



KNOWN
Hometowns

Women's
Conference

2024
Menu



Renew
PSALM 51:10



KNOWN
MENU

FRIDAY LUNCH

*Soup
Salad
Cookies / Bars*

FRIDAY SUPPER


*Chicken Enchiladas (w Gluten / Dairy Free Options)
Tortilla Chips with Pico de Gallo
Mexican Coleslaw
Fruit*

FRIDAY NIGHT DESSERT BAR

*Cookies
Bars*

SATURDAY BRUNCH

*Chick-Fil-A Sandwiches
Biscuits and Gravy
Egg Bake
Yogurt Buffet
Muffins*



Zucchini Bread

INGREDIENTS

- 2 1/4 cups whole wheat pastry flour (or all-purpose flour)
- 1 1/4 teaspoons baking soda
- 1/2 teaspoon baking powder
- 3/4 teaspoon fine grain sea salt
- 1 3/4 cups chopped toasted walnuts, divided
- 6 tablespoons unsalted butter, room temperature
- 3/4 cup granulated sugar, plus more for topping
- 1/3 cup dark brown sugar, firmly packed
- 2 large eggs
- 1 1/2 teaspoons vanilla extract
- 2 1/2 cups grated zucchini (about 2-3 medium), skins on

INSTRUCTIONS

1. Preheat your oven to 350°F with a rack in the middle. Butter a 9x5-inch (1 lb.) loaf pan, dust with a bit of flour and set aside. Alternately, you can line the pan with a sheet of parchment. If you leave a couple inches hanging over the pan, it makes for easy removal after baking. Just grab the parchment "handles" and lift the zucchini bread right out.
2. In a medium bowl combine the whole wheat pastry flour, baking soda, baking powder, salt, and 1 1/4 cups of the walnuts.
3. Using a mixer or large bowl if you're mixing by hand, beat the butter until fluffy. Add the sugars and beat again until mixture comes together and is no longer crumbly. Add the eggs one at a time, mixing well and scraping down the sides of the bowl between each addition. Stir in the vanilla. Squeeze some of the moisture out of the zucchini and then fluff it up a bit before stirring it into that batter by hand.
4. Add the dry ingredients to the wet ingredients in two batches, stirring between each addition. Stir just until you have a thick, uniform batter. Pour the batter into the prepared pan and level it by running a spatula over the top. Sprinkle with the remaining walnuts, and 2-3 tablespoons of sugar.
5. Bake for about 60-70 minutes keeping a close eye on things after 50 minutes. If the top of your zucchini bread is getting too dark, drape a piece of parchment paper or aluminum foil over it for the remainder of the baking time. You're going to want to use a cake tester or toothpick to test for doneness. The cake should be golden and rustic looking, and a toothpick should come out clean.
6. When done, remove from the oven and cool the zucchini bread in pan for about ten minutes. Transfer onto a wire rack to finish cooling.

NOTES: Makes 1 large zucchini bread or divide into two smaller loaf pans

Serves: 12

Prep time: 15 min

Cook Time: 1 hour

Chicken Enchiladas

Preheat oven: 350 degrees

Ingredients:

- 1 - 10.5oz can of cream of mushroom soup or cream of chicken soup (do not dilute)
- 1 - 8oz package cream cheese, softened to room temperature
- 1 - 4oz can of green chilies (optional)
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon salt
- 1 teaspoon cumin
- 3-4 cups cooked, shredded chicken (i.e. rotisserie, grilled or baked works)
- 1 package of 8ct 7-8" tortilla shells, soft
- 2 cups enchilada sauce or salsa (whatever you prefer)
- 1 cup cheese (Mexican blend, Monterey jack or cheddar)

Directions:

Place the cream soup, cream cheese, green chilies, garlic powder, onion powder, salt and cumin in a large bowl and mix with hand beaters until well mixed. Then stir in the shredded chicken.

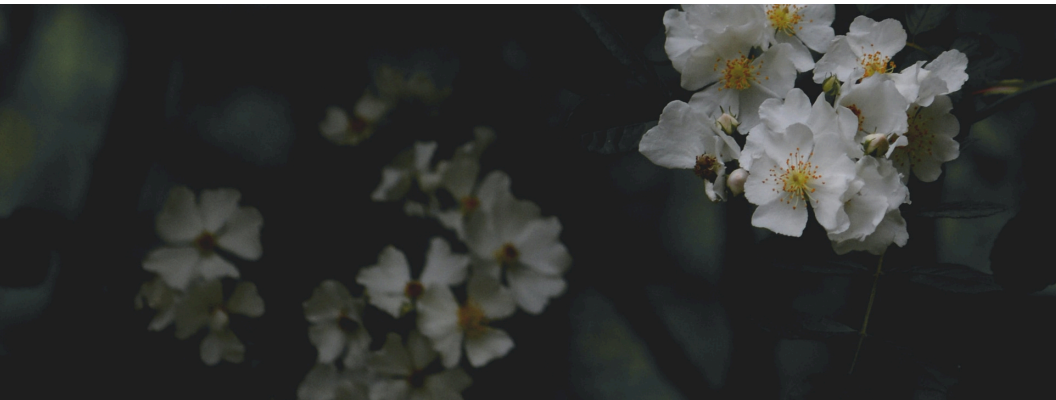
Lightly grease a 9x13 pan. Pour in ½ cup enchilada sauce or salsa and spread over the bottom of the pan.

Add a scoop of 1/3-1/2 cup of the chicken mixture down the center of one tortilla. Carefully roll it up and place seam side down on top of the sauce in the pan. Repeat with all the remaining tortillas until you have 8 filled rolled tortillas in the baking dish.

Pour remaining sauce or salsa over the enchiladas and spread the shredded cheese over the sauce.

Bake at 350 degrees for 30-40 minutes or until you see the sauce bubbling.

Enjoy with your favorite toppings: salsa/diced tomatoes, sour cream, guacamole, fresh cilantro, squeezed limes, pickled jalapenos, etc



The background of the entire page is a dark, moody photograph of white flowers, likely roses, with green leaves. The flowers are scattered across the frame, with some in sharp focus and others blurred. The overall tone is elegant and serene.

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