

MOST Wanted Mexican RECIPES



Your Favorite Dishes At Your Fingertips

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Arroz Blanco

Ingredients:

- 1 tsp of salt
- 3 c of broth or water (chicken, pork or turkey)
- 1 clove of garlic; diced
- 1/4 c of onion (white); diced
- 1&1/2 c of rice (long grain)
- 3 Tbsps of olive oil

Instructions:

Cook the long grain rice in oil using Dutch oven for four mins. Do not brown the long grain rice. Mix in the garlic then onion then cook it for a minute, making sure you stir continuously.

Season broth with salt then decant to your cooked rice. Let it boil, place lid on the Dutch oven then cook fifteen mins on low fire. Stir rice after fifteen mins then cover again to let rice cook in its own steam, about fifteen mins

Arroz con Pollo

Ingredients:

- 2 c of broth (chicken)
- 1 pc of tomato (medium); seeds removed & diced
- 1 c of rice (uncooked)
- 1/4 tsp of turmeric
- 1/2 tsp of pepper (black); grounded
- 1/2 tsp of salt
- 1/2 tsp of cumin powder
- 1 tsp of chili powder
- 1 clove of garlic; diced
- 1 pc of pepper (red, medium); diced
- 1 pc of pepper (green, medium); diced
- 1 pc of onion (medium); diced
- 1 lb of chicken breast fillet; thinly sliced
- 1 tsp of oil (vegetable)

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Instructions:

Pan fry chicken breasts for ten minutes until nicely browned. Take off from heat. Saute the onions, green and red peppers, chili, garlic, salt, turmeric, pepper and cumin. Simmer for three minutes 'till all vegetables have become tender.

Mix in the tomatoes and rice then continue to stir 'till rice has turned slightly brown. Decant the chicken broth then bring it to boil. Once boiling place chicken cutlets over top then place the lid back on and continue to cook for twenty minutes.

Best served hot. Fluff rice before serving.



Authentic Tex-Mex Fajitas

Ingredients:

- 1 tsp of liquid smoke
- 1 tsp of soy
- 1 Tbsp of oil (corn)
- 2 Tbsps of pickling liquid (Jalapeno)
- 2 pcs of garlic cloves; minced
- 1/4 c of lemon juice
- 3 pcs of pepper (Jalapeno); pickled and minced
- 2 tsps of chili powder
- 2 tsps of cumin powder
- 1/2 pc of onion; sliced thinly
- 2 lbs of beef (steak)

Instructions:

Combine together onions, chili powder, garlic, cumin and jalapenos. Rub this mixture on the steak. Transfer the beef inside a baking dish then sprinkle remainder of onions over top. Combine together lemon juice with pickling liquid then decant over the steak.

Cover with cling wrap then place inside the fridge to marinate one hour. Turn once. Preheat grill. Combine together soy, liquid smoke and oil. Spread soy mixture on the beef then grill on high for three minutes per side. Outside should be nicely charred while still pinkish inside.

Transfer the beef to your chopping board. Set it aside for five minutes then slice thinly. Serve over atop warmed tortillas. Decant fresh salsa or Pico de Gallo over top