



CHICKEN, LIME + CILANTRO STREET TACOS

Prep: 25 minutes Cook: 3 hours

INGREDIENTS

- 6 8-oz. skinless, boneless chicken breast halves
- 2 Tbsp. chili powder
- 1 Tbsp. garlic salt
- 1 tsp. smoked paprika
- 1 16-oz. jar salsa
- 1 14.5-oz. can reduced-sodium chicken broth
- 1/2 cup finely chopped onion
- 1/2 cup chopped fresh cilantro
- 2 Tbsp. lime juice
- 8 Bibb lettuce leaves
- 16 4-inch corn tortillas, warmed
- Chopped fresh cilantro
- Sliced radishes, optional
- 2 limes, halved

DIRECTIONS

Place chicken in a 5- to 6-qt. slow cooker. Sprinkle with chili powder, garlic salt, and paprika; toss to coat. Add salsa, broth, onion, the 1/2 cup cilantro, and lime juice. Cover and cook on high 3 to 3 1/2 hours or until chicken is done (165°F).

Remove chicken from slow cooker. Shred chicken using two forks. In a bowl toss chicken with enough of the cooking liquid to moisten.

To assemble, double stack the tortillas and place one lettuce leaf on top of each tortilla stack. Top each with 1/2 cup shredded chicken.* Sprinkle with additional chopped fresh cilantro and, if desired, radishes. Serve with limes. Pass some of the cooking liquid for drizzling.

*TIP: Place remaining chicken in an airtight container. Cover and chill up to 3 days or freeze up to 1 month.

Makes 8 tacos.



STREET CORN POLENTA ROUNDS

Prep: 15 minutes Grill: 30 minutes

INGREDIENTS

- Olive oil
- 3 ears fresh sweet corn, husks and silks removed
- Nonstick cooking spray
- 2 16-oz. tubes refrigerated cooked polenta, sliced 1/2 inch thick
- 1/2 cup sour cream
- 2 Tbsp. lime juice
- 1 Tbsp. heavy cream
- 1/2 tsp. garlic salt
- 1/4 tsp. cayenne pepper
- Paprika
- 1 1/2 cups crumbled queso fresco (6 oz.)
- 1/2 cup chopped fresh chives

DIRECTIONS

Generously brush grill grate with olive oil. Heat grill to medium. Coat corn with cooking spray. Grill corn, covered, about 20 minutes or until tender and lightly charred, turning occasionally. Cut corn off cobs.

Pat polenta slices dry with paper towels. Coat polenta slices on both sides with cooking spray. Grill polenta slices, uncovered, about 5 minutes per side or until grill marks appear. (Polenta tends to stick to the grill before it is browned. It will release easily when it is done.)

Meanwhile, in a bowl whisk together sour cream, lime juice, heavy cream, garlic salt, and cayenne pepper.

To serve, top polenta slices with corn. Drizzle with sour cream sauce and sprinkle with paprika, queso fresco, and chives.

Makes 32 rounds.



TACO NACHOS

Prep: 15 minutes Bake: 30 minutes

INGREDIENTS

- 2 lb. lean ground beef
- 1 1-oz. envelope taco seasoning mix
- 1 1.12-oz. envelope ranch dry salad dressing mix
- 2/3 cup water
- 1 16-oz. can refried black beans
- 1 9- to 13-oz. bag rustic tortilla chips
- 6 cups shredded cheddar cheese or Mexican-style four cheese blend
- 1 cup thinly sliced fresh jalapeño chile peppers
- 2 large avocados, halved, seeded, peeled, and chopped
- 1 large tomato, chopped
- 1 cup sliced green onions
- Salsa

DIRECTIONS

Preheat oven to 375°F. Line two extra-large baking sheets with parchment paper. In a large skillet cook ground beef until browned; drain off fat. Stir in taco seasoning mix, ranch dressing mix, and water. Cook and stir until sauce is thickened. In a small saucepan heat refried beans.

Spread chips on the prepared baking sheets. Drop spoonfuls of refried beans onto chips. Top with meat mixture. Add cheese and jalapeño slices. Place one baking sheet in the oven. Bake about 15 minutes or until cheese is melted and lightly golden. Repeat with remaining baking sheet.

Top nachos with avocados, tomato, and green onions. Serve with salsa.

Makes 10 servings.



FLANK STEAK TACOS

Prep: 15 minutes Marinate: Overnight Grill: 14 minutes Stand: 5 minutes

INGREDIENTS

- 3 Tbsp. olive oil
- 2 tsp. honey
- 1 tsp. ground cumin
- 1 tsp. smoked paprika
- 1/2 tsp. chili powder
- 1/2 tsp. salt
- 1/4 tsp. black pepper
- 1 1 to 1 1/4-lb. flank steak
- Vegetable oil
- 10 6-inch flour tortillas
- 2/3 cup plain Greek yogurt
- 1 cup shredded carrots
- 1/2 cup sliced green onions
- 1/4 cup chopped cilantro

DIRECTIONS

For rub, in a bowl stir together olive oil, honey, cumin, paprika, chili powder, salt, and pepper. Place meat in a shallow dish. Spoon mixture over meat; use your fingers to rub mixture all over meat. Cover and refrigerate overnight.

Brush grill grate with vegetable oil. Heat grill to medium high. Grill steak, uncovered, about 7 minutes per side or until done (130°F to 135°F). Remove steak from grill. Cover and let stand 5 minutes; slice steak across grain. Grill tortillas about 30 seconds or until heated.

To assemble tacos, place meat in tortillas. Top with Greek yogurt, carrots, green onions, and cilantro.

Makes 10 tacos.



PUFFY BEEF TACOS

Prep: 20 minutes Cook: 25 minutes

INGREDIENTS

- 3 cups vegetable oil
- 10 6-inch yellow corn tortillas
- 1 lb. lean ground beef
- 1/2 lb. uncooked chorizo sausage
- 1/2 cup chopped red onion
- 3 cloves garlic, minced
- 1 Tbsp. chili powder
- 1 tsp. ground chipotle chile pepper
- 1 tsp. onion powder
- 1 tsp. smoked paprika
- 1 tsp. garlic salt
- 1/2 cup water
- 1 cup mashed avocado seasoned with a pinch of salt
- 1 cup jicama strips
- 1/2 cup sliced green onion
- Lime wedges

DIRECTIONS

Add vegetable oil to a large saucepan. Clip a candy thermometer to the side of the saucepan. Bring to 350°F over medium heat. Fry tortillas one at a time. Use tongs to hold the tortilla folded in half, leaving room for fillings, frying about 1 minute or until puffy and crisp. Remove from oil and drain on paper towels. Repeat with remaining tortillas, returning oil to 350°F between batches.

In a large skillet brown ground beef, chorizo, onion, and garlic. Drain off fat. Stir in chili powder, chipotle pepper, onion powder, smoked paprika, and garlic salt. Stir in the water; cook, uncovered, about 10 minutes or until liquid is absorbed, stirring occasionally.

To assemble, fill shells with avocado, meat mixture, jicama, and green onions. Squeeze lime juice on top.

Makes 10 tacos.



CLASSIC BEEF TACOS

Start to Finish: 25 minutes

INGREDIENTS

- 1 1/2 lb. lean ground beef
- 1/4 cup finely chopped onion
- 1 tsp. minced garlic
- 2 Tbsp. chili powder
- 2 Tbsp. tomato paste
- 1 tsp. garlic salt
- 1 tsp. ground cumin
- 1/4 cup water
- 12 hard taco shells
- 2 cups shredded cheddar cheese
- 2 cups shredded lettuce
- 2 cups chopped tomatoes

DIRECTIONS

Preheat oven to 350°F. In a large skillet cook beef, onion, and garlic over medium until no longer pink. Stir in chili powder, tomato paste, garlic salt, and cumin. Add the water; heat through.

Meanwhile, place taco shells on a large baking sheet. Bake about 5 minutes or until toasted. Fill taco shells with beef mixture and top with cheese, lettuce, and tomatoes.

Makes 12 tacos.



BLACKENED FISH + MANGO TACOS

Prep: 20 minutes Marinate: 15 minutes Grill: 4 minutes

INGREDIENTS

- *Mango Slaw (recipe below)*
- 1 1/2 lb. fresh or frozen skinless halibut fillets
- 2 Tbsp. lime juice
- 1 tsp. hot sauce
- 1 tsp. garlic salt
- 1 tsp. black pepper
- 12 6-inch corn tortillas
- 1 Tbsp. vegetable oil
- 1 tsp. smoked paprika
- Fresh cilantro sprigs
- Lime wedges

DIRECTIONS

Prepare Mango Slaw. Thaw halibut, if frozen. Rinse halibut; pat dry with paper towels. In a shallow dish stir together lime juice, hot sauce, garlic salt, and pepper. Add fish, turning to coat both sides. Let stand 15 minutes, turning once. Grill tortillas, uncovered, over medium heat 1 minute, turning once. Stack on a sheet of foil; wrap to keep warm. Coat the inside of a large cast-iron skillet with oil. Place skillet on grill rack directly over medium heat; cover and preheat about 4 minutes or until hot. Add fish; cook 4 to 6 minutes per 1/2-inch thickness or until fish flakes easily, turning once. Remove fish from skillet. Break into large chunks with a fork. Sprinkle with smoked paprika. To assemble, fill tortillas with fish and Mango Slaw. Top with cilantro. Serve with lime wedges.

Mango Slaw

In a bowl whisk together 1/4 cup lime juice, 1 Tbsp. olive oil, and 1/2 tsp. salt. Add 4 cups shredded purple cabbage, 1 1/2 cups chopped fresh mango, and 1 cup shredded carrots; toss to combine. Makes 12 tacos.



KOREAN BBQ TACOS

Prep: 20 minutes Marinate: Overnight Grill: 14 minutes Stand: 5 minutes

INGREDIENTS

- *Purple Cabbage Slaw (recipe below)*
- 1/4 cup packed brown sugar
- 2 Tbsp. chopped fresh cilantro
- 2 Tbsp. chopped fresh chives
- 2 Tbsp. sesame oil
- 2 Tbsp. soy sauce
- 1 Tbsp. canola oil
- 2 tsp. grated red onion
- 2 cloves garlic, minced
- 1 1 to 1 1/4-lb. flank steak
- 10 6-inch flour tortillas
- Small cucumbers, very thinly sliced

DIRECTIONS

Prepare Purple Cabbage Slaw. In a shallow dish stir together brown sugar, cilantro, chives, sesame oil, soy sauce, canola oil, onion, and garlic. Add flank steak, turning to coat. Cover and refrigerate overnight, turning occasionally.

Grill steak, covered, over medium-high heat about 7 minutes per side or until done (130° to 135°F). Remove from grill. Let rest on cutting board tented with foil 5 minutes before slicing; slice steak across grain. Grill tortillas about 1 minute or until heated.

Fill tortillas with Purple Cabbage Slaw and meat. Top with cucumbers.

Purple Cabbage Slaw

In a bowl stir together 1/2 cup rice vinegar; 1 tsp. soy sauce; 1/2 tsp. sesame seeds; 1 clove garlic, minced; and 1/8 tsp. salt. Add 2 cups thinly sliced purple cabbage, 1/4 cup thinly sliced red onion, and 2 Tbsp. shredded carrot; toss to coat. Cover and refrigerate overnight, stirring occasionally.

Makes 10 tacos.