

Chicken Street Tacos

From Magnolia Table, Vol. 2 | makes 4 or 5 servings

PREP: 15 minutes

BAKE: under 40 minutes

COOL: 5 minutes

INGREDIENTS

shredded chicken

1 teaspoon chili powder
 1 teaspoon ground cumin
 1 teaspoon kosher salt
 ½ teaspoon garlic powder
 ½ teaspoon freshly ground black pepper
 ½ teaspoon smoked paprika
 6 boneless, skinless, chicken breasts (6 to 8 ounces each)
 ½ cup chicken broth

tacos

One 15.25-ounce can corn kernels, drained
 ½ cup crumbled Cotija cheese
 ½ cup pickled red onion
 ¼ cup chopped fresh cilantro
 Juice of 2 small limes
 1 teaspoon chili powder
 1 teaspoon kosher salt
 ½ teaspoon freshly ground black pepper
 8 to 10 corn tortillas, homemade or store bought

Chicken Street Tacos

Continued

INSTRUCTIONS

1. To make the shredded chicken: Preheat the oven to 375°F.
2. In a small bowl, mix together the chili powder, cumin, salt, garlic powder, pepper, and smoked paprika.
3. Place the chicken breasts in a 9 x 13-inch baking dish and season them all over with the spice mixture. Slowly pour the chicken broth onto the bottom of the dish (so as not to disturb the spices) and cover with foil.
4. Bake until cooked through, 35 to 40 minutes. Set aside to cool for approximately 5 minutes, then shred the chicken with forks and return it to the juices in the baking dish until ready to serve.
5. To make the tacos: In a medium bowl, stir together the corn, Cotija, pickled red onion, cilantro, lime juice, chili powder, salt, and pepper.
6. In a medium skillet over medium-high heat, char the tortillas for 1 minute on each side, until browning begins. You want the tortillas to still be malleable, not hard or crispy.
7. Layer the chicken and corn mixture in the tortillas and serve.

for your 4x6 card - trim along the dotted line

Steak Tacos with Mexican Crema

From Magnolia Table, Vol. 2 | Makes 4 or 5 servings

PREP: 40 minutes, plus 10 minutes chilling

BAKE: under 12 minutes

COOL: none

INGREDIENTS

steak

2 pounds of skirt steak
1 tablespoon fajita seasoning
½ tablespoon canola oil

mexican crema

½ cup sour cream
¼ cup heavy cream
1 ½ tablespoons adobo sauce (from canned chipotle peppers)
2 tablespoons fresh lime juice
⅛ teaspoon kosher salt

tacos

½ cup julienned radishes, cut into ¼-inch-thick matchsticks (12 to 14 small)
1 tablespoon finely chopped fresh cilantro
1 tablespoon thinly sliced green onion
1 tablespoon fresh lime juice
½ tablespoon cooking oil
¼ teaspoon kosher salt
⅛ teaspoon freshly ground black pepper
8 to 10 corn tortillas, homemade or store-bought, warmed

Steak Tacos with Mexican Crema

Continued

INSTRUCTIONS

1. To make the steak: Rub the skirt steak with the fajita seasoning and oil and let the steak sit until it comes to room temperature.
2. In a large skillet, cook the steak over medium-heat until seared and browned, 5 to 6 minutes per side. Remove to a cutting board to rest for 10 minutes before slicing into thin strips.
3. To make the Mexican crema: In a small bowl, whisk together the sour cream, heavy cream, adobo sauce, lime juice, and salt until well combined. Refrigerate for 10 minutes before serving.
4. Store in an airtight container in the refrigerator for up to 3 days.
5. Meanwhile, to make the tacos: In a medium bowl, toss together the radishes, cilantro, green onion, lime juice, oil, salt, and pepper and let marinate for 10 minutes.
6. While the radishes marinate, in a medium skillet over medium-high heat, char the tortillas for 1 minute on each side, until browning begins. You want the tortillas to still be malleable, not hard or crispy.
7. Layer the steak, crema, and radish salsa on the tortillas and serve.

for your 4x6 card - trim along the dotted line

Pulled Pork Street Tacos

From Magnolia Table, Vol. 2 | Makes 4 or 5 servings

PREP: 20 minutes

BAKE: 6 to 8 hours

COOL: none

INGREDIENTS

pulled pork

2 tablespoons light brown sugar
 ½ tablespoon ground cumin
 ½ tablespoon chili powder
 1 teaspoon onion powder
 1 teaspoon garlic powder
 1 teaspoon mustard powder
 1 ½ teaspoons kosher salt
 1 teaspoon freshly ground black pepper
 3 pounds boneless pork shoulder or butt, trimmed
 1 cup apple juice

tacos

2 ounces Cheddar Cheese, grated (about ½ cup)
 ¼ small red onion, thinly sliced
 ½ cup roughly chopped fresh cilantro
 ½ cup Jo's Salsa (see Magnolia Table, Vol 1) or salsa
 of your choice
 8 to 10 corn tortillas, homemade or store-bought

Pulled Pork Street Tacos

Continued

INSTRUCTIONS

1. To make the pulled pork: In a medium bowl, mix the brown sugar, cumin, chili powder, onion powder, garlic powder, mustard powder, salt, and pepper. Rub the pork with the seasoning mixture until well coated.
2. Place the pork in a slow cooker and pour the apple juice and 1 cup water on top. Cover and cook on low for 6 to 8 hours, until the pork shreds easily with a fork.
3. Place the pork on a platter and shred all the meat with two forks. Return the meat to the slow cooker with its juices and keep warm until ready to use (or refrigerate the pork in its juices and reheat when ready.)
4. To make the tacos: In a medium skillet over medium-high heat, char the tortillas for 1 minute on each side, until browning begins. You may want the tortillas to still be malleable, not hard or crispy.
5. Layer the pulled pork, Cheddar, onion, cilantro, and salsa on the tortillas and serve.

for your 4x6 card - trim along the dotted line