HOTROD MESS • LUNCH LADY MECHANIC

OIL PAN GREEK PASTA SALAD

PREP: 15 MIN **COOK:** 12 MIN **CHILL:** 1 HOUR

INGREDIENTS

- 1 box pasta - small rotini or elbow macaroni
- 2 large cucumbers, diced
- 1 large firm tomato, diced
- 1 purple/red onion, diced
- 1 (15 oz.) container crumbled feta cheese (Athena is my favorite)
- 1 jar pitted, sliced Greek olives, drained
- 4 garlic cloves, minced
- 1-2 bottles creamy Greek dressing (not oil-only)
- Salt and black pepper, to taste

SHOP INSTRUCTIONS

1. Get the pasta running. Bring a large pot of water to a boil. Add pasta and cook about 12 minutes, or according to package directions. Drain and rinse thoroughly with cold water.

2. Prep your parts. While the pasta cooks, dice the cucumbers, tomato, and onion. Mince the garlic and drain the olives.

3. Time for assembly. Add cooled pasta to a large bowl - or a clean, food-safe oil pan for the full Lunch Lady Mechanic effect. Add vegetables, feta, olives, and garlic.

4. Lube it up. Pour in creamy Greek dressing and toss until evenly coated. Start with one bottle and add more as needed. Season with salt and pepper.

5. Let her sit. Cover and refrigerate for about 1 hour so the flavors can come together.

6. Ready for service! Give it one final toss, add a little extra dressing if needed, and serve cold.

LUNCH LADY MECHANIC TIP

The pasta absorbs dressing while it chills. If it looks a little dry before serving, give her another shot of Greek dressing and send it!

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OIL PAN TACOS

"Everybody Needs Their Taco Lubed!"

Serves: 6-8 **Shop Time:** About 30 minutes **Difficulty:** Girlie Pop Approved

PARTS LIST

• 2 lbs ground beef

• 2 packets taco seasoning

• 1 cup water

• 12-16 soft or crunchy taco shells

• 2 cups shredded Mexican-blend cheese

• 2 cups shredded lettuce

• 2 tomatoes, diced

• 1 small onion, diced

• Sour cream

• Jalapenos, optional

• Homemade Taco Lube Sauce (recipe below)

HOMEMADE TACO 'LUBE' SAUCE

• 1 can (8 oz) tomato sauce

• 1/3 cup water

• 1 tbsp apple cider vinegar

• 1 tsp chili powder

• 1 tsp cumin

• 1/2 tsp garlic powder

• 1/2 tsp onion powder

• 1/2 tsp paprika

• 1/2 tsp sugar

• 1/4 tsp salt

• Pinch of cayenne, optional

Mix it up: Combine everything in a small saucepan. Bring to a gentle simmer and cook 10-15 minutes, stirring occasionally. Let cool slightly so the sauce thickens. Reserve some for your food-only grease gun.

SHOP INSTRUCTIONS

1. FIRE UP THE ENGINE
Brown the ground beef in a large skillet over medium-high heat, breaking it apart as it cooks.

2. TIME FOR AN OIL CHANGE
Place a brand-new, food-only oil drain pan in the sink. Set a large colander securely inside or over the pan. Pour the

cooked beef into the colander and let the grease drain into the oil pan.

3. REFILL THE FLUIDS
Return the drained beef to the skillet. Add the taco seasoning and water. Simmer about 5 minutes until the meat is coated and saucy.

4. BUILD THE TACOS
Fill each shell with seasoned beef, cheese, lettuce, tomato and onion. Add sour cream and jalapenos if you like.

5. FINAL LUBE JOB
Fill a brand-new, food-only grease gun with the Taco Lube Sauce. Give each taco a squeeze of sauce straight from the grease gun before serving.

"You wouldn't send a car out of the shop without grease... and I sure as hell ain't sending out a dry taco! Everybody needs their taco lubed!"

LUNCH LADY MECHANIC SHOW LINES

• "These tacos came in running a little rich. Time for an oil change!"

• "Fresh fluids are in!"

• "Grab the grease gun - it's time to lube that taco!"

SHOP SAFETY

The oil pan, grease gun, colander and any mechanic-style props that touch food must be brand-new and dedicated exclusively to food preparation. Never use equipment that has held motor oil, automotive grease, fuel, cleaners or other chemicals.