

Tasty and Easy Tex-Mex Recipes

Queso Dip

Serves: 2-3

Preparation Time: 5 minutes

Cooking Time: 10-15 minutes

Ingredients

- 1 can evaporated milk
- 1 tablespoon corn starch
- 2 cups shredded cheese of choice (like cheddar or Gouda)
- ½-1 cup cream cheese or cream (optional)
- 1 can diced tomatoes with green chilies
- ½-1 pound lean ground beef, thoroughly cooked and drained

Directions

1. Combine the cornstarch and evaporated milk in a saucepan.
2. Add the shredded cheese and cream cheese or cream, if using.
3. Cook over medium heat, stirring constantly, until the cheese is melted, and continue cooking until the sauce is of the desired thickness.
4. Add the tomato-chili mix and stir in the cooked ground beef.
5. Cook to heat through.
6. Serve with tortilla chips or any chips of your choice.

Chimichanga (Deep Fried Burrito)

Serves: 4

Preparation Time: 20 minutes

Cooking Time: 35-40 minutes

Ingredients

- 4 large flour tortillas
- 2 cups of vegetable oil, for frying

For filling

- 1 pound choice of meat (chicken or beef)
- 1 small onion, chopped
- 1 medium bell pepper, destemmed, seeded and chopped
- 3 Roma tomatoes, chopped
- 1 clove garlic, minced
- Salt and pepper, to taste
- ½ cup refried beans
- ½ cup each of salsa, guacamole and sour cream plus more for serving

Directions

1. Combine the meat, onion, bell pepper, tomatoes, salt, and pepper in a heavy-bottomed pot, mixing to coat the meat well.
2. Cover the pot and cook for 45 minutes over medium heat. Stir occasionally.
3. Turn off the heat and let the mixture cool.
4. When the meat has cooled down, shred it by pulling it apart with forks, or slice it thinly with a sharp knife. Stir the meat back in with the vegetables and set it aside.
5. Heat the refried beans in a saucepan over medium heat until heated through (about 5 minutes).
6. 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.
7. Spread ¼ of the warmed refried beans in the center of each tortilla.
8. Place ¼ of the shredded meat over the refried beans.
9. Place spoonfuls of salsa, guacamole, and sour cream over the refried beans and meat.
10. Fold one side of the tortilla over. While applying pressure around the middle, fold the sides in to seal the ends. Continue to roll the tortilla over until the center is resting on the other end of the tortilla. Place on a tray or dish, seam side down. Repeat for the rest of the tortillas.
11. Heat the oil in a frying pan over medium-high heat.
12. Fry the chimichangas until lightly browned and crisp (5 minutes on each side).
13. Lift the fried chimichangas out of the oil with a slotted spoon and let them drain for a few seconds on paper towels.
14. Serve hot with more salsa, guacamole, and sour cream.

Enchiladas

Serves: 4

Preparation Time: 15 minutes

Cooking Time: 20 minutes

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
- (For vegetarian enchiladas, you may use a combination of cooked black beans, cauliflower, spinach, broccoli, etc.)
- 2 cups shredded cheese (Edam, 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

3. Preheat the oven to 350°F.
4. Grease a 2-quart baking dish and pour about ½ cup of enchilada sauce into it. Set it aside.
5. Combine the shredded chicken (or vegetable combination of choice), 1 cup of cheese, and the onion in a bowl. Set it aside.
6. 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.
7. 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.
8. Pour the remaining enchilada sauce over the rolls (adding more sauce, if desired) and sprinkle with the remaining cheese.
9. Cover with foil and bake until heated through (about 15 minutes).
10. Remove the foil and bake about 5 minutes longer to melt the cheese.
11. Garnish with chopped cilantro (optional) and serve with sour cream and guacamole.

Tex-Mex Pork Tacos

Serves: 6

Preparation Time: 20 minutes plus 30 minutes soaking time

Cooking Time: 2 hours 40 minutes

Ingredients

- 24 pieces 6-inch tortillas, corn or wheat
- 4 radishes, trimmed, thinly sliced
- Salsa
- Onions, chopped
- Pickled jalapeños
- Cilantro, chopped

For pork shoulder

- 4 large dried ancho chilies, stemmed and seeded
- 2 large dried chilies de árbol, stemmed and seeded
- 2 tablespoons sugar
- 1 tablespoon fresh lime juice
- 1 5-pound boneless pork shoulder
- Kosher or sea salt
- 2 tablespoons vegetable oil
- 1 large onion, chopped
- 4 large garlic cloves, coarsely chopped
- 2 bay leaves
- 2 teaspoons dried oregano
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin
- ½ teaspoon ground allspice
- 1 (12 ounce) bottle dark beer

Directions

1. Soak the dried chilies in hot, freshly boiled water for 30 minutes. Weight them down and cover them with a plate or saucer. Drain, reserving 1 cup of liquid.
2. Preheat the oven to 350°F.
3. In a blender, process the chilies, sugar, lime juice, and ¼ cup of the reserved soaking liquid into a paste. Add more soaking liquid, if needed.
4. Dry the pork shoulder with paper towels.
5. Season it generously with salt, and then rub the paste evenly over the pork.
6. Heat the oil in a large Dutch oven or heavy pot over medium heat. Sauté the onion, garlic, bay leaves, oregano, coriander, cumin, and allspice until the onion is tender (about 8 minutes).
7. Pour in the beer and bring it to a boil.
8. Place the pork in the pot, cover, and transfer it to the oven. Let it braise until tender (about 2 ½ hours), basting occasionally with pan juices.
9. When the pork is done, transfer it carefully to a large tray and allow it to cool.
10. Shred it with forks, and pour the pan juice over the meat.
11. Heat the tortillas in a skillet, for about 1 minute on each side, and wrap them in towels to keep them warm.
12. Serve warm tacos and shredded pork, with toppings set out for everyone to use as they please.

Chicken Fajitas

Serves: 8

Preparation Time: 15 minutes plus 10 minutes to overnight marinating time

Cooking Time: 35 minutes

Ingredients

- 1 pound boneless, skinless chicken breasts
- Kosher or sea salt
- Freshly ground black pepper
- 1 medium bell pepper, seeded and sliced into ½-inch strips
- 1 medium red onion, halved and sliced into ½-inch pieces
- 1 tablespoon vegetable oil
- 8 (6 inch) corn or flour tortillas
- Guacamole, salsa, shredded lettuce and sour cream (optional)

For the marinade

- ⅓ cup fresh cilantro, coarsely chopped
- 2 cloves garlic, finely chopped
- ½ teaspoon chili powder
- ½ teaspoon ground coriander
- ½ teaspoon ground cumin
- Juice of 1 lime
- 2 tablespoons vegetable oil

Directions

1. Combine the marinade ingredients. Marinate the chicken in the refrigerator for at least 10 minutes to overnight.
2. Preheat a grill pan to medium.
3. Arrange the chicken pieces on the grill, and season with salt and pepper.
4. Cook on one side until well browned (about 10 minutes).
5. Flip and season the second side with salt and pepper.
6. Cook, undisturbed, until the other side is well browned (about 10 minutes).
7. Place the chicken on a cutting board and let it rest.
8. Meanwhile, place the bell pepper and onion in a medium bowl, drizzle with 1 tablespoon of oil, season with salt and pepper, and toss to coat.
9. Place the vegetables on the hot grill pan in a single layer.
10. Cook until slightly charred (about 10 minutes). Transfer to a serving dish.
11. To heat the tortillas, steam them by wrapping them in damp towels, 5 pieces at a time, and heating in the microwave for 20-30 seconds. You may also heat them on a preheated skillet for 15 seconds on each side. Wrap them in a towel to keep warm.
12. Slice the chicken into strips or bite-sized pieces, cutting against the grain. Place it in the serving dish with the vegetables.
13. Serve with a warm tortilla with and top with guacamole, salsa, shredded lettuce and sour cream.

Classic Mexican Rice

Serves: 4-6

Preparation Time: 15 minutes

Cooking Time: 40 minutes

Ingredients

- 1 ⅓ cups fresh or canned tomatoes, very ripe, cored
- 1 medium white onion, chopped
- ⅓ cup canola or any cooking oil
- 2 cups long grain white rice
- 4 cloves garlic, minced
- 2 medium jalapeños, seeded and minced
- 2 cups chicken broth
- 1 tablespoon tomato paste
- 1 ½ teaspoons salt
- ½ cup fresh cilantro, minced
- 1 jalapeño, minced (with seeds), for garnish
- 1 lime, cut into wedges

Directions

1. Place the tomatoes and onion in a blender and combine to make a smooth puree. Set it aside.
2. Place the rice in a strainer and rinse under cold running water until the starch is washed out and the water runs clear. Drain well.
3. Heat the oil in a heavy-bottomed skillet over medium-low heat for about 2 minutes. The oil is ready when a grain of rice dropped in sizzles.
4. Sauté the rice in the oil until the rice is light gold in color (about 6-8 minutes).
5. Add the garlic and 2 minced seedless jalapeños, and sauté until fragrant (about 1 minute).
6. Transfer the contents of the skillet to a rice cooker. Rinse any remaining bits in the skillet with the broth into the rice cooker. Stir in the puree, tomato paste, and salt.
7. Place the lid on the rice cooker and let it cook for about 30 minutes. Remove it from the heat but keep the lid on for another 5 minutes or so, to ensure that all the moisture has been absorbed by the rice.
8. Serve garnished with cilantro and jalapeño slices, with lime wedges on the side.

Churros

Serves: 4

Preparation Time: 10 minutes

Cooking Time: 10 minutes

Ingredients

For the dough or paste

- 1 cup water
- 2 ½ tablespoons sugar
- ½ teaspoon salt
- 2 tablespoons vegetable oil
- 1 cup all-purpose flour
- Oil for frying

Cinnamon sugar

- ½ cup white sugar
- 1 teaspoon ground cinnamon

Direction

1. Combine the ingredients for the cinnamon sugar in a bowl, and set it aside.
2. Mix the water, sugar, salt, and 2 tablespoons of vegetable oil in a small saucepan, over medium heat.
3. Bring it to a boil and remove it from the heat.
4. Add the flour, stirring constantly. Continue mixing until a paste-like dough is formed.
5. Heat the oil for frying in deep-fryer or deep skillet, to 375°F.
6. Using a pastry bag, pipe strips of dough into the hot oil.
7. Fry until golden and drain on paper towels.
8. Roll the drained churros in cinnamon sugar to coat.
9. Serve.

***These recipes and more are Lina Chang's *Tex-Mex Takeout Cookbook: Favorite Tex-Mex Recipes to Make at Home*. To get your copy, click on the cover below or click [here](#).

