



SERVES

1

TOSTITOS® Street Tacos

INGREDIENTS

- [title]Build for One Taco
- 2 Street Taco Sized Corn Tortillas
- 2 Tbsp Meat or Vegetable Filling (See Below)
- 1 Tbsp Onion/Cilantro Mix (See Below)
- 1 Quarter Lime Wedge
- [title]Chicken Chile Verde
- 3 Tbsp Vegetable Oil
- 1 Pound Boneless, Skinless Chicken Thighs
- 1 Tsp Kosher Salt
- 1/2 Tsp Ground Black Pepper
- 1/2 Cup Diced Onion
- 2 Tsp Chopped Garlic
- 8 Tomatillos, Peeled, Washed And 1/4" Diced
- 1/2 Cup Canned Diced Green Chiles or Hatch Chiles
- 1 Tbsp Chopped Fresh Jalapeño
- 2 Tbsp Chopped Cilantro
- 3/4 Cup Chicken Broth
- [title]Easy Pork Carnitas
- 12 Ounces Slow Cooked Pork Carnitas (Store Bought)
- 1 Cup Chicken Broth
- 2 Tbsp Rendered pork lard (Avoid The Block Style)
- 1/2 Tsp Kosher Salt
- [title]Skirt Steak Carne Asada
- 1 Pound Outer Skirt Steak (Thinly Sliced)
- 2 Tbsp Vegetable Oil
- 1 Tsp Kosher Salt
- 1/2 Tsp Ground Black Pepper
- 1/2 Tsp Ground Cumin
- 1 Tsp Ground Coriander
- 2 Tsp Chile Powder
- 1 Tbsp Finely Grated Onion
- 1 Tsp Chopped Garlic
- [title]Cauliflower Adobo

FEATURING



- 1 Head Cauliflower
- 2 Tbsp Vegetable Oil
- 1/4 Cup Diced Onion
- 2 Tsp Chopped Garlic
- 1/4 Cup Guajillo Chili Powder
- 1/2 Tsp Ground Cumin
- 1/4 Tsp Ground Black Pepper
- Pinch Ground Cinnamon
- Pinch Ground Cloves
- 1/2 Tsp Kosher Salt
- 1/2 Cup Boiling Water
- 1 Small Can Diced Fire Roasted Tomatoes
- 2 Tbsp Apple Cider Vinegar
- 1 Tbsp Light Brown Sugar
- 1 Tbsp Chipotle en Adobo, Chopped
- [title]Cilantro/Onion Mix
- 3/4 Cup Finely Minced White Onion
- 1/4 Cup Chopped Cilantro
- 1/2 Tsp Kosher Salt
- 2 Tbsp Fresh Lime Juice

HOW TO MAKE

DIRECTIONS

- Heat a cast iron skillet to medium-high heat and toast the tortillas for about 20 seconds on each side.
- Stack two tortillas on top of each other.
- Spoon the hot meat or veg filling into the center.
- Top with onion/cilantro mix
- Serve with a lime wedge and Tostitos ToppersTM Sauces on the side.
- [title]Chicken Chile Verde
- Warm a skillet over medium high heat, add half of the vegetable oil, season the chicken thighs with salt and pepper and brown the thighs well on both sides. Remove and set aside.
- Keep the skillet on the fire and add remaining veg oil and when it begins to smoke, add the onions, garlic and tomatillos, stirring occasionally until the onions begin to brown and soften, then add the green chiles, jalapeño and chicken broth.
- Reduce heat to low, return the chicken thighs to the pan, cover and cook over low heat for 20 minutes.
- Remove the thighs and cut them in 1/4 inch dice and

return to the pan. Add the cilantro and adjust seasoning.

- **[title]Easy Pork Carnitas**

- **In a small sauce pot, combine the carnitas with the broth, lard and salt.**

- **Cover and simmer for one hour over low heat.**

- **Shred the pork with two forks.**

- **[title]Skirt Steak Carne Asada**

- **Mix the oil, spices, onion with the garlic and rub the steak liberally on all sides. Cover and refrigerate for at least 2 hours but preferably overnight.**

- **Preheat grill to high heat and grill the skirt steak for 3-4 minutes on one side, then flip for 3-4 minutes on the other side, then back over in the other direction to create crossing grill marks. Repeat on the other side.**

- **Allow the steak to rest for a few minutes and then slice across the grain of the meat.**

- **[title]Cauliflower Adobo**

- **Preheat oven to 450.**

- **Rub the whole head of cauliflower with half of the vegetable oil and place in the oven for 15 minutes until it begins to brown in multiple places. Remove from oven, allow to cool and cut into small florets and sliced stems. Set aside.**

- **Warm a skillet over medium heat and add the remaining vegetable oil, onions and garlic and cook until they are beginning to brown and have softened.**

- **Add the guajillo powder, cumin, pepper, cinnamon, cloves and salt and continue cooking, stirring frequently for 5 minutes, then add the boiling water, tomatoes, vinegar, brown sugar and chipotle.**

- **[title]Cilantro/Onion Mix**

- **Mix all ingredients together and refrigerate at least 20 minutes before serving.**