



TOSTITOS® Street Tacos

INGREDIENTS

- [title]Build for One Taco
- 2 street taco sized corn tortillas
- 2 **tbsp** meat or vegetable filling (see below)
- 1 **tbsp** onion/cilantro mix (see below)
- 1 quarter lime wedge
- [title]Chicken Chile Verde
- 3 **tbsp** vegetable oil
- 1 **lb** boneless, skinless chicken thighs
- 1 **tsp** kosher salt
- 1/2 **tsp** ground black pepper
- 1/2 **cup** diced onion
- 2 **tsp** chopped garlic
- 8 tomatillos, peeled, washed and 1/4" diced
- 1/2 **cup** canned diced green chiles or hatch chiles
- 1 **tbsp** chopped fresh jalapeño
- 2 **tbsp** chopped cilantro
- 3/4 **cup** chicken broth
- [title]Easy Pork Carnitas
- 12 **oz** slow cooked pork carnitas (store bought)
- 1 **cup** chicken broth
- 2 **tbsp** rendered pork lard (avoid the block style)
- 1/2 **tsp** kosher salt
- [title]Skirt Steak Carne Asada
- 1 **lb** outer skirt steak (thinly sliced)
- 2 **tbsp** vegetable oil
- 1 **tsp** kosher salt
- 1/2 **tsp** ground black pepper
- 1/2 **tsp** ground cumin
- 1 **tsp** ground coriander
- 2 **tsp** chile powder
- 1 **tbsp** finely grated onion
- 1 **tsp** chopped garlic
- [title]Cauliflower Adobo
- 1 **head** cauliflower
- 2 **tbsp** vegetable oil
- 1/4 **cup** diced onion



PREP
TIME

30min



COOK
TIME

1hr



SERVES

1

FEATURING

- **2 tsp** chopped garlic
- **1/4 cup** guajillo chili powder
- **1/2 tsp** ground cumin
- **1/4 tsp** ground black pepper
- **Pinch** ground cinnamon
- **Pinch** ground cloves
- **1/2 tsp** kosher salt
- **1/2 cup** boiling water
- **1 small can** diced fire roasted tomatoes
- **2 tbsp** apple cider vinegar
- **1 tbsp** light brown sugar
- **1 tbsp** chipotle en adobo, chopped
- [title]Cilantro/Onion Mix
- **3/4 cup** finely minced white onion
- **1/4 cup** chopped cilantro
- **1/2 tsp** kosher salt
- **2 tbsp** fresh lime juice

HOW TO MAKE

DIRECTIONS

- Heat a cast iron skillet to medium-high heat and toast the tortillas for about 20 seconds on each side.
- Stack two tortillas on top of each other.
- Spoon the hot meat or veg filling into the center.
- Top with onion/cilantro mix
- Serve with a lime wedge and TOSTITOS® Toppers™ Sauces on the side.
- [title]Chicken Chile Verde
- Warm a skillet over medium high heat, add half of the vegetable oil, season the chicken thighs with salt and pepper and brown the thighs well on both sides. Remove and set aside.
- Keep the skillet on the fire and add remaining veg oil and when it begins to smoke, add the onions, garlic and tomatillos, stirring occasionally until the onions begin to brown and soften, then add the green chiles, jalapeño and chicken broth.
- Reduce heat to low, return the chicken thighs to the pan, cover and cook over low heat for 20 minutes.
- Remove the thighs and cut them in 1/4 inch dice and return to the pan. Add the cilantro and adjust seasoning.
- [title]Easy Pork Carnitas
- In a small sauce pot, combine the carnitas with the broth, lard and salt.
- Cover and simmer for one hour over low heat.
- Shred the pork with two forks.
- [title]Skirt Steak Carne Asada

- Mix the oil, spices, onion with the garlic and rub the steak liberally on all sides. Cover and refrigerate for at least 2 hours but preferably overnight.
- Preheat grill to high heat and grill the skirt steak for 3-4 minutes on one side, then flip for 3-4 minutes on the other side, then back over in the other direction to create crossing grill marks. Repeat on the other side.
- Allow the steak to rest for a few minutes and then slice across the grain of the meat.
- [title]Cauliflower Adobo
- Preheat oven to 450°F.
- Rub the whole head of cauliflower with half of the vegetable oil and place in the oven for 15 minutes until it begins to brown in multiple places. Remove from oven, allow to cool and cut into small florets and sliced stems. Set aside.
- Warm a skillet over medium heat and add the remaining vegetable oil, onions and garlic and cook until they are beginning to brown and have softened.
- Add the guajillo powder, cumin, pepper, cinnamon, cloves and salt and continue cooking, stirring frequently for 5 minutes, then add the boiling water, tomatoes, vinegar, brown sugar and chipotle.
- [title]Cilantro/Onion Mix
- Mix all ingredients together and refrigerate at least 20 minutes before serving.