Machos Snack Tales



Mexican Platter Dip

Ingredients:

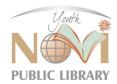
- * 3 lg. avocados
- * 2 tbsp. lemon juice
 - * 1 tsp. garlic salt
 - * 1/2 cup mayo
- * 1 cup sour cream
- * 1 pkg. taco seasoning mix
 - * 1 can refried beans
 - * 1 lg. tomato, diced
 - * 1 can sliced olives
 - Shredded cheddar
- 1. Spread refried beans on the bottom of a large platter.
- 2. Mix avocados, lemon juice, and garlic salt in a medium bowl. Spread the mixture over the beans to 1 inch to the edge.
- 3. Mix the mayo, sour cream, and taco mix, and spread to 1 inch of the avocado layer edge.
- 4. Sprinkle the top with diced tomatoes, olives, and the shredded cheese. Serve with tortilla chips.

Pessert Nachos

Ingredients:

- * Cinnamon sugar pita chips
- 1 1/2 cups fresh strawberries (cleaned and hulled)
 - * 1 tbsp. orange juice

- * 1/2 tbsp. sugar
- * 8 oz. vanilla yogurt
- 1 cup chopped strawberries
- * 1/2 cup shredded coconut
- Combine the 1 1/2 cup strawberries with orange juice and 1/2 tbsp. of sugar in a blender. Puree until smooth for a homemade strawberry sauce.
- 2. Set pita chips on a plate. Pile the toppings on the chips and enjoy!



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Books to Read Along:

Chavela and the Magic Bubble by Monica Brown Dragons Love Tacos by Adam Rubin Nacho and Lolita by Pam Muñoz Ryan



MUÑOZ



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