

Tasty and Easy Everyday Tex-Mex Recipes

Classic Guacamole

Serves 2 cups | Prep. time 10 min

Ingredients

- 2 ripe avocados
- Juice of 1 lime
- 3 tablespoons tomatoes, diced
- 2 tablespoons jalapeños, diced
- 2 tablespoons onion, chopped
- ¼ teaspoon garlic powder
- 1 tablespoon fresh cilantro
- Salt and pepper to taste
- Tortilla chips to serve

Directions

1. Cut the avocados in half lengthwise and remove the pits.
2. Scoop out the flesh from each avocado with a tablespoon.
3. Mash with a fork until chunky.
4. Add the remaining ingredients to the mashed avocado and stir until everything is well combined.
5. Serve with tortilla chips.

Chicken Fajita Nachos

Serves 6 | Prep. time 4 to 6 min. | Cooking time 35 min.

Ingredients

- ½ pound chicken, sliced into thin strips
- ½ cup red onion, diced
- 2 cloves garlic, minced
- ¼ cup chili sauce
- 2 tablespoons fajita seasoning mix
- 2 tablespoons oil
- Salt to taste
- 1 package tortilla chips

Topping

- 1 cup Monterey Jack cheese, shredded
- 1 cup cheddar cheese, shredded
- ½ cup lettuce, shredded
- 1 cup pico de gallo
- ¼ cup diced red onions
- ½ black olives, sliced
- Canned sliced jalapeños to taste
- Sour cream
- Guacamole

Directions

1. Preheat the oven to 350°F.
2. Heat the oil in a large skillet over medium-high heat.
3. Add the garlic and sauté about 2 minutes until fragrant.
4. Stir in the onion, chicken, and chili sauce.
5. Season with the fajita mix and salt and mix until well combined.
6. Cook for 15 minutes, then drain and set aside.
7. Place the tortilla chips on a large oven-safe platter or dish.
8. Layer the cheese on top of the tortilla chips.
9. Place in the preheated oven and bake for 10 minutes until the cheese is melted. (You can also use the microwave to melt the cheese, about 2–3 minutes.)
10. Add the shredded lettuce, pico de gallo, black olives, diced onions, and sliced jalapeño. Top with the reserved chicken.
11. Serve with a side of sour cream and guacamole if desired.

Shrimp Tacos

Serves 8 | Prep. time 20 min. | Cooking time 10 min.

Ingredients

- 1½ pounds shrimp, peeled and deveined
- 2 tablespoons lime juice
- ½ teaspoon chili powder
- 2 tablespoons olive oil
- 8 taco-size flour tortillas
- Salt to taste

Coleslaw

- 1 cup green cabbage, shredded
- ½ cup red cabbage, shredded
- ½ cup carrots, grated
- 1 tablespoon lemon juice
- 2 tablespoons cilantro, chopped

Sour Cream

- ½ cup sour cream
- 3 tablespoons mayonnaise
- 2 tablespoons Greek yogurt
- 1 teaspoon chipotle pepper, minced

Garnishing

- Juice of 2–3 limes
- ¾ cup cilantro, chopped

Directions

1. In a mixing bowl, combine the shrimp, lime juice, chili powder and salt. Let marinate for 15 minutes.
2. Mix all the coleslaw ingredients together in a serving bowl. Toss well and set aside.
3. In a large, heavy skillet, heat the oil over medium-high heat.
4. Lay the shrimp in the hot oil and cook until pink and opaque, about 3–5 minutes.
5. While the shrimp are cooking, mix all the cream ingredients in a bowl and set aside.
6. Warm the tortillas slightly in the microwave.
7. To assemble, spread a spoonful of sour cream on each tortilla. Place 4–5 shrimp on top. Top with a generous spoonful of coleslaw. Garnish with cilantro and serve with lime wedges.

Carne Asada Tacos

Serves 8 | Prep. time 30 min. plus 2 hours marinade time | Cooking time 40 min.

Ingredients

- 2 pounds flank steak or round steak, cubed
- 2 teaspoons garlic powder
- 2 tablespoons Mexican oregano
- 1 teaspoon red pepper flakes
- 1 teaspoon black pepper
- Salt to taste
- 8 flour tortillas

Jalapeño Ranch Dressing

- 1 cup mayonnaise
- ¼ cup sour cream
- 2 tablespoons Ranch salad dressing
- 2 tablespoons jalapeño, minced

Garnish

- 2 cups Mexican blend cheese
- 1 small onion, finely chopped
- ½ cup guacamole
- 3–4 lime wedges
- ¼ cup cilantro, finely chopped

Directions

1. Mix the garlic powder, oregano, pepper flakes, black pepper and salt in a large mixing bowl.
2. Rub the mixture over the beef. Refrigerate and let marinate for 2 hours.
3. Meanwhile, mix all the dressing ingredients in a bowl. Let sit in the refrigerator for 15 minutes.
4. Preheat the oven to 400°F and grease a baking dish with some oil.
5. Add the marinated pork to the dish and bake for 40 minutes or to your desired doneness.
6. Remove from the oven and let cool at room temperature.
7. Spread the sauce and cheese over the tortillas and place the pork on top.
8. Garnish with onion and cilantro.
9. Top with guacamole and serve immediately with lime wedges.

Vegetarian Quesadilla

Serves 4 | Prep. time 4 to 6 min. | Cooking time 16 min.

Ingredients

- 4 (10-inch) flour tortillas
- $\frac{3}{4}$ cup cheese of choice, shredded
- $\frac{1}{4}$ cup black beans
- $\frac{1}{4}$ cup corn
- 1-2 tablespoons diced red onions
- 1-2 tablespoons diced tomatoes
- 4 tablespoons butter
- Salsa or Pico de Gallo, guacamole, cilantro, and sour cream for serving

Directions

1. Spread $\frac{1}{4}$ cup of cheese over half of a tortilla, leaving space around the edges.
2. Fold the tortilla over to make a half-moon shape.
3. Melt 1 tablespoon of butter in a heavy skillet over low heat.
4. Place one half-moon tortilla in the skillet and cook until browned on one side (about 2 minutes). Flip over carefully and brown the other side as well. Transfer to a serving dish. Repeat for the rest of the tortillas.
5. Serve with salsa or Pico de Gallo, guacamole, and sour cream on the side. Garnish with cilantro if desired.

Mexican Crullers

Serves 6 to 8 | Prep. time 4 to 6 min. | Cooking time 15 min.

Ingredients

- 1 cup all-purpose flour
- 4 eggs
- $\frac{1}{4}$ cup butter
- 1 teaspoon vanilla extract
- Pinch of salt

For coating

- $\frac{1}{2}$ cup sugar
- 1 teaspoon ground cinnamon

Directions

1. In a medium saucepan, heat water, butter, salt and vanilla; bring to a boil.
2. Stir in the flour and stir briskly until it forms a soft, sticky dough.
3. Remove from the heat. Add one egg at a time and beat until well combined.
4. Transfer this dough into a pastry bag.
5. Heat oil over medium-high heat.
6. Carefully pipe the dough into the oil, forming 5–6-inch crullers.
7. Fry until golden brown on each side. Drain on paper towels.
8. Place the sugar and cinnamon in a Ziploc bag or paper bag.
9. Add a few crullers to the bag and shake until well coated.

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!

