

GUACAMOLE DIP WITH MANGO, GOAT CHEESE, AND PEPITAS

- 2 avocados
- 3 tbsp chopped red onion plus extra for garnishing
- 1/3 cup chopped cilantro
- 1/2 generous cup chopped fresh mango, leave a few for garnish
- 1 garlic clove, minced
- 1-2 tbsp tequila (start slow, adding 1 tablespoon at first)
- 1 serrano pepper, chopped fine
- 2 ounces goat cheese, broken in pieces or 1/3 cup
- Salt to taste
- 1 lime juiced, more maybe necessary
- 2 tablespoons Crunchy toasted pepitas for garnishing

Tortilla chips

In a bowl add avocado and mash it using back of a fork. Add red onion, cilantro, fresh mango, garlic, serrano, goat cheese, salt. Add some lime juice and 1 tablespoon tequila, combine well, taste and readjust from there. Adjust whatever you want more as per your taste. Garnish with mango, onions and pepitas. Serve with tortilla chips.

Serves 2-4

RED TAQUERÍA STYLE SALSA – CHILE DE ARBOL

3-5 chiles de árbol, - be careful with your hands
3 large guajillos, seeded
14 oz can whole peeled tomatoes
One medium onion, chopped
3-4 garlic cloves, chopped
1/2 lime juiced
salt to taste

Toast the chilis (only guajillo) briefly over a gas flame or very quickly in a toaster oven. You just want them softened and fragrant. Try not to blacken them — black spots add a bitter flavor. Remove the chilis to a bowl and cover them with hot water. Add the Arbol chilis to hot water. Let them sit for about 10-15 minutes, until softened.

In the meantime, sauté one medium onion with a drizzle of oil, over medium heat, add salt, cook for 5 minutes, add garlic, cook for a few more minutes. Add tomatoes and crush up with your hands. Mix together with all garlic and onion. Add chilis drained from water. Simmer for 6-8 minutes.

Pour this mixture into a blender, remove the inner lid of the blender, replace with a kitchen towel and puree until smooth. Add a small drizzle of oil to same pot, add sauce back to pot and cook for a few minutes. Add 1/2 lime juice and taste. Possibly add more salt and more lime if necessary. ENJOY

Serve at room temperature. Be aware - its hot!!

NOTE – you do not necessarily have to add the pureed sauce back to the skillet if you do not want. Just taste and adjust the seasoning if necessary. 😊

CHICKEN TACOS WITH KALE

2-3 boneless chicken breasts
1 tablespoon chili powder
2 teaspoons cumin
1 teaspoon oregano – dried
Salt and pepper
One large onion – chopped small
2 cups shredded cheese – Mexican blend (or whatever you have)
Salsa – optional
Oil

KALE – 1/2 bunch chopped kale
Soft Corn Tortillas

Heat a large skillet or a griddle over medium heat. Mix your seasonings together and place in a small bowl. Cut your chicken in half lengthwise (if you have the thicker breasts) and lightly coat with oil, salt and the mixed seasonings. Cook your chicken on your griddle or pan until firm and no longer pink inside. (you may need to add additional oil if it is too dry) Let the chicken rest for a few minutes, shred or chop your chicken into small pieces. Add your chopped onion with a light coating of oil to the same hot skillet or griddle and cook until beginning to soften. Season onion with a bit of salt. Add the chicken to the skillet with the onions, mix to heat and combine for a few minutes. If it is too dry add a bit of water to soften, then remove to a bowl and set aside for tacos.

While chicken is cooking or at some point, sauté your kale with a little oil, season with a pinch of salt. Set aside.

For soft shells – heat your largest skillet or griddle. Add your soft corn tortilla shells and heat until softened on one side, flip over and add your cheese. Then add your warm chicken mixture and your kale and let heat for another minute. Remove with a spatula and add desired toppings.

Yields 8-10 tacos

NOTE: this is great for leftover meat or vegetables. Just chop the meat small for the kiddos. They like it better.

MIXED CITRUS MARGARITA

8 ounces fresh-squeezed citrus juice

3-4 ounces tequila

2 ounces triple sec

Extra lime juice

Optional – agave

I love to use whatever citrus I have at home for this drink. Oranges, grapefruits, blood oranges and limes. A mechanical juicer is a big help. Combine the juice, tequila, and triple sec in a cocktail shaker with some ice. Taste and adjust, you may need to add some agave or more juice or lime juice.

Pour the contents into a glass filled with ice. Garnish with lime wedge.