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Mexican r e c i p e s



Tortilla Chips

Description

A very tasty tortilla mexican recipe

Ingredients:

- 1 lb. lean Ground Beef
- 1 clove Garlic minced
- 3/4 cup Mayonnaise
- 1 Tbsp. Lemon Juice
- 1 tsp. Salt
- 1/4 tsp. Tabasco Sauce
- 3 cups Rice cooked
- 3 medium Tomatoes cut in eighths
- 2 cups Celery sliced
- 1 cup Green Sweet Peppers chopped
- 1 cup Onion chopped
- 1 cup Mission Tortilla Chips crushed



Preparation:

- Cook meat and garlic in lightly greased skillet until meat is no longer pink, stirring to crumble. Pour off fat.
- Blend mayonnaise, lemon juice, salt, and pepper sauce.
- Add this mixture and remaining ingredients, except tortilla chips, to ground beef. Turn into greased 2 quart casserole; top with tortilla chips. Bake at 375 F degrees 25 to 30 minutes.

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Zesty Garlic herb

Description

A delicious mexican herb recipe

Ingredients:

- 4 Mission Zesty Garlic Herb Wraps
- 1 pkg. instant Fried Rice
- 1 lb. cubed Pork Chops, Shrimp or Chicken
- Soy Sauce



Preparation:

- Prepare fried rice as per package instructions. Brown pork chops until thoroughly cooked and add rice.
- Add soy sauce to taste. Divide mixture into 4 equal parts.
- Fill wrap and roll!

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Burrito

Description

Combination of tortillas and burrito mexican recipe.

Ingredients:

- 3 Mission Burrito Size Flour Tortillas
- 8 oz. pkg. Vegetable Cream Cheese at room temperature
- 16-20 Spinach leaves
- 2/3 lb. Canadian Bacon thinly sliced
- 3 large Plum Tomatoes thinly sliced
- 1 ripe Avocado thinly sliced and dipped in lemon juice
- 15 slices crisp, crumbled Bacon



Preparation:

- Place the tortillas on a work surface and spread each with cream cheese. Arrange spinach leaves over 2/3 of the cream cheese leaving the bottom 1/3 with cream cheese only. Top spinach with canadian bacon, plum tomatoes, avocado and crumpled bacon in that order.
- Beginning with the end covered with filling, roll the tortilla into a tight roll toward the end covered with cream cheese only. Cut rolls into six 1-inch thick slices for snacks or in halves for lunch.

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Carnitas Recipe

Description:

A good carnitas mexican recipe

Ingredients:

- 1 4 - 5 pound Lean boneless pork loin roast, with excess fat removed
- 1 cup salsa verde
- 1 Large onion, minced
- 4 cloves Garlic, minced
- 1 tbsp Seasoned salt
- 2 tsp Pepper



Preparation:

- Place pork roast in 9 x 14 pan. Rub garlic into the roast. Sprinkle with salt and pepper.
Cover with salsa verde and onions.
- Loosely cover the pan with aluminum foil. Bake at 300 degrees for four and a half hours, or until fork tender. Remove roast from oven. Cool until you can touch the meat comfortably.
Remove from pan and place on cutting board. Skim fat off pan juices.
- Using two forks, shred the pork. Remove fat from meat. When all meat is shredded, return it to the pan and mix the pan juices thoroughly into the pork. Return to oven.
- Cook, uncovered for 30 minutes or until pork is crispy on top. Remove from oven. Turn pork.
Return to oven and cook another 20 minutes, until pork is crispy on top and there is almost no liquid left in the pan. Serve as suggested above.

Zesty Roast Beef Pocket

Description

A tasty beef mexican recipe.

Ingredients:

- 2 Mission Burrito Size Flour Tortillas
- 2 cups ready pack Salade Lafayette
- 6 oz. deli sliced Roast Beef
- 2 Plum Tomatoes thinly sliced
- 1/4 cup low fat Mayonnaise Dressing or light Mayonnaise
- 1 Tbsp. prepared Horseradish
- 1 tsp. Dijon Mustard
- 2 tsp. fresh chopped Dill Pickle (optional)



Preparation:

Top each of the tortillas with half of the mixed greens, roast beef and tomatoes.

In a small bowl, combine the remaining ingredients and blend well. Spoon sauce over sandwich filling.

To serve, fold tortilla in half and fold in half again to form a quartered pocket.

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