



# Cinco de Mayo

## RECIPE COLLECTION



Gale Legal Group, PLLC



# CHICKEN MOLE TACOS

SERVINGS: 4

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## INGREDIENTS

- 1 1/2 lb. boneless, skinless chicken breast, cut into 1/2-inch pieces
- 1 1/2 tsp. unsweetened cocoa powder
- 1 1/2 tsp. ancho chile powder
- 1 tsp. ground cinnamon
- Kosher salt and pepper
- 1 small red onion, thinly sliced
- 1 red pepper, thinly sliced
- 1 small red cabbage, cored and thinly sliced
- 2 tbsp. fresh lime juice, plus lime wedges for serving
- 8 small corn tortillas
- Cilantro and yogurt, for serving

## DIRECTIONS

1. Heat oven to 425°F. Line a rimmed baking sheet with foil. In bowl, toss chicken with cocoa powder, ancho chile, cinnamon, and 1/4 teaspoon each salt and pepper. Transfer chicken to prepared sheet and roast until cooked through, about 12 minutes.
2. Meanwhile, in a large bowl, combine red onion, red pepper, and cabbage and toss with lime juice and 1/4 teaspoon each salt and pepper.
3. Warm tortillas, then fill with chicken and top with slaw. Serve with cilantro, yogurt, and lime wedges, if desired



## INGREDIENTS

- 2 jalapeños (seeded for less heat if desired), finely chopped
- 1/2 small white onion, finely chopped
- 2 tbsp. fresh lime juice
- Kosher salt and pepper
- 1 lb. plum tomatoes, halved, seeded, and chopped
- 1/2 c. fresh cilantro leaves, chopped
- Tortilla chips, for serving

# EASY RED SALSA

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## DIRECTIONS

1. In large bowl, toss jalapeños and onion with lime juice, 1/2 teaspoon salt, and 1/4 teaspoon pepper; let sit 10 minutes.
2. Toss with tomatoes, then fold in cilantro. Serve with tortilla chips.



# ELOTE (MEXICAN STREET CORN)

SERVINGS: 4 - 6

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## INGREDIENTS

- 6 ears corn, shucked, rinsed
- 1/4 c. mayonnaise
- 1/4 c. Mexican crema or sourcream
- 1/3 c. grated cotija cheese
- 3 tsp. chili powder

Chopped fresh cilantro and lime wedges, for serving

## DIRECTIONS

1. Prepare a grill for medium-high heat; heat 5 minutes (or preheat a grill pan over medium-high heat).
2. Grill corn, turning often, until slightly charred all over, about 10 minutes.
3. Meanwhile, in a small bowl, mix mayonnaise and crema.
4. Transfer corn to a platter. Brush with mayonnaise mixture. Top with cotija, chili powder, and cilantro. Serve warm or at room temperature with lime wedges alongside



## INGREDIENTS

- 1/2 lb. tomatillos (about 4), halved
- 2 cloves garlic (in their skins)
- 1 large onion, cut into 1-inch thick wedges
- 1 large poblano, halved, seeds discarded
- 1 jalapeño, halved, seeds discarded
- 1 tbsp. olive oil
- 7 tbsp. fresh lime juice
- 4 c. fresh cilantro
- 8 corn tortillas
- 3 c. shredded rotisserie chicken
- 2 scallions, thinly sliced
- 1 1/2 c. Monterey Jack cheese, coarsely grated
- 1 small red onion, thinly sliced

# ENCHILADAS VERDES

## DIRECTIONS

1. Heat broiler. On a large rimmed baking sheet toss tomatillos, garlic, onion, poblano, and jalapeño with oil and 1/2 tsp each salt and pepper. Broil, rotating pan every 5 minutes until the vegetables are tender and charred, 15 minutes total. Reduce temp to 425F.
2. Discard skins from poblano and garlic and transfer all vegetables to a blender. Add 3 Tbsp lime juice, 3 cups cilantro, and 1/2 tsp salt and puree until smooth.
3. In a bowl, toss chicken with scallion and 2 Tbsp lime juice. Fold in 1/2 cup cilantro and 1 cup cheese.
4. Spread 1/2 cup salsa in a 13 x 9-inch baking dish and transfer the rest to a bowl. Working with one tortilla at a time, dip in salsa then fill about 1/2 cup chicken mixture. Roll the chicken mixture in the tortillas and place seam-side down in the dish. Repeat.
5. Top with the remaining salsa and sprinkle with cheese. Bake until beginning to brown, 8 to 10 minutes.
6. Meanwhile, in a small bowl, toss the red onion, remaining 2 Tbsp lime juice, and pinch each salt and pepper. Serve over enchiladas and top with cilantro, if desired.



# SMOKY FAJITA STIR-FRY LETTUCE CUPS

SERVINGS: 4

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## INGREDIENTS

- 2 tbsp. apricot jam
- 1 tbsp. fresh lime juice, plus wedges for serving
- 1 tsp. chopped chipotle chile in adobo
- 2 tbsp. olive oil
- 1 red onion, sliced
- 1 red bell pepper, sliced
- Kosher salt and pepper
- 2 cloves garlic, finely chopped
- 1/2 lb. pork tenderloin, thinly sliced
- 12 Lettuce leaves, for serving

Fresh cilantro and crumbled queso fresco, for serving

## DIRECTIONS

1. In a small bowl, combine jam with lime juice and chipotles.
2. Heat 1 tablespoon oil in large skillet over medium-high heat. Add onion and pepper, season with 1/4 teaspoon each salt and pepper and cook, tossing occasionally until just tender, 6 to 8 minutes. Add the garlic, and cook, tossing for 1 minute; transfer the vegetables to a bowl.
3. Return the skillet to the stove and heat the remaining tablespoon oil over medium-high heat. Season the pork with 1/4 teaspoon each salt and pepper and cook, tossing occasionally, until browned, 3 to 4 minutes. Add the jam mixture and cook for 1 minute.
4. Return the vegetables to the skillet and cook tossing to heat through, about 2 minutes. Serve in the lettuce leaves and top with cilantro and queso fresco. Serve with extra lime wedges, if desired.



## INGREDIENTS

- **4** large tortillas
- **1** 15-ounce can refried beans
- **1/4 c.** prepared salsa
- **1 oz.** thinly sliced chorizo
- **4 oz.** Pepper Jack cheese
- Lime wedges
- Avocado, lettuce, and tomatoes, for topping

# TEX-MEX PIZZETTAS

SERVINGS: 4

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## DIRECTIONS

1. Place 2 rimmed baking sheets in the oven and heat to 425°F. Lightly brush tortillas with canola oil. Place on hot baking sheets and bake until crisp, 4 minutes per side.
2. While the tortillas are baking, coarsely grate the pepper jack cheese.
3. Spread the refried beans on the tortillas, then spread with the salsa. Divide the chorizo and the pepper jack cheese among the tortillas. Bake until the cheese melts, about 5 minutes.
4. While the tortillas are baking, slice the avocado and lettuce, and chop the tomatoes, if desired, and use to top the tortillas. Squeeze fresh lime juice over the top.



# SPICED CHOCOLATE BARK

SERVINGS: 12

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## INGREDIENTS

- 12 oz. bittersweet chocolate, finely chopped
  - 1 tsp. Homemade Sriracha
  - 1/8 tsp. ground cinnamon
  - 1 c. mini salted pretzels, roughly chopped
  - 2 tbsp. sliced almonds, toasted
- Flaky salt, for sprinkling

## DIRECTIONS

1. Line the baking sheet with parchment paper. In a medium saucepan, bring 1 inch of water to a simmer.
2. Place chocolate in a large heatproof bowl and place bowl over (but not in) simmering water and cook, stirring occasionally, until melted and smooth. Remove from heat and stir in sriracha and cinnamon.
3. Pour the chocolate mixture onto a prepared baking sheet and using a small offset spatula, spread it into a 1/8-inch-thick layer (it will not reach the sides of the pan).
4. Top with chopped pretzels and almonds and flaky salt and refrigerate until fully set, 1 to 2 hours. When ready to serve, break into pieces. Refrigerate any leftovers in airtight container.





## INGREDIENTS

- 3/4 c. tequila
- 1/2 c. fresh lime juice, plus slices, for serving
- 1/2 c. Cointreau
- Coarse salt, for serving
- Finely grated lime zest, for serving

# CLASSIC FRESH LIME MARGARITA

SERVINGS: 4

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## DIRECTIONS

1. In medium pitcher, combine tequila, lime juice, and Cointreau. If desired, rub rims of 4 glasses with a lime slice and dip in salt and lime zest to coat.
2. Add ice and pour margarita on top. Serve with lime slices.