

Pantry Recipes

Easy, nutritional, and delicious recipes using basic items often found in the St. Michaels Community Center's pantry.

Chicken Fiesta Bowls

Ingredients

- 2 boneless skinless chicken breast
- 1 can of black beans
- 1 can of corn
- 1 can diced tomatoes
- Cilantro fresh or dried
- 1 yellow onion
- 2 clove garlic
- 2tbs olive oil
- 1 cup cheese of your choice

Directions:

1. Preheat oven to 350 degrees.
2. Place chicken in a lightly oiled baking dish. Add diced onion and garlic, drained and washed black beans, corn, and tomatoes. Bake for 25-30 minutes. Remove from oven, top with cilantro and cheese, and return to oven for 8 to 12 minutes for the cheese to melt.
3. Serve with rice and sour cream. Add some avocado, peppers, or a squeeze of lime if you like!
4. Chicken can be substituted for ground beef, shrimp, or steak! Enjoy!



Reminders

The **St. Michaels Farmers Market will be closed this Saturday, May 20th**, and open the rest of the season.

Don't forget your SNAP benefits double in value at the market! Stop by the first booth to your right and ask Sandi how to make the most out of your market money!

We are having a great time being part of it and hope to see you there!

The St. Michaels Community Center's Pantry and Community Cafe will be closed in recognition of Memorial Day on Monday, May 29th. We hope you have a great kick off to summer!



Executive Chef Kerri Clear
St. Michaels Community Center



The St. Michaels Community Center's mission is to serve, empower, and connect the community, with year-round programs and activities.

Community Cafe and Pantry hours:

Mondays, 4-6 p.m., Wednesdays 1-3 p.m., and Fridays 1-3 p.m.

St. Michaels Community Center | 410-745-6073 | www.stmichaelscc.org