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Please enjoy this week's newsletter and pass it on to a friend. [Let us know](#) what you think of the recipes, and how you like the newsletter.

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**Recipe for Chilaquiles and an Easy Salsa Verde**

Do you know what chilaquiles are? They're one of the Accidental Locavore's favorite breakfast/brunch foods. Chilaquiles are a mix of (leftover) fried tortillas cooked with salsa and various add-ins. Delicious! They're super easy to make, kind of like scrambled eggs with tortilla chips. Much like nachos, you can toss anything into them and they'll taste great. Here's the version I made for lunch (for 1 person), but feel free to multiply and improvise. Start to finish this took about 10 minutes (not including the salsa).

[Read more:](#)

Cook-Along Recipe for Pad Thai From Marcus Samuelsson

This week's Accidental Locavore Cook-Along recipe continues the Marcus Samuelsson theme, and is taken from his cookbook *NewAmerican Table* that we were given at the Red Rooster Harlem event. Of course I picked the recipe least likely to be considered American...Pad Thai. My excuse? I've always wanted to try my hand at Thai food, and this recipe was a convenient excuse. This is a great dish to make when you feel like wielding a knife in the kitchen, and the bonus? It's a super easy and quick recipe once you've gotten everything prepped. The chopping and prep work took about a half an hour at a leisurely pace. The downside? Lots of pans to clean, so you make the Pad Thai and con someone else into the clean-up.

[Get the recipe:](#)

**Tackling Small Business Taxes**

A few weeks ago I was interviewed by Max Berry for a series of articles about small businesses and taxes. Learn about the importance of a CPA for your business and how to find a good one in Max's great article.

[Read the article:](#)

Hike 4 Hope Results

Thanks once again to everyone who supported me and my team, Same Time Next Year Gals, we were the #1 team, raising over \$19,000! If you want to get us over \$20K it's not too late. [Click here.](#)

**Blogging Boomers Carnival 197!**

Do you have a Facebook page? What about a 401K? See how best to manage both and more.

[Check it out:](#)

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The poll: What do you have the most of in your fridge? Results-tied between mustard and hot sauce.

This week; chicken light meat or dark?

[Cast your vote](#) on the homepage.

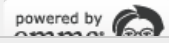
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