour in a pot on the stove. To serve, place a few corn chips in each bowl and ladle soup over them.
3. Top with sour cream, cheese, green onions and jalapenos.

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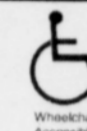
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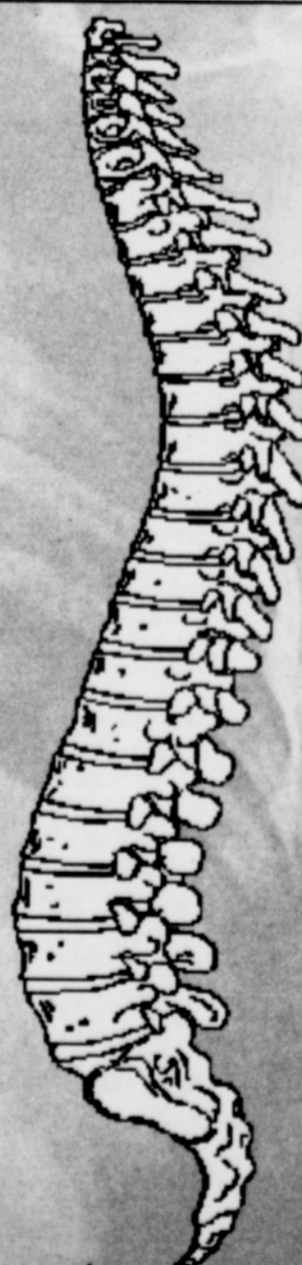
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## Simple Savory Pork Roast

**Ingredients:**

- 1 1/2 tablespoons fresh rosemary
- 2 teaspoons garlic salt
- 1/2 teaspoon dried thyme
- 1/4 teaspoon freshly ground black pepper
- 3 pounds boneless pork loin roast

**Directions:**

1. Preheat oven to 350 degrees F (175 degrees C). In a large, resealable plastic bag, mix rosemary, garlic salt, thyme, and pepper.
2. Place pork roast in the bag, seal, and toss until thoroughly coated with the garlic salt mixture. Transfer to a medium baking dish.
3. Cook pork roast 1 hour in the preheated oven, or to an internal temperature of 145 degrees F (63 degrees C).