

2023 EDITION



*Curated By*  
Venture Leadership  
COLLECTIVE

# *Love in Action* **SOCIAL JUSTICE COOKBOOK**



**RECIPES FROM AND FOR OUR COMMUNITY**





*Social Justice is Love in Action*



# ! Warning!

This is not a regular cookbook! It is an experience...  
and an invitation to stand for a better world for **ALL** people.

Following these recipes mindfully, learning about amazing nonprofits, and curating intentioned conversations may cause a heightened intensity of happiness, increased awareness of solutions for good, and may even result in meaningful action to support the social justice movement through time, talent, or treasure.

Proceed with optimism and a bias for loving action at your own risk of becoming (even more) of a Badass Change Champion!

## **Change Champion [noun]**

A fully-expressed, **VALUES-DRIVEN**,  
**influential**, and **respected leader** who  
acts with intention to create **ENDURING  
CHANGE** towards a greater vision of  
**EQUITY** and **JUSTICE**.

*“We must discover the power of love, the power,  
the redemptive power of love. And when we discover that  
we will be able to make of this old world a new world.  
We will be able to make men better. Love is the only way.”*

MARTIN LUTHER KING JR., “LOVE YOUR ENEMIES” SERMON (1957)

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*Social Justice is Love in Action*



# Our Partners by Issue Area...

## ARTS

Life on Earth Art

## CARCERAL JUSTICE & RE-ENTRY

Creating Restorative Opportunities & Programs (CROP)  
Fire Fighting Recruitment Program (FFRP)

## CHILDREN & FAMILIES

Community Health Awareness Council (CHAC)  
Compass Family Services  
East Bay Agency for Children (EBAC)  
Huckleberry Youth Programs  
Kids in Common  
The Birthday Party Project  
The Unity Council

## CLIMATE JUSTICE

Fire Fighting Recruitment Program (FFRP)  
Good Karma Bikes

## COLLECTIVE ACTION

Kids in Common

## COMMERCIAL SEXUAL EXPLOITATION

Freedom Forward

## DOMESTIC VIOLENCE

Next Door Solutions

## EDUCATION EQUITY

3Ls The Academy  
Always Dream  
Armstead Academic Project  
SparkWheel  
New Classrooms

## FOSTER CARE

Beyond Emancipation (B:E)  
First Place for Youth  
Freedom Forward  
Huckleberry Youth Programs  
Pivotal  
Think of Us

## GENDER EQUITY

California Partners Project (CPP)  
The Women's Building

## HEALTH EQUITY

BeLovedBirth Black Centering  
MUSO

## HOMELESS / HOUSING

Homeless Prenatal Program (HPP)  
Hope Solutions  
Rebuilding Together Silicon Valley  
The Birthday Party Project

## IMMIGRATION / REFUGEE SERVICES

Canal Alliance  
Freedom Forward  
Legal Link  
The Women's Building  
The Unity Council

## JUVENILE JUSTICE

Fresh Lifelines for Youth (FLY)  
Huckleberry Youth Programs (HYP)

## LEADERSHIP DEVELOPMENT

American Leadership Forum Silicon Valley (ALF)

## LEGAL SERVICES

Dependency Advocacy Center (DAC)  
Legal Link

## MENTAL HEALTH

Community Health Awareness Council (CHAC)  
East Bay Agency for Children (EBAC)

## MENTORING

MENTOR CA

## WORKFORCE DEVELOPMENT

Juma Ventures  
BUILD

*“Love begins at home, and it is not how much we do, but how much love we put in the action that we do.”*

## MOTHER TERESA

# An Invitation...

At Venture Leadership Collective, we believe in the power of building community. Our intention is to inspire YOU to join the social justice movement in an action of love. This book includes sumptuous recipes that will fuel the body and nourish the soul because in cooking one of these dishes, you will be mindful of the bold mission that one of our clients is advancing, in service of a more just and equitable tomorrow. By “breaking bread” with your loved ones over any one of these dishes, you will be honoring these dedicated social justice organizations, you will have an opportunity to learn more about the innovative and compassionate “do gooding” that is happening all around the country, in spite of challenging contexts and crises at all altitudes. We invite you to be interactive with this cookbook – to build community and experience through this resource—and in doing so, we thank you for expressing “Love in Action.”

Love in Action is more than a cookbook, it is an invitation to engage in your community. Take a look at some ideas on how to expand upon the recipes on the page and amplify a collective power to make a difference in the world. Try one at a time or be a “Supercharger” and do them all every time you cook a recipe from this cookbook!



## Mindful Nourisher ★

As you look through the recipes, consider scanning the QR code with your smartphone to learn more about the nonprofit that submitted the recipe!



## Amplifier ★ ★

Take a picture of your creation and post it on social media and tag the nonprofit (add #LoveinAction and tag @Venture\_Leadership) to raise awareness for that issue area!



## Movement Builder ★ ★ ★

Consider donating the cost of the meal (or a greater amount) to the nonprofit that contributed the recipe (and let them know you cooked their recipe!)



## Activist ★ ★ ★ ★

Host a dinner conversation about the nonprofit organization(s) that contributed to the meal. Discuss the issue area that they are trying to address. Ask people around the table (without judgment) about why their mission is important? What would the world look like if this nonprofit out itself out of business (achieved its mission)?



## Community Leader ★ ★ ★ ★ ★

Organize your loved ones to contribute your time, treasure, or talent to a nonprofit mission that moves you.



## Supercharger ★ ★ ★ ★ ★ ★

Do ALL of the above items at once and take a moment to recognize the power of your love...it can move mountains.

We invited all the organizations that we have partnered with from 2015 – 2023 to participate in this book and we are so grateful for the 36 organizations that decided to join us! It's been a labor of love and we are so excited to share it with you all.

# About Venture Leadership Collective

**NONPROFIT PERFORMANCE + SCALE OF IMPACT =  
EQUITY & JUSTICE FOR ALL.**

**VLC’s mission is to elevate the nonprofit sector through a collective of executive nonprofit practitioners that provide impact focused practice, added bandwidth, and applied expertise—all in service of closing gaps of inequity.**

Venture Leadership Collective represents a group of strategic-minded practitioners and deep thinkers dedicated to greater equity and justice through frontline nonprofit partnership. Venture Leadership invests in a nonprofit mission, working together to create new models, implement never-before-seen programs, and handle existing workload. It’s about supporting both the creation and activation of bold visions for the future. The result is results. A Venture Leader partnership means deeper community impact, expanded leadership development, scaled solutions, increased organizational stability, and advanced systems change.

A woman-owned and BIPOC-led organization established in 2015, VLC has leveraged sector knowledge and experience to support over 130 high-performing entities (nonprofits, schools, municipalities, philanthropy, for-profit organizations) across 15+ states.

VLC learns from our work. The ultimate aim of our collective client work is to uncover common practices that uplift the nonprofit sector to effectively solve the crises of our time.



**CONTACT: [INFO@VENTURELEADER.ORG](mailto:INFO@VENTURELEADER.ORG)**





# APPETIZERS

THE APPETIZERS SET THE TONE FOR THE MEAL.  
HERE WE BEGIN THE JOURNEY OF TOGETHERNESS.  
HERE WE NOURISH OUR IMMEDIATE HUNGER AND  
CURIOSITY FOR THE POSSIBILITIES THAT LIE AHEAD!

When we seek to change hearts and minds, we must introduce ourselves and a new way with a humble spirit – Our Change Champion Mantra: “Demonstrate low intrusion and high information.” Love in Action starts with the premise that we all want (and deserve) health, safety, and the opportunity to maximize our potential. When the needs of our most vulnerable are met, we have a collective ability to empathize with each other; to recognize the interconnectedness of our human experiences. And here is the thing...

- Empathy for others enables human connection →
- Connection creates synergy →
- Synergy inspires collaboration→
- And collaboration results in innovation

We can do it! We can solve the crises of our times and the first step is connecting to each other and recognizing our own privilege...and all of that can start with the Appetizer.

## SUGGESTED ICEBREAKER QUESTIONS:

- Who inspires your radical imagination? Why?
- When was the last time you were moved to tears? What moved you?
- What risk are you willing to take to make the world a little bit better? What change or impact are you willing to be vulnerable for?

# *Appetizers*





Everything Avocado Toast

# CALIFORNIA PARTNERS PROJECT



**CALIFORNIA PARTNERS PROJECT (CPP) WAS LAUNCHED IN 2020 BY FIRST PARTNER JENNIFER SIEBEL NEWSOM AND OLIVIA MORGAN TO CHAMPION GENDER EQUITY WITHIN THE BUSINESS SECTOR AND PROMOTE THE MENTAL, BEHAVIORAL, AND PHYSICAL WELL-BEING OF CALIFORNIA’S CHILDREN.**

CPP takes action strategically, thoughtfully, and uniquely on select issues that are timely, highly relevant, and make a difference in the lives of all Californians. We create content for educational purposes, convene leaders, activists, and researchers through collaborative projects, and celebrate and uplift stories in the personal, private, and public sectors.

We chose this recipe as a celebration of California’s agricultural abundance. Over a third of the country’s vegetables and three-quarters of the country’s fruits and nuts are grown in California. At CPP we rely on the unique contributions of our partners and collaborators to produce groundbreaking research reports, studies, and toolkits that raise consciousness about crucial issues and offer strategies for progress. Similarly, there are many ways to customize this recipe to layer together your favorite ingredients, or whatever you have in the fridge. We hope you enjoy the simplicity of delightful flavor combinations using local produce!



Everything Avocado Toast



Recipe & Photo from Jessica Gavin

### INGREDIENTS

- 2 slices bread, sourdough, wheat, Italian or French loaf, ½” thick pieces
- 1 large avocado
- ¼ c cream cheese
- ½ tsp white sesame seeds
- ¼ tsp black sesame seeds
- ¼ tsp poppy seeds
- ¼ tsp sea or kosher salt
- ¼ tsp dried minced garlic
- ¼ tsp dried minced onion

### IMPORTANT NOTE

Jessica’s website has variations for Simple Avocado Toast, Caprese Avocado Toast and Smoked Salmon Avocado Toast. Check out her website to explore these variations!

### DIRECTIONS

1. In a toaster, heat the bread slices until golden brown. Alternatively, place the sliced bread on a baking sheet. Set the oven rack 6 inches from the top broiling element. Broil the bread until golden brown, about 1-3 mins per side. Keep a close eye on the color change.
2. Cut the avocado down the center and remove the pit. Scoop out both sides of the flesh and slice into ¼-inch thick slices. Spread the cream cheese over the toasted bread slices. Layer the slices of avocado overlapping on top.
3. In a small bowl, mix together the white sesame seeds, black sesame seeds, poppy seeds, salt, garlic, and onion. Sprinkle ¼ - ½ tsp of the seasoning mix on top of the sliced avocado.

Love in Action

To learn more or support CPP’s work, please email [info@calpartnersproject.org](mailto:info@calpartnersproject.org)





Artichoke Heart Dip

KIDS IN COMMON



OUR GOAL FOR CHILDREN AND YOUTH IS: EVERY CHILD SAFE, HEALTHY, SUCCESSFUL IN LEARNING, THRIVING IN LIFE.

Children need a strong public voice that promotes and protects their best interests. Kids in Common challenges leaders to put children first. By fostering cross-sector, data-driven partnerships, Kids in Common drives policies, investments, and practices centered on children’s needs and success. Since so many factors affect the overall health and wellbeing of children, Kids in Common takes a holistic view and works to influence communities, government and education systems, families and individuals. Kids in Common’s work is a lot like this recipe. First, our work has a lot of heart (like the artichoke hearts). Our work is about bringing great people together to get great outcomes for kids. This simple recipe tastes so good because the ingredients working together is so much more than the individual ingredients alone.

Dana Bunnett, Executive Director



Artichoke Heart Dip



INGREDIENTS

- 1 8-oz package of Neufchatel cheese (softened)
- 1 c of light sour cream
- 1 13-¾ oz can of artichoke hearts
- 1 c of grated Parmesan cheese (plus 2 tbsps)
- ¼ tsp dill weed

ORIGIN STORY

"I have this recipe written on a scrap of paper. It came from someplace, maybe at least 30 years ago!"

DIRECTIONS

- 1. Blend together the softened Neufchatel cheese and light sour cream
- 2. Add Parmesan cheese and dill weed
- 3. Drain the artichoke hearts and chop into 1-inch pieces and stir into the creamed mixture
- 4. Place mixture into lightly greased glass or ceramic dish (about the size of a pie pan).
- 5. Sprinkle remaining 2 tbsps of Parmesan on top
- 6. Bake at 325°F for 30-45 mins, until bubbly at the edges and lightly browned
- 7. Serve with sliced baguette or crackers or veggies.



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Bissap or Dableni Juice

MUSO



OUR STORY STARTED IN MALI

More than a decade ago, a small group of Malians and Americans came together to address the injustices of health and poverty they witnessed around them. Our founders knew that the majority of deaths in the world’s poorest communities are due to curable diseases not treated in time. Muso was born from the question: what would happen if we designed a different kind of health care? Muso collaborates with policymakers and implementers to design, test, and scale evidence-based health systems that deliver care with speed: to all patients who need it, when they need it.

In West Africa, a beverage made from hibiscus leaves is called bissap or dableni. We make the bissap juice using the dried hibiscus flowers. This beverage can be found at almost all ceremonies (wedding, baptism, religious feast, social gathering or other event). People enjoy this juice because it is all-natural, readily available, simple to make, and incredibly cooling in the summer. The majority of our community health workers use it to cool off after a long day of going door to door search for patients in the heat of the summer in Mali. It is available on every street with street vendors and in every home.



Bissap or Dableni Juice



Recipe & Photo from Chef Simon

INGREDIENTS

- 50g or 100g of bissap
- 1 liter of water
- 100 to 150g of sugar
- 1 bunch of mint
- 1 tsp of vanilla sugar

DIRECTIONS

1. Rinse the bissap cups
2. Pour the bissap in a pot with ½ liter of water and boil for 20-30 mins
3. Turn off the heat and add the washed mint leaves
4. Cover the pot and let it cool down
5. After 15 mins, filter the bissap and the mint then add the sugar and ½ liter of cold water
6. Add the vanilla sugar
7. Taste, add more water or sugar to your taste
8. Put the juice in the fridge or add ice cream (serve when it is fresh)



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Brazilian Pão de Queijo

FREEDOM FORWARD



FREEDOM FORWARD EXISTS TO PREVENT THE EXPLOITATION OF YOUNG PEOPLE IN SAN FRANCISCO.

I was born and raised in Brazil, and grew up on pão-de-queijo. When I think back about being a teenager, I probably had one of these in my hands most afternoons either at the apartment I grew up in, or a friend’s apartment in the same building complex. There was always someone’s auntie, grandma, or mom baking these. My memories of high school involve basically eating these while studying or doing homework, and it’s an incredibly simple and comforting food.

Pão de queijo, which means “cheese bread” in Portuguese, is a delightful snack from Brazil made with tapioca flour and cheese. This recipe calls for both Parmesan, which adds a sharp and salty flavor, and farmer’s cheese, which is creamy and milky. You definitely want both! This side dish can be for substitute dinner rolls, great breakfast item, or afternoon snack – gluten free makes it an easy dish for inclusive potlucks!

Natasha Dolby, Co-Founder and Board Chair



Brazilian Pão de Queijo (cheese bread)



Recipe & Photo from Bon Appétit

INGREDIENTS

- ½ c whole milk
- ¼ c unsalted butter
- 1 ½ tsps  
Kosher salt
- 2 cups tapioca flour
- 2 large eggs
- 1 c fresh farmer’s  
cheese, crumbled
- ½ c crumbled  
Parmesan

DIRECTIONS

1. Arrange a rack in center of oven; preheat to 425°F. Heat milk, butter, salt, and ¼ c water in a large saucepan over medium-high, stirring occasionally, until butter is melted and mixture begins to boil, about 4 mins. Remove from heat and add flour; vigorously stir with a wooden spoon until dough is dry and shaggy, about 10 seconds. Transfer to the bowl of a stand mixer fitted with the paddle attachment or a large bowl. Let cool 5 mins.
2. Beat mixture on low speed just until dough starts to come together, about 30 seconds (alternatively, vigorously stir with a wooden spoon). Add eggs, one at a time, and continue to beat on low speed until incorporated (dough will look broken at first, then come together). Continue to beat on low speed until dough is smooth, sticky, and somewhat stretchy; do not over beat or dough will lose its stretch. Add farmer cheese and Parmesan and beat on low speed until evenly distributed.
3. Using a 1½-oz. ice cream scoop, portion dough and transfer to a parchment-lined rimmed baking sheet, spacing about 2” apart (alternatively, form dough into ping pong ball-sized pieces with your hands).
4. Bake 5 mins, then reduce oven temperature to 350°F and continue to bake until pão are very light brown, with some darker brown speckles all over (that’s the cheese), and sound hollow when tapped on the bottom, 20–25 mins. Let cool 10 mins before serving.



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Llapingachos

# CANAL ALLIANCE



**CANAL ALLIANCE IS A NONPROFIT CHAMPION OF IMMIGRANTS WHO ARE CHALLENGED BY A LACK OF RESOURCES AND AN UNFAMILIAR ENVIRONMENT.**

Canal Alliance exists to break the generational cycle of poverty for Latino immigrants and their families by lifting barriers to their success. We believe everyone has the right to achieve their dreams. Because when we support immigrants, Marin becomes a place where everyone can live, learn, work, and succeed.

We chose this recipe because potatoes are known as the people’s food, they are accessible to many, and widely used in Latin American countries. Llapingachos are a traditional Ecuadorian side dish served alongside many main courses.



Llapingachos



Recipe & Photo from Laylita

INGREDIENTS

- 5 large Russet potatoes, about 3 lbs, peeled and cut in chunks
- 2 tbs sunflower or avocado oil
- ½ c finely chopped white onion
- 2 tsp ground achiote
- 1 c grated quesillo or mozzarella cheese
- Salt to taste

TO SERVE:

- Salsa de mani or peanut sauce
- Tomato and onion curtido
- Avocado slices and lettuce leaves
- Fried eggs
- Grilled or fried chorizo or sausages
- Hot sauce or aji criollo

DIRECTIONS

1. Boil the potatoes until soft.
2. Heat oil over medium high heat to make a refrito, add onions and achiote, cook until the onions are soft, about 5 mins.
3. Mash the potatoes, mix in the onion refrito and salt to taste.
4. Cover the potato dough and let it sit at room temperature for about an hour.
5. Make small golf size balls with the potato dough.
6. Make a hole in the middle of each ball and fill with the grated or crumbled cheese.
7. Shape the dough into thick patties and let rest in the refrigerator for about 30-60 mins.
8. Cook the patties on a hot griddle until browned on each side, be careful when turning them as they will be very delicate.
9. Serve with a fried egg, peanut sauce, tomato and onion curtido, avocado slices and hot sauce.



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Mac N Cheese

# BEYOND EMANCIPATION



**B:E’S MISSION IS TO SUPPORT YOUNG PEOPLE AS THEY IMAGINE AND CREATE THEIR OWN LIFE BEYOND FOSTER CARE.**

At B:E, macaroni and cheese is more than just a side dish – it’s a long-standing tradition and comfort food. For many years, B:E Housing Coordinator Lakita has been bringing her special Mac N Cheese to holiday parties, feeding youth and staff alike. Take it from us, this is not your run-of-the-mill Kraft dinner. Creamy, crispy, and delightfully cheesy – this recipe has everyone at B:E licking our plates every holiday season.

**Original recipe by Lakita Williams, Housing Coordinator**

Mac N Cheese



**INGREDIENTS**

- 1lb Elbow noodles
- 8 oz Cheddar Jack cheese shredded **OR** 4 oz Monterey Jack and 4 oz mozzarella shredded
- 1lb American cheese from deli
- 1 can of evaporated milk
- 1 stick of melted butter
- 2 cups of whole milk **OR** half & half
- Salt, black pepper, and smoked paprika to taste

**DIRECTIONS**

1. Preheat oven to 350°F
2. Bring water to a boil and cook elbow noodles per box instructions
3. As noodles cook, in a separate pan, on medium heat, add American cheese, butter, and milk **OR** half & half – stir gently and cook until melted.
4. Drain noodles and add cheese sauce, stir in can of evaporated milk
5. Add ½ of the shredded Cheddar jack **OR** shredded Monterey Jack and mozzarella mixture. Stir until creamy, adding more milk if needed.
6. Season to taste with salt, pepper, and smoked paprika – a lot of pepper is recommended!
7. Top with other ½ of shredded cheese
8. Bake at 350°F for approximately 35 mins, once finished broil on high for 1 min for a crusty top
9. Serve and enjoy!



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Mango Salsa

# REBUILDING TOGETHER SILICON VALLEY



**REBUILDING TOGETHER SILICON VALLEY’S MISSION IS REPAIRING HOMES, REVITALIZING COMMUNITIES, AND REBUILDING LIVES.**

For more than 32 years, Rebuilding Together Silicon Valley has provided life-changing home repairs and safety modifications to low-income neighbors in need across Silicon Valley. The neighbors we support are our most vulnerable – older adults, people with disabilities, families with young children, veterans and female head of households – who are often trying to survive in the only neighborhoods they’ve known on less than \$30,000 a year. We work with volunteers, community benefit organizations and corporations to provide a tangible solution to our collective need for affordable housing by preserving some of the last affordable housing there is.

The Silicon Valley also boasts a culture rich in history, artistic endeavors and diversity. With a diversity score of 98 out of 100 we are a community where over 100 languages and dialects are spoken regularly. Rebuilding Together Silicon Valley believes that everyone deserves to live in a safe and healthy home and that this principle is what keeps our diverse and vibrant communities thriving.

This commitment to the community we serve inspired us to feature Mango Salsa. Mango Salsa is a staple in many different cultures and whether it is added to a savory taco, fresh salad, umami-filled tataki rice bowl, as a chutney alongside samosas, or atop grilled swordfish for a tangy and fresh taste, just like Rebuilding Together Silicon Valley is a needed addition to many of our local homes, mango salsa is the perfect addition to any plate!



Mango Salsa



Recipe Inspiration & Photo From GypsyPlate

**INGREDIENTS**

- 4 mangoes, chopped
- 1 red bell pepper, chopped
- 3 small tomatoes, chopped
- 3 green onions, chopped
- ½ c loosely packed cilantro chopped
- 1 jalapeño, finely chopped
- Salt to taste
- Pepper to taste
- Lime juice to taste

**DIRECTIONS**

1. Add mangoes, red bell pepper, tomatoes, green onions, and cilantro to large bowl.
2. Toss all ingredients and add jalapenos, salt, pepper and lime juice to taste.
3. Taste and adjust as necessary.
4. That’s it – share with your neighbors and spread the love!



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*Ricotta-Stuffed Zucchini Blossoms*  
LEGAL LINK



**LEGAL LINK'S MISSION IS TO REMOVE LEGAL BARRIERS THAT PROLONG POVERTY BY ADDING CRITICALLY NEEDED CAPACITY TO THE LEGAL ECOSYSTEM.**

Legal Link is an Oakland-based nonprofit organization with a mission to remove legal barriers that prolong poverty by adding critically needed capacity to the legal ecosystem. We embed legal navigation support in community-based settings by training and supporting frontline partners to identify legal issues, surface unmet legal needs, and access legal protections. We envision a world in which communities rise out of poverty with equitable access to a just legal system.

Legal Link's model resembles the anatomy of this beautiful squash blossom dish - our work supports navigators who are rooted in community, filled with knowledge, and sharing their learnings with the world. This recipe was selected with care from our dynamo Program Manager, Wendy, who thoughtfully found a squash blossom recipe to accommodate our vegetarian team member, because our small but mighty team is all about care, compromise, and collaboration!



*Ricotta-Stuffed Zucchini Blossoms*



**INGREDIENTS**

- 4 of vine tomatoes
- 1 c of ricotta cheese
- 12 of squash blossoms
- 12 of oil-packed anchovy fillets
- 3 of lemongrass stalks
- Zest of 1 lemon
- 1 shallot
- Basil
- Salt
- Pepper
- Extra-virgin olive oil

**DIRECTIONS**

1. For the sauce: Chop the shallot, cube the tomatoes, and slice the lemongrass. Sauté the shallot in a saucepan with a drizzle of oil; after 1-2 mins, add the tomatoes, lemongrass, and a few basil leaves; cook for 40 mins. Remove the basil and filter everything through a food mill. Blend the sauce with 2 tbsp oil and 2 tbsp water.
2. For the ricotta stuffing: Season the ricotta with salt, pepper, 2 tbsp oil, and the lemon zest.
3. Clean the squash blossoms, gently opening them and removing the stamens.
4. Place an anchovy fillet at the base of each blossom, fill with the ricotta mixture and close by sealing the petals. Steam the squash blossoms for 3-4 mins. Serve with the tomato sauce and garnish to taste with basil leaves.



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Sausage Bread

# MENTOR CALIFORNIA



**MENTOR CALIFORNIA'S MISSION IS TO FUEL THE QUALITY AND QUANTITY OF MENTORING RELATIONSHIPS FOR CALIFORNIA'S YOUNG PEOPLE AND TO CLOSE THE MENTORING GAP.**

1 in 3 young people in the U.S. will reach the age of 19 without having a mentor. This is the “mentoring gap” in the United States that Mentor California aims to bridge. Our role is to be the unifying champion for expanding quality youth mentoring relationships in California.

Mentoring, at its core, guarantees young people that there is someone who cares about them, assures them they are not alone in dealing with day-to-day challenges, and makes them feel like they matter. Our vision for MENTOR CALIFORNIA is that every young person in California has the supportive relationships they need to grow and develop into thriving, productive and engaged adults!

This recipe makes our family feel warm and welcomed at any gathering. We all feel like we belong while eating this delicious dish!

**Marcus Strother, President and CEO**



Sausage Bread



**INGREDIENTS**

- 2 lbs of Italian sausage, spicy or regular
- 1 bag of bleached flour
- 1 egg
- 1 pack of instant yeast
- 1 tbsp of sugar
- 1 tbsp of salt
- 2 bags of mozzarella cheese
- 1 stick of butter
- 4 tbsp of oregano
- 2 cups of warm water

**DIRECTIONS**

1. Make the dough. Fill a large bowl with two cups of warm water, add the egg, salt, and sugar, and a quarter of the yeast. Stir and let sit for 10 mins. Add a bag of flour until a nice big soft ball of dough forms. Cover with a paper towel and let dough rise for two hours.
2. Preheat oven to 350°F
3. Cook your sausage and break it down into chunks until fully cooked.
4. Roll out your dough to make a large circle.
5. Melt your butter and add in oregano and stir it around.
6. Add oregano butter to your dough covering it all over. Add sausage on dough, and cover with cheese. Add oregano on top of cheese and begin to make your roll.
7. When the bread roll is made, cover with more butter, add cheese on top. Stick it in the oven or 20-25 mins, cut and enjoy.



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Whatever You Want Soup

# DEPENDENCY ADVOCACY CENTER



**IMAGINE A WORLD WHERE THE INTEGRITY OF EVERY FAMILY IS FIERCELY PROTECTED – A WORLD WHERE PARENTS AND CHILDREN ARE SAFELY ROOTED TOGETHER IN COMMUNITIES NOT IN COURTROOMS.**

The research is clear. When children experience the trauma of separation from their parents, the long-term effects on their behavioral, psychological, interpersonal, and cognitive development can be catastrophic. Yet in the absence of adequate resources to support struggling families before they are in crisis, the foster care system is being used in our underserved neighborhoods as the primary intervention to protect children. DAC believes that these families deserve a meaningful path to justice, self-sufficiency and wellbeing.

We chose this recipe for DAC because it represents our amazing staff who come to this work bringing diverse perspectives and experiences to create something amazing and transformative. The recipe talks about using ordinary ingredients to create something extraordinary. We are all committed to nurturing and empowering the families we serve. And, nothing is more soothing and comforting than a hearty soup!



Whatever You Want Soup



**INGREDIENTS**

- 4 tbsps butter, olive oil or neutral-tasting oil
- 2 medium onions, diced
- 3 cloves garlic, sliced
- Kosher salt
- 6 to 8 cups meat, vegetables or other add-ins
- About 1 ½ lbs raw, boneless chicken (optional)
- About 8 cups water or chicken stock, preferably homemade

Visit the link in the recipe credits on page 102 for more ideas from NYT Cooking.

**DIRECTIONS**

1. Set a large Dutch oven or stockpot over medium-high heat and add 4 tbsps butter or oil. When the butter melts or the oil shimmers, add onions and garlic, and a generous pinch of salt.
2. Reduce the heat to medium and cook, stirring occasionally, until the onions are tender, about 15 mins.
3. Place the meat, vegetables and other add-ins in the pot, along with the raw chicken (if using), and add enough liquid to cover. Season with salt. Increase heat to high and bring to a boil, then reduce to a simmer.
4. Cook until the flavors have come together and the vegetables and greens are tender, about 20 mins more. If you added raw chicken, remove it from the soup when cooked, allow to cool, shred and return to the soup. Taste and adjust for salt.
5. Add more hot liquid if needed to thin the soup to desired consistency. Taste and adjust for salt.
6. Serve hot, and garnish as desired.



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## MAIN COURSE

THE MAIN COURSE IS THE HEART OF THE MEAL...  
IT'S THE ACTION THAT FILLS US UP AND SUSTAINS  
US FOR THE MANY HOURS AHEAD.

As our body is nourished and changes states  
from hunger to satiation, we fulfill an intention of  
purpose. Have we been mindful of this change, or  
of fulfilling this intention?

Evaluating our actions requires being in community  
with someone or something greater than ourselves,  
because that is the best way to learn and to stay  
in integrity with our intention. Mindfulness is as  
easy as an expression of your intention, or the  
desired result of your efforts...and expression can  
take oh so many forms, from various forms of  
communication to myriad actions! Sharing your  
efforts and actions with others inspires others to  
do the same...and slowly but surely, we build a  
Collective for action.

### SUGGESTED DISCUSSION QUESTIONS:

- What does an evolved world/people look like?
- What is one action that I am committed to do in this next month to “be about” (instead of “talking about”) a better world/reality?





3 Layer Lasagna  
3 LS THE ACADEMY



3L'S IMPROVES LITERACY RATES BY SERVING THE ENTIRE COMMUNITY; FROM SCHOOLS, TO FAMILIES, AND STUDENTS AND TEACHERS.

I suppose I landed on 3 Layer Lasagna for a few reasons. The first was, it's a recipe I learned while my mom was still alive. I remember her sharing her secret sauce and how you have to mix all the cheeses with a dash of salt in order for it to bake right. It has to be three layers or its just too thin. Just little pointers - like literacy - direct feedback that made my first and every since; perfect.

Literacy is this messy space that has so many components that make it into a masterpiece when we do it right. You need the family, students, school teams and community to build a program that will have impact on generational illiteracy and poverty. A lasagna without all the ingredients - is not lasagna; also for me it's 3 layers - too thin and it's flat spaghetti.

Sabrina “Bri” Moore, Executive Director of 3 Ls The Academy



3 Layer Lasagna



Adaptation from Barilla Pasta Recipe

INGREDIENTS

- ½ box Wavy Lasagna
- 2 jars Marinara Sauce
- 1/2 lb bulk Italian sausage and ½ lb ground beef, cooked and drained
- 1 15-oz container ricotta cheese
- 4 cups shredded mozzarella cheese
- ½ c Parmesan-Reggiano cheese, grated,
- 2 eggs, lightly beaten

DIRECTIONS

1. Preheat the oven to 375°F
2. Cook lasagna noodles according to package instructions; drain and separate.
3. In a large saucepan, combine cooked meat and 1 ½ jars sauce, simmer for 5 mins.
4. In a large bowl, combine Ricotta cheese, 3 ½ cups mozzarella cheese, Parmesan cheese and eggs - a dash of salt
5. Grease a 13 x 9 inch baking dish with cooking spray.
6. Spread ¾ c Barilla sauce over the bottom of the baking dish.
7. Place 3-4 lasagna sheets on the bottom, slightly overlapping.
8. Spread ½ of the cheese mixture over lasagna & cover with ½ of the meat sauce.
9. Repeat for 2 more layers.
10. Cover the last layer with remaining lasagna sheets and remaining Barilla sauce.
11. Sprinkle it with remaining mozzarella cheese.
12. Cover with foil and bake for 30 mins. Remove foil and bake for an additional 10 mins. Let stand for 10 mins before serving.



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Chicken Tortilla Bake  
**BUILD**



**BUILD’S MISSION IS TO IGNITE THE POWER OF YOUTH IN UNDER-RESOURCED COMMUNITIES TO BUILD CAREER SUCCESS, ENTREPRENEURIAL MINDSETS, AND OPPORTUNITY.**

BUILD is an entrepreneurship program for underserved high school students that teaches them how to build their own business while becoming the CEO of their own lives!

At BUILD, we choose this Chicken Tortilla Bake recipe because of its six key ingredients. Like this Chicken Tortilla Bake, BUILD focuses on six key 21st Century skills that we have termed our “Spark Skills”. They consist of Communication, Collaboration, Problem Solving, Innovation, Grit, and Self-Management. We believe that each of these social-emotional skills will help propel our students to college and career success!



Chicken Tortilla Bake



Recipe & Photo From 30 Days

**INGREDIENTS**

- 10.5 oz cream of chicken soup
- 10 oz diced tomatoes with green chiles undrained or 1 c salsa
- 12 corn tortillas small, cut into thin bite-size strips
- 3 c chicken cooked, cubed
- 1 c cheddar cheese shredded
- ½ c milk

**DIRECTIONS**

1. Preheat oven to 350°F.
2. In a bowl combine soup, milk and undrained tomatoes or salsa and set aside.
3. Sprinkle one-third of the tortilla strips over the bottom of an ungreased rectangular baking dish.
4. Layer half of the chicken over the tortilla strips.
5. Spoon half of the soup mixture evenly over top.
6. Repeat layers.
7. Sprinkle with the remaining tortilla strips and top with cheddar cheese.
8. Bake, covered, about 40 mins or until bubbly.
9. Uncover; bake about 5 mins more or until cheese is melted.



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Authentic Chilaquiles Rojos

# THE WOMEN'S BUILDING



**THE WOMEN'S BUILDING IS A HISTORICALLY WOMEN-LED AND COMMUNITY DRIVEN SPACE ON A MISSION TO PROVIDE RESOURCES TO RECOGNIZE THEIR COLLECTIVE POWER AND SELF-DETERMINATION.**

This recipe is from Ana Frias and inspired by Sonora Mexico. Her recipes are mostly healthy with the occasional indulgent recipe since it's all about balance! Ana was born in Ciudad Obregon, Sonora Mexico and migrated to the U.S. when she was 18. Some of her family is still in Mexico and others in the U.S. like a lot of the clients we serve!



Authentic Chilaquiles Rojos



Recipe & Photo From MuyDelish

INGREDIENTS

12 corn tortillas See note below  
Canola & avocado oil  
enough to coat the tortillas if baking or about two cups if frying.

For the sauce

- 3 roma tomatoes
- 1/3 onion white or yellow
- 2 guajillo chiles seeded
- 2 or 3 chiles de arbol
- 2 garlic cloves
- 1/2 tbsp knorr chicken or vegetable flavor
- 1/2 tsp kosher salt
- 1 tsp dried oregano
- 1/2 tsp black pepper

Toppings

- Mexican crema
- Queso fresco
- Avocado
- Red or white onion slices

SAUCE DIRECTIONS

1. In a small or medium saucepan, add two cups of water, chiles, tomatoes, onion & garlic. Over medium-high heat, bring the water to a soft boil, then lower heat to medium-low. Cook for 7 mins or until tomatoes are soft.
2. In a blender, add one c of the cooking water, the chiles, tomatoes, onion, garlic, bullion plus all of the spices. Puree for one or two mins until everything is pureed well.
3. Note: Reserve the remaining of the cooking water for now in case the sauce becomes too thick
4. Add one tbsp oil to a saucepan/skillet and heat over medium heat. Add the tomato/chile puree (careful, it will sizzle!). Turn the heat to low, and simmer, stirring often, for about 5 mins, until the sauce darkens and thickens a little bit.
5. Taste and adjust salt & pepper.

CHILAQUILES DIRECTIONS

1. While the sauce is cooking, fry or bake the tortillas
2. In the saucepan where the sauce is cooking, stir in the tortilla chips, and fold until the tortilla is coated with the sauce. Remove from heat.
3. Serve immediately so that the tortillas chips don't become too soggy. They will soften up fast!
4. Drizzle with crema, sprinkle cheese and sliced avocado on the top.



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One-of-a-Kind Chili Dog

JUMA



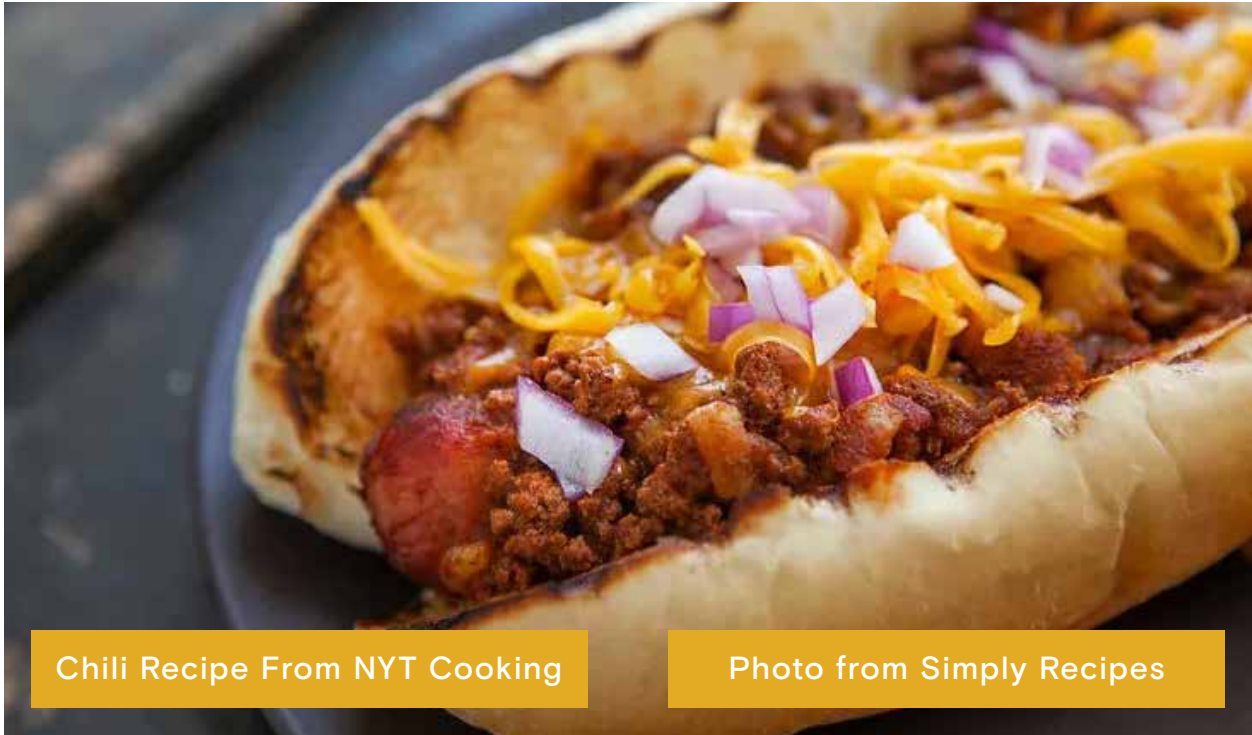
**JUMA IS A NONPROFIT SOCIAL ENTERPRISE THAT OPERATES BUSINESSES WITH THE PURPOSE OF EMPLOYING YOUNG PEOPLE. PARTNERING WITH MAJOR SPORTS AND ENTERTAINMENT VENUES, ASSET-BUILDING AND EDUCATIONAL PARTNERS ACROSS THE COUNTRY, JUMA OFFERS YOUTH: EMPLOYMENT, FINANCIAL CAPABILITY, CAREER COACHING AND CONNECTIONS TO EDUCATION AND CAREER PATHWAYS.**

Today, Juma serves up to 1,000 low-income youth per year in multiple sites across the county. As one of the country’s largest youth-run social enterprise operations— and the first to provide financial capability and matched savings accounts to teens — Juma has employed nearly 10,000 low-income youth who have earned \$13 million in wages, saved \$6.4 million for higher education, and generated \$40 million in enterprise revenue to continue advancing Juma’s mission.

Juma and sporting events go hand in hand. And what else goes hand in hand with sports? A darn good chili dog. Like the Juma model, this recipe combines many different ingredients that come together to make something wonderful while also offering different variations to make it inclusive to all who choose to enjoy it. All the different options and combinations of toppings on a chili dog: jalapeños, kimchi, onions, cheese, avocado or sour cream...are what ultimately make it extra special. They are very different toppings, but they all have in common the ability to deliver a one of a kind chili dog. This reminds us of our youth, each of them bringing a unique personality, life perspective and set of talents to Juma, but all sharing inspiring qualities like their drive, passion, determination and willingness to work hard.



One-of-a-Kind Chili Dog



Chili Recipe From NYT Cooking

Photo from Simply Recipes

INGREDIENTS

- 6 beef hot dogs (Ball Park)
- 6 hot dog rolls
- 1 tbsp olive oil
- 2 lbs ground turkey, white and dark meat combined
- 2 cups coarsely chopped onions
- 2 tbsps chopped garlic
- 1 large red pepper, cored, deveined & coarsely chopped
- 1 c chopped celery
- 1 jalapeño, cored, deveined and finely chopped
- 1 tbsp fresh oregano, chopped, (or dried)
- 2 bay leaves
- 3 tbsps chili powder
- 2 tsps ground cumin
- 3 cups canned diced tomatoes
- 2 cups chicken broth
- Salt and black pepper
- 2 (15-oz) cans red kidney beans, drained
- 2 cups shredded Cheddar
- 1 c sour cream (optional)

CHILI DIRECTIONS

1. Heat the oil over high in a large heavy pot and add the turkey meat. Cook until lightly browned, about 5 mins, chopping down and stirring with the side of a heavy kitchen spoon to break up any lumps.
2. Add the onions, garlic, sweet pepper, celery, jalapeño, oregano, bay leaves, chili powder and cumin. Stir to blend well. Cook for 5 mins.
3. Add the tomatoes, chicken broth, salt and pepper to taste. Bring to a boil, reduce heat and simmer, stirring occasionally, for 15 mins.
4. Add the drained beans and cook, stirring occasionally, for 10 mins longer. Serve in bowls with Cheddar, and sour cream and lime wedges, if desired.

MAKING THE CHILI DOG

1. Bring a pot of water up to a simmer and parboil the dogs for about 5 mins.
2. Take them out of the water, pat them dry, and grill them just long enough to mark them.
3. Brush the insides of the rolls with olive oil and lay them face down on the grill; cook until toasty. To serve, put a dog in each roll and top with the chili and your favorite topping like: cheddar, jalapenos, onions, cilantro, avocado, sour cream, kimchi, and/or french-fried onions.



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Curry

# GOOD KARMA BIKES



## WE EMPOWER PEOPLE AND BUILD COMMUNITY THROUGH BIKES.

Each year, thousands of bicycles come to us through donation and impound. Some are sold in our bike thrift shop, even more are refurbished by our volunteers and granted to those in-need. Our clients are primarily homeless in recovery, veterans, low-wage workers, and low-income families. However, we have never turned anyone away for financial reasons.

Our volunteers and staff are like one giant family working together for the greater good in our community bike shop everyday. Lisa began bringing in her hot/crockpot on Tuesdays. Soon, the staff began to follow, bringing all kinds of great things to share with each other. It's a contagious behavior at Good Karma Bikes – we pay it forward!



Curry



### INGREDIENTS

- 2 ¼ lbs boneless, skinless chicken thighs, cut into 2-inch pieces
- 1 c plain, full-fat yogurt (Greek 2% worked too)
- 4 garlic cloves, minced
- 2-inch piece of ginger, minced
- 2 tsps kosher salt, divided, plus more to taste
- 2 to 3 tsps neutral oil or ghee
- 2 large yellow onions, minced
- 1 tsp cumin seeds
- 2 ½ cups small diced fresh tomatoes, from 3 to 4 roma tomatoes, or 1 15-oz can crushed tomatoes
- 2 tsps tomato paste
- 1 ½ tsps ground turmeric
- 1 tsp garam masala
- 1 tbsp ground coriander
- ½ to 1 tsp cayenne or a mild chile powder, or to taste
- ½ c water

### DIRECTIONS

1. Combine chicken thighs with yogurt, half of garlic, ginger, and salt in a bowl and set aside for whatever time you've got — you can use them right away, in an hour, or up to a day.
2. In a large (4 quarts), heavy pan with a lid, heat oil or ghee. Once hot add onions and cumin seeds, cook 5 mins, until browned at edges.
3. Add remaining ginger and garlic and cook one to two mins more. Add remaining salt, turmeric, garam masala, coriander, and cayenne or another chile powder and cook for two mins. Add tomatoes and cook until they begin to break down, 4 mins.
4. Add tomato paste, cook for another 2 mins.
5. Add chicken and yogurt marinade from bowl, plus water, stir to combine, and bring to a simmer, stirring. Simmer for 25-30 mins over low heat, covered, stirring once or twice to ensure everything is cooking evenly.
6. Chicken is done when it is cooked through and very tender. Adjust seasoning as needed and serve with rice.



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Arik Armstead's Favorite Enchiladas

# ARMSTEAD ACADEMIC PROJECT



**BECAUSE ZIP CODES SHOULD NOT DEFINE A CHILD'S ACCESS TO QUALITY EDUCATION.**

Founded by Co-Founders Arik and Melinda Armstead in 2019, AAP is dedicated to ensuring that every student, no matter their socioeconomic status, has direct access to the resources they need to thrive. The Armstead Academic Project supports students in Sacramento and the Bay Area of California, on the premise that a zip code should not define student opportunity.

“My favorite Mexican food is Enchiladas. My mom taught me how to make them. If I could have 3 dinner guests to enjoy this with, it would be Jesus, Muhammad Ali, and Marcus Aurelius.”

**Co-Founder, Arik Armstead**



Arik Armstead's Favorite Enchiladas



Recipe & Photo From Allrecipes

**INGREDIENTS**

- 1 tbsp olive oil
- 4 skinless, boneless chicken breast halves
- 1 onion, chopped
- 1 ¾ cups shredded Cheddar cheese, divided
- ½ pint sour cream
- 1 tbsp dried parsley
- ½ tsp dried oregano
- ½ tsp ground black pepper
- 1 (15 oz) can tomato sauce
- ½ c water
- ½ c chopped green bell pepper
- 1 clove garlic, minced
- 1 tbsp chili powder
- ½ tsp salt (Optional)
- 8 (10 inch) flour tortillas
- 1 (12 oz) jar taco sauce

**DIRECTIONS**

1. Preheat the oven to 350°F (175°C).
2. Heat oil in a nonstick skillet over medium heat. Add chicken and cook until no longer pink and juices run clear, 5–7 mins per side.
3. Transfer chicken to a cutting board and slice into cubes. Return chicken to the skillet.
4. Add onion, 1 c Cheddar cheese, sour cream, parsley, oregano, and black pepper. Cook and stir over low heat until cheese melts. Stir in tomato sauce, water, green pepper, garlic, chili powder, and salt.
5. Spoon chicken mixture into tortillas and roll into enchiladas. Arrange enchiladas, seam-side down, in a 9x13-inch baking dish. Top with taco sauce and remaining ¾ c Cheddar cheese.
6. Bake in the preheated oven, uncovered, until cheese has melted, about 20 mins. Let cool briefly before serving.



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Cajun Instapot Gumbo

HOPE SOLUTIONS



WE HEAL THE EFFECTS OF POVERTY AND HOMELESSNESS BY PROVIDING PERMANENT HOUSING SOLUTIONS AND VITAL SUPPORT SERVICES TO VULNERABLE FAMILIES AND INDIVIDUALS.

We envision a world in which everyone has a place to call home and the support of a strong community so that they can live with dignity and reach their full potential.

At Hope Solutions, we believe in the power of community and that the whole is greater than the sum of its parts. We value authentic, responsive, and transformative relationships. This recipe represents the diversity of our teams and the clients we serve and how simple ingredients can transform into something that heals the soul. And our team loves to dance, so it's fitting this recipe is paired with music!



Cajun Instapot Gumbo



Recipe & Photo From Food Fidelity

INGREDIENTS

- 1 c flour
- 1 c melted butter
- 1 lb sausage
- 8 oz fresh oysters liquids included
- 1 lb shrimp peeled & deveined
- 1 lb crawfish tails
- 1 bell pepper diced
- 1 white onion diced
- 3 celery ribs diced
- 4 garlic cloves chopped
- 1 tsp paprika
- ¼ tsp cayenne pepper
- ½ tsp onion powder
- ½ tsp garlic powder
- ½ tsp dried thyme
- 1 tsp salt
- 1 tsp black pepper
- 2 Bay Leaves
- ¼ c fresh thyme
- 5 cups chicken stock
- 1 tbsp Worcestershire sauce
- 1 tbsp fish sauce
- 1 lb frozen okra
- ½ tbsp gumbo file powder

DIRECTIONS

1. Preheat oven to 350°F
2. Mix the flour and melted fat or oil in cast iron skillet.
3. Place skillet on lower rack and allow to cook. You may need to stir well once or twice depending on how long you let it cook. A super dark roux will take you about 45 mins. Set the roux aside when done.
4. Turn Instant Pot on and using the “Saute” settings heat on medium/normal until display reads “Hot.” Add a tbsp oil and brown the sausage. Remove the sausage and set on a paper towel lined plate.
5. Add the roux to the instant pot. Add the onions, celery, peppers & saute a bit. Add about ¼ of the spice mix & stir. Mix garlic & fresh thyme.
6. Add in the chicken stock, Worcestershire sauce, fish sauce, bay leaf, and half of the remaining spices. Stir well with a wooden spoon, scraping the bottom to deglaze the pan.
7. Add the sausage back plus a little more seasoning. Add the okra on top. Cancel the “Saute” then add the lid, close and seal. Pressure cook for 6 mins. Allow the pressure to release naturally for 15 mins, then manually release remaining pressure.
8. Open, add seafood ingredients plus the file and the last of the spice mix. Saute on medium 5-10 mins.
9. Serve with bread, green onions, and parsley



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Mom's Minestrone Soup

# AMERICAN LEADERSHIP FORUM



## AMERICAN LEADERSHIP FORUM (ALF) JOINS AND STRENGTHENS DIVERSE LEADERS, CREATING AND SUPPORTING CROSS-SECTOR NETWORKS FOR GOOD.

This year, our Fellows program will continue to expand into Oakland and San Francisco, and we will focus our 800 person Senior Fellow network on cross sector collaboration in order to address the most pressing issues of our time.



ALF CEO Suzanne St. John-Crane's mom created this recipe, which has been handwritten on an old recipe card and passed down to her. Mom's Minestrone Soup reminds us of the ALF Fellows experience and the Senior Fellow network, where we dive into reflection to build authentic relationships with a wide variety of leaders in order to create change that is masterful. Mom's soup includes healthy and diverse ingredients that need time to simmer to create something so much yummier than the sum of its parts.

# Mom's Minestrone Soup



## INGREDIENTS

- 1 c diced potatoes
- 1 c diced carrots
- ½ c thinly sliced celery
- 1 c fresh green peas (or 1 oz frozen peas, added later on)
- 1 c unpeeled diced zucchini
- 2 tbsps of diced onion
- ½ c of chopped leeks
- 2 cups drained & chopped canned tomatoes
- 2 ½ quarts chicken stock
- 1 bay leaf
- 1 tbsp of parsley
- 1 tsp of salt
- Pepper
- ¼ c raw rice
- 1 tsp of basil (crumbled)
- ½ tsp of chopped garlic
- ½ c of Parmesan cheese
- 4 pieces of bacon

## DIRECTIONS

1. Chop potatoes, carrots, celery, zucchini, onions & leeks
2. Melt 4 tbsps of butter over medium heat in lg skillet
3. Add peas, zucchini, carrots, potatoes – toss constantly – cook 2-3 min
4. Coat with butter (not browned) and set aside
5. Fry four pieces of bacon in 6-8 qt soup pot over medium heat until crisp, take out and set aside
6. Stir in 2 tbsps of chopped onion and ½ c of chopped leeks – cook for 5 mins until veggies are soft and lightly browned
7. Stir in 2 cups of drained, chopped tomatoes
8. Stir in 2½ quarts of chicken stock
9. Add 1 bay leaf
10. Add 1 tbsp of parsley
11. Add 1 tsp of salt and pepper to taste
12. Bring soup to boil over high heat – simmer partially covered for 25 mins
13. Add ¼ c of raw rice
14. Add chopped up bacon
15. Cook for 15-20 mins longer
16. Mix basil, parsley, garlic & Parmesan cheese for garnish



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Nonno's Pizza

# FIRST PLACE FOR YOUTH



**THE MISSION OF FIRST PLACE IS TO HELP FOSTER YOUTH BUILD THE SKILLS THEY NEED TO MAKE A SUCCESSFUL TRANSITION TO SELF-SUFFICIENCY AND RESPONSIBLE ADULTHOOD.**

First Place for Youth Drives System Change to Remove Barriers for Foster Youth Entering Adulthood. We offer transition-age youth the programs they need today while influencing the laws, ideas, and policies that will impact future generations of foster youth for years to come.

During COVID, First Place began holding monthly “Refresh Fridays” as a way to connect with colleagues and for staff to share their hobbies, knowledge, skills, etc. Mary recently hosted a cooking “meeting” where she cooked with staff across the agency. This is an original recipe shared by Mary- the recipe has been shared through generations of her family. She learned from her dad. We all know that food is a great way to bring people together and Mary’s session certainly accomplished that!



Nonno's Pizza



### INGREDIENTS

- 1 ½ c warm water (<110°F)
- 1 tbsp granulated sugar
- 2 ¼ tsp active dry yeast
- 3 ½ cups all-purpose flour, extra as needed
- 2 tsp salt
- 2 tbsp olive oil + extra
- 1 clove garlic
- 15 oz can crushed tomatoes
- 1 tbsp tomato paste
- 1 tbsp dried basil, or Italian seasoning
- 3 tbsp honey
- ¼ tsp chili pepper flakes
- Salt + pepper to taste
- ½ c cornmeal (if using pizza stone)
- Low-moisture mozzarella, can also add: Parmesan, provolone, etc and toppings of choice!

### HELPFUL TOOLS\*

- Food processor / stand mixer
- Rolling pin, pastry brush
- Bench scraper
- Pizza stone & peel (or baking sheet/cutting board/ parchment paper)

### DIRECTIONS

1. Heat 1 ½ c water to no more than 110°F (warm to touch, not hot). Stir in 1 tbsp of sugar & 2 ¼ tsp of yeast. Let rise for ~ 10 mins.
2. Heat 1 tbsp olive oil in medium saucepan over medium-low heat. Sauté garlic clove in olive oil until garlic is translucent, 2 min. Add crushed tomatoes & tomato paste to saucepan- slowly bring to boil. Stir in dried basil, honey, chili pepper flakes, salt, and black pepper to taste. Cook on low heat for about 30 mins, stirring occasionally. Season to taste.
3. In a food processor, stand mixer, or in large bowl with spatula: blend 3 ½ cups of flour with 2 tsp of salt. Add water mixture from above, mix until rough ball is made, then add 1 tbsp olive oil. Add hot water and flour by the tbsp, if needed. Knead dough on floured surface for 6-8 mins until smooth. Lightly oil a large glass bowl and your dough ball, set dough in oiled bowl, cover with clean towel or plastic wrap, and let rise in a warm place for 1-2 hours. (You can let rise in the refrigerator in a sealed container up to 4 days.)
4. Preheat oven to 475-525°F, as high as possible, for at least 25 mins before cooking. (Pizza stone or upside-down baking sheet should preheat in the oven.) Roll out dough by hand, or with rolling pin, on a floured surface to about ½ inch thick. Lightly sprinkle cornmeal on a pizza peel, or use a parchment paper covered cutting board, to lay the rolled-out pizza crust. Brush olive oil over entire crust. Spread thin amount of sauce, leaving 1 inch perimeter. Add cheese, then light toppings. Bake 10-12 mins, longer if using a baking sheet.



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The Best Homemade Pizza  
PIVOTAL



WE SUPPORT YOUNG PEOPLE IN AND FROM FOSTER CARE TO REALIZE THEIR EDUCATIONAL AND CAREER GOALS AND ENSURE THEIR EQUITABLE ACCESS TO OPPORTUNITY.

Who doesn't love pizza?! Pizza is commonly associated with celebrations; as kids, we've had pizza parties in school and birthday parties. Pizza is a common convenient take out option when we can't or don't want to cook. Pizza is a conversation starter and debate topic (e.g. pineapple on pizza). Nowadays, you can have almost any topping on your pizza and reflect the flavors of different cultures. Our organization tries to be inclusive in every way possible, so we chose pizza because it's an inclusive dish; you can make it gluten-free, vegan, or anything you want!

The Best Homemade Pizza



INGREDIENTS

- 1 12-16 oz ball of pizza dough
- 1 tbsp olive oil
- 1 c pizza sauce
- 3 oz thinly sliced mozzarella cheese
- 5 oz shredded mozzarella cheese, about 1 and ¼ cups
- 2.5 oz pepperoni, about half a 5 oz package
- 2 tbsps shredded Parmesan cheese

EQUIPMENT

- Pizza stone
- Parchment paper
- Pizza peel or flat baking sheet

IMPORTANT NOTES

Check out [TheFoodCharlatan](#) recipe link on pages 102-103 for in-depth pizza cooking instructions! We couldn't fit it all here!

DIRECTIONS

1. Place pizza stone in the bottom ¼ of your oven. Preheat your oven to 550°F for at 30 min, or as high as it will go.
2. Prepare a work surface w/ oil or flour. Roll out the dough.
3. Transfer dough to parchment paper. Stretch dough to about 12" and drizzle about 1 tbsp olive oil over dough
4. If you love a thicker crust pizza, let the dough rest for 10 mins.
5. **Par bake.** Once the oven is hot, we are going to do a **1 to 2 min par bake.** Pulling on the edge of the parchment paper, slide your dough onto your pizza peel or baking sheet. Open the oven and pull on the parchment paper again to slide the pizza dough and the parchment paper onto the hot pizza stone.
6. Transfer the half-baked dough back onto your pizza peel and top your pizza. Add 1 c of pizza sauce, all of the mozzarella, about a half package of pepperoni (or whatever you like), Sprinkle 2 tbsps shredded Parmesan cheese over your toppings.
7. **Bake the pizza.** Transfer the pizza back onto pizza stone (or pan), without the parchment paper. You want the pizza to do its final bake on the stone. Your crust is sturdy enough after the 1-2 min par bake.
8. Bake the pizza for about **8-12 mins.** Remove your pizza from the oven. Let cool, slice & enjoy!



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Plate of Gold - A Full Course Plate

BELOVEDBIRTH BLACK CENTERING



BELOVEDBIRTH BLACK CENTERING HONORS AND CELEBRATES BLACK BIRTH, BLACK FAMILIES, AND BLACK COMMUNITY.

Beloved is revolutionizing Black perinatal care, and creating community driven solutions for Black perinatal wellness. We are committed to building and nourishing our villages. This plate is superfoods woven into culture comfort foods and includes Kale Greens, Nature's Candied Yams, Cornmeal Fried Fish & Butternut Squash Mac n Cheese!

CREDIT: These recipes are a combination of seasonal, inspiring YouTube and Instagram grabs.



Plate of Gold - A Full Course Plate



Nature's Candied Yams

INGREDIENTS

- 3 lbs sweet potatoes, peeled & cubed
- ½ c honey
- 3 tbsp grated fresh ginger
- 2 tbsp walnut OR coconut oil
- 1 tsp ground cardamom
- ½ tsp ground black pepper

DIRECTIONS

1. Preheat the oven to 400°F
2. In a large bowl, toss together the sweet potatoes, honey, ginger, walnut oil, cardamom, and pepper. Transfer to a large cast iron frying pan.
3. Bake for 20 mins in the preheated oven. Stir the potatoes.
4. Bake for another 20 mins, or until the sweet potatoes are tender and caramelized on the outside.



Recipe From Lexus Ivana

The Most Bomb Vegan Kale Greens

INGREDIENTS

- |   |  |
|---|--|
| 2 lg bags chopped kale                          | 3 (7 oz) cans of salsa (I use Herdez Salsa Casera) |
| 2 sliced yellow onions                          |  |
| 2 tbsps of sugar                                | Pinch of crushed red pepper flakes (optional)      |
| 2 tbsps of adobo seasoning (I like Badia brand) | 1 green, 1 yellow and ½ red bell pepper - diced    |
| 1 tbsps of black pepper                         | 1 tsp of liquid smoke                              |
| 1 tbsps of garlic powder                        |  |

DIRECTIONS

1. Fill a large pot ½ way with water, put it on the stove and turn the heat on high.
2. Add the onions, sugar, adobo, pepper, garlic powder, salsa and crushed pepper.
3. Dice and add the peppers.
4. Rinse your greens, pulling off any big stems you don't want. Massage the kale in the water.
5. Drain the kale and add one bag to the boiling water. Let it boil down a little to make room and then add the other bag.
6. Let the greens cook down for about 1 hour.
7. Season with 1 tsp of better than bullion veggie seasoning. Add salt, pepper and any other spices to taste.



Plate of Gold - A Full Course Plate



Cornmeal Fried Fish

INGREDIENTS

- ½ c yellow cornmeal
- ½ c all-purpose flour
- 1 ½ tsp chili powder
- ½ tsp salt
- ¼ tsp garlic powder
- ⅛ tsp black pepper
- 1 egg
- 2 tbsp water
- 1 lb boneless fish fillets (cod OR flaky white fish)
- 3-4 tbsp canola oil

DIRECTIONS

1. Combine corn meal, flour, chili powder, salt, garlic powder and pepper in a shallow bowl or baking pan.
2. In a medium bowl, beat egg and water with a fork until well blended.
3. Dip fish fillet in cornmeal mixture, coating all sides of fillet.
4. Then dip in egg mixture.
5. Dip in cornmeal mixture again.
6. Heat oil in a large skillet over medium heat.
7. Fry fish 2-3 mins per side, or until fish flakes easily with a fork.



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Plate of Gold - A Full Course Plate



Butternut Squash Mac N Cheese

INGREDIENTS

- 4 c (20 oz) frozen butternut squash cubes
- 4 tbsp butter
- 1 tsp Kosher salt
- ½ tsp freshly ground black pepper,
- ¼ c all-purpose flour
- 2 c almond or oat milk
- ½ tsp garlic powder
- Pinch cayenne pepper
- 1 tsp chopped fresh thyme
- 4 oz shredded cheddar
- 4 oz goat cheese
- 1 lb large shells or other short pasta

DIRECTIONS

1. Bring a large pot of (salted) water to boil at high heat.
2. In a large skillet over medium-high, combine squash + ¼ c water. Cover and cook (stir occasionally), until tender, 5-7 mins.
3. Uncover and continue to cook, stirring constantly, until liquid evaporates, 2 to 3 mins.
4. Add butter, ½ tsp salt, + ¼ tsp pepper and stir until butter is melted.
5. Add flour and stir to incorporate. Cook, stirring constantly, until squash mixture thickens and raw flour has had a chance to cook, 2-3 mins.
6. Gradually add milk, stirring constantly. Add garlic powder, cayenne, and thyme and bring to a simmer. Add cheddar and goat cheese, stirring until melted.
7. Remove from heat and let cool slightly.
8. Add pasta to boiling water and cook 3 mins short of package instructions.
9. Drain, reserving ½ c pasta water, and return to the pot.
10. Blend squash mixture. Puree until smooth.
11. Place the pot with cooked pasta over medium-low heat and stir in sauce until coated. Remove from heat and let cool for 5 mins. Add splashes of pasta water to loosen if needed.



Pozole con Comunidad

# NEXT DOOR SOLUTIONS TO DOMESTIC VIOLENCE



OUR MISSION IS TO END DOMESTIC VIOLENCE IN THE MOMENT AND FOR ALL TIME!

Our vision is of a community environment that breaks the silence, views and treats domestic violence and other forms of gender-based violence as unacceptable, upholds compassionate and supportive accountability for those who harm, and where survivors and families have the support and resources to achieve the highest quality of life possible.

Our recipes are **Pozole Con Comunidad** and **Arroz Con Comfort y Cardomomo (P73)**.

We feel that this recipe reflects our organization’s spirit because it provides nutritious and fortifying ingredients in a warm, comforting container (soup!).

In our work supporting domestic violence survivors, our goal is to uplift their resiliency by providing resources and tools, alongside a very personalized, compassionate, and community-centered touch. Pozole, which originates in Mesoamerica, is also a nod to the Latine/x community we predominantly serve. (Interesting fact...Next Door was the first bilingual Spanish-English Domestic Violence shelter in the country, when it opened its doors in 1971.)

Note that this is a community and family recipe without specific measurements because you’re meant to truly learn it by observing and making it with others in community. We wanted to reflect that tradition here. :)



Pozole con Comunidad



Photo from Good Food Baddie

INGREDIENTS

- Pork ( leg and pork shoulder pieces)
- Chicken broth
- Salt, Garlic, Pepper
- Oregano, bay leaves, pepper,
- Cans of hominy, drained and rinsed

CHILI SAUCE

- Pasilla Ancho Chili Pods stemmed and seeded
- Guajillo Whole Chili Pods stemmed and seeded
- Onion
- Garlic cloves
- Water, Cloves, and salt

DIRECTIONS

- For the Pozole, place the pork and broth in a 5-qt saucepan. Bring to a boil over high heat, skimming to remove the foam from the surface. Add the bay leaves, oregano, salt, and pepper. Reduce heat to medium-low; and cover the pot. Cook over low heat for 1 hour and a half or until the meat is tender.
- Meanwhile, for the sauce, place the chiles in a large heatproof bowl. Add boiling water, and then cover it. Soak chiles for 30 mins or until softened. Remove chiles with tongs or a slotted spoon and transfer to blender bowl, discarding liquid from chiles. Add remaining ½ c water, onion, garlic, cloves, and salt; and cover the blender. Blend on high speed until well blended. Reserve.
- Transfer the pork to a large bowl, reserving the cooking liquid in the pot. Cut the pork into large pieces with 2 forks. Return the pork to the pot. Add hominy and prepared chile sauce, and bring to a boil. Reduce heat to medium-low; cook over low heat for 30 mins.
- Serve the pozole on deep plates. Add sliced radishes, chopped lettuce, onion, avocado, chicharron salsa, and lemon, if desired.



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15 Minute Ratatouille

EAST BAY AGENCY FOR CHILDREN



EAST BAY AGENCY FOR CHILDREN IMPROVES THE WELL-BEING OF CHILDREN, YOUTH AND FAMILIES BY REDUCING THE IMPACT OF TRAUMA AND SOCIAL INEQUITIES.

Guided by a trauma-informed approach, EBAC’s eight distinct, direct service programs include two counseling programs; intervention services for pre-schoolers; five Family Resource Centers; a health and wellness center, and grief support, afterschool, and youth empowerment programs. We selected ratatouille because, like EBAC’s staff, it is comprised of a wide variety of ingredients that each add something special but meld together to work beautifully as one dish (or organization).



15 Minute Ratatouille



INGREDIENTS

- 1 red onion, roughly diced
- 2 cloves of garlic, chopped
- 1 tsp olive oil
- 1 eggplant, cut into cubes
- 3 courgettes, cut into cubes
- 1 green pepper, roughly chopped
- 1 yellow pepper, roughly chopped
- 2 tbsp fresh basil, chopped
- 3 large tomatoes, roughly diced
- Salt and pepper to taste

DIRECTIONS

- 1. Sauté onions and garlic in olive oil until soft
- 2. Add the eggplant to pan
- 3. Add ¼ c of water and cook the eggplant for a further 5 mins, stirring occasionally
- 4. Add the courgette, peppers and basil
- 5. Put lid on and cook for another 5 mins, stirring occasionally
- 6. Before serving add the diced tomatoes, salt and pepper and stir through over heat for a couple of mins until tomatoes soften.
- 7. Sprinkle with extra basil before serving



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Skillet Gnocchi with Sausage & Broccoli Rabe

COMPASS FAMILY SERVICES



**COMPASS FAMILY SERVICES' MISSION: WE HELP HOMELESS FAMILIES AND THOSE AT IMMINENT RISK TO ACHIEVE HOUSING STABILITY, ECONOMIC SELF-SUFFICIENCY, AND WELL-BEING.**

Today, while helping families secure long-term housing, Compass Family Services provides the most comprehensive range of support services designed specifically for those in distress. We're proud of our 100+ year legacy of serving all the people of San Francisco.

We chose this dish because it's hearty and delicious, and it tastes like you spent all day making it.



Skillet Gnocchi with Sausage & Broccoli Rabe



Recipe & Photo From PureWow

- INGREDIENTS**

  - 1 lb store-bought gnocchi
  - 2 tbsps unsalted butter
  - 1 sweet onion, sliced
  - 2 garlic cloves, minced
  - 1 lb cooked Italian sausage, sliced
  - 1 bunch broccoli rabe, cut into bite-size pieces
  - ½ c chicken broth
  - Salt and freshly ground black pepper
  - ½ tsp red-pepper flakes (optional)
  - ½ c grated Parmesan cheese
  - ¼ c chopped fresh parsley
- DIRECTIONS**

  1. Bring a large pot of salted water to a boil. Add the gnocchi and cook until the pasta floats to the surface, 4-5 mins. Drain the gnocchi.
  2. In a large skillet, melt the butter over medium heat. Add the onion and sauté until translucent, 4-5 mins. Add the garlic and sauté until fragrant, 1 min more.
  3. Add the sausage and cook until it begins to brown, 3-4 mins. Add the broccoli rabe and chicken broth, and bring to a simmer.
  4. Continue to cook, tossing frequently, until the broccoli rabe is wilted and tender, about 5 mins. Season with salt, pepper and red-pepper flakes (if desired).
  5. Stir in the gnocchi, Parmesan and parsley, and toss well until combined. Serve immediately.



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Spaghetti & Meatballs

# FORESTRY & FIRE RECRUITMENT PROGRAM



THE FORESTRY AND FIRE RECRUITMENT PROGRAM (FFRP) IS A NONPROFIT ORGANIZATION THAT PROVIDES CAREER SUPPORT TO FORMERLY INCARCERATED FIREFIGHTERS AND THOSE CURRENTLY INCARCERATED IN CALIFORNIA'S CONSERVATION CAMPS; WHO ARE INTERESTED IN CAREERS IN THE WILDLAND AND FORESTRY SECTOR.

FFRP was developed in direct response to the growing need for wildfire-related personnel. Our mission is to increase wildfire personnel from non-traditional and underrepresented communities, providing them the training, skills, resources, and experiences needed to secure gainful employment. While fighting wildfires, California's wildland firefighters consume between 3,000-4,000 calories during their lunches – and upwards of 10,000 calories in a 24-hour cycle. To firefighters, getting enough food to feel nourished is of the utmost importance when fighting fires – and when they're off the fireline there are two things they want to eat: (1) something warm, and (2) something with carbs. A classic spaghetti and meatball recipe is a fan favorite amongst FFRP program staff (all former or current firefighters with the US Forest Service and CAL FIRE) and participants alike.



Spaghetti & Meatballs



Recipe From NYT Cooking

INGREDIENTS

- Salt & Pepper
- 2 tbsps olive oil
- 12 oz ground beef
- 6 ozs Parmesan, grated, or about 1½ cups
- 1 bunch fresh parsley, chopped
- ¼ c bread crumbs
- 1 egg
- 1 large onion
- 3 garlic cloves
- 6 cups canned crushed tomatoes (a little less than two 28-oz cans)
- 3 bay leaves
- 1 lb spaghetti

DIRECTIONS

1. Bring stockpot of salted water to a boil. Put olive oil in large skillet over medium heat.
2. Put ground beef in a medium bowl. Put 1 c of cheese over meat & reserve the rest. Add parsley to the meat mixture (reserve 2 tbsps) Add bread crumbs, crack in the egg, and sprinkle with salt & pepper. Gently mix until everything is just combined.
3. Raise heat to medium-high; use 2 tsps to drop rounds of the meatball mixture into the skillet without touching one another. Adjust the heat so the meatballs sizzle but don't burn and cook until they're lightly browned on the bottom, 5-6 mins.
4. Meanwhile, trim, peel and chop the onion; scatter it around the meatballs. Peel and mince the garlic and put it on top of the onions.
5. When the meatballs are browned on the bottom and the aromatics begin to soften, add the tomatoes to the skillet, along with the bay leaves and a sprinkle of salt and pepper. Adjust the heat so the mixture bubbles gently but steadily, then cover the skillet and cook until the meat cooks through, about 8 mins. Remove the lid and let the sauce bubble vigorously to thicken for another 5-10 mins, essentially while the pasta cooks. Stir only as needed.
6. Add the pasta to the boiling water and stir. When the pasta is tender but not mushy (about 5 mins), drain it, reserving some cooking water. Return the pasta to the pot.
7. Move meatballs to one side of the skillet with a spatula & stir the sauce; taste & adjust seasoning. Discard bay leaves & spoon about half the sauce into the pasta pot. Toss pasta over low heat, adding a splash of cooking water to make it saucier if you like.
8. Top with meatballs, the remaining sauce, sprinkle with Parmesan & parsley.



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Steak & Veggies  
CROP



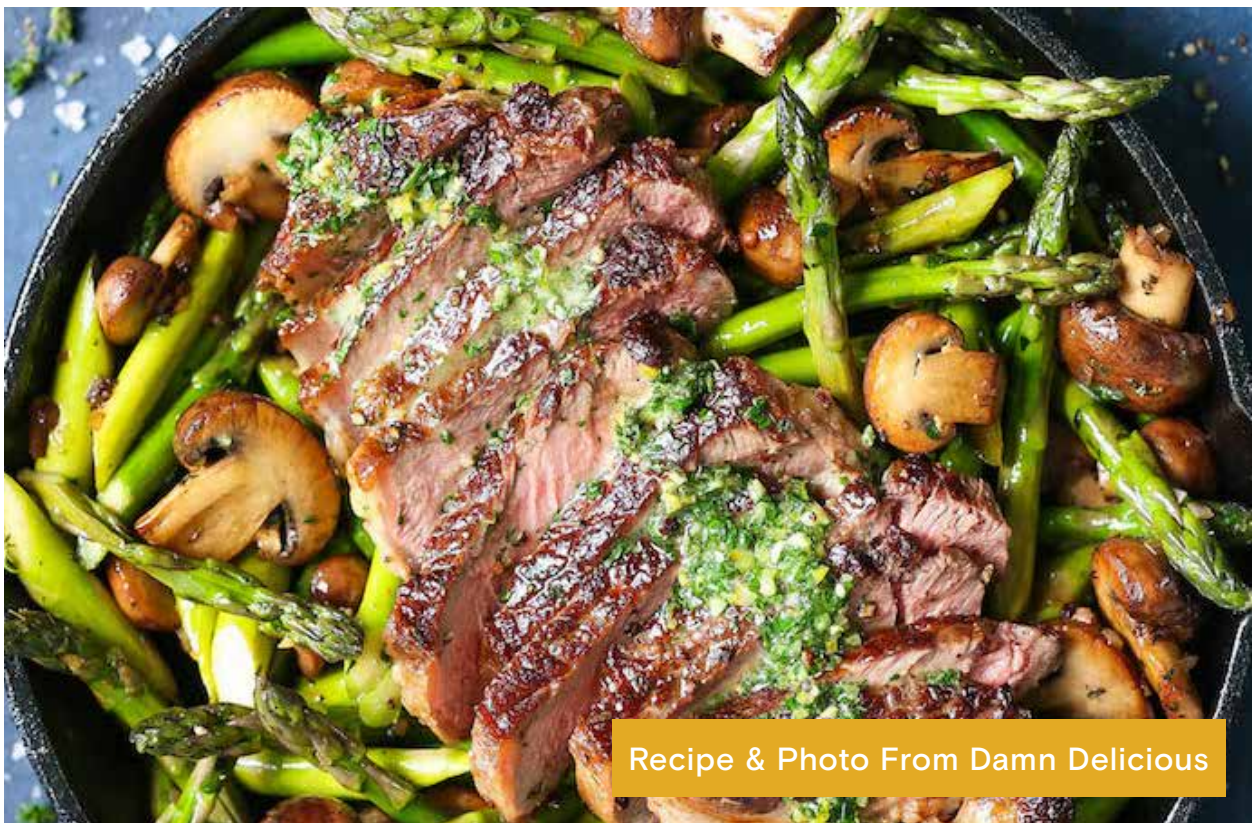
WE ENVISION A SOCIETY THAT INVESTS IN PEOPLE OVER PUNISHMENT.

Led by proximate leaders with over 110 years of experience with the criminal justice system, Creating Restorative Opportunities and Program’s mission is to reimagine reentry through a holistic, human-centered approach to advocacy, housing, and the future of work. We are creating integrated pathways to economic mobility, personal leadership, and civil engagement.

CROP founders endured decades of prison food and good meat was not on the menu. A good steak not only symbolizes community and gatherings (think family BBQ), but also elegance and fine dining, something that is missed on the inside. Of course, some people also like their veggies with a hearty piece of steak to balance it out.



Steak & Veggies



Recipe & Photo From Damn Delicious

INGREDIENTS

- 5 tbsps unsalted butter
- 1 clove garlic, minced
- 1 tbsp chopped fresh parsley leaves
- 1 ½ tsps minced fresh thyme leaves
- 1 ½ tsps fresh lemon zest
- Kosher salt and freshly ground black pepper
- 2 1 ¼-inch-thick New York strip steaks
- 1 shallot, minced
- 1lb fresh asparagus, trimmed and cut into 2-inch pieces
- 8 oz cremini mushrooms, halved

DIRECTIONS

- 1. Butter mixture:** In a small bowl, combine 3 tbsps butter, garlic, parsley, thyme, lemon zest, salt and pepper; set aside.
- 2.** Season steaks with salt and pepper, to taste.
- 3.** Melt 1 tbsp butter in a 12-inch skillet over medium-high heat. Place the steaks in the middle of the skillet and cook until a dark crust has formed, about 4-5 mins. Using tongs, flip, and cook for an additional 4-5 mins, or until desired doneness; set aside and keep warm.
- 4.** Melt remaining 1 tbsp butter in the skillet. Add shallot, asparagus and mushrooms. Cook, stirring occasionally, until mushrooms are tender and browned and asparagus are crisp-tender and bright green, about 3-4 mins.
- 5.** Serve immediately with steaks and **butter mixture**



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## DESSERTS

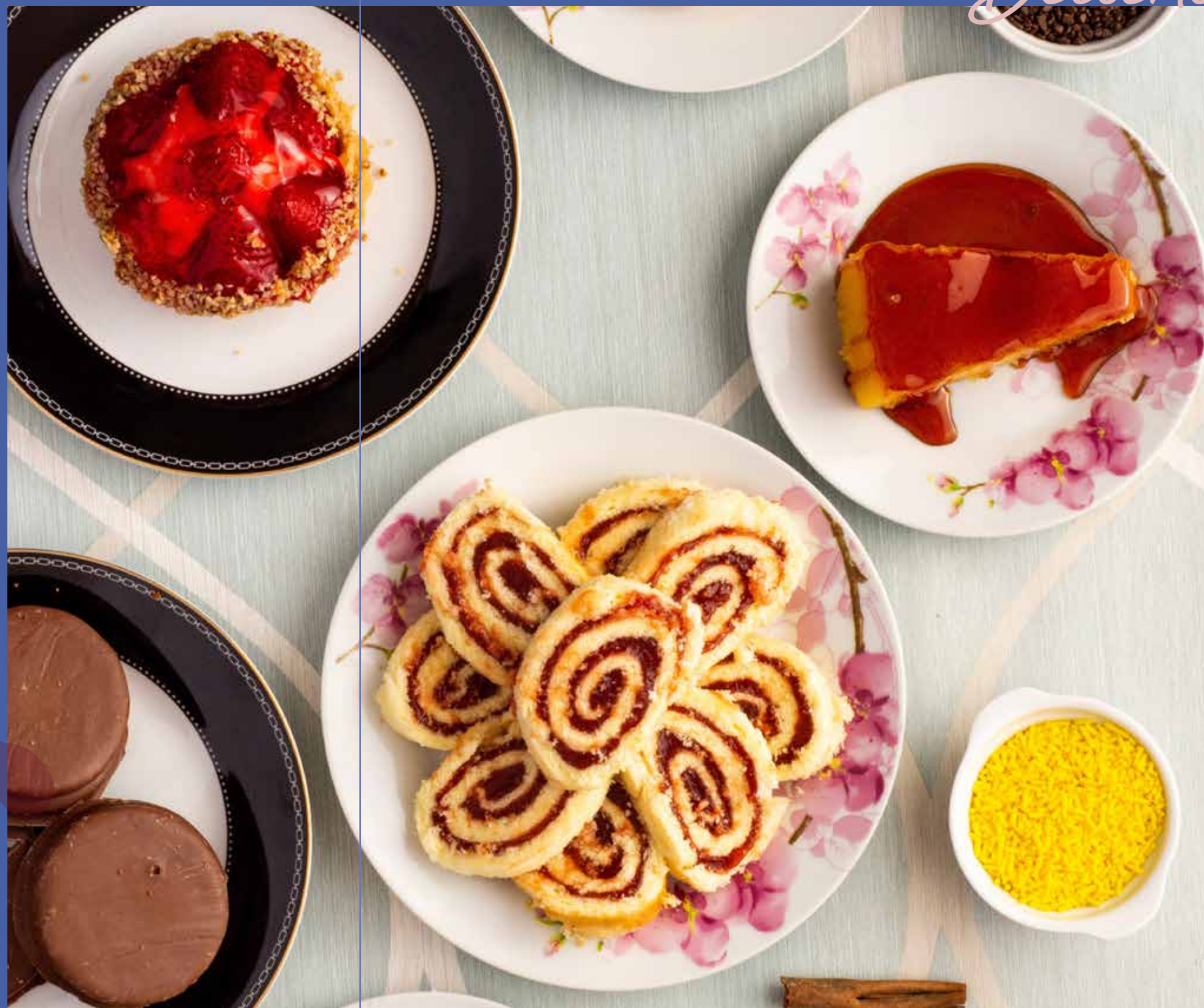
ANY ACTION FOR GOOD DESERVES WITNESS AND CELEBRATION...AND NOTHING DOES THAT BETTER ON THE TABLE, THAN DESSERT!

Celebration is a form of gratitude which keeps us humble and in the present moment.

Whether you are able to have a good meal, meaningful conversation, or just the time to take a few bites and change the state of the hunger in your body, there is something for you to celebrate with gratitude.

### SUGGESTED REFLECTION QUESTIONS:

- What am I grateful for? Name your “top of mind” Top 10!
- What from this last day/week/month would I like to declare as a VICTORY? What am I celebrating?
- How will I celebrate efforts towards my intention(s) to better my world/reality?





Arroz Con Comfort y Cardomomo

NEXT DOOR SOLUTIONS TO DOMESTIC VIOLENCE



OUR MISSION IS TO END DOMESTIC VIOLENCE IN THE MOMENT AND FOR ALL TIME!

Our vision is of a community environment that breaks the silence, views and treats domestic violence and other forms of gender-based violence as unacceptable, upholds compassionate and supportive accountability for those who harm, and where survivors and families have the support and resources to achieve the highest quality of life possible.

Our recipes are **Pozole Con Comunidad (P61)** and **Arroz Con Comfort y Cardomomo**.

The Arroz Con Comfort y Cardomomo recipe reflects the broader diversity of our community. It is based on a South Asian dessert - kheer - but its basic ingredients of milk, rice, and sugar parallel rice puddings across the world and can be tailored to the needs and tastes of whomever is preparing it. It represents the sweetness of community and the joy of coming together.



Arroz Con Comfort y Cardomomo



Recipe & Photo From Masala & Chai

INGREDIENTS

- ¼ c basmati rice
- 1 tbsp ghee
- 4 cups whole milk
- 2 tbsp assorted nuts, almonds and cashews
- 1 oz golden raisins
- ¼ c sugar
- 1 tbsp thin unsweetened shredded coconut
- ¼ tsp ground cardamom
- Saffron, crushed pistachios, dried edible rose petals, for garnish

DIRECTIONS

1. Rinse the rice until the water runs clear. Then soak the rice for 20 mins. Once this time is up, drain the rice using a colander.
2. In a heavy bottom pot, melt the ghee and add the rice. Roast the rice for 1-2 mins until it's aromatic. This prevents it from turning into mush.
3. Pour the milk into the same heavy bottom pot. Bring it to a boil and then reduce the heat to low. Simmer the milk for 15-20 mins, being sure to stir every 2 mins to prevent the milk from burning.
4. Once the milk has reduced by about half, crush nuts in a mortar and pestle into small chunks and add them into the kheer along with the golden raisins.
5. The kheer should have thickened up and rice grains should be long, a bit puffy, and look like they're just barely hanging together, raisins will be plump.
6. At this point, stir in the sugar and shredded coconut. Remove the pot from heat. Lastly, add the cardamom powder and stir to combine.
7. Serve warm or cold with a sprinkle of crushed pistachios, rose petals, and saffron.



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*"Class"-ic Apple Pie*  
**NEW CLASSROOMS**



**TO CREATE AND INSPIRE BETTER WAYS TO GIVE EVERY STUDENT AN EDUCATIONAL FOUNDATION FOR LIFELONG SUCCESS.**

We imagine a world where every student attends a school that meets them where they are, adapts to the unique ways they learn, and develops habits for lifelong success.

While we believe in reimagining classrooms to meet the needs of every student, there are some things that work just as they are – like classic apple pie. It’s got a whole bunch of math baked right in (measurement, fractions, circumference, anyone?) and it’s delicious!

*"Class"-ic Apple Pie*



**INGREDIENTS**

- 2 ¾ cup all-purpose flour, divided, plus more for dusting
- ½ tsp Kosher salt
- 2 sticks plus 1 tbsp cold unsalted butter, cubed and divided
- ½ c ice water
- 6 large apples, peeled, cored, and cut into 1-inch chunks or thinly sliced
- 2 tbsps fresh lemon juice
- 1 c sugar
- ¼ tsp cinnamon

**DIRECTIONS**

1. In a food processor, pulse 2 ½ cups of the flour with the salt. Add 2 sticks of the butter and pulse until it is the size of peas. Drizzle on the ice water and pulse until evenly moistened crumbs form; turn out onto a surface and form into a ball. Divide the dough in half. Flatten into disks, wrap in plastic, and refrigerate until firm.
2. Preheat oven to 375°F. Set baking sheet on bottom rack. In a bowl, toss apples, lemon juice, sugar, the remaining ¼ c of flour, and the cinnamon.
3. On a floured surface, roll a disk of the dough into a 13-inch round; fit it into a deep 10-inch glass pie plate and brush the overhang with water. Spoon in the apples and top with the remaining 1 tbsp of cubed butter. Roll out the second disk of dough to a 12-inch round and center it over the filling. Press the edges of dough together and trim the overhang to a scant 1 inch; fold the overlay under itself and crimp. Cut a few slits in the top crust for steam to escape.
4. Bake the pie in the center of the oven for 70 mins, until the crust is golden. Cover the edge of the pie if it begins to darken.
5. Let the pie cool for at least 4 hours before serving.



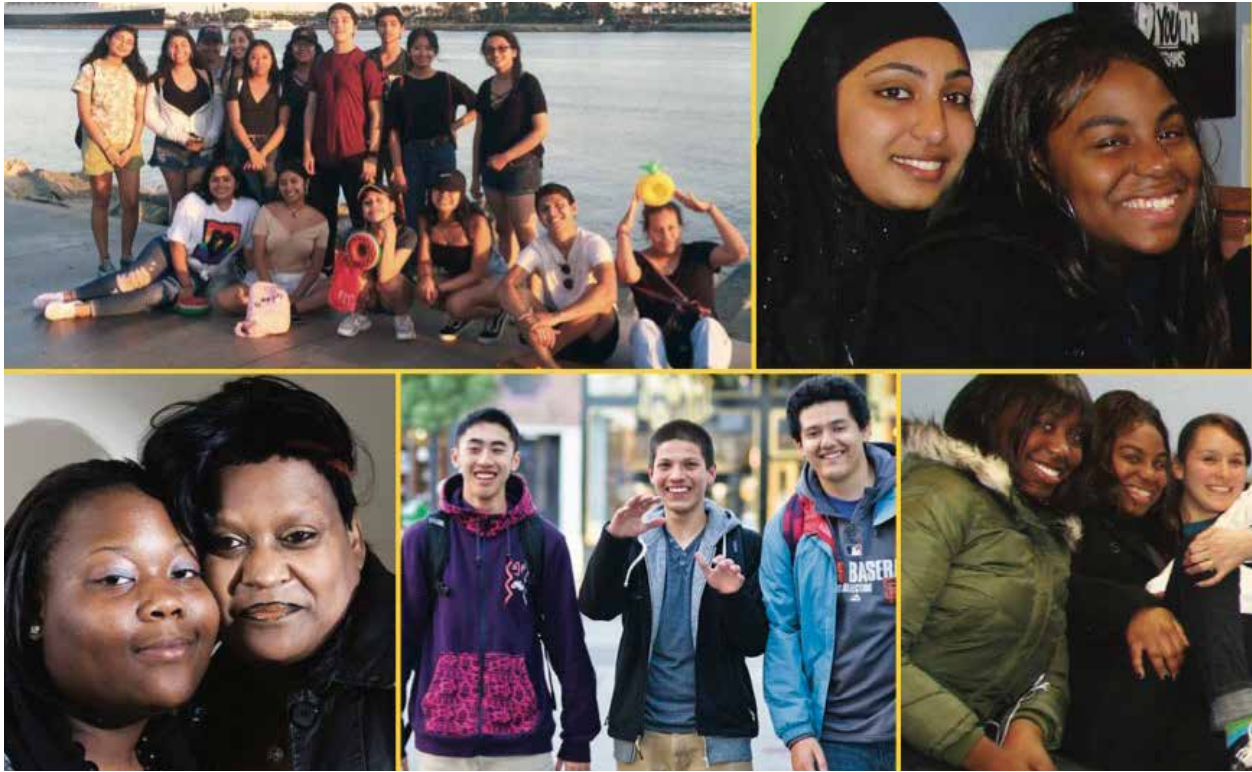
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Huckleberry Cobbler

# HUCKLEBERRY YOUTH PROGRAMS



**HUCKLEBERRY YOUTH PROGRAMS’ MISSION IS TO EDUCATE, INSPIRE, AND SUPPORT YOUTH TO DEVELOP HEALTHY LIFE CHOICES, TO MAXIMIZE THEIR POTENTIAL, AND TO REALIZE THEIR DREAMS.**

For 55 years, we have accomplished this by providing San Francisco and Marin youth and their families with a network of services and opportunities by caring peers and adults. We seek to empower young people to develop and maintain healthy relationships as well as promote their talents, ideas, leadership and health; to assist youth and their families in overcoming the obstacles they may encounter, which can include family concerns, drug and alcohol abuse and misuse, mental health challenges, teen pregnancy, sexually transmitted infections, community violence, social and economic inequities, sexual exploitation, and physical and sexual abuse; and to assist clients in navigating complex social welfare, educational, and juvenile justice systems.

We chose Huckleberry Cobbler because in 1967, we established the first runaway and homeless youth shelter in the United States, Huckleberry House, named after Huckleberry Finn. Huckleberry House, still operational today in San Francisco’s Haight-Ashbury, provides warmth and comfort to hundreds of youth each year who need it. This cobbler might do the same for you and your family!



Huckleberry Cobbler



Recipe & Photo From TastingTable

## INGREDIENTS

- Butter, for greasing
- 4 cups huckleberries (or any fruit – berries, peaches, etc.), fresh or frozen
- ½ c sugar
- 2 tbsps cornstarch
- 1 tsp lime juice
- 1 tsp lime zest
- ½ tsp kosher salt
- 1 vanilla bean, seeds scraped

## TOPPING

- 2 cups flour
- 2 tbsps sugar
- 1 tbsp baking powder
- 1 tsp kosher salt
- 6 tbsps butter
- 1 c milk
- ⅓ c finely chopped macadamia nuts
- Vanilla ice cream, for serving

## DIRECTIONS

- 1. Make the filling:** Preheat the oven to 350°F and grease a 10-inch cast-iron skillet with butter. In a medium bowl, mix together the huckleberries, sugar, cornstarch, lime juice, lime zest, salt and vanilla seeds to coat. Let sit while you prepare the topping.
- 2. Make the topping:** In a medium bowl, whisk together the flour, sugar, baking powder and salt. Using your fingers, work the butter into the flour mixture until pea-size clumps form. Stir in the milk and macadamia nuts to form a dough.
- 3.** Toss the berry mixture again now that the sugar has started to pull out the juices of the berries. Transfer to the greased skillet and scoop heaping tbsps of dough evenly over the filling. Bake until golden and bubbling, 25–30 mins. Remove from the oven and let cool for 10 mins. Serve with vanilla ice cream.



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Joyfetti Cake

# THE BIRTHDAY PARTY PROJECT



**THE BIRTHDAY PARTY PROJECT BRINGS JOY TO CHILDREN EXPERIENCING HOMELESSNESS THROUGH THE MAGIC OF A BIRTHDAY CELEBRATION!**

With the support of birthday enthusiasts, aka volunteers, the non-profit organization partners with homeless shelters to celebrate the lives of children living there. During the pandemic, they have shifted from in-person parties to Birthday in a Bag-which gives kids everything they need to feel celebrated on their birthday, gift and cake included! Since it's inception, The Birthday Party Project has celebrated with over 65,000 kids in 19 cities across the country.



Joyfetti Cake



Recipe from Duncan Hines

**INGREDIENTS**

1 box Duncan Hines Joyfetti Cake Mix  
Duncan Hines Whipped Fluffy White Frosting

**Whole Egg Recipe**

1 c water  
3 large eggs  
½ c vegetable oil

**Egg White Recipe**

1 c water,  
3 large egg whites,  
⅓ c vegetable oil

PAN SIZE TWO 8":  
BAKE TIME 24-28 MIN

PAN SIZE TWO 9":  
BAKE TIME 20-25 MIN

PAN SIZE 13 X 9":  
BAKE TIME 20-25 MIN

PAN SIZE BUNDT\*\*:  
BAKE TIME 33-36 MIN

PAN SIZE 24 CUPCAKES:  
BAKE TIME 16-19 MIN

**DIRECTIONS**

1. PREHEAT oven to 350°F.
2. SPRAY pan(s) with PAM Baking Spray. Use baking cups for cupcakes.
3. BLEND cake mix, water, eggs and oil in bowl at low speed for about 30 seconds.
4. BEAT at medium speed for 2 mins.
5. POUR batter in pan(s) and bake immediately.
6. BAKE on rack in center of oven following chart below. Cake is done when toothpick inserted in center comes out clean.
7. Bake time based on container size (shown on the left)
8. COOL cake(s) on wire rack for 15 mins. Remove from pan.
9. FROST when cake(s) are cooled completely with Duncan Hines Whipped Fluffy White Frosting.



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*Kitchen Sink Cookies*  
**ALWAYS DREAM**



**THE MISSION OF KRISTI YAMAGUCHI'S ALWAYS DREAM IS TO ENSURE CHILDREN HAVE ACCESS TO HIGH-QUALITY BOOKS IN THE HOME ENVIRONMENT AND EXTENSIVE FAMILY ENGAGEMENT SUPPORT.**

At Always Dream, we believe that reading is the foundation for pursuing dreams. In our Always Reading Program, we provide families of children at our partner schools with a tablet, access to a digital children’s library, and a Book Coach. Book Coaches teach families to use the tablet, and stay connected three times per week via text with encouragement, strategies, and accountability. The tablet collects reading data, which our Book Coaches provide to teachers, working in collaboration to support families in developing early literacy skills, engagement in learning, and a love of reading. When families are engaged in their children’s learning, it sets them up for future success as students, and reading together is a positive, and joyful way for families to spend time together and lay that foundation for pursuing dreams.

This recipe is inclusive of a variety of ingredients with unique flavors and textures that come together to create a delectable treat. Always Dream similarly bakes a culture of inclusion into our work by ensuring the family resources we provide through our programming represent a variety of languages and cultures, thus bringing it all together to create a community where everyone feels embraced and appreciated. Everyone is welcome and supported in Always Reading, and we hope these cookies inspire and welcome you in building your community too!



*Kitchen Sink Cookies*



Recipe Adaptation & Photo from Milk Bar

**INGREDIENTS**

- 16 tbsps butter, room temp
- 1 c sugar
- ¾ c packed light brown sugar
- 1 tbsp corn syrup
- 1 egg
- ½ tsp vanilla
- 1 ½ cups flour
- ½ tsp baking powder
- ¼ tsp baking soda
- 1 tsp kosher salt
- ¾ c mini-chocolate chips
- ½ c mini-butterscotch chips
- ½ c Graham Crust
- ½ c old-fashioned rolled oats
- 2 ½ tsps fresh ground coffee (any kind)
- 2 cups potato chips
- 1 c mini pretzels

**DIRECTIONS**

1. Combine butter, sugars & glucose in the bowl of stand mixer fitted with the paddle attachment. Cream together on medium-high for 2-3 mins. Scrape down the sides of the bowl, add egg & vanilla. Beat for 7-8 mins.
2. Reduce mixer speed to low; add flour, baking powder, baking soda and salt. Mix until dough comes together, no longer than 1 min. Scrape down the sides.
3. Still on low, add the chocolate chips, butterscotch, graham crust, oats and coffee; mix until just blended, about 30 seconds. Add the potato chips and pretzels and paddle, until just incorporated. Be careful not to overmix or break too many pretzels or potato chips.
4. Using a 2¼-oz ice cream scoop (or a 1/3-c measure), portion out the dough onto a parchment-lined sheet pan. Pat the tops of the cookie dough domes flat. Wrap the sheet pan tightly in plastic wrap and refrigerate for at least 1 hour (up to 1 week). Do not bake your cookies from room temperature!
5. Preheat oven to 375°F. Arrange chilled dough a minimum of 4 inches apart on parchment. Bake for 18 mins. After 18-ish mins, they should be very faintly browned on the edges, yet still bright yellow in the center.
6. Cool the cookies on the sheet pans before transferring to a plate.



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Lemon Poppy Seed Shortbread

HOMELESS PRENATAL PROGRAM



**MISSION: IN PARTNERSHIP WITH OUR FAMILIES, BREAK THE CYCLE OF CHILDHOOD POVERTY.**

The Homeless Prenatal Program is a nationally-recognized family resource center in San Francisco that empowers homeless and low-income families, particularly mothers motivated by pregnancy and parenthood, to find within themselves the strength and confidence they need to transform their lives. We serve over 3,500 low-income and homeless families annually, providing a variety of programs and services to help families become healthy, stable and self-sufficient.

When the COVID-19 pandemic began, the Homeless Prenatal Program (HPP) saw a huge spike in need: families who were getting by lost their jobs and families who were already struggling found themselves dealing with new challenges and hardships. HPP had always given out groceries and household essentials on Fridays, but the need for these emergency services grew exponentially overnight. As an essential service, staff gathered -- in masks and socially-distanced -- weekly in the agency's open-air garage to pack hundreds of bags of groceries to distribute to families.

HPP now welcomes volunteers on site to help pack these bags, and -- if you come by -- you'll likely find a plate of Lemon Poppy Shortbread cookies (alongside a gluten-free option) next to a pot of fresh coffee waiting for you to take a break. HPP's Special Assistant, Joanne Compean, has baked these shortbreads for Friday distribution days (or Board meetings or staff celebrations) throughout her many-year tenure at HPP. They have come to be a beloved HPP treat that helps staff feel supported so that they can support our families.



Lemon Poppy Seed Shortbread



Recipe from Dorie Greenspan

INGREDIENTS

For shortbread

- 8 tbsps unsalted butter, at room temperature, cut into chunks, plus more for the pan
- 1 c + tbsps of flour
- ⅓ c sugar
- ¼ tsp salt
- Lemon zest from one lemon
- 1 tsp pure vanilla extract
- ¼ tsp pure lemon oil or extract
- 1 tbsp poppy seeds

For optional icing

- ½ c confectioners' sugar
- 1-2 tbsps Lemon juice

SHORTBREAD DIRECTIONS

1. Preheat oven to 350°F. Grease 8-inch glass pie pan, line with buttered parchment paper.
2. Add the sugar & salt into bowl of a stand mixer with a paddle attachment. Add lemon zest & rub ingredients together with your fingers until the sugar is moist & fragrant.
3. Add butter to the bowl, working on medium speed, mix until smooth, 1-2 mins.
4. Beat in vanilla and lemon extract.
5. Turn off mixer, add all the flour, mix on low speed.
6. When the flour is incorporated, add poppy seeds. Mix on low until dough is soft.
7. Turn the dough into the pan. Pat it down evenly. Use the tines of a dinner fork to create demarcations to form wedges. Press the flat side of the tines horizontally around the edges of the dough as if you were crimping a piecrust.
8. Bake the shortbread for 20-25 mins, rotating the pan half way through.
9. Transfer pan to a wire cooling rack, allow it to rest for 3 mins.

ICING DIRECTIONS

1. Put the confectioners' sugar in bowl. Add 1 tbsp lemon juice and mix. Add more lemon juice as desired to easily drizzle the icing over the shortbread.



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Fly Magic Bars

FRESH LIFELINES FOR YOUTH



FLY’S MISSION IS TO PARTNER WITH YOUTH TO UNLOCK THEIR POTENTIAL, DISRUPT THE PIPELINE TO PRISON, AND ADVANCE JUSTICE IN CALIFORNIA AND BEYOND.

FLY Magic bars are an easy and magical treat with 8 layers to represent our 8 FLY values. **Youth Centered, Accountable, Dedicated, Respectful, Equitable and Just, Loving, Innovative, and Hopeful.**

At FLY we believe in “FLY Magic”. It is hard to explain, but there is something magical that happens when we are together. It is some type of shared energy or feeling that is part of FLY. Just like “magic bars” there are all kinds of ingredients; our youth, our team, our communities, our experiences ,our relationships, the fun we have together, and the important work we do together to make positive changes in the justice system. Put it all together, and it is magic! This recipe has been changed a bit from the Simply Recipes version we drew initial inspiration from.

Magical Swaps and Substitutions

Use any dry, crumbly cookie instead of the graham crackers. Add mini marshmallows, dried fruit or a fruit jam, M&Ms, Reese’s, Andes Mints, toffee chips, or any other small candy. Add a drizzle of caramel or chocolate syrup over the top!



Fly Magic Bars

INGREDIENTS

**2 cups graham cracker crumbs:** This is the base for our magic bar, and at FLY the base of all our work is our youth, we are **Youth Centered**

**1 stick melted butter:** Together butter and graham crackers make the foundation, at FLY our **dedicated staff and volunteers** partner with our youth to move our work forward.

**14 oz (1 Can) sweetened condensed milk:** This is the ingredient that holds everything together, at FLY we are **accountable to each other and to our mission.**

**1 c semi-sweet chocolate chips:** There are certain ingredients in a recipe that are non negotiable, at FLY this ingredient is being **respectful to one another.**

**1 c 2nd choice chips:** Butterscotch, Caramel, Peanut Butter, or White Chocolate: We encourage you to **be innovative** like FLY and try different approaches to arrive at the best solution!

**1 c pecans (or any other chopped nut!):** Some people may think we are nuts because we have audacious goals for justice, but this is because we are **hopeful!**

**1 c your own MAGIC ingredient!** (ideas: marshmallows, toffee chips, jam, dried fruit, small candy). At FLY we strive to be **equitable and just**, which is why we want you to choose an ingredient that will make this bar magical for you!

**1 c shredded sweet coconut:** **Loving is the magic** ingredient at FLY, sprinkled all over everything we do!



DIRECTIONS

1. Preheat oven to 350°F – Spray a 9x13-inch baking pan with cooking oil and line with parchment paper.
2. **Make the graham cracker crust:** Place the graham cracker crumbs and the melted butter in a bowl. Toss with fork until the crumbs are moist and hold together when squeezed with your hand. Dump the crumbs in the middle of the pan and then press them into an even layer with your fingers or the back of a flat-bottomed cup.
3. Pour the sweetened condensed milk over the graham cracker crust & spread to the edges of the pan with a spatula.
4. Layer on the rest of the toppings in this order: chocolate chips, 2nd choice chips, pecans, your MAGIC ingredient, and then sweetened coconut. Gently press ingredients down with your palm so they stick to the condensed milk.
5. Bake in the oven for 30–35 mins until the edges of the bars turn golden-brown and start to pull away slightly from the sides of the pan. Remove from the oven and sprinkle with the sea salt. Cool completely before lifting bars out of pan using parchment paper: refrigerate to help firm if needed.



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Meringue Cookies (Nitey Nites)  
COMMUNITY HEALTH AWARENESS COUNCIL



**OUR MISSION IS TO IMPROVE LIVES AND STRENGTHEN COMMUNITIES THROUGH ACCESS TO COMPREHENSIVE AND CULTURALLY RESPONSIVE MENTAL HEALTH SERVICES IN NORTHERN SANTA CLARA COUNTY.**

Our community embraces mental health and wellness as integral to a healthy, fulfilled life. People know where and how to access appropriate help because they understand the importance of seeking mental health services when needed. There is universal access to a continuum of mental health services that includes prevention and intervention. The result is an increasingly healthy, resilient, and understanding community.

At CHAC, we firmly believe that everyone deserves to be acknowledged, heard, and supported. Baking together is a fantastic way for families to connect and create memories, while also enhancing communication, language, and fine motor skills. Plus, it provides a hands-on opportunity to teach fundamental concepts of math and science. This recipe requires a bit of patience, but the reward of a scrumptious treat in the morning is well worth the wait.

**Recipe Credit goes to Ms. Joan MacDonald, CHAC Board Member and one of the founding members of CHAC**



Meringue Cookies (Nitey Nites)



Photo from Once Upon a Chef

INGREDIENTS

- 2 egg whites
- 6 oz semi-sweet chocolate chips
- ½ – ¾ c sugar
- 1-2 tbsp cocoa (optional)
- 1 c chopped walnuts or pecans (optional)
- Drop of food coloring for holidays (optional)

DIRECTIONS

1. Just before its the kids’ bedtime, preheat the oven to 375°F
2. Beat 2 egg whites until stiff. Slowly add the sugar and fold it in without mixing too much
3. Optional: Fold in one or more of the optional ingredients
4. Drop a tsp full on to aluminum foil cookie sheets
5. Place cookies in the oven, close the door and IMMEDIATELY TURN THE OVEN OFF
6. Tell the kids they must go to bed or there won’t be cookies in the morning!
7. DO NOT open the oven until morning
8. Carefully peel the cookies off the aluminum foil
9. Refrigerate remainder of the cookies so they won’t spoil



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Nut Free Granola Bars  
**SPARKWHEEL**



**THE MISSION OF SPARKWHEEL IS TO SURROUND STUDENTS WITH A COMMUNITY OF SUPPORT, EMPOWERING THEM TO STAY IN SCHOOL AND ACHIEVE IN LIFE.**

We chose this recipe because it's healthy, it's kid-friendly, it takes into account that some kids have different needs (thus allergen-free), and it's "sticky" – and we "stick" to kids to make sure they have the resources and supports to grow up healthy, with a good education, and prepared for productive, joyful adulthood!



Nut Free Granola Bars



**INGREDIENTS**

- ½ c unsweetened coconut
- 2 ½ cups quick oats
- ½ c pepitas
- ¾ tsp ground cinnamon
- ½ tsp sea salt
- ½ c honey
- ¼ c coconut oil
- 2 tbsps brown sugar
- 1 tsp pure vanilla extract
- ½ c raisins or dried cranberries
- ¼ c mini chocolate chips, plus 2 tbsps

**DIRECTIONS**

1. Line an 8×8-inch pan with parchment paper and spray with nonstick cooking spray.
2. Place the coconut in a small skillet and cook over medium low heat, stirring occasionally, until light brown and toasted. Watch it closely so it doesn't burn.
3. In a large bowl, combine the coconut, oats, pepitas, cinnamon, and sea salt.
4. In a small skillet, combine honey, coconut oil, and brown sugar. Cook over medium heat until the coconut oil is melted, and the mixture starts to bubble. Remove from heat, stir in the vanilla extract.
5. Pour mixture over dry ingredients, stir until mixture is moistened. Let sit for about 5 mins. Stir in raisins or dried cranberries and ¼ c mini chocolate chips.
6. Transfer mixture to the prepared pan. Use a spatula to evenly spread mixture into the pan. Firmly press mixture into the pan with your clean hands. You can dampen your fingertips or lightly spray them with cooking spray, so it isn't too sticky. You really want to press the mixture firmly, so the bars stay together.
7. Sprinkle remaining chocolate chips over the top of the bars and gently press into the top of the bars.
8. Cover the pan and refrigerate for at least 2 hours. When bars are completely chilled, use parchment paper to lift bars out. Cut bars and enjoy!



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Pan Dulce

THE UNITY COUNCIL



THE UNITY COUNCIL’S MISSION IS TO PROMOTE SOCIAL EQUITY AND IMPROVE QUALITY OF LIFE BY BUILDING VIBRANT COMMUNITIES WHERE EVERYONE CAN WORK, LEARN, AND THRIVE.

We envision a joyful, united, and engaged community where people have the power to shape their lives. I chose the pan dulce recipe because it is a staple in the households of the communities we serve. It represents a sweet treat that is often used as a way to bring familia and community together. For us, breaking bread is a symbol of welcoming, inclusion, and belonging.

Pan dulce represents culture and a vibrant community that aims to promote social equity and create neighborhoods where everyone can work, learn, and thrive.



Pan Dulce



Recipe from Allrecipes

INGREDIENTS

- 1 c milk
- 6 tbsps butter
- 1 (.25 oz) package active dry yeast
- ½ c white sugar
- 1 tsp salt
- 2 large eggs
- 5 cups all-purpose flour
- Cooking spray
- ½ c white sugar
- ⅔ c all-purpose flour
- 4 tbsps butter, softened
- 2 egg yolks

DIRECTIONS

1. Heat milk in a small saucepan until it bubbles, then remove from heat. Add butter, stir until melted, and pour into a large bowl to cool.
2. Dissolve yeast in milk mixture. Mix in sugar and salt. Add in eggs and 2 cups flour. Stir in remaining flour, ½ c at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 mins. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.
3. Divide dough into 16 equal pieces and form rounds. With a rolling pin, roll rounds into oval buns. Place onto two lightly greased baking sheets. Cover the rolls with a damp cloth and let rise until doubled in volume, about 40 mins.
4. Meanwhile, preheat the oven to 350°F.
5. While the bread rises, make the topping: In a small bowl, stir together ½ c sugar, ⅔ c flour, and butter until a crumb mixture forms. Stir in egg yolks until well blended. Crumble the topping over the rolls so the entire surface is covered.
6. Bake in oven 15 to 20 mins, or until sugar topping is lightly browned.



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Strawberry Rosemary Pie  
LIFE ON EARTH ART



LIFE ON EARTH ART UNITES PEOPLE FROM DIVERSE COMMUNITIES TO CO-CREATE HANDMADE LARGE SCALE INTERACTIVE ART AS A PLATFORM FOR SOCIAL ACTION AND HEALING.

We believe the opportunity to experience and create beauty is a basic human right. And that the desire to express ourselves through art—our joys, our pains, our grief, our healing— is baked into our core DNA. We aim to hold open a space where all feel welcomed, and most importantly, safe, in order to foster healing through a sense of deep belonging. For anyone. For everyone. At the end of the day—this is what we’re all about. Being seen. Feeling hope. Knowing that healing is possible. Pressing pastry dough into a pie plate very much resembles our art process, pressing paper into a mold to create a paper mache winged heart. The uniqueness of the flavors in this pie is paralleled to the uniqueness of the artwork that we share. We hope that sharing this pie recipe brings you as much love and comfort as it does when we provide artmaking and healing for our community.

Original Recipe by Haley Chimienti, Gallery Manager and Volunteer Coordinator at Life On Earth Art



Strawberry Rosemary Pie



CRUST

- 2 cups all-purpose flour
- 1 tsp salt
- ¼ tsp sugar
- 1 c (8oz) chilled, cubed butter
- ¼ c ice water
- Small bowl of water with ice chips

FILLING

- 6 cups strawberries
- ¼ c honey
- 1 tbsp cardamom
- 1 tbsp lemon juice
- 1 sprig rosemary
- 3 tbsps corn starch

NOTES:

Refrigerate pie 1-3 hours before serving.

DIRECTIONS

- Dough:** Place flour, salt, and sugar in a food processor, pulse twice to gently combine dry ingredients. (You can also do this by hand, chilling hands in ice water first).
- Add butter and pulse 4-5 times to gently combine. Gently pour in ice water and pulse rapidly until the dough forms a ball. If there is excess flour, add more ice water 1 tsp at a time and pulse until just combined into a ball. Do not over-mix the dough.
- Scrape dough onto a lightly floured surface and gently knead and shape dough into a rough ball until just combined. Cover the dough ball with cling wrap and refrigerate for one hour.
- Preheat your oven to 450°F. Blind bake your pie shell while preparing the filling.
- Pie Shell:** Split your chilled dough ball into two pieces. On a floured work surface, roll out your first ball of pastry dough. Turn your dough ¼ turn after every few rolls, flipping at one full turn and adding flour as needed. Dough should be roughly ⅛ of an inch thick, 12” in diameter. Dust your pie plate with flour and drape the dough into the plate, pressing evenly into the crevices. Trim edges with a knife.
- With your dough scraps, cut out 5-10 hearts and place them on a parchment paper lined baking sheet. Second ½ of the dough can make another pie or freeze for later.
- Place a square of parchment paper into the pie shell and fill with pie weights. Place the pie plate on the middle rack and the baking sheet on the bottom rack: bake for 20 mins. Halfway through remove pie weights, rotate the pie, poke the bottom with a fork and foil the edges to prevent browning and rising. Cool for at least 15 mins before adding filling.
- Pie Filling:** De-stem & quarter 6 cups of strawberries. Set 2 cups of strawberries to the side.
- Place 4 cups of strawberries into a sauce pan with honey, cardamom, lemon juice, and a rosemary sprig. Cook on medium heat for 5 mins or until bubbling. Remove rosemary sprig from the saucepan, use a slotted spoon to transfer strawberries into your prepared pie crust. Take 3 tbsps of the juice into a small bowl and add cornstarch, mixing until thoroughly combined. Add slurry to the juice mixture. Cook on medium-low heat, stirring occasionally for 5 mins or until it thickens slightly. Remove from heat and extract leftover rosemary, if any remain.
- Mix the remaining fresh strawberries on top of the cooked berries in your pie and pour strawberry sauce evenly over the top without overflowing. Leftover strawberry sauce can be served over ice cream. Decorate with pastry hearts and fresh rosemary.



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# MY NOTES

THE *Love in Action* COOKBOOK

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*“Even though you and I are in different boats, you in your boat and we in our canoe, we share the same River of Life.”*

*What befalls me, befalls you."*

**OREN LYONS, ONANDAGA NATION CHIEF AND MEMBER OF THE INDIGENOUS PEOPLES OF THE HUMAN RIGHTS COMMISSION OF THE UNITED NATIONS.**



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*“Never forget that justice is what love looks like in public.”*

**CORNEL WEST**



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*“Because you are alive, everything is possible.”*

THICH NAHT HANH

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