

Delicious Copycat Tex-Mex Recipes

Chipotle's Guacamole

Whether you're pairing this with a burrito or chips, this copycat Chipotle guacamole is sure to be everyone's next favorite dip.

Makes about 4 cups | Prep. time 10 min.

Ingredients

- 1 medium jalapeño pepper, seeded and deveined, finely chopped
- 1 cup diced red onion
- 2 tablespoons fresh cilantro, chopped finely
- 8 ripe avocados
- 8 teaspoons freshly squeezed lime juice
- 1 teaspoon kosher salt

Directions

1. Halve avocados using a knife and remove pits and spoon flesh into a large bowl. Add jalapeño pepper, onion, and cilantro. Pour in the lime juice. Sprinkle salt on top. Mash avocado with the rest of the ingredients until everything is well blended and desired consistency is obtained.
2. Cover guacamole with plastic wrap until just before serving.

Chili's Chicken Enchilada Soup

Cheesy and a little spicy, this bowl of soup captures the best flavors of chicken enchiladas.

Serves 6 | Prep. time 10 min. | Cooking time 30 min.

Ingredients

- 1 tablespoon olive oil
- 1 onion, chopped
- 3 cloves garlic, minced
- 5 cups chicken broth
- 1 cup masa harina
- 2 cups water
- 1 cup enchilada sauce
- 1 pound Velveeta®, cubed
- 2 cups shredded chicken
- 1 teaspoon chili powder
- ½ teaspoon ground cumin
- ½ teaspoon salt
- ½ teaspoon black pepper
- ½ cup shredded Monterey Jack
- ½ cup shredded cheddar
- Crushed tortilla chips, for topping

Directions

1. Heat the oil in a Dutch oven or soup pot. Add the onion and cook until it is softened. Add the garlic and cook another minute, until it is fragrant.
2. Add the chicken broth and bring it to a boil.
3. In a separate bowl, combine the masa harina with the water and mix until smooth. Whisk the mixture into the broth.
4. Stir in the enchilada sauce and Velveeta. Cook, stirring occasionally, until the soup thickens and the cheese is melted.
5. Add the chicken, chili powder, cumin, salt, and pepper. Cook to heat through.
6. Serve garnished with a blend of the cheeses and a generous topping of tortilla chips.

Abuelo's Chicken Fajitas

Since 1989, Abuelo's has been serving authentic Mexican meals made from their chef's family recipes. Here is our version of their chicken fajitas.

Serves 4-6 | Prep. time 15 min. | Cooking time 30 min.

Ingredients

Fajita Seasoning (makes 4 tablespoons)

- 1 tablespoon cornstarch
- 1 tablespoon chili powder
- 2 teaspoons white sugar
- 1 teaspoon salt
- 1 teaspoon paprika
- 1 teaspoon onion powder
- ½ teaspoon garlic powder
- ½ teaspoon ground cumin
- ¼ teaspoon cayenne pepper

For the Fajitas

- 1 ½ pounds boneless, skinless chicken breast, sliced into strips
- 2 tablespoons fajita seasoning
- 1 tablespoon vegetable oil
- 2 large sweet onions, each cut into 8 wedges
- 1 large green bell pepper, cut into ½-inch strips
- 1 large red bell pepper, cut into ½-inch strips

Other ingredients

- 10 (8-inch) flour tortillas, (such as [these](#))
- 1 cup salsa

Directions

1. Prepare the fajita seasoning by mixing all the ingredients together.
2. Sprinkle the chicken with 2 tablespoons of the seasoning and toss to coat. Set the chicken aside.
3. In a large skillet over medium-high heat, warm the oil and add the chicken. Cook until it is browned.
4. Add the onion and peppers. Cook, stirring occasionally, until the vegetables are tender and the chicken is cooked through. Add a little water to make a sauce, if you like.
5. Warm the tortillas and fill them with the chicken mixture. Serve with salsa.

Moe's Southwestern Grill's Steak Quesadilla

If you like beef and peppers, nobody does quesadillas better than Moe's Southwestern Grill. Here, we show you how to make 'em like Moe's!

*Serves 4 | Prep. time 10 min. | Marinating time 6 hours |
Cooking time 20 min.*

Ingredients

- 4 (4-ounce) beef sirloin steaks
- 1 tablespoon olive oil
- 1 small green bell pepper, thinly sliced
- 1 small red bell pepper, thinly sliced
- 1 small yellow bell pepper, thinly sliced
- 1 small yellow onion, thinly sliced
- 1 cups shredded Chihuahua white cheese
- 1 cup shredded American cheese
- 8 (8-inch) flour tortillas

For the Marinade

- 3 cloves garlic, minced
- 2 tablespoons chopped parsley
- 3 tablespoons extra virgin olive oil
- 1 teaspoon crushed red chilies
- ½ teaspoon black pepper
- ½ teaspoon salt

Directions

1. Pound the steaks to an even thickness and place them in a resealable bag. Add the marinade ingredients and turn to coat. Refrigerate for 6 hours or overnight.
2. Heat the olive oil in a skillet and cook the peppers and onion until they are tender-crisp. Remove the vegetables to a bowl and keep them warm.
3. Drain the steaks from the marinade and cook them in the hot skillet for 2–3 minutes on each side, until they are cooked to your liking. Rest a few minutes, and then slice.
4. Heat a clean skillet over medium heat and place a tortilla in it. Spread some cheese on it, and top with some of the meat and vegetables. Add more cheese and another tortilla.
5. Cook on both sides until crisp.

Chi-Chi's Seafood Chimichanga

It only takes 40 minutes to recreate this tasty cheese and seafood chimichanga, but I'm sure you'll be done eating it in much less time. Yum!

Serves 6 | Prep time 10 min. | Cooking time 30 min.

Ingredients

4 tablespoons butter
4 tablespoons flour
½ teaspoon butter
2 dashes black pepper, ground
2 cups milk
8 ounces Monterey Jack cheese, shredded
1 16-ounce package crab meat, flaked
1 cup cottage cheese
¼ cup Parmesan cheese
1 egg
1 tablespoon dried parsley flakes
¼ teaspoon onion powder
1 tablespoon lemon juice
Shredded lettuce for serving
¼ cup sliced green onions for garnish

Directions

1. Preheat oven to 375°F.
2. To make the sauce, heat butter in a pan on medium heat. Add flour, salt, and pepper. Mix, then pour in the milk. Stirring often, cook until sauce is thick then simmer for an additional 1 minute.
3. Turn off heat and stir in Monterey Jack cheese until completely blended into the sauce.
4. In a bowl, combine crab meat, cottage and Parmesan cheese, egg, parsley, and onion powder. Heat tortillas in the microwave for 10 seconds or until warm. Wet bottom side of the tortilla and add crab meat mixture on top. Fold tortilla to wrap filling.
5. Coat baking sheet with cooking spray. Bake chimichangas for about 25 minutes.
6. Reheat sauce until warm. Mix in lemon juice and stir until blended.
7. Transfer chimichangas to plates over a bed of shredded lettuce, if desired. Top with sauce and garnish with green onions before serving.

El Chico's Deep-Fried Ice Cream

Have you ever wondered how deep-fried ice cream is made? We're here to tell you – and it's not difficult! Try this El Chico recipe.

Serves 4-6 | Prep. time 10 min. | Freezing time 5 hours | Cooking time 2 min.

Ingredients

1 cup Corn Flakes® crumbs

½ cup sugar

½ teaspoon cinnamon

1 quart vanilla ice cream

For serving

Chocolate or caramel syrup (or both)

Whipped cream

Maraschino cherries

Oil for frying

Directions

1. Combine the crushed cereal crumbs with the sugar and cinnamon in a shallow bowl.
2. Set out a baking dish or pan.
3. Allow the ice cream to soften slightly. Scoop out balls and roll them in the coating mixture.
4. Set them on the prepared pan and return them to the freezer for 5 hours.
5. Heat the oil to 450°F. Working quickly and one at a time, lower the ice cream balls into the oil. Cook for 2 or 3 seconds only, and remove them to a serving dish.
6. Top with whipped cream, syrup, and a cherry, and serve!

***These recipes and more can be found in Lina Chang's *Copycat Recipes: Making Tex-Mex Restaurants' Most Popular Recipes at Home*. To get your own copy, click on the book cover or click [here](#).

