

# FOOD



## Chicken Salad with Bacon, Lettuce, and Tomato

### Ingredients:

- 5 slices bacon
- 3 cups diced cooked chicken
- 1 cup chopped fresh tomato
- 2 stalks celery, thinly sliced
- 3/4 cup mayonnaise
- 2 tablespoons minced green onion
- 1 tablespoon chopped parsley
- 1 teaspoon lemon juice
- 1 dash Worcestershire sauce
- salt and ground black pepper to taste
- 12 leaves romaine lettuce
- 1 large avocado, sliced

### Directions:

1. Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain bacon slices on paper towels; crumble.
2. Stir chicken, bacon, tomato, and celery together in a bowl.
3. Whisk mayonnaise, parsley, green onions, lemon juice, Worcestershire sauce, salt, and black pepper together in a bowl until dressing is smooth. Pour dressing over chicken mixture; toss to coat. Refrigerate until chilled, at least 30 minutes.
4. Stir chicken mixture and serve over romaine lettuce leaves; garnish with avocado slices.

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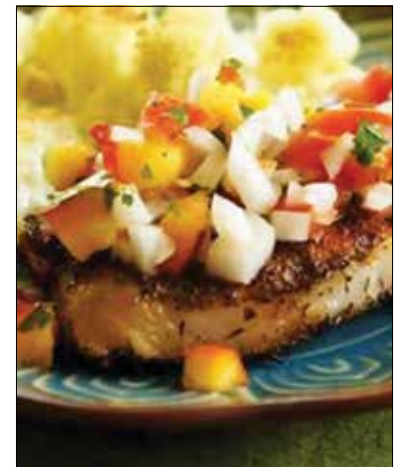
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## Grilled Pork Chops with Fresh Nectarine Salsa



### Ingredients:

- 2 nectarines, pitted and diced
- 1 ripe tomato, seeded and diced
- 1/4 cup diced onion
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons fresh lime juice
- 1/4 teaspoon crushed red pepper flakes, or to taste
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- salt and ground black pepper to taste
- 2 tablespoons olive oil
- 8 (4 ounce) boneless pork loin chops

### Directions:

1. Preheat an outdoor grill for medium-high heat. Lightly oil grate, and set 4 inches from the heat.
2. To make the salsa, place the nectarines, tomato, onion, cilantro, lime juice, and red pepper flakes in a bowl; toss to blend. Season to taste with salt. Cover, and refrigerate 30 minutes to blend flavors.
3. Stir the cumin, chili powder, salt, and pepper together in a small bowl. Place the olive oil in a small bowl. Brush the pork chops with oil, and season both sides evenly with the cumin mixture.
4. Place pork loin chops on the preheated grill. Cook until lightly browned and juices run clear, about 4 minutes on each side. Place pork chops on serving plates, and top with a generous spoonful of salsa.

## Best Lemonade

### Ingredients:

- 1 3/4 cups white sugar
- 8 cups water
- 1 1/2 cups lemon juice

### Directions:

1. In a small saucepan, combine sugar and 1 cup water. Bring to boil and stir to dissolve sugar. Allow to cool to room temperature, then cover and refrigerate until chilled.
2. Remove seeds from lemon juice, but leave pulp. In pitcher, stir together chilled syrup, lemon juice and remaining 7 cups water.

