

# DELICIOUS TEX MEX RECIPES!

## Shrimp Diablos

*Serves 2 | Prep. time 10 min. | Cooking time 8 to 10 min.*

### **Ingredients**

- 24 large raw shrimp, peeled and deveined
- 2 jalapeño peppers, seeded and cut into 12 slices
- 1 shallot, sliced
- 12 slices bacon
- Lime slices for serving

### **Directions**

1. Preheat the oven to 425°F.
2. Line a baking sheet with parchment paper.
3. Take one shrimp and pair it with a slice each of jalapeño and a few slices of shallot. Wrap it up with a slice of bacon and secure it with a toothpick. Repeat for all the shrimp pieces.
4. Bake for about 8-10 minutes, flipping the shrimp halfway through baking to brown both sides.
5. Serve with lime slices

# Classic Tex-Mex Chicken Enchiladas

Serves 4 | Prep. time 15 min. | Cooking time 20 min.

## **Ingredients**

### Enchilada sauce

- (makes about 4 cups)
- ¼ cup vegetable oil, canola oil, or melted coconut oil
- ¼ cup all-purpose flour
- 3 tablespoons chili powder
- 1 cup chicken stock
- 1 (28 ounce) can crushed tomatoes
- 1 teaspoon dried oregano
- 1 teaspoon cumin
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 tablespoon packed brown sugar
- ½ teaspoon kosher salt
- 1 teaspoon ground black pepper

### To make the enchiladas

- 4 corn or flour tortillas
- 4 chicken breast fillets OR 1 ⅓ cups shredded chicken, cooked
- 2 cups shredded cheese such as cheddar, Monterey Jack, or a combination, divided
- ⅓ cup onion, finely chopped
- 1 ½ cups enchilada sauce
- Cilantro, chopped, for garnish (optional)
- Sour cream and guacamole

## **Directions**

### For enchilada sauce

1. Combine the oil and flour in a medium saucepan over medium heat. Whisk in the remaining ingredients. Taste and adjust the spices based on your preferences.
2. Pour any unused enchilada sauce into an airtight container and refrigerate it for up to two weeks.

### To make the enchiladas

1. Preheat the oven to 350°F.
2. Grease a 2-quart baking dish and pour about ½ cup of enchilada sauce into it. Set it aside.
3. Combine the shredded chicken (or vegetable combination of choice), 1 cup of cheese, and the onion in a bowl. Set it aside.

4. Steam the tortillas by wrapping them in damp towels and heating in the microwave for 20-30 seconds. You may also heat them on a preheated skillet for 15 seconds on each side. This is to make the tortillas pliable.
5. Lay a warmed tortilla inside the baking dish with enchilada sauce (This may also be done on a separate surface, if you find it too messy). Place a portion of the chicken/vegetable filling on the center of the tortilla and roll it to form a cylinder. Place it against the edge of the baking dish, seam side down. Do the same for the other tortillas, neatly lining and packing the rolls in the baking dish.
6. Pour the remaining enchilada sauce over the rolls (adding more sauce, if desired) and sprinkle with the remaining cheese.
7. Cover with foil and bake until heated through (about 15 minutes).
8. Remove the foil and bake about 5 minutes longer to melt the cheese.
9. Garnish with chopped cilantro (optional) and serve with sour cream and guacamole.

# Crispy Fish Taco

Serves 6 | Prep. time 4 to 6 min. | Cooking time 15 min.

## **Ingredients**

- 1 pound boneless cod, cut into 2-inch pieces
- 1 cup flour
- ½ cup cornstarch
- 1 cup beer
- 1 large egg
- 1 teaspoon baking powder
- Salt to taste
- 8 corn tortillas
- Oil for frying

## Sauce

- 1 cup mayonnaise
- ½ cup sour cream
- 1 jalapeño pepper, minced
- 1 teaspoon cumin
- ½ teaspoon chili powder
- 1 lime, juiced

## Garnishing

- 1 cup tomatoes, chopped
- 1 cup cabbage, shredded
- ¼ cup cilantro, chopped
- 2–3 lime wedges

## **Directions**

1. Mix all the sauce ingredients in a bowl and set aside.
2. Whisk the flour, cornstarch, baking powder and salt together in a large mixing bowl.
3. Crack an egg into the bowl and pour in the beer. Whisk gently until the mixture forms into a lump-free batter.
4. Heat oil to 350°F in a deep-fryer.
5. Dunk the fish pieces into the batter and then drop them into the hot oil. Fry until golden and crispy. Drain on paper towels.
6. Lightly fry the tortillas (not too crisp).

## Assembling

1. Place a taco on a plate and top with 2–3 pieces of crispy fish.
2. Add a spoonful of cream on top of the fish.
3. Garnish with chopped tomatoes and cabbage.

4. Sprinkle with cilantro and serve with lime wedges.

# Classic Tex-Mex Beef Chili

*Serves 6 | Prep. time 4 to 6 min. | Cooking time 60 to 75 min.*

## **Ingredients**

- 2 pounds beef chuck, cut into ¼-inch cubes
- 1½ cups beef broth
- 1 large onion, sliced
- 4 cloves garlic, minced
- 2 tablespoons tomato puree
- 2 dried ancho chilies, chopped
- 2 tablespoons cumin seeds, roasted and crushed
- 2 teaspoons paprika
- 1 teaspoon dried oregano
- 1 teaspoon ground black pepper
- ½ teaspoon dried thyme
- ¼ cup fresh cilantro or sliced green onions, chopped
- 1 cup shredded cheddar or Monterey jack cheese
- 1 tablespoon oil

## **Directions**

1. In a large skillet, heat oil over medium heat. Add beef, onion and garlic; cook until brown, about 2 minutes.
2. Add beef broth, tomato puree, ancho chilies and all the remaining ingredients to the beef; reduce heat and let simmer until the beef is very tender, about 60-75 minutes.
3. If desired, garnish with some fresh cilantro or sliced green onions and cheese.

# Caramel Flan

Serves 4 | Prep. time 4 to 6 min. | Cooking time 25 min.

## **Ingredients**

### For the caramel

- ½ cup sugar
- 2 tablespoons water

### For the custard

- 1 cup milk
- 1 teaspoon vanilla extract
- 2 whole eggs
- ¼ cup sugar
- 1 teaspoon lime zest (you may use orange or lemon zest instead)

## **Directions**

1. To make the caramel, combine the sugar and water in a saucepan. Cook, without stirring, over medium-high heat. Allow the sugar to melt and turn to caramel. When the syrup turns deep amber, immediately remove it from the heat and set the bottom of the pan in cold water. (NOTE Hot caramel can scald.) Distribute the caramel into 4 small ramekins. Set aside.
2. To make the custard, preheat the oven to 350°F.
3. In a medium-sized pot or saucepan, combine the milk and vanilla and heat over medium high. Remove the pot from the heat as soon as it begins to boil
4. In a separate bowl, whisk the eggs and sugar together. While whisking constantly, pour the hot milk and vanilla mixture into the eggs and sugar in a thin stream. Strain the mixture through a fine mesh strainer into a clean bowl.
5. Distribute the mixture into the caramel-coated ramekins.
6. Place the ramekins in a shallow baking dish or sheet pan.
7. Fill the pan with water until it reaches about half way up the ramekins.
8. Bake for 30 minutes, or until the tip of a knife when inserted into the center comes out clean.
9. Allow the flans to cool.
10. Cover with plastic wrap and refrigerate for 2 hours to overnight.
11. To unmold the flan, cut around the edges with a small knife to loosen it from the ramekin, and flip it onto a serving plate. Tap the bottom of the ramekin until you hear the flan slide out.

These recipes and more can be found in Sarah Spencer's *Tex Mex Cooking: Easy Everyday Tex-Mex Recipes*. Click [here](#) or on the cover to get your copy now!

