

## CHEX® SUPER SALSA MIX



- 1 1/2 TO 2 1/2 TEASPOONS CHILI POWDER
- 1 TEASPOON OREGANO LEAVES
- 1 TEASPOON GROUND CUMIN
- 1/2 TEASPOON SEASONED SALT
- 1/4 CUP (1/2 STICK) MARGARINE OR BUTTER
- 1 TABLESPOON BOTTLED TACO SAUCE
- 8 CUPS OF YOUR FAVORITE CHEX® BRAND CEREALS (CORN, RICE AND/OR WHEAT)
- 1 CUP SALSA FLAVORED TORTILLA CHIPS (OPTIONAL)

## **CHEX® SUPER SALSA MIX (CONT.)**

PREHEAT OVEN TO 250°. IN SMALL BOWL COMBINE CHILI POWDER, OREGANO, CUMIN AND SEASONED SALT; SET ASIDE. IN OPEN ROASTING PAN MELT MARGARINE IN OVEN. STIR IN TACO SAUCE. ADD CEREALS; MIX WELL. GRADUALLY ADD RESERVED SEASONING MIXTURE, STIRRING UNTIL ALL PIECES ARE EVENLY COATED. BAKE 20 TO 25 MINUTES, STIRRING AFTER 10 MINUTES. STIR IN TORTILLA CHIPS IF DESIRED. SPREAD ON ABSORBENT PAPER TO COOL. STORE IN AIRTIGHT CONTAINER.

**MICROWAVE DIRECTIONS\***: IN SMALL BOWL COMBINE CHILI POWDER, OREGANO, CUMIN AND SEASONED SALT; SET ASIDE. IN LARGE MICROWAVE-SAFE BOWL MICROWAVE MARGARINE ON HIGH 1 MINUTE. STIR IN TACO SAUCE. ADD CEREALS; MIX WELL. GRADUALLY ADD RESERVED SEASONING MIXTURE, STIRRING UNTIL ALL

PIECES ARE EVENLY COATED. MICROWAVE ON HIGH 3 TO 3½ MINUTES, STIRRING AFTER 1½ MINUTES. STIR IN TORTILLA CHIPS IF DESIRED. SPREAD ON ABSORBENT PAPER TO COOL. STORE IN AIRTIGHT CONTAINER.

\*DUE TO DIFFERENCES IN MICROWAVE OVENS, COOKING TIME MAY NEED ADJUSTMENT. THESE DIRECTIONS WERE DEVELOPED USING 625 TO 700 WATT OVENS.

MAKES 8 CUPS.

NUTRITION INFORMATION PER ½-CUP SERVING WITH CORN, RICE AND WHEAT CHEX®: 87 CALORIES, 14G CARBOHYDRATE, 1G PROTEIN, 3G FAT, TRACE CHOLESTEROL, 228MG SODIUM, .5G DIETARY FIBER.