



Queso Fundido with Chorizo

1 teaspoon olive oil
1/4 pound bulk fresh chorizo sausage
1/2 onion, finely diced
1/4 red pepper, finely diced
1/2 jalapeno, finely diced
1 clove garlic, minced
1 tablespoon Mexican spice mix
1 cup diced canned tomatoes, with juice
2 tablespoons water
2 cups grated cheese
Fresh corn chips

- Preheat oven to 375 degrees. Bring a oven-proof skillet to medium heat and add the oil.
- Saute the chorizo, breaking up with a spoon, until cooked through.
- Add the onions and peppers; cook until softened and golden, about 5 to 7 minutes.
- Stir in the garlic and spices; cook 1 minute more.
- Stir in the tomatoes and water; simmer until flavors combine, about 2 minutes.
- Top with cheese; bake queso fundido until golden. Serve with chips.

Pico de Gallo

1 shallot, minced
1 jalapeno, minced
1 jalapeno in adobo, minced
1 teaspoon each onion and garlic powder
1/2 teaspoon cumin powder
Juice of 1 lime
1 cup finely diced ripe tomatoes
Fresh cilantro
Sea salt and freshly ground pepper

- Add shallot, jalapeno, spices and lime juice to a mixing bowl.
- Season with salt and pepper; let stand 10 minutes. Stir in tomato and cilantro.

Guacamole

1 ripe avocado
1/4 cup pico de gallo
Hot sauce, to taste
Sea salt and freshly group pepper

Tortilla chips

- Slice avocado in half and remove the pit. Scoop out flesh; transfer to bowl. Mash; stir to combine.
- Stir in pico de gallo and hot sauce; adjust seasoning. Serve with chips.



Chicken Tacos with Pineapple Salsa

1 tablespoon olive oil
1 chicken breast, split
½ tablespoon Mexican spice mix
½ small onion, thinly sliced
¼ red pepper, thinly sliced
Fresh cilantro
6 corn or flour tortillas
Sea salt and freshly ground pepper

- Preheat a grill pan to medium heat and add half the oil.
- Season chicken with spice mix.
- Grill chicken, turning once, until center is cooked through. Remove from pan.
- Add vegetables; grill until tender but not mushy. Remove from pan.
- Warm tortillas in pan. Assemble tacos. Serve topped with salsa.

Pineapple Salsa

¼ cup finely diced red pepper
¼ small red onion, minced
1 jalapeno, minced
1 jalapeno in adobo, minced
1 teaspoon each onion and garlic powder
½ teaspoon cumin powder
Juice of 1 lime
1 cup finely diced ripe pineapple
Fresh cilantro
Sea salt and freshly ground pepper

- Add peppers, shallot, jalapeno, chipotle, spices and lime juice to a mixing bowl.
- Season with salt and pepper; let stand 10 minutes. Stir in pineapple and cilantro.