

Chef



S U C C E S S



HoustonChronicle.com

tacos



tacos

Published by:
STANDARD INTERNATIONAL PRINT GROUP
www.stndpub.com
eMail:sales@stndpub.com
Tel: +1 (954) 580-6662
©Standard International Print Group

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ISBN: 9781600813696
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Publication Date 2021



Table of contents

Tacos al pastor	8
Cheesy Ground chicken burritos	10
Sheet pan shrimp tacos.....	12
Grilled shrimp tacos with sriracha slaw	14
Cilantro-lime shrimp tacos.....	16
Easy chicken tacos	18
Best breakfast tacos.....	20
Cajun shrimp tacos with sauce.....	22
Pork tacos with pineapple salsa.....	24
Perfect fish tacos.....	26
Blackened salmon tacos.....	28
Jamaican jerk steak tacos.....	30
Spicy turkey tacos	32

Sriracha shrimp tacos	34
Pulled pork tacos with avocado crema.....	36
Beef taco baskets	38
Grilled fish tacos	40
Grilled steak tacos.....	42
Crispy honey chipotle chicken tacos.....	44
Hawaiian bbq chicken tacos.....	46
Slow-cooker chicken pozole.....	48
Keto taco cups.....	50
Burrito zucchini boats.....	52
Cheesy beef quesadillas.....	54
Mexican corn salad	56
Slow-cooker chicken tortilla soup	58
Nachos supreme.....	60



Introduction

From tacos and quesadillas, to burritos and fajitas, Mexican food is synonymous with joy, practicality, and deliciousness. This colorful cuisine is made for sharing and savoring with friends and family; and both eating and cooking Mexican recipes is pure fun!

The Mexican pantry is made up of a wide variety of vegetables, fruits, peppers, herbs and spices. Stocking up on the most common Mexican ingredients makes preparing the following recipes much easier and quicker. As for veggies, avocados are essential for making guacamole, as well as garnishing other dishes and salsas. When selecting avocados, look for those that give a little when pressed, and that have a dark green color. If the avocados aren't ripe yet, wrap them in newspaper and store them in a dry, cool place. Corn, carrots, and limes are other key vegetables in Mexican cuisine, as well as white onions, tomatillos, tomatoes and potatoes. Among the many pepper varieties, Jalapeños, Serranos, and Poblanos stand out as the most popular, and are typically used when making various stews. When it comes to herbs, try to have bay leaves, black peppercorns, cilantro, and parsley always in hand. Basic dry ingredients include all-purpose flour for making flour tortillas, beans, chicken stock, corn tortillas, and white rice. In the dairy category, queso fresco is the most used; and essential canned goods include chipotle peppers in adobo sauce, and condensed milk for making desserts. All of these ingredients can be easily found at the local supermarket and are reasonably priced.

Above all, we hope the recipes in this book inspire you to delve into to the many wonders of Mexican culinary traditions and techniques, so that you can share these wonderful flavors with your loved ones.

The Editors



tacos

al pastor



Preparation time
25 minutes



Total time
5 hours, 15 minutes



Serves
10

Ingredients

For Achiote Paste:

- ¼ cup extra-virgin olive oil
- ¼ cup annatto seeds
- 1 tablespoons coriander seeds
- 1 tablespoons cumin seeds
- 2 teaspoons dried oregano
- 1 teaspoons black peppercorns
- 1 teaspoons mustard seeds
- 5 allspice berries
- 4 cloves garlic
- 1/3 cup orange juice
- 2 tablespoons apple cider vinegar
- 1 teaspoon kosher salt

For The Pork:

- 1 tablespoon extra-virgin olive oil
- 3 dried guajillo chilis
- 3 dried chiles de arbol
- 1/3 cup pineapple juice
- ¼ cup achiote paste
- 2 tablespoon apple cider vinegar
- 3 cloves garlic
- 2 teaspoon packed brown sugar
- 2 teaspoon kosher salt
- 1 teaspoon ground cinnamon
- ½ tablespoon freshly ground black pepper
- 2 lb./900 g boneless pork shoulder, sliced

For Serving:

- 1 pineapple, cut into rings
- 1 onion, chopped
- 12 corn tortillas
- freshly chopped cilantro
- lime wedges

Preparation:

- 1. Achiote Paste:** In a small skillet over medium heat, heat oil. Add annatto seeds, coriander, cumin, oregano, peppercorns, mustard seeds, and allspice berries and toast until fragrant, 1 minute. In a food processor or blender, add toasted seeds, garlic, orange juice, vinegar, and salt. Blend until it turns into a mostly smooth paste, scraping down sides as needed.
- 2. Make Tacos:** In a small skillet over medium heat, heat oil. Add chilis and toast until slightly charred and fragrant, 1 minute. In a food processor or blender, add toasted chilis, pineapple juice, achiote paste, vinegar, garlic, brown sugar, salt, cinnamon, and pepper. Blend until fully combined.
3. Place pork in a large bowl and pour marinade over. Cover and refrigerate for 4 hours and up to overnight.
4. Preheat grill to medium-high and brush with oil. Grill pork until slightly charred and cooked through, 6 minutes per side. Let rest on a cutting board for 5 minutes then cut into 1" pieces.
5. Add pineapple and onions to grill and cook until slightly charred and onion is softened, 3 minutes per side. Break pineapple rings into small pieces.
6. Add tortillas to grill and cook until warmed, 1 minute per side. On warmed tortillas, add pork, pineapple, onions, and cilantro. Serve with lime wedges.

Tip from the chef:

If you don't want to make your own achiote paste, you can always buy a premade paste to streamline the recipe.



cheesy ground chicken burritos



Preparation time
10



Total time
25 minutes



Serves
8

Preparation:

1. In a large skillet over medium-high heat, cook onion until soft, 6 minutes. Add chicken and cook until no longer pink, 5 to 7 minutes more, then add tomatoes, eggplant, black beans, corn and taco seasoning and season with salt. Stir until combined. Add cheese and stir until completely melted.
2. Spoon mixture into flour tortillas and fold. Garnish with green onions and serve with sour cream, if desired.

Ingredients

- 1 large onion, chopped
- 1 lb./450 g ground chicken
- 15 oz/425 g roasted eggplant, sliced
- 1 (15 oz/425 g) can black beans, drained and rinsed
- 3 oz/90 g whole corn kernels
- 2 oz/60 g fire-roasted tomatoes, chopped
- 1 tablespoon taco seasoning
- kosher salt
- 2 cup shredded cheddar or Monterey Jack
- 8 small flour tortillas
- sliced green onions, for serving
- sour cream, for serving

Tip from the chef:

For a melty cheese, cheddar or Monterey Jack are best. For a more authentic garnish, try crumbled cotija or queso blanco!



sheet pan

shrimp tacos



Preparation time
15 minutes



Total time
40 minutes



Serves
6

Ingredients

For Shrimp:

- 1 lb./450 g shrimp
- 1 tablespoon extra-virgin olive oil
- 2 tablespoon lime juice
- 2 cloves garlic, minced
- 2 teaspoons chili powder
- 2 teaspoons cumin
- ½ teaspoon cayenne (optional)
- 1 teaspoon kosher salt

For Slaw:

- 1½ cup thinly sliced green cabbage
- ½ cup cilantro
- 1 tablespoon extra-virgin olive oil
- juice of 1 lime
- kosher salt

For Tacos:

- medium red onion, sliced
- pineapple, cored and chopped
- 2 tablespoons extra-virgin olive oil, divided
- Flour tortillas

To Garnish:

- lime wedges
- freshly chopped cilantro
- avocado, sliced
- sour cream
- Thinly sliced radish (optional)

Preparation:

- 1. Prepare shrimp:** preheat oven to 425°F. Pat the shrimp dry with a paper towel before transferring them to a large bowl. Add oil, lime juice, garlic, chili powder, cumin, cayenne (if using), and salt. Let shrimp marinate for at least 15 minutes.
- 2. For slaw:** Combine cabbage, cilantro, oil, lime juice, and a pinch of salt in a medium bowl. Move slaw to the fridge while you prepare tacos.
- 3.** Add onions to sheet pan and toss with 1 tablespoon of oil and 1 tablespoon water. Finally, add shrimp to sheet pan in an even layer. Roast until shrimp is cooked through, about 12 - 15 minutes.
- 4.** To assemble tacos, lay down a layer of slaw in a tortilla, then add a mixture of shrimp, onions, and top with cilantro and avocado.

Tip from the chef:

These shrimp tacos are full of flavor and will have you feel like you're sitting on the beach. They are a cinch to make and endlessly adaptable! Use all of your favorite toppings but we feel avocado and cilantro are a must!



interaiming
food



grilled shrimp tacos with Sriracha slaw



Preparation time
10 minutes



Total time
40 minutes



Serves
4

Preparation:

1. In a small bowl, mix together olive oil, cilantro, and 1/3 of the lime juice. Season with salt and pepper.
2. Add shrimp to a baking dish and pour over mixture. Toss until completely coated and let marinate 20 minutes.
3. Meanwhile, make slaw: In a large bowl, toss cabbage and bell pepper with mayo, remaining lime juice and sriracha. Season with salt.
4. Heat grill to high. Skewer shrimp and grill until charred, 3 minutes per side.
5. Grill tortillas until charred, 1 minute per side.
6. Serve shrimp in tortillas with slaw.

Ingredients

- ¼ cup extra-virgin olive oil
- 1 tablespoon freshly chopped cilantro
- juice of 3 limes, divided
- kosher salt
- freshly ground black pepper
- 1 lb./450 g large shrimp, peeled and deveined
- ½ red bell pepper, deseeded and diced
- ¼ head red cabbage, shredded
- ¼ cup mayonnaise
- 1 tablespoon sriracha
- hard-shell tacos tortillas
- grated cotija cheese, for sprinkling

Tip from the chef:

Smoky, grilled shrimp and spicy slaw are the keys to next-level tacos.



cilantro lime shrimp tacos



Preparation time
25 minutes



Total time
35 minutes



Serves
4

Ingredients

Tacos:

- juice of 3 limes
- 1 tablespoon freshly chopped cilantro, plus more for garnish
- garlic cloves, minced
- ½ teaspoon cumin
- 1 tablespoon olive oil
- zest of 1 lime
- kosher salt
- 1 lb./450 g shrimp, peeled and deveined
- 8 tortillas, warmed, for serving

Slaw:

- 1 cup shredded green cabbage
- ¼ cup cilantro
- ¼ onion, thinly sliced
- juice of 1 lime
- 1 tablespoon extra-virgin olive oil
- kosher salt

Garlic-Lime Mayo:

- ⅓ cup mayonnaise
- 2 tablespoons hot sauce
- zest of 1 lemon
- ½ teaspoon garlic powder
- kosher salt

Preparation:

1. In a large bowl, whisk together lime juice, cilantro, garlic, cumin, olive oil, lemon zest and season with salt. Add shrimp and cover with plastic wrap. Let marinate 20 minutes in refrigerator.
2. **Make slaw:** in a large bowl combine all slaw ingredients. Toss gently to combine and season with salt.
3. **Make garlic-lime mayo:** in a medium bowl, combine all ingredients. Whisk and season with salt.
4. Preheat grill or grill pan to medium heat. Grill shrimp until pink and opaque, about 2 to 3 minutes per side.
5. **Build tacos:** add a scoop of slaw, a few shrimps, and a drizzle of the garlic-lime mayo to each taco. Garnish with cilantro and serve.



Tip from the chef:

Serve them up with a margarita and extra hot sauce on the side.



easy chicken tacos



Preparation time
10 minutes



Total time
30 minutes



Serves
4

Preparation:

1. In a medium bowl, combine buttermilk, hot sauce and the spices, stirring to dissolve the salt.
2. Add chicken and stir to evenly coat. Cover and refrigerate for at least 20 minutes and up to one hour.
3. Remove chicken from the buttermilk mixture and drain excess liquid. Toss chicken in flour until evenly coated.
4. In a large skillet over medium heat, heat oil. Add chicken to skillet, and cook until golden.
5. Build tacos: In tortillas, layer chicken and desired toppings. Serve with lime wedges.

Ingredients

Tacos:

- 3 tablespoons extra-virgin olive oil
- 2 lbs./900 g boneless skinless chicken breasts, cut into bite sized pieces
- 1 cup buttermilk
- 1 teaspoon hot sauce
- 1½ cups flour
- kosher salt
- freshly ground black pepper
- 2 teaspoons chili powder
- 2 teaspoons cumin
- ½ teaspoon garlic powder
- ¼ teaspoon paprika
- ¼ teaspoon cayenne
- 8 corn tortillas, warmed

Toppings:

- thinly sliced red onion
- tomato wedges
- thinly sliced yellow bell pepper
- avocado slices
- sliced cucumber
- baby spinach leaves



Tip from the chef:

We like our chicken tacos topped with red onion (pickled onions would be great too), avocado, cilantro, and cucumber. Pico de gallo, salsa, sour cream, or some crushed corn chips would also be delicious.



best breakfast tacos



Preparation time
15 minutes



Total time
40 minutes



Serves
2

Ingredients

- 1 large russet potato, peeled and diced into ½" pieces
- kosher salt
- 1 tablespoon extra-virgin olive oil, plus more as needed
- 4 oz./120 g fresh chorizo sausage, casing removed if necessary
- ¼ small yellow onion, diced
- freshly ground black pepper
- 2 tablespoons butter
- 3 large eggs, beaten
- 4 medium flour tortillas
- ½ cup shredded cheddar
- diced tomatoes, for serving
- chopped parsley, for serving
- grated cotija cheese, for serving

Preparation:

1. Place potatoes in a large pot and cover with 1" of cold water. Season water with 1 teaspoon kosher salt and bring to a boil. Simmer until potatoes are tender, 3 to 5 minutes. Drain.
2. Meanwhile, in a large skillet over medium heat, heat olive oil. Add chorizo and onion cook, stirring occasionally, until chorizo is cooked through and onions are translucent, 6 to 8 minutes.
3. Move chorizo and onion to the edges of your skillet and add another tablespoon of oil if the skillet looks dry. Add drained potatoes to the center of the skillet and spread out in an even layer. Let cook undisturbed until undersides of potatoes begin to turn brown and crisp, 4 to 6 minutes. Stir potatoes into chorizo and turn off heat.
4. Make eggs: In a medium nonstick skillet, melt butter. Pour eggs into the pan and let set slightly, then reduce heat to medium-low. Drag the eggs with a spatula or wooden spoon to create curds. When the eggs are cooked to your liking, season with salt and pepper and remove from heat.
5. Build the tacos: lightly toast each of your tortillas over an open flame or in a large dry skillet, then transfer to serving plates. Divide cheddar evenly between tortillas, then top with a scoop of chorizo and potatoes and a scoop of eggs. Serve with your choice of garnishes.

Tip from the chef:

A good breakfast taco is a thing of beauty. Not only will these keep you full until lunch, they've also been known to cure a mean hangover. Pickled onions aren't necessary, but they do add a nice crunch.



entertaining
food

cajun shrimp

tacos with sauce



Preparation time
15 minutes



Total time
20 minutes



Serves
4

1. In a large baking dish, combine shrimp, Cajun seasoning, garlic, and olive oil. Season with salt and pepper and toss until shrimp is fully seasoned.
2. In a large skillet over medium heat, melt butter. Add shrimp and cook until pink, 3 to 4 minutes, flipping once.
3. In a medium bowl, combine mango, avocado, lime juice and mint. Season with salt.
4. **Make tacos:** Top tortillas with lettuce, shrimp, and mango mixture. Serve with lime wedges.

Ingredients

- 1 lb./450 g large shrimp, peeled and deveined
- 1½ tablespoon Cajun seasoning
- 2 cloves garlic, minced
- 1 tablespoon extra-virgin olive oil
- kosher salt
- freshly ground black pepper
- 1 tablespoon butter
- 2 mangos, cubed (1½ cups)
- 2 avocados, sliced
- juice of 1 lime
- 1 tbsp. chopped fresh mint leaves
- 8 small flour tortillas
- 2 cups shredded lettuce
- lime wedges, for serving

Tip from the chef:

Our super-easy mango mixture brings cajun-spiced shrimp to life.



pork tacos with pineapple salsa



Preparation time
15 minutes



Total time
8 hours 15 minutes



Serves
8

Ingredients

- 2.2 lb./1 kg pork shoulder
- 1 cup barbecue sauce
- ½ cup brown sugar
- juice of 3 limes, divided
- 2 tablespoons garlic powder
- 2 tablespoons chili powder
- 2 teaspoon cayenne pepper
- 1 whole pineapple, cut and diced
- 2 tablespoons extra-virgin olive oil
- ½ small onion, sliced
- 1 cup cilantro, chopped
- 1 teaspoon crushed red pepper flakes
- 8 flour tortillas
- lime wedges, for serving

1. In a 6-quart slow-cooker, add pork. In a medium bowl, combine barbecue sauce, brown sugar, juice of 2 limes, garlic powder, chili powder, and cayenne, then mix together into a thick paste and spread all over pork.
2. Cook on high for 5 to 6 hours or on low 8 to 9 hours, until tender, then cut into thin strips.
3. When ready to eat, make pineapple salsa, combine pineapple, remaining lime juice, olive oil, onion, cilantro, and red pepper flakes.
4. Top tortillas with shredded pork and pineapple salsa.

Tip from the chef:

You'll want to use the pineapple salsa on everything.





perfect fish tacos



Preparation time
20 minutes



Total time
35 minutes



Serves
4

1. In a medium shallow bowl, whisk together olive oil, lime juice, paprika, chili powder, cumin, and cayenne.
2. Add cod, tossing until evenly coated. Let marinate 15 minutes.
3. Meanwhile, make slaw: Place parsley and mayonnaise and pulse several times to blend. In a large bowl, whisk together mayonnaise mixture, lime juice, cilantro, and honey. Stir in cabbage, and radishes. Season with salt and pepper.
4. In a large nonstick skillet over medium-high heat, heat vegetable oil. Remove cod from marinade and season both sides of each filet with salt and pepper. Add fish flesh side-down. Cook until opaque and cooked through, 3 to 5 minutes per side. Let rest 5 minutes before flaking with a fork.
5. **Assemble tacos:** Serve fish over grilled tortillas with slaw, tomatoes and avocado. Squeeze lime juice on top and garnish with sour cream.

Ingredients

- 3 tablespoons extra-virgin olive oil
- juice of 1 lime
- 2 teaspoons chili powder
- 1 teaspoons paprika
- ½ teaspoon ground cumin
- ½ teaspoon cayenne pepper
- 1½ lb./450 g cod (or other flaky white fish)
- ½ tablespoon vegetable oil
- kosher salt
- freshly ground black pepper
- 8 flour tortillas
- 1 avocado, diced
- lime wedges, for serving
- sour cream, for serving

Slaw:

- ¼ cup mayonnaise
- ¼ cup parsley leaves
- juice of 1 lime
- 2 tablespoons freshly chopped cilantro
- 1 tablespoon honey
- ½ cup shredded purple cabbage
- ½ cup shredded green cabbage
- 3 radishes, sliced
- ½ cup diced tomatoes

Tip from the chef:

The real gem of this recipe is the cabbage slaw—don't skip it. It takes just a few minutes to toss together and it's brightness is the perfect condiment to the spiced cod.



blackened salmon tacos



Preparation time
10 minutes



Total time
20 minutes



Serves
2

Ingredients

For Salmon:

- 1 lb./450 g salmon
- kosher salt
- freshly ground black pepper
- 1 tablespoon Cajun spice
- 2 tablespoons extra-virgin olive oil

For Salsa/Serving:

- 1 cup diced mango
- 2 ripe avocados, diced
- ¼ cup red onion, diced
- 1 cup cherry tomatoes, quartered
- juice of 1 lime, plus wedges for serving
- freshly chopped green onions, for garnish
- corn tortillas, warmed or grilled
- mint leaves, for garnish

1. Pat salmon dry, if necessary, then evenly season all sides of the filets with salt, pepper, and Cajun spice.
2. In a large skillet over medium heat, heat oil. When oil is hot but not smoking, add salmon. Cook until deeply golden, about 5 to 6 minutes, then flip and cook for another 2 to 3 minutes, until salmon is opaque.
3. Let rest and cool slightly, then flake into large pieces.
4. **Make mango avocado salsa:** In a medium bowl, add mango, avocado, onion, tomatoes, and lime juice. Season with salt and toss to combine.
5. **Assemble tacos:** Top tortillas with salmon, avocado salsa, and cilantro. Serve with lime wedges for squeezing.

Tip from the chef:

If you don't have Cajun spice, you can make your own! Just stir together some salt, pepper, cayenne, garlic powder, onion powder, paprika, and dried oregano before rubbing it on the salmon.





jamaican jerk steak tacos



Preparation time
15 minutes



Total time
1 hour 30 minutes



Serves
4

1. Make jerk seasoning: In a small bowl, whisk together spices until combined. (If using store-bought jerk seasoning, move to step 2.)
2. **Make tacos:** In a small bowl, whisk together jerk seasoning and $\frac{1}{4}$ cup oil until combined. Pour into a large resealable plastic bag and add steak. Press out as much air as you can and seal. Shake to coat the steak in the marinade, then chill for 1 hour or up to 24 hours.
3. In a large skillet over medium-high heat, add remaining 2 tablespoons oil. Add steak and cook until nicely seared but slightly pink in center, 6 to 8 minutes per side. Remove from heat and let rest 5 minutes.
4. In a small bowl, stir together pineapple, tomatoes, corn, lime juice, and salt.
5. Thinly slice steak across the grain. Serve in tortillas with pineapple salsa and lettuce. Top with cotija cheese if desired and serve with lime.

Ingredients

Jerk Seasoning:

- 1 tablespoon garlic powder
- 1 tablespoon dried Italian blend seasoning
- 2 teaspoons sugar
- 2 teaspoons kosher salt
- 2 teaspoons onion powder
- 1 teaspoon ground allspice
- 1 teaspoon crushed red pepper flakes
- 1 teaspoon cayenne pepper
- 1 teaspoon smoked paprika
- $\frac{1}{2}$ teaspoon Freshly ground black pepper
- $\frac{1}{4}$ teaspoon ground cinnamon

Tacos:

- 2 tablespoons jerk seasoning
- $\frac{1}{4}$ cup plus 2 tablespoons canola oil, divided
- $1\frac{1}{2}$ lb./650 g flank or skirt steak
- 10 small (taco-sized) flour tortillas
- 1 cup diced pineapple
- $\frac{1}{2}$ cup whole corn kernels
- 4 leaves lettuce
- juice of $\frac{1}{2}$ lime, plus lime wedges for serving
- $\frac{1}{4}$ teaspoon kosher salt
- crumbled cotija cheese, for serving (optional)

Tip from the chef:

Everything is better when it's a taco. Homemade jerk seasoning has amazing flavor, but you can use store-bought as a shortcut.

spicy turkey tacos



Preparation time
15 minutes



Total time
20 minutes



Serves
4

Ingredients

- 4 hard-shell tacos
- 1 teaspoon extra-virgin olive oil
- 1 lb./450 g ground turkey
- 4 teaspoons Mexican seasoning
- 1 teaspoon cayenne pepper
- kosher salt
- freshly ground black pepper
- 2 cloves garlic, minced
- 1 onion, diced
- 1 small cucumber, chopped
- 1 cup lettuce leaves, chopped
- 1 cup chopped tomatoes
- ¼ cup chopped fresh cilantro
- 1 cup sliced mozzarella
- 1 tablespoon hot sauce

1. Preheat oven to 375°F. Place taco shells on a sheet pan.
2. In a large skillet over medium-high heat, heat oil and add ground turkey; brown while breaking up with a wooden spoon. Season with Mexican seasoning, cayenne, salt and pepper.
3. Add garlic and onions; sauté until softened, about 4 minutes. Add tomatoes and cilantro and stir until warmed through. Turn off heat and cover to keep warm.
4. Just before serving, bake taco shells until warmed through, about 2 minutes. Spoon spicy turkey mixture into taco shells and top with mozzarella, tomatoes, lettuce, cucumber, and hot sauce.



Tip from the chef:

Thought ground turkey was blah? Think again.





sriracha shrimp tacos



Preparation time
15 minutes



Total time
20 minutes



Serves
4

1. In a large mixing bowl stir together 3 teaspoons Sriracha, soy sauce, and garlic; add shrimp and mix until well coated. Set aside to marinate.
2. Meanwhile, in a medium mixing bowl, combine sesame oil, honey, and zest, remaining sriracha and juice of one lime; season with $\frac{1}{2}$ teaspoon salt. Toss gently together with cabbage, red onion and cilantro; set aside.
3. In a large skillet over medium-high heat, heat oil. Drain shrimp and pat dry; discard marinade. Sear shrimp until slightly caramelized, then flip. Cook until shrimp are firm, about 3 minutes, then transfer to a plate.
4. In a dry skillet over medium heat, warm tortillas and transfer to a plate. Cover with a clean kitchen towel to keep warm. Assemble tacos with a handful of cabbage slaw and a few pieces of shrimp. Sprinkle with grated mozzarella. Cut remaining lime into rounds and serve immediately.

Ingredients

- 5 teaspoons Sriracha, divided
- 2 tablespoons soy sauce
- 2 cloves garlic, minced
- 1 lb./450 g shrimp, tails removed, peeled and deveined
- $\frac{1}{2}$ teaspoon sesame oil
- 1 teaspoon honey
- 2 limes
- kosher salt
- 2 cups shredded purple cabbage
- $\frac{1}{2}$ cup chopped red onion
- $\frac{1}{4}$ cup fresh chopped cilantro
- 1 tablespoon canola oil
- 4 flour tortillas
- grated mozzarella cheese, for garnish

Tip from the chef:

Proof that seafood tacos aren't just summertime fare.



pulled pork tacos with avocado cream



Preparation time
20 minutes



Total time
8 hours 20 minutes



Serves
4

Ingredients

- 1 lb./450 g boneless pork shoulder, trimmed of excess fat
- kosher salt
- freshly ground black pepper
- ¼ cup brown sugar
- 1 tablespoon cumin
- 1 cup chicken stock
- 5 limes
- 2 cloves garlic, smashed
- 1 red onion, sliced
- ½ cup sour cream
- 1 avocado
- ¼ cup bbq sauce
- small corn tortillas
- 1 cup pineapple salsa
- ½ cup freshly chopped cilantro
- sliced pickled jalapeno peppers, for garnish

1. In the bowl of a slow cooker, pat pork dry and rub with 1 tablespoon salt, 1 teaspoon pepper, brown sugar, and cumin. Coat mixture evenly all over pork. Add chicken stock, juice of 2 limes, garlic, onions and 1 cup water to the slow cooker. Cook on low for 8 hours.
2. In a small food processor blend sour cream and avocado until smooth. Keep both in the fridge until ready to serve.
3. Remove pork from braising liquid and shred using two forks in a mixing bowl; toss together with your favorite BBQ sauce.
4. Assemble each taco with a corn tortilla, a spoonful of pulled pork, avocado cream, pineapple salsa, red onions, and cilantro. Garnish with pickled jalapenos. Cut remaining limes into wedges and serve with tacos.



Tip from the chef:

Our favorite Southern sandwich filling gets the taco treatment.



entertaining
food



beef

taco baskets



Preparation time
20 minutes



Total time
30 minutes



Serves
4

1. Preheat oven to 350°F. Shape a large piece of foil (smaller than the size of your tortillas) into a basket. Place one tortilla inside foil basket so that the perimeter of tortilla comes up the sides. Repeat to make 4 baskets. Fill each boat with rice.
2. Bake until lightly golden, about 15 minutes. Let cool in foil until ready to serve.
3. Meanwhile, in a large skillet over medium heat, heat oil. Add onion and cook, stirring, until soft, about 5 minutes. Add garlic and cook until fragrant, 1 minute more. Add ground beef, chili powder, and paprika and season with salt and pepper. Cook, breaking up meat with a wooden spoon, until beef is no longer pink, about 6 minutes. Drain fat.
4. Remove rice and foil from tortilla baskets and fill each with ground beef. Top with lettuce, mozzarella and cheddar cheeses, pico de gallo.

Ingredients

- 4 medium flour tortillas
- uncooked rice
- 1 tbsp. extra-virgin olive oil
- 1 onion, chopped
- 2 cloves garlic
- 1 lb./450 g ground beef
- 1 teaspoon chili powder
- ¼ teaspoon paprika
- kosher salt
- freshly ground black pepper
- shredded lettuce
- ¼ cup shredded cheddar
- ¼ cup shredded mozzarella
- pico de gallo

Tip from the chef:

Your new favorite way to eat a taco.



grilled fish tacos



Preparation time
20 minutes



Total time
30 minutes



Serves
4

Ingredients

- 2 tablespoons vegetable oil
- 1½ tablespoon fresh lime juice
- 1 garlic clove, minced
- 1½ teaspoon chili powder
- ½ teaspoon ground cumin
- ½ teaspoon ground paprika
- 1/8 teaspoon cayenne pepper (optional, or more to taste)
- salt and freshly ground black pepper
- 1 lb./450 g tilapia, cod, or mahi mahi

For Serving:

- 8 corn tortillas, warmed
- 2 cups shredded purple cabbage
- 1 avocado, sliced
- 3 tablespoons chopped cilantro leaves
- 1/3 cup Cotija cheese (optional)
- 2 tablespoons hot sauce
- 1/3 cup red bell pepper, thinly sliced
- 3 tablespoons mayonnaise
- 1 tablespoons fresh lime juice
- 1/4 teaspoon garlic powder



1. In a mixing bowl whisk together vegetable oil, lime juice, garlic, chili powder, cumin, paprika, cayenne and season with salt and pepper to taste (about ¾ tsp salt ¼ tsp pepper).
2. Place fish into a dish or gallon size resealable bag and pour marinade over fish (if using a bag seal bag and gently move bag around to evenly coat fish with marinade), allow to marinate in mixture 20 minutes (and no longer than 30 minutes).
3. Remove fish from resealable bag. Grill the fish on a skillet on the grill grates, turning once, until cooked through. Let cool slightly, then cut into bite-sized pieces.
4. Assemble each taco with a flour tortilla, cabbage, a spoonful of grilled fish, sliced avocado, cilantro, mayonnaise, lime juice cilantro, hot sauce, bell pepper, lime juice and garlic powder.

Tip from the chef:

Feel free to swap out my toppings of choice with other favorites you may have (lettuce, tomatoes, mango salsa, corn, etc).



grilled steak tacos



Preparation time
40 minutes



Total cooking time
50 minutes



Serves
4

1. Place flank steak in a pan, pour lime juice over it, and let marinate for 30 minutes, at room temperature. In a small bowl, combine salt, sugar, pepper, chili powder, paprika, and garlic powder. Rub steak all over with spice mixture.
2. Preheat grill to high heat. Place steak directly on grill. Cook for 5 minutes on each side. Remove from grill and let rest for 10 minutes. Warm flour tortillas on grill. Cut steak into strips, against the grain.
3. Assemble each taco with a flour tortilla, red onion, avocado, lettuce and cherry tomatoes. Serve warm.

Ingredients

- 1½ lbs./680 g flank steak
- juice of 2 limes
- 2 teaspoons kosher salt
- ½ teaspoon black pepper
- 1 teaspoon sugar
- ½ teaspoon chili powder
- ½ teaspoon paprika
- ½ teaspoon garlic powder
- 4 flour tortillas
- ½ red onion, chopped
- 4 leaves lettuce, chopped
- ¾ cup cherry tomatoes, chopped
- basil leaves, for serving
- lime wedges, for serving

Tip from the chef:

These make a great summer dinner. Make sure to oil the grill before adding the steaks.

crispy honey chipotle chicken tacos



Preparation time
25 minutes



Total cooking time
55 minutes



Serves
10

1. Preheat your oven to 450°F, and spray a large baking sheet with a non-stick spray. Set aside.
2. In one shallow bowl, whisk together the flour, salt, black pepper, and cayenne. In another shallow bowl, add the eggs. In a third shallow bowl, combine the panko and plain bread crumbs.
3. Taking each chicken piece, dredge in the flour and then shake to get rid of any excess. Place in the egg and douse to coat. Let any excess drip off. Then transfer the chicken pieces to the bread crumb mixture, evenly coat and press down so that it adheres.
4. Place the chicken strips on the prepared baking sheet, and drizzle the melted butter on top. Bake at 450°F for 8-10 minutes on each side or until the chicken has cooked through and is crispy. Remove from oven.
5. While the chicken is baking, prepare your sauce. In a large, heavy-bottomed saucepan, combine the honey, brown sugar, garlic, mayonnaise, pureed chipotles, hot sauce, apple cider vinegar, onion powder, and a dash of salt and pepper. Bring to a boil, whisking throughout. In a small bowl, whisk together the corn starch and water until the corn starch has dissolved. Add it to the saucepan, continuing to whisk until the sauce has thickened, about 3-4 minutes. Reduce the heat to low.
6. Assemble your tacos by layering on sauce, chicken, a drizzle of ranch dressing (if you are using) and a sprinkling of cilantro and chopped chili pepper onto a warmed flour tortilla. Serve immediately, and enjoy!

Ingredients

- 1½ lbs./680 g pounds boneless and skinless chicken breasts
- thick strips
- non-stick spray
- ¾ cup all-purpose flour
- ½ teaspoon salt
- ½ teaspoon black pepper
- ¼ teaspoon cayenne pepper
- 2 eggs whisked
- ¾ cup panko bread crumbs
- ¼ cup plain bread crumbs
- ¼ cup unsalted butter melted
- ½ cup honey
- ¼ cup brown sugar
- 2 cloves of garlic pressed
- 3 tablespoons mayonnaise
- 3 chipotles in a adobo sauce
- 2 tablespoons hot sauce
- 2 tablespoons apple cider vinegar
- ½ teaspoon onion powder
- ½ cup water
- 1 tablespoon + 1 teaspoon cornstarch
- chopped fresh cilantro, for garnish
- chopped chili pepper, for garnish
- ranch dressing for drizzling (optional)
- 10-12 flour tortillas warm

Tip from the chef:

Honey and chipotle provide the perfect blend of spicy and sweet.



hawaiian

bbq chicken tacos



Preparation time
30 minutes



Total time
60 minutes



Serves
4

Ingredients

Hawaiian Bbq Chicken:

- 3 lbs./1.3 kg boneless skinless chicken breast
- 1½ cups unsweetened pineapple juice
- ½ cup honey BBQ sauce
- ⅓ cup soy sauce
- ¼ cup rice vinegar
- ¼ cup brown sugar, lightly packed
- 2 cloves garlic, minced
- 1 teaspoon minced ginger
- 1–2 tablespoons sriracha
- 12 flour tortillas
- 1 cup sharp cheddar cheese, shredded

Pineapple Slaw:

- ¼ medium green cabbage, sliced
- ¼ fresh pineapple, cored and diced
- ½ mango, peeled and diced
- ½ small red onion, diced
- 2 tablespoons cilantro, chopped
- ¼ cup unsweetened coconut milk
- 2 tablespoons fresh lime juice
- ½ teaspoon salt

1. Spray a crock pot with non-stick cooking spray.
2. Combine the pineapple juice, soy sauce, BBQ sauce, vinegar, garlic, ginger, brown sugar, and sriracha in a large bowl and whisk until well combined.
3. Place the chicken breasts in the slow cooker and cover with the pineapple juice mixture.
4. Cover and cook on low for 7-8 hours.
5. Combine all of the slaw ingredients in a large bowl and toss to combine. Cover and refrigerate until ready to serve.
6. When the chicken is fully cooked, shred with 2 forks in the sauce and toss. Let it absorb the sauce for another 30 minutes and then serve with the slaw on the flour tortillas.

Tip from the chef:

There is so much you could do with this chicken if you have leftovers after making your tacos. Put it on salads. Eat it on sandwiches. Top a pizza with it (and bacon and some pineapple chunks). Serve it over pineapple stir-fried rice.



slow-cooker chicken pozole



Preparation time
10 minutes



Total time
6 hours 40 minutes



Serves
4-6

1. Place all ingredients except hominy and garnishes into the slow cooker. Cook on low for 6 to 8 hours, until the chicken is tender and cooked through.
2. Take chicken out of slow cooker and shred with two forks. Return to the slow cooker along with the hominy and cook for another 30 minutes.
3. Serve soup into bowls and garnish with radish, cabbage and cilantro.

Ingredients

- 4 cups low-sodium chicken broth
- 3 boneless skinless chicken breasts
- 2 poblano peppers, chopped
- 1 white onion, chopped
- 2 cloves garlic, minced
- 1 tablespoon cumin
- 1 tablespoon oregano
- 2 teaspoons chili powder
- 2 teaspoons kosher salt
- freshly ground black pepper
- 2 (15 oz/425 g) cans hominy, drained and rinsed
- thinly sliced radishes, for garnish
- sliced green cabbage, for garnish
- fresh cilantro, for garnish

Tip from the chef:

This slow cooker version isn't authentic, but it is quick, easy, flavorful, and filling. Mix and match your favorite toppings and feel free to sub in your favorite protein — pork, beef, or turkey would all be delicious. Just be sure to adjust your cook time accordingly.



keto taco cups



Preparation time
10 minutes



Total time
30 minutes



Serves
1 dozen

Ingredients

- 2 cups shredded cheddar
- 1 tablespoon extra-virgin olive oil
- 1 small onion, chopped
- 3 cloves garlic, minced
- 1 lb./450 g ground beef
- 1 teaspoon chili powder
- ½ teaspoon ground cumin
- ½ teaspoon paprika
- kosher salt
- freshly ground black pepper
- sour cream, for serving
- diced avocado, for serving
- freshly chopped cilantro, for serving
- chopped tomatoes, for serving
- ketchup, for serving

1. Preheat oven to 375°F and line a large baking sheet with parchment paper. Spoon about 2 tablespoons cheddar a few inches apart. Bake until bubbly and edges are beginning to turn golden, about 6 minutes. Let cool on baking sheet for a minute.
2. Meanwhile, grease bottom of a muffin tin with cooking spray, then carefully pick up melted cheese slices and place on bottom of muffin tin. Fit with another inverted muffin tin and let cool 10 minutes. If you don't have a second muffin tin, use your hands to help mold the cheese around the inverted tin.
3. In a large skillet over medium heat, heat oil. Add onion and cook, stirring occasionally, until softened, about 5 minutes. Stir in garlic, then add ground beef, breaking up meat with a wooden spoon. Cook until beef is no longer pink, about 6 minutes, then drain fat.
4. Return meat to skillet and season with chili powder, cumin, paprika, salt, and pepper.
5. Transfer cheese cups to a serving platter. Fill with cooked ground beef and top with sour cream, avocado, cilantro, ketchup, and tomatoes.

Tip from the chef:

Cutting parchment paper into individual squares makes transferring the cheese to the muffin tin easier, but you can also carefully peel the cheese off with your hands or use a metal spatula to lift them up. Be sure to give them a minute to cool before transferring.





burrito

zucchini boats



Preparation time
10 minutes



Total time
45 minutes



Serves
6

1. Preheat oven to 350°F. Score zucchini (like you're dicing an avocado) and scoop out insides, reserving them for later. Place zucchini halves cut side-up into bottom of 9"-x-13" baking dish and drizzle with 1 tablespoon oil; season with salt and pepper. Bake until zucchini turns bright green and is just beginning to soften, 10 minutes.
2. In a large skillet over medium heat, heat oil. Add onion and reserved zucchini and cook until soft, about 5 minutes. Stir in garlic and cook until fragrant, about 1 minute more. Add ground beef, breaking up the meat with a wooden spoon. Cook until beef is no longer pink, about 6 minutes. Drain fat.
3. Stir in chili powder, cumin, and paprika, then season with salt and pepper. Stir in cherry tomatoes, and corn.
4. Spoon beef mixture into zucchini then top with cheeses. Bake until zucchini is just tender and cheeses are melted, about 15 minutes. Garnish with cilantro before serving.

Ingredients

- 3 zucchini, halved lengthwise
- 2 tablespoons extra-virgin olive oil, divided
- kosher salt
- freshly ground black pepper
- ½ onion, chopped
- 2 cloves garlic, minced
- 1 lb./450 g ground beef
- ½ teaspoon chili powder
- ½ teaspoon ground cumin
- ¼ teaspoon paprika
- ½ cup chopped cherry tomatoes
- ½ cup corn
- 1 cup shredded cheddar
- 1 cup shredded Monterey jack
- chopped scallions, for garnish

Tip from the chef:

These burritos are guilt-free, and incredibly delicious. The perfect low-carb option for burrito lovers! These will keep for up to 3 days in the fridge.



huevos rancheros



Preparation time
10 minutes



Total time
20 minutes



Serves
4

Ingredients

Huevos Rancheros:

- 1 tablespoon extra-virgin olive oil
- 1 onion, chopped
- 1 teaspoon cumin
- 1 teaspoon chili powder
- kosher salt
- 1/3 cup black beans, drained and rinsed
- 1 cup chunky salsa
- 1 cup grated cotija cheese
- 4 large eggs

For Serving:

- 4 flour tortillas
- 1 avocado, sliced
- 1 tablespoon freshly chopped cilantro
- hot sauce

1. Preheat oven to 400°F.
2. In a large skillet over medium heat, heat oil. Add onions and cook until soft, 5 minutes. Season with cumin, chili powder, and salt.
3. Add black beans and salsa to skillet and stir to combine.
4. Create four wells with a spoon and crack in eggs. Season with salt.
5. Bake until egg whites are set and yolks still runny, 8 to 10 minutes. Sprinkle all over with cheese.
6. Plate on top of tortilla. Garnish with avocado and cilantro, then drizzle with hot sauce.

Tip from the chef:

This brunch classic works great in a skillet.



mexican corn salad



Preparation time
10 minutes



Total cooking time
25 minutes



Serves
4

1. Using a sharp knife, carefully cut corn kernels off cob. Heat oil in a large skillet over medium high heat. Add corn to the skillet. Cook, stirring occasionally, for 10-15 minutes, until browned.
2. In a serving bowl, toss corn with mayonnaise, cotija, lime juice, cilantro, red onion, and chili powder. Season generously with salt.
3. Top with more cotija and cilantro, before serving.

ingredients

- 2 tablespoons oil
- 6 ears corn
- kosher salt
- 1 tablespoon mayonnaise
- ¼ cup cotija cheese or feta, plus more for garnish
- 1 red onion, diced
- juice of 2 limes
- 2 tablespoons chopped fresh cilantro, plus more for garnish
- 1 tablespoons chili powder

Tip from the chef:

This salad goes great with just about anything from Instant Pot carnitas to veggie kebabs. Whatever you serve it with just make sure you have some extra lime wedges and cotija for those, like us, who always want more.



slow-cooker chicken tortilla soup



Preparation time
15 minutes



Total time
5 hours 15 minutes



Serves
6

Ingredients

- 1 lb./450 g boneless skinless chicken breasts
- 6 oz./170 g can black beans, rinsed
- 1 cup frozen corn
- 2 bell peppers, chopped
- 1 white onion, chopped
- 1 15-oz. can fire-roasted tomatoes
- ¼ cup freshly chopped cilantro, plus more for garnish
- 3 cloves garlic, minced
- 1 tablespoon cumin
- 1 tablespoon chili powder
- 1 teaspoon kosher salt
- 2 cups low-sodium chicken broth
- 1 cup shredded Monterey jack
- 1 tablespoon extra-virgin olive oil
- 3 small corn tortillas, cut into strips
- sliced avocado, for serving
- chopped parsley, for serving
- lime wedges, for serving



1. In a large slow cooker, combine chicken, black beans, corn, peppers, onion, fire-roasted tomatoes, cilantro, garlic, cumin, chili powder, salt, and chicken broth.
2. Cover and cook on low until chicken is cooked and falling apart, 5 to 6 hours.
3. Shred chicken with a fork, then top soup with Monterey Jack and cover to let melt, 5 minutes more.
4. Meanwhile, make tortilla crisps: In a large skillet over medium heat, heat oil. Add tortilla strips and cook until crispy and golden, 3 minutes. Transfer to a paper towel-lined plate and season with salt.
5. Serve soup topped with tortilla crisps, avocado, and cilantro.

Tip from the chef:

This soup gets even better with time. It lasts in the fridge for up to 5 days in a resealable container. Just heat and serve.



nachos

supreme



Preparation time
15 minutes



Total time
50 minutes



Serves
6-8

1. Preheat oven to 425°F and line a large baking sheet with foil. In a large skillet over medium heat, heat oil. Add onion and cook until soft, 5 minutes, then add ground beef and cook until no longer pink, 6 minutes more. Drain fat.
2. Add garlic and taco seasoning and season with salt. Cook until meat is well browned and slightly crispy, 5 minutes more. Add refried beans and water to skillet and stir until combined.
3. Add half the tortilla chips and top with beef-bean mixture, half the cheese, and olives. Repeat one more layer.
4. Bake until cheese is melty, 15 minutes.
5. Scatter with tomato, avocado, green onions, and cilantro. Drizzle with sour cream and serve immediately.

Ingredients

Nachos:

- 1 tablespoon extra-virgin olive oil
- 1 large onion, chopped
- 1 lb./450 g ground beef
- 2 garlic cloves, minced
- 1 tablespoon taco seasoning
- kosher salt
- 1 (15 oz./425 g) can refried beans
- ¼ cup water
- 1 large bag tortilla chips
- 2 cups shredded cheddar
- 2 cups shredded Monterey jack
- 1 cup sliced green olives

Topping:

- 1 large tomato, diced
- 1 avocado, diced
- ¼ cup thinly sliced green onions
- ¼ cup fresh cilantro leaves (optional)
- sour cream, for drizzling

Tip from the chef:

Any ingredients you want to retain freshness and crunch should be added after the nachos go into the oven. We're talking herbs, greens, tomatoes, fresh salsas, avocado, and guacamole—none of these things are good warm.



entertaining
food

