

Mexican Picadillo

14 ounces fire roasted tomatoes (canned, or 4 Roma tomatoes)

1/2 poblano peppers (roughly chopped)

4 garlic cloves (whole)

1 bunch fresh cilantro

1 onion (cut into large chunks, for the sofrito)

1 teaspoon kosher salt

1/4 teaspoon ground black pepper

1 yellow onion (diced)

4 garlic cloves (diced)

1 tablespoon tomato paste

2 bay leaves

2 teaspoons ground cumin

2 teaspoons dried oregano

kosher salt

black pepper

1/2 cup dry white wine

1 1/2 pounds ground beef

2 teaspoons chili powder

2 yukon gold potatoes (medium, peeled and diced)

2 carrots (peeled and diced)

Mexican Rice

1 cup long grain white rice

2 cups chicken broth (low-sodium)

1 tablespoon olive oil

1 small yellow onion (diced)

4 cloves garlic (finely minced)

1/4 cup tomato paste

1 tablespoon lime juice (from about 1 lime)

1/2 cup chopped cilantro (freshly)

2 teaspoons cumin

salt (to taste)

Mexican Rice

1 cup rice

2 cups chicken broth

1 tablespoon butter

1 tablespoon olive oil

1 onion (small, diced)

4 cloves garlic (minced)

1/4 cup tomato paste

1 tablespoon lime juice

1/2 cup cilantro

1 tablespoon cumin (You can use less if you prefer, I just like the flavor.)

salt (to taste)

Mexican Rice

2 tablespoons butter

1 small onion (diced)

1 jalapeno (seeded and minced, optional)

1 cup long grain white rice

1/2 teaspoon cumin

1/4 teaspoon oregano

1/2 teaspoon chili powder

1 3/4 cups chicken broth

2/3 cup tomato sauce

lime (optional)

cilantro (optional)

Mexican Black Bean & Cheese Stuffed Peppers

4 bell peppers (large)

1/2 yellow onion (medium)

2 cloves garlic

1/4 cup cilantro (optional, plus more for serving)

1 tablespoon extra-virgin olive oil

1 teaspoon salt

1/4 teaspoon black pepper

2 teaspoons ground cumin

1 teaspoon ground coriander

1 teaspoon chili powder (mild)

1 teaspoon dried oregano

1 can petite diced tomatoes (14.5 oz. per can)

1 can mild hatch green chilis (4 oz. per can)

1 1/2 cups cooked brown rice

1 can black beans (14 oz. per can, drained and rinsed)

1/2 cup shredded mexican cheese blend (for filling)

1/4 cup shredded mexican cheese blend (for topping)

nonstick cooking spray

chopped fresh parsley (optional, for serving)

Easy Mexican Chicken and Rice Casserole

4 cups cooked rice (1-1 1/3 cup uncooked, depending on rice type)

nonstick cooking spray

3 cups cooked chicken (diced or shredded)

2 1/4 cups prepared salsa

1/2 cup sour cream

2 scallions (large, minced)

1 1/2 teaspoons ground cumin

3/4 teaspoon garlic powder

1/2 teaspoon dried oregano

1 teaspoon salt

1/4 teaspoon black pepper

1/2 cup shredded Mexican blend cheese (for casserole)

1 cup shredded Mexican blend cheese (for topping)

Mexican Street Tacos

2 tablespoons reduced sodium soy sauce

2 tablespoons lime juice (freshly squeezed)

2 tablespoons canola oil (divided)

3 cloves garlic (minced)

2 teaspoons chili powder

1 teaspoon ground cumin

1 teaspoon dried oregano

1 1/2 pounds skirt steak (cut into 1/2-inch pieces)

12 flour tortillas (mini)

3/4 cup diced red onion

1/2 cup cilantro leaves (chopped fresh)

1 lime (cut into wedges)

Skinny Mexican Casserole

1 tablespoon olive oil

2 cloves garlic (minced)

1 onion (diced)

1 red bell pepper (diced)

1 green bell pepper (diced)

15 ounces black beans (drained and rinsed)

1 cup corn kernels (frozen, canned or roasted)

1 teaspoon chili powder

1/2 teaspoon cumin

kosher salt

ground black pepper

4.5 ounces Old El Paso chopped green chiles (drained)

2 tablespoons cilantro leaves (chopped fresh)

4 whole wheat tortillas (chopped)

16 ounces fat-free refried beans (Old El Paso™, warmed)

10 ounces enchilada sauce (Old El Paso™ mild)

1 1/2 cups mexican blend cheese (reduced fat shredded)

Mexican Corn Dip

2 tablespoons unsalted butter

5 ears corn (shucked and rinsed)

1 jalapeño (seeded and diced)

3 tablespoons mayonnaise

2 tablespoons cotija cheese (crumbled)

2 tablespoons cilantro leaves (chopped fresh)

1 teaspoon chili powder (or more, to taste)

1 clove garlic (pressed)

1 lime

Mexican Street Corn Salad

5 ears fresh corn (roasted, grilled or boiled)

1 tablespoon lime juice

2 tablespoons avocado oil

2 seeds (Jalapeños -, /stems removed, finely chopped)

1 cup cherry tomatoes (halved)

1 handful cilantro (chopped)

1 teaspoon chili powder

1/4 cup queso fresco (Crumbled, + more for serving)

salt

Mexican Street Corn (Elote)

1/4 cup mayonnaise

1/4 cup sour cream (or Mexican crema)

1/2 cup feta cheese (or finely crumbled Cojita, plus for more serving)

1/2 teaspoon ancho chile powder (or guajillo chile powder, plus more for serving)

1 clove garlic (finely minced)

1/4 cup cilantro leaves (finely chopped, and tender stems)

4 ears corn (shucked)

1 lime (cut into wedges, for serving)

Mexican Flan

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14 ounces sweetened condensed milk

1 1/2 cups whole milk

2 ounces cream cheese

5 large eggs

1 teaspoon vanilla extract

1 vanilla bean (optional)

1/3 cup granulated white sugar

caramel

1 cup granulated sugar

1/2 cup water

Mexican Street Corn Salad

1 tablespoon olive oil

4 cups corn kernels (thawed, if frozen)

1/2 cup diced red onion

1 jalapeno (seeded and minced)

1/2 cup green onion (chopped)

1/2 cup chopped fresh cilantro

4 ounces cheese (Cojita, crumbled)

3 tablespoons sour cream

3 tablespoons mayonnaise

2 limes

1 teaspoon cayenne pepper

1 teaspoon chili powder

kosher salt

ground pepper

Mexican Street Corn Salad

4 cups corn (about 5 ears, cut from the cob)

1 tablespoon olive oil

1/2 red bell pepper (chopped)

1/2 red onion (small, finely chopped)

1/2 cup fresh cilantro (chopped)

6 green onions (chopped)

1 jalapeno pepper (diced)

1/2 avocado (chopped)

4 tablespoons lime juice (from about 2 limes)

1/2 teaspoon cumin (ground)

1/2 teaspoon smoked paprika

1/4 teaspoon black pepper (ground)

1/4 teaspoon salt

2 tablespoons sour cream (or yogurt)

2 tablespoons mayonnaise

1/2 cup cotija cheese (or feta, crumbled)

Mexican Ground Beef Style Casserole

1 pound ground beef

2 tablespoons olive oil

1 onion (small, finely diced)

1 clove garlic (minced)

1 tablespoon chili powder

1 teaspoon cumin

1 cup salsa (Mexican, [recipe here](#))

salt

pepper

1 cup rice

2 cups shredded cheddar cheese

1 green onions (slice)

Mexican Pizza

1/2 pound ground beef (or turkey)

3 tablespoons taco seasoning

1/2 cup refried beans

1/2 cup salsa

1/2 cup shredded mexican cheese blend (taco-blend)

2 flour tortillas (10 inch)

tomatoes

green onions

olives

Mexican Street Corn

3 cans corn (15.25 oz cans)

2 tablespoons butter

kosher salt

3 tablespoons mayonnaise

2 tablespoons lime juice

2 teaspoons chili powder (divided)

cheese (cojita)

cilantro (roughly chopped)

Mexican Stuffed Peppers

1 pound lean ground beef

2 tablespoons taco seasoning (or one packet)

1 cup rice (cooked)

2 cups salsa (divided)

1/2 teaspoon kosher salt

1/2 teaspoon fresh ground black pepper

3 bell peppers (split in half and de-seeded, through the stem)

8 ounces shredded cheddar cheese (divided)

Mexican Pinto Beans

1 pound pinto beans

8 cups water

1/2 teaspoon cumin

1/2 teaspoon smoked paprika

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

1/4 teaspoon cayenne pepper

salt (to taste)

cilantro (for topping, optional)

Mexican Mangonada

6 mangoes (fresh)

1 cup mangoes (frozen)

3 teaspoons sauce (chamoy)

3 cups ice

1/2 cup sugar

3 shots tequila (or rum, optional)

sprinkles (tajin, to taste)

tamarind (straws, for garnish, optional)

mango (wedges, for garnish, optional)

Mexican Lasagna

2 tablespoons olive oil

2 pounds ground chicken (lean, or turkey)

2 tablespoons chili powder

2 teaspoons ground cumin

1/2 sweet onion (chopped)

15 ounces black beans

1 1/2 cups taco sauce (medium or mild heat)

1 cup frozen corn kernels

salt

15 corn tortillas

1 1/2 cups shredded cheddar cheese

1 cup pepperjack cheese (shredded)

green onions (sliced)

Mexican Rice

1 tablespoon olive oil

2 cloves garlic (minced)

1 onion (diced)

1 1/2 cups basmati rice

8 ounces tomato sauce

1 1/2 cups vegetable broth

1 cup corn kernels

1/2 cup carrots (diced)

1/2 cup frozen peas

1/4 teaspoon chili powder

1/4 teaspoon cumin

kosher salt

freshly ground black pepper

2 Roma tomatoes (diced)

2 tablespoons cilantro leaves (chopped fresh)

One Pan Mexican Quinoa

1 tablespoon olive oil

2 cloves garlic (minced)

1 jalapeno (minced)

1 cup quinoa

1 cup vegetable broth

15 ounces black beans (drained and rinsed)

14.5 ounces diced tomatoes (fire-roasted)

1 cup corn kernels (frozen, canned or roasted)

1 teaspoon chili powder

1/2 teaspoon cumin

kosher salt

freshly ground black pepper

1 avocado (halved, seeded, peeled and diced)

1 lime

2 tablespoons cilantro leaves (chopped fresh)

Mexican Rice

14.5 ounces petite diced tomatoes (can of)

1 white onion (medium, diced)

3 jalapenos (medium, diced)

2 cups long grain white rice

1/3 cup canola oil

4 garlic cloves (minced)

2 cups chicken broth

2 tablespoons tomato paste

salt (to taste)

1/2 cup fresh cilantro (minced)

1 lime

Authentic Mexican Rice

1/4 cup cooking oil

1 cup rice (I used Jasmine, but that's because it's my favorite)

2 cloves garlic (minced or 1 teaspoon garlic paste)

1/4 cup diced onions (yellow or white)

1 chicken bouillon cube

1 1/2 cups hot water

8 ounces tomato sauce

salt

pepper

1/4 teaspoon cilantro (dried, optional)

Mexican Rice

1 cup long-grain rice (uncooked)

2 cups chicken broth

1 tablespoon butter

1/2 cup salsa

1 teaspoon garlic salt

1/2 teaspoon ground cumin

Mexican Pork Steaks

4 pork blade steaks (1/2-inch thick)

1 teaspoon vegetable oil

1 cup salsa (chunky)

1/3 cup water

2 tablespoons lemon juice

1/2 teaspoon ground cumin

salt (to taste)

Mexican Dry Rub

1 tablespoon chili powder

1 teaspoon brown sugar

1 teaspoon ground cumin

1/2 teaspoon ground cinnamon

1/2 teaspoon cayenne

1/4 teaspoon salt

Low Carb Mexican Casserole

1 pound ground beef

1 jalapeno pepper (seeded & chopped)

1/2 red bell pepper (medium, chopped)

1 garlic clove (minced)

12 ounces cauliflower rice (steamed)

10 ounces diced tomatoes with green chiles (drained)

1 1/2 tablespoons taco seasoning (divided)

1/4 teaspoon garlic powder

1 1/2 cups shredded Mexican blend cheese (divided)

1/4 cup water

Easy Mexican Corn and Rice Casserole

nonstick cooking spray

4 cups frozen corn kernels (thawed and drained)

3 cups cooked rice

2 cups prepared salsa

1/2 cup sour cream

2 large scallions (minced)

1 1/2 teaspoons ground cumin

3/4 teaspoon garlic powder

1 teaspoon salt

1/4 teaspoon black pepper

1/2 cup shredded Mexican blend cheese (for corn mixture)

1 cup shredded Mexican blend cheese (for topping)

Easy Mexican Casserole

1 pound ground beef

1 medium onion (diced)

1 jalapeño

4 ounces green chilies

2 tablespoons taco seasoning (1 package)

1 can fire roasted diced tomatoes (14 oz)

1 can pinto beans (16 oz)

2 cups tortilla chips (crushed)

1 1/2 cups sour cream

1/4 cup black olives (sliced)

1 cup monterey jack (shredded)

1 cup cheddar (shredded)

1/4 cup green onion (chopped, for garnish, optional)

Mexican Shrimp

1 1/2 tablespoons extra virgin olive oil (— divided)

1 pound medium shrimp (— peeled and deveined, I use frozen shrimp, then thawed)

1 1/2 teaspoons chili powder (ground, — divided)

1 1/2 teaspoons garlic powder (— divided)

3/4 teaspoon ground cumin (— divided)

1/2 teaspoon kosher salt (— divided)

1 small yellow onion (— chopped)

2 jalapenos (small, — or 1 large jalapeno, core and seeds discarded, diced)

2 red bell peppers (— cored and chopped)

1 teaspoon oregano

1/4 teaspoon black pepper

1 can reduced sodium black beans (— — 15 ounces, rinsed and drained)

1 cup long grain brown rice (— do not use short grain or instant, as it will become mushy)

2 cans diced tomatoes

10 ounces rotel

1 1/2 cups water

3 green onions (medium, — chopped)

1/4 cup chopped fresh cilantro (— plus additional for serving)

1 lime (— cut into wedges)

jalapeno (additional sliced)

sour cream (or plain Greek yogurt)

diced avocado

Mexican Street Corn

4 ears of corn

1 tablespoon butter (softened)

1 tablespoon mayonnaise

1/4 cup crumbled Cotija cheese (can also use queso fresco or even parmesan)
chili powder

1 lime

1 tablespoon chopped cilantro

Grilled Mexican Street Corn

4 ears corn

1/2 cup mayonnaise

1 1/2 cups sour cream

1/4 cup chopped cilantro (freshly)

1 cup freshly grated Parmesan

1 lime (juiced)

red chili powder (to taste)

2 limes (cut into wedges, for garnish, optional)

Mexican Pozole (Posole)

50 ounces hominy (drained)

8 cloves garlic

3 1/2 pounds pork belly (fresh, fat trimmed)

8 cups low sodium chicken broth

2 onions (large, finely diced)

6 peppers (guajillo)

6 ancho peppers

1 tablespoon cumin

1 tablespoon chili powder

2 teaspoons Mexican oregano

salt (to taste)

limes

cilantro

cabbage

radishes

avocado

tortilla chips

Mexican Black Beans

1 teaspoon olive oil

1/2 cup chopped onions

3 cloves garlic (minced)

1 black beans (16 oz can, do not drain)

1/4 cup chopped cilantro

1 teaspoon cumin

1/2 teaspoon salt

