

## **Skillet Mexican Street Corn**

**PREP TIME:** 5 min

**COOK TIME:** 15 min

**SERVINGS:** 8

### **INGREDIENTS**

- 2 tablespoons olive oil
- 6 ears fresh corn cut from cob
- ¼ cup crumbled cotija cheese
- ¼ cup minced red onion
- 2 tablespoons finely chopped cilantro
- 3 tablespoons mayonnaise
- 2 tablespoons sour cream
- 2 tablespoons lime juice
- ½ teaspoon ground cumin
- ½ teaspoon smoked sweet paprika
- ¼ teaspoon chili powder
- ¼ teaspoon salt
- 1 pinch ground coriander

### **PREPARATION STEPS**

1. Heat a 14-inch skillet over medium-high heat. Add olive oil and swirl to coat the bottom of the skillet. Spread frozen corn evenly across the skillet; do not stir. Cook corn for approximately 8 minutes.
2. Meanwhile, combine mayonnaise, sour cream, lime juice, cumin, paprika, chili powder, salt, and coriander in a large bowl. Set aside.
3. Check the corn; it should be slightly charred. If not, allow to continue cooking for 4 more minutes (stirring is fine at this point.)
4. Once corn is sufficiently browned/charred, transfer to the bowl with dressing and toss to coat. Add cotija cheese, red onion, and cilantro and mix until well combined. Serve immediately.

## A Pati Jinich Recipe

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### Sanborns' Swiss Chicken Enchiladas

6 Servings

*Enchiladas de Pollo Suizas Sanborns*

#### Ingredients

- 1 1/2 pounds tomatillos, husked, scrubbed and rinsed, and quartered
- 2 garlic cloves, peeled
- 1/2 cup coarsely chopped white onion
- 1 to 2 serrano chiles, stemmed, seeding optional
- 1 1/2 cups coarsely chopped cilantro leaves, and upper part of stems
- 1 teaspoon kosher or sea salt, or to taste
- 1/4 cup water
- 1 tablespoon canola or safflower oil
- 1 cup chicken broth, or vegetable broth, or water, homemade or store-bought
- 1 cup Mexican style cream, Latin-style cream, or heavy cream
- 12 [Corn tortillas](#)
- 3 cups shredded cooked chicken
- 3 cups Oaxaca or Muenster cheese, grated

#### To Prepare

In a blender, combine the tomatillos, garlic, onion, chiles (start with 1 and add another if desired), cilantro, salt and water. Puree until completely smooth.

Heat the oil in a medium saucepan set over medium heat until hot but not smoking. Add the pureed tomatillo mixture, being careful as it will sear and splutter. Cover partially with a lid and cook, stirring occasionally, until it thickens and darkens, about 4 to 5 minutes.

Stir in the broth, cover partially, and simmer for 5 minutes more. Turn off the heat and stir in the cream. Set aside.

Prepare the tortillas for enchiladas by either heating them on a comal or passing them through hot oil.

Preheat the oven to 400 degrees Fahrenheit.

Pour about 1 cup of the cooked salsa verde into a 9"x13" baking dish. One by one, place a tortilla on a plate or cutting board and arrange about 1/4 cup shredded cooked chicken down the middle. Roll up into a soft chubby enchilada and place seam down in the baking dish. Continue with the rest of the tortillas.

Pour the remaining cooked salsa verde over the enchiladas and sprinkle the grated cheese on top. Place in the oven and bake for 10 to 15 minutes, or until the cheese has completely melted and begun to lightly brown.

## **Slow Cooker Beef Carnitas Tacos**

therecipecritic.com

**MAKES:** 8 servings

Flank steak that is rubbed in spices and slow cooks with peppers, jalapeño, and onions all day to tender and juicy perfection! This recipe is easy and will become a family favorite!

### **INGREDIENTS**





2 lbs Flank Steak other cuts can be substituted but flank steak is best  
1 yellow onion, chopped  
1 green bell pepper, chopped  
1 red bell pepper, chopped  
1 seeded jalapeno, chopped  
2 tsp chili powder  
1 tsp cumin  
1/4 tsp onion powder  
1/4 tsp garlic  
1/4 tsp cayenne pepper  
1 tsp salt  
1/2 tsp freshly ground black pepper  
corn tortillas  
avocado slices  
cilantro  
your favorite salsa  
limes

### **DIRECTIONS**

1. Mix together all spices in a small bowl. Rub the spices all over your flank steak. Place your steak at the bottom of your crock pot.
2. Cover the steak with the chopped onions, bell peppers and jalapeno pepper. Turn heat on LOW and cook for 8 hours.
3. After 8 hours, remove meat from crock pot and shred with a fork. It should be incredibly easy to shred. You can either stick the shredded meat back in the pot for another hour or serve as is.
4. To serve, heat your corn tortillas in a skillet on the stove. Spoon some carnitas on a tortilla then top with salsa, avocado, cilantro and a squeeze of lime.

# Mexican Salad with Cilantro Lime Dressing

This Mexican Salad is far more delicious than any restaurant and serves a crowd at a fraction of the price! It's fresh, filling, flavorful, gluten-free, loaded with vegetables and drizzled with intoxicating Cilantro Lime Dressing. You will want to do douse the dressing on EVERYTHING, guaranteed. This Mexican Salad recipe is bursting smokey grilled sweet corn, crunchy red bell peppers, juicy tomatoes, hearty black beans, salty pepitas, creamy avocados, fresh romaine lettuce, kicking Pepper Jack cheese and crispy tortilla strips. You can dress this Mexican Salad up or down by adding chili lime chicken, chipotle chicken or cilantro lime chicken or more or less of your favorite ingredients to make it YOUR favorite Mexican Salad!

 <b>Course</b>	Salad
 <b>Cuisine</b>	Mexican
 <b>Prep Time</b>	30 minutes
 <b>Total Time</b>	30 minutes
 <b>Servings</b>	6 -8 servings

## Ingredients

### SALAD

- 1 large head romaine lettuce chopped (8 cups)
- 1 15 oz. can black beans rinsed and drained
- 1 cup cherry or grape tomatoes halved
- 2 ears sweet corn on the cob
- 3/4 English cucumber sliced and quartered
- 1 red bell pepper chopped
- 1 avocado pitted and sliced
- 1 small bunch radishes thinly sliced, optional
- 1/4 cup chopped red onions
- 1 cup cubed pepper jack cheese more or less to taste

### PEPITAS (or skip and use roasted, salted pepitas)

- 3/4 cup raw pepitas
- 1 teaspoon [olive oil](#)
- 1/2 teaspoon [chili powder](#)
- freshly cracked salt

### TORTILLA STRIPS (or skip and use store-bought tortilla strips/chips)

- 6 [corn tortillas](#)

- 2 teaspoons Vegetable oil
- freshly cracked salt

### **CILANTRO LIME DRESSING**

- 1 [Recipe Cilantro Lime Dressing](#)

### **OPTIONAL CHICKEN IDEAS**

- 1 [Recipe Chipotle Chicken](#)
- 1 [Recipe Chili Lime Chicken](#)
- 1 [Recipe Cilantro Lime Chicken](#)

## **Instructions**

### **CILANTRO LIME DRESSING**

1. Click "Cilantro Lime Dressing" in the ingredients to be directed to the recipe. Prepare according to directions, cover and refrigerate. Dressing can be made 3 days in advance.

### **PEPITAS AND TORTILLA STRIPS**

1. Preheat oven to 425 degrees F. Line a large baking sheet (21 x 15) with foil.
2. Cut tortillas into 1/2-inch strips. (I stack them all together and use my pizza cutter.)
3. Add tortilla strips to baking sheet and toss with vegetable oil. Push to one side of the pan and arrange strips in a single layer; season with freshly cracked salt.
4. Add pepitas to the other side of the pan. Toss with olive oil, [chili powder](#) and season with freshly cracked salt. Arrange in a single layer.
5. Bake at 425 degrees F for 12-16 minutes or until tortillas are light golden brown.

### **CHAR CORN**

1. Grilling the corn is optional but adds a delicious smokiness. You may also cut the corn straight off of the cob and use raw in the salad.
2. GRILL CORN: Lightly brush each ear of corn with olive oil, and sprinkle each side with salt and pepper. Grease and heat grill to high heat. Once hot, add corn and close the lid. Cook 2-3 minutes on each side, rotating the corn until all of the sides are lightly charred, about 10-12 minutes, closing the lid in between rotations. Set the corn aside and allow to cool enough to handle. Cut the kernels off of the cob.
3. OR SKILLET CORN: Cut the kernels off of the cob. Heat the olive oil in large cast iron skillet over high heat. Add the corn and cook, stirring occasionally, until corn starts to char approximately 5 minutes. Transfer kernels to a large bowl.

### **ASSEMBLE**

1. Add salad ingredients to a large bowl except for the avocados, tortilla strips and pepitas and toss to combine.

2. Toss salad with desired amount of dressing (there will be some left over) or drizzle dressing over individual servings if not eating all of the salad immediately.
3. Garnish salad with avocados, tortilla strips, pepitas and freshly cracked salt and pepper.

## Notes

### Tips and Tricks

- **Pepitas.** If you aren't familiar with pepitas, they are a type of pumpkin seed. I purchase my seeds in the bulk bins at Sprouts. You may also substitute with sunflower seeds but you will need to roast for less time. For this Mexican Salad recipe, you can use *roasted, salted* pepitas and skip the oven roasting step OR use *raw pepitas* and roast them with [chili powder](#) and salt – so good!
- **Tortilla Strips.** You can also easily make your own tortilla strips or you can purchase tortilla strips for salad which are usually located near/at the end of the produce aisles. I particularly love the Santé Fe Style tortilla strips from Fresh gourmet. You can also use your favorite tortilla chips or even spicy or flavored tortilla chips like Doritos to mix up the flavor profile.
- **Leftover protein.** Add almost any leftover protein to the salad to instantly turn it into a complete lunch or dinner.
- **Prep the taco salad dressing first.** The Cilantro Lime Dressing is very best chilled – no one wants lukewarm dressing! Plan on making the dressing earlier in the day and refrigerating it or pop it in the freezer for 30 minutes before serving if you're running low on time.
- **Customize taco salad.** All of the ingredients are just a guideline. You can use more or less of each ingredient, add other vegetables or omit some completely. The ingredient list is up to you to make it YOUR favorite Mexican Salad!
- **Don't dress salad.** Wait to drizzle the dressing on the Mexican salad dressing until you're ready to serve. Don't dress the entire salad unless you don't expect leftovers because dressed salad will become soggy.
- **Hold avocados.** If you're anticipating leftovers, you may want to omit the avocados from the salad and use them as a topping so they don't brown upon storage.

### Storage

Mexican Salad will last approximately 3 days in the refrigerator IF you don't add the dressing directly to the salad. If you combine the salad and dressing before storing it in the fridge, it'll become soggy. If you plan on storing leftovers, hold the dressing, avocados and the tortilla strips and store in separate airtight containers in the refrigerator.

### PREP AHEAD

I love that you can prepare this Mexican Salad recipe ahead of time so the salad can come together in minutes when it's time to serve.

- **Chop vegetables:** you can chop your lettuce, tomatoes, red onions, bell peppers, cucumbers and radishes ahead of time. You can also grill your corn. Store veggies in separate airtight containers in sealable bag so the moisture doesn't wilt the lettuce. I do not recommend storing your pre-cut veggies longer than a day because the beauty of this salad is its freshness.
- **Pepitas:** can be roasted weeks in advance and stored in an airtight container.
- **Tortilla strips:** can be roasted weeks in advance and stored in an airtight container.
- **Make dressing:** can be made in advance and stored it in an airtight container in the refrigerator. The dressing stores for about 5-7 days in the refrigerator, so just take into account how long you will store it after making the salad to know how long you can make it in advance.

## Make Ahead

If you want do more than just prep the Mexican Salad ahead of time, you can assemble most of it ahead of time. The secret to making taco salad ahead of time is to layer the ingredients so they don't get soggy. This requires a specific order, with the most wet on the bottom. To make Mexican Salad ahead of time, layer the ingredients in the following order:

- beans and corn
- tomatoes
- all other veggies
- lettuce
- cheese
- pepitas

You will want to store the salad dressing separately and add the chips and avocados just before serving.

## Meal Prep

Yes! You will want to follow the guidelines outlined above about layering the salad in a specific order so the ingredients don't become soggy. Layer the ingredients in the desired number of containers in the following order:

- 1) beans and corn, 3) tomatoes, 4) all other veggies 5) lettuce, 6) cheese 7) pepitas
- Divide tortilla strips into separate airtight containers or plastic bags.
- Keep avocados whole and slice/chop just before serving
- Divide dressing into smaller airtight containers or plastic bags.
- Toss the salad with dressing, chips and avocados right before serving.



# fifteen SPATULAS

## Cilantro Lime Dressing

**SERVINGS: 12 , MAKES 1.5 CUPS    PREP TIME: 5 MINS**

**COOK TIME: 0 MINS    TOTAL TIME: 5 MINS**

*This Cilantro Lime Dressing has incredible flavor and only requires a handful of ingredients. It's a fresh, creamy and balanced dressing that elevates any salad.*



## Ingredients

- 1 bunch cilantro\*
- 1 jalapeno
- 3 large cloves garlic minced (2 tbsp minced)
- 3 tbsp fresh lime juice
- 1/2 cup greek yogurt\*\*
- 1/2 tsp salt
- 1/4 tsp black pepper
- 6 tbsp (3 ounces) extra virgin olive oil

## Instructions

1. If the ends of the cilantro stems look brown or old, trim them off, keeping as much of the stem as possible. The stems blend well and have great flavor.
2. Cut the stem off the jalapeno, and remove the seeds and ribs from the jalapeno if you desire. Keeping those in will make the dressing more spicy, and they will blend up just fine.
3. Place the cilantro, jalapeno, minced garlic, lime juice, yogurt, salt, and pepper into a blender, and blend until smooth, about 30 seconds.
4. Add the olive oil, and blend for a few seconds, until just incorporated.

5. Taste and make any necessary seasoning adjustments. Then enjoy!

6. Store leftovers in the refrigerator for up to 5 days.

## Notes

\*Assuming you are washing the cilantro, make sure to dry it very thoroughly. Otherwise the leftover water will significantly thin out the dressing and make it less flavorful.

The cilantro bunches I use are about 2 cups packed, and weigh 3.5 ounces with the stems.

\*\*The fat of the yogurt is up to you, but I use a full fat Greek yogurt here.

**Storing Leftovers:** You can store the dressing for about 5 days before the flavor starts to deteriorate. Do not freeze the dressing.

## Nutrition

Calories: 77kcal, Carbohydrates: 1g, Protein: 1g, Fat: 8g, Saturated Fat: 1g, Cholesterol: 2mg, Sodium: 67mg, Sugar: 1g

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Cilantro Lime Dressing <https://www.fifteenspatulas.com/cilantro-lime-dressing/>