



Mexican Bruschetta

Total yield: 6 servings

Ingredients

- 1 to 2 tbsp fresh lime juice
- 1 handful fresh cilantro, chopped
- 1 garlic clove, minced
- 3 Roma tomatoes, rinsed and chopped
- ½ red onion, chopped
- ½ to 1 jalapeno, seeded and minced
- Queso fresco, crumbled with fingers
- Salt to taste
- 1 roll baguette (or French bread), ½ inch sliced
- Oil to brush bread slices
- Cooked Shrimp
- 2 avocados, pitted

Directions

1. Slice bread. With a brush, oil the bread slices. Place on a baking pan and broil for 5 minutes on both sides. Make sure not to burn.
2. Take the avocados and mash with a fork, sprinkle with a tablespoon of lime juice and add salt to taste. Set aside.
3. In a medium bowl, add tomatoes, onions, jalapeno, garlic, cilantro, lime juice, and salt to taste. Mix well.
4. Add and spread about a tablespoon and a half of guacamole to the toast.
5. Add Pico de Gallo mixture on top.
6. Finally top with crumbled queso fresco.
7. Top off with cooked shrimp.

Chicken Enchiladas

Total yield: 8 servings

Ingredients

Sauce:

- 2 tbsp olive oil
- 2 tbsp all-purpose flour
- ¼ cup chili powder
- ½ tsp garlic powder
- ½ tsp ground cumin
- ¼ tsp dried oregano
- 2 cups chicken stock
- Sea salt to taste

Filling:

- 2 tbsp extra virgin olive oil
- 1 small white onion, peeled and diced
- 1 ½ pounds boneless skinless chicken breasts, diced into small ½ inch pieces
- 1 (4 oz) can diced green chilies
- Sea salt and freshly cracked black pepper
- 1 (15 oz) can black beans, rinsed and drained
- 8 large flour tortillas
- 3 cups Mexican-blend shredded cheese (cheddar is fine)

Directions

1. Preheat oven to 350 degrees.
2. Prepare your enchilada sauce.
3. Sauté the filling mixture: In a large pan, heat oil over medium-high heat. Add onion and sauté for 3 minutes, stirring occasionally.
4. Add diced chicken and green chiles, and season with a generous pinch of salt and pepper. Sauté the mixture for 6-8 minutes, stirring occasionally, or until the chicken is cooked through.
5. Add in the beans and stir until evenly combined. Remove pan from heat and set aside.
6. Assemble the enchiladas: Lay out a tortilla, and spread two tablespoons of sauce over the surface of the tortilla. Add a generous spoonful of the chicken mixture in a line down the center of the tortilla, then sprinkle with 1/3 cup of cheese.
7. Roll up tortilla and place in greased 9 x 13-inch baking dish. Assemble the remaining enchiladas. Then spread remaining sauce evenly over the top of the enchiladas, followed by shredded cheese.
8. Bake uncovered for 20 minutes, until the enchiladas are cooked through and the tortillas are slightly crispy on the outside. Transfer the baking dish to a wire baking rack.
9. Serve the enchiladas immediately while they're nice and hot and melty, garnished with your choice of toppings — fresh cilantro, chopped red onions, diced avocado, sour cream, and/or crumbled cotija cheese.

Tres Leche

Total yield: 12 servings

Ingredients

- 1 cup all-purpose flour
- 1 ½ tsp baking powder
- ¼ tsp salt
- 5 large eggs, separated
- 1 cup sugar, divided
- 1/3 cup whole milk
- 1 tsp vanilla extract
- 1 can (12 oz) condensed milk
- 1 can (14 oz) sweetened condensed milk
- ¼ cup whole milk
- 1-pint heavy whipping cream
- 3 tbsp powdered sugar
- ½ tsp vanilla extract
- Ground cinnamon for topping

Directions

1. Preheat oven to 350 degrees.
2. In a medium mixing bowl combine flour, baking powder, and salt. Separate the eggs into two other mixing bowls.
3. Add ¾ cup sugar to the bowl with the egg yolks and mix on high speed until yolks are pale yellow. Add 1/3 cup milk and vanilla and stir to combine. Pour the egg yolk mixture over the flour mixture and stir gently until combined (don't overmix).
4. Use electric beaters to beat the egg whites on high speed. As they begin to whip into stiff peaks, gradually mix in the remaining ¼ cup of sugar. Fold the stiffly beaten egg whites into the batter gently, scraping the bottom and sides of the bowl until combined.
5. Pour batter into un-greased pan and smooth it into an even layer. Bake for 25 to 35 minutes, or until a toothpick inserted in the center of the cake comes out clean. Remove from the oven and allow cake to cool completely.
6. Combine the evaporated milk, sweetened condensed milk, and whole milk in a small bowl. Once the cake has cooled use a fork to poke holes all over the top of the cake.
7. Slowly pour the milk mixture over the top of the cake, making sure to pour near the edges and all around. Refrigerate the cake for at least 1 hour or overnight, to allow it to soak up the milk.
8. In the meantime, whip the heavy cream, sugar and vanilla until stiff peaks. Smooth over the top of the cake. Sprinkle with cinnamon on top.
9. Serve with fresh strawberries.