

# Fiesta Mexicana

- 10.25.23 -

## Recipe #1: Chicken Enchiladas

**Servings: 4**

**Ingredients:**

For the enchiladas:

- 1 ½ cups chicken, cooked and shredded
- 2 cups enchilada sauce (see recipe below)
- 8 corn or flour tortillas
- 2 ½ cups shredded Mexican-blend cheese, divided into 1 cup and 1 ½ cups
- Salt and pepper to taste
- ½ cup cotija cheese, crumbled
- ⅓ cup chopped cilantro

For the enchilada sauce:

- 2 tbsp olive oil
- 2 tbsp all purpose flour
- 4 tbsp chili powder
- 1 tsp onion powder
- ½ tsp garlic powder
- ½ tsp salt
- ¼ tsp ground cumin
- ¼ tsp dried oregano
- 2 ¼ cups chicken or vegetable broth
- 2 tbsp tomato paste

**Instructions:**

For the enchilada sauce:

1. Heat the olive oil in a small pot over medium-high heat.
2. Add the flour and whisk together for 1 minute.
3. Add the chili powder, onion powder, garlic powder, salt, cumin and dried oregano and whisk together for 30 seconds.
4. Slowly pour in the broth while whisking constantly to make sure no big lumps form.
5. Add the tomato paste and whisk the enchilada sauce until completely smooth.

6. Bring to a simmer, remove from heat, and incorporate into enchiladas.

For the enchiladas:

1. Preheat oven to 350°F. In a large bowl, combine the shredded chicken, ¼ cup enchilada sauce and a generous pinch of salt and pepper. Mix together and taste. Season with more salt and pepper as needed.
2. If using corn tortillas: Wrap the tortillas in a damp paper towel and heat them in the microwave for 1 minute, flipping the them halfway through until all of them are warm and pliable. If using flour tortillas: Microwave the tortillas on a plate for 1 minute, flipping them halfway through until all of them are warm and pliable.
3. Assemble the enchiladas by filling each tortilla evenly with the shredded chicken mixture and 1 cup of shredded cheese. Roll the tortillas tightly to close and place in large baking dish seam side down.
4. Pour the remaining 1 ¾ cup enchilada sauce over the tortillas, top with the remaining 1 ½ cups shredded cheese, and bake for 20 minutes until the cheese is melted and bubbly.
5. Serve immediately and garnish with cotija cheese and cilantro.

Source: [Isabeleats.com](http://Isabeleats.com)

## Recipe #2: Homemade Guacamole

Servings: 20 tbsp

Ingredients:

- 2 ripe avocados
- 1/4 onion finely chopped

- 1 jalapeno finely chopped
- 1/4 cup Cilantro finely chopped
- 1-2 teaspoons of lime juice
- salt to taste
- 1-2 tomato finely chopped

**Instructions:**

1. Peel the avocado and remove the core.
2. Mash the avocado in a blender or with a fork until it reaches your desired consistency.
3. Add the onion, jalapeno, cilantro and tomato and mix well.
4. Add lime juice and salt to taste.

Source [MyLatinatable.com](http://MyLatinatable.com)

## **Recipe #3: Homemade Baked Tortilla Chips**

**Servings: 6**

**Ingredients:**

- 12 corn tortillas
- 1 tbsp vegetable oil or olive oil
- 1 tsp lime juice
- ½ tsp salt, to taste

**Instructions:**

1. Preheat oven to 375 degrees F.
2. Whisk together oil, lime juice and salt in a small bowl.
3. Brush oil mixture over both sides of each tortilla using a pastry brush.
4. Cut each corn tortilla into 4 or 6 triangles using a knife or pizza cutter.
5. Place tortilla triangles in a single layer on two large baking sheets. It's OK if some of them overlap slightly.
6. Bake in the preheated oven for 12-14 minutes if using a light baking sheet or 8-11 minutes if using a dark baking sheet.
7. You'll know the tortilla chips are done baking when they are crisp and golden.

Source: [Evolvingtable.com](http://Evolvingtable.com)

## Recipe #4: Mexican Rice and Beans

**Servings: 4**

**Ingredients:**

- 2 tbsp olive oil
- ½ cup yellow onion, diced
- 1 large poblano pepper, diced
- 1 large clove garlic, minced
- 1 cup medium grain white rice, uncooked
- 2 tsp paprika
- 1 tsp ground cumin
- 1 tsp dried oregano
- ¼ tsp sea salt
- ⅛ tsp ground black pepper
- 2 tbsp tomato paste
- 2 cups chicken broth
- 15 oz can black beans, drained

**Instructions:**

1. Into a medium-size saucepan over medium-high heat, add olive oil. When the oil is hot, add the onion. and poblano pepper. Saute 3 minutes, until softened.
2. Add the garlic and continue sauteing an additional 1 minute.
3. Add the rice, paprika, ground cumin, dried oregano, sea salt, and ground black pepper. Stir to combine and coat the rice with oil.
4. Stir in the tomato paste. Continue cooking, stirring frequently, for 1 minute.
5. Add the vegan chicken-style broth and black beans. Bring to a boil then reduce heat to low.
6. Cover and simmer 20 minutes, until rice is tender.
7. Fluff rice with a fork and serve hot.

Source: [Thiswifecooks.com](http://Thiswifecooks.com)

## Recipe #5: Shortcut Tres Leches Cupcakes

**Servings: 20**

**Ingredients:**

- 1 package butter recipe golden cake or yellow cake mix
- 3 large eggs, room temperature
- $\frac{2}{3}$  cup 2% milk
- $\frac{1}{2}$  cup butter, softened
- 1 tsp vanilla extract

**Topping:**

- 1 can (14 oz) sweetened condensed milk
- 1 can (2 oz) evaporated milk
- 1 cup heavy whipping cream

**Whipped Cream:**

- 1 cup heavy whipping cream
- 3 tbsp confectioners sugar
- 1 tsp vanilla extract

**Instructions:**

1. Preheat oven to 350°. Grease a cupcake pan.
2. In a large bowl, combine cake mix, eggs, milk, softened butter and vanilla; beat on low speed 30 seconds. Beat on medium 2 minutes. Transfer the batter with a medium ice cream scoop to prepared pan.
3. Bake 15-20 minutes or until a toothpick inserted in center comes out clean. Cool in pan on a wire rack 20 minutes.
4. In a medium bowl, whisk topping ingredients until blended.
5. Once the cupcakes are done, using a skewer, generously poke holes in top of warm cupcakes.
6. Pour milk mixture slowly over cupcakes, filling holes. Put in the freezer for 20 minutes.
7. For the whipped cream: In a bowl, beat cream until it begins to thicken. Add confectioners' sugar and vanilla; beat until soft peaks form. Spread over cupcakes and serve.

