Cinco de Mayo is a celebration of Mexican heritage, with origins dating back to Mexico's victory at the Battle of Puebla in 1862. The holiday was popularized in the U.S. in the 1900s, and today, it’s a widely enjoyed day of celebration featuring some of the most loved Mexican-influenced food and drink.  
  
For Chef AJ Swanda, one of life's truest delights is cooking a meal for his friends. Here are some of his favorite Cinco de Mayo recipes to share with those you love.  
  
1. Fiesta 7 Layer Dip  
  
  
  
This showstopper puts a great spin on some of the best Cinco de Mayo food recipes. From spicy to creamy, you'll be treated to layer after layer of colorful flavor profiles, including seasoned sour cream, Rosarita® Traditional Refried Beans, spicy tomatoes, and (of course) lots of cheese. This is the perfect dip for your next family gathering or Cinco de Mayo celebration!  
  
2. RO\*TEL® Rockin' Guacamole  
  
  
  
No list of Cinco de Mayo food recipes is complete without guacamole, and this one is sure to knock your socks off. Supercharged by the fresh flavor of RO\*TEL Original, it pairs perfectly with Frontera® Tortilla Chips.  
  
3. Watermelon Blueberry Pico Fruit Salsa  
  
  
  
Here in the U.S., Cinco de Mayo also signals an unofficial start to the summer, and what could be more summery than this fruity, tangy, terrific salsa? Sweet, spicy, and absolutely refreshing, this Cinco de Mayo recipe is sure to be a crowd-pleaser.  
  
4. Air Fryer Vegetarian Taquitos  
  
  
  
This Mexican food recipe is for our meatless eaters! Crispy, crunchy, and perfect to dip into guacamole, these taquitos are the ideal finger food for your next family gathering or Cinco de Mayo celebration. Made with rich Gardein™ Beefless Ground, they'll appeal to vegetarians and carnivores alike.   
  
5. Mexican Street Corn Elote Bowl  
  
  
  
Mexican street corn (also known as elote) is a wonderful Cinco de Mayo recipe. This versatile Mexican side dish is creamy, tangy, and just a bit spicy, and it can be used as a side, as a dip, or even mixed into a grain bowl, like we’ve done here. Made with Birds Eye® Super Sweet Corn, this recipe brings all the bold, crave-worthy flavor of the traditional dish and adds in quinoa, tomatoes, avocado slices, and beans to make a complete meal.  
  
6. Street Corn Steak Tacos  
  
  
  
Can't get enough of that elote flavor? This easy Cinco de Mayo recipe takes everything you already love about Mexican street corn and combines it with rich, flavorful, spice-rubbed steak. This taco recipe is one you’ve got to try!  
  
7. Pork Mole Street Tacos  
  
  
  
In under 30 minutes, you can enjoy the rich, complex flavors of mole, presented in a taco recipe inspired by some of the best Mexican street food. This Cinco de Mayo recipe idea brings traditional flavors to life with Frontera Classic Red Mole Skillet Sauce, radish-avocado salsa, and cotija cheese.  
  
8. Chicken Enchilada Verde Skillet  
  
  
  
Quick and easy, yet utterly unforgettable, this skillet meal packs in nutritious zucchini and kale with lots of cheesy, saucy goodness to dazzle everyone at your table. Layers of green veggies, pinto beans, chihuahua cheese, cilantro, tortillas, and Frontera Green Chile Enchilada Sauce make this comforting Mexican side dish the perfect choice if you’re short on time—it combines all the things you love about Cinco de Mayo food recipes with hardly any effort.  
  
9. Vegetarian Enchiladas  
  
  
  
Enchiladas make for excellent vegetarian fare, and this is one Cinco de Mayo recipe so flavorful, you won’t miss the meat. The stand-out flavors of Rosarita Vegetarian Refried Beans, tomatoes, chopped spinach, corn, and cheese combine for a rich, flavor-packed Mexican food recipe.  
  
10. Mango Jalapeño Margaritas  
  
  
  
Now, this might be our favorite Cinco de Mayo recipe! If it's Cinco de Mayo and you don't have a margarita in your hand, that needs to be rectified ASAP. This refreshing cocktail recipe makes use of Vlasic® Deli Style Jalapeño Pepper Slices to complement the sweet and juicy mango. The best part? It takes just 5 minutes to make at home. Who wants a salted rim?  
  
11. Tres Leches Cake  
  
  
  
Here's a nod to traditional fare when you're short on time. It is a spongy cake traditionally soaked in three milks: evaporated milk, condensed milk, and heavy cream. The consistency is light and airy, despite being soaked in milk! This Mexican dessert recipe makes use of Duncan Hines® Signature Tres Leches Cake Mix to deliver the flavor of this Cinco de Mayo tradition with only 25 minutes of prep.  
  
On Cinco de Mayo, we honor and celebrate Mexican heritage, and cuisine is an amazing way to do just that. Just like Chef AJ says, food is always best when shared, so grab your friends and settle in for a fantastic meal with these Cinco de Mayo food ideas in hand.