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## Recipes from PainTrainSalsa.com

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### Pain Train's Favorite Party Dip

Easy to make but Oh, so Good! (Kick it up a notch with Flaming Hot!)

4 oz. cream cheese, softened

8 oz. sour cream

8 oz. Pain Train Salsa, Medium flavor or Flaming Hot

Mix softened cream cheese with sour cream until well mixed. **Stir in** Pain Train Salsa and **Serve** immediately with chips.

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### Zesty Guacamole

With such great flavor your guests would never guess how easy it is to make!

2 large, ripe avocados

2 tsp. fresh lime juice

2 medium to large cloves garlic, minced

1 cup Pain Train Salsa, Medium flavor (or Flaming Hot for extra heat!)

**Remove** pulp from avocados and mash in bowl. **Add** lime juice and stir. **Add** minced garlic and Pain Train Salsa. **Stir** well. **Serve** immediately or **refrigerate** and use the next day.

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### Savory Chicken Casserole

An amazing casserole with a bit of a kick! Great to serve on a weeknight or for company!

10-12 Flour Tortillas

1 can cream of chicken soup

8 oz. tub of sour cream

8 oz. Pain Train Salsa, Medium

2 cups cubed Rotisserie Chicken

1 small can mushrooms, drained

1 small can sliced black olives, drained

1/3 - 1/2 cup medium raw onion, chopped

1 small can diced green chilies

8 oz. shredded Mexican four cheese, divided.

Mix soup, sour cream and Pain Train Salsa to make a sauce. Spray a 9"x13" baking pan.

Layer as follows:

**Bottom Layer:** Spread 2 tablespoons of sauce mixture on bottom of pan. Place one layer of tortillas, tearing to fit the pan in a single layer. Evenly spread chicken over tortillas. Spoon half of sauce mixture on chicken, spreading to cover entire bottom of pan. Sprinkle evenly with half of the shredded cheese on top of sauce. Cover with a single layer of tortillas, tearing to fit entire surface again.

**Second Layer:** Spread 4-5 tablespoons of sauce on tortillas. Evenly sprinkle the black olives, mushrooms and onions over the sauce. Top again with a single layer of tortillas.

**Top Layer:** Combine entire can of green chili's with remaining sauce. Mix thoroughly and spread on top tortilla layer. Sprinkle evenly with remaining cheese. Cover with foil.

**Bake @ 350 for 30 minutes.** Remove foil and continue baking for 10-15 minutes more, until cheese is golden and brown on the edges. Enjoy!