*Colombian recipes contributed by Rocio Matthews for Cooking around the World at Chillicothe Public Library, 6.4.18.*

**ARROZ CON FIDEOS (RICE WITH ANGEL HAIR PASTA)**

(4 SERVINGS)

**Ingredients**

3 Tablespoons vegetable or olive oil

2 garlic gloves, smashed

2/3 cup angel hair pasta, broken into 1 ½ inch pieces (or you can buy fideos at Kroger or Walmart.)

1 cup long grain white rice

2 cups water

½ teaspoon salt

**Directions**

1. In a small saucepan, heat the oil over medium heat. Add the angel hair pasta and the smashed garlic, and sauté for 2 to 3 minutes or until the pasta is golden.
2. Add the rice. Stir with a wooden spoon and sauté for 1 minute. Add the water, increase the heat to high, and bring to a boil. Add the salt, cover, decrease the heat to low, and cook for about 20 minutes or until the rice is tender.
3. Remove from the heat, let it rest for 5 minutes, and serve.

**CARNE MOLIDA CON PAPA - COLOMBIAN- STYLE POWDERED BEEF WITH POTATOES**

(4-6 Servings)

**Ingredients**

1 teaspoon of Olive oil

½ cup chopped onion

2 cloves garlic, crushed

1 pound of Ground Beef

½ teaspoon or envelope of Sazón Goya (get it at Kroger or Walmart)

1 cup of cooked (tender, not soft), cubed red potatoes

2 Scallions, chopped

Salt

Pepper

**Directions**

1. Heat the olive oil in a medium saucepan over medium heat. Add the onions and garlic and cook for about 3 minutes or until translucent.
2. Add the ground beef – mix well.
3. Add the Sazón Goya – mix well.
4. When the beef is done, add the potatoes. Mix well. Serve hot.

**LENTILS**

**Ingredients**

1 (16 ounce) package dry lentils, rinsed

8 cups water

1 envelope of Sazón Goya

1 tablespoon of olive oil

1/2 cup of red or white onion

1 cup green pepper

1 tablespoon chopped garlic

**Directions**

1. Cook the lentils with the water. Bring to a boil, add Sazón Goya, and reduce heat. Simmer until tender, around 30 minutes.
2. Heat the olive oil in a medium saucepan over medium heat. Add the onions, pepper, and garlic, and cook for about 3 minutes or until translucent.
3. Add vegetable mixture to the lentils and finish cooking.
4. Add salt to taste and serve hot.

**LEMON SWEET PIE (WITH MARIAS COKIES) OR GALLETAS DUCALES**

**Ingredients**

1 can sweet condensed milk

1 can evaporated milk

1 can Nestle Table cream

1 teaspoon vanilla

juice of 6 or 8 limes

**Directions**

1. Place all the ingredients in the blender. Mix well.
2. Place a layer of Marias Cookies or Galletas ducales in a glass baking pan.
3. Cover with the blended mixture.
4. Continue making layers of cookies and mixture until the mixture is used up.
5. Freeze it overnight if you want ice cream pie, or refrigerate it if you want it softer.
6. Enjoy it!