



Grilled Chicken Street Tacos

Yield: 4 servings Time: 25 minutes +marinating time

INGREDIENTS

- 1 1/2 lbs. trimmed chicken thighs or tenderloins
- 1/4 cup fresh lime juice
- 1/4 cup olive oil
- 3 cloves garlic, minced
- 2 tsp. ground cumin
- 1 1/2 smoked chili powder
- 1/4 cup chopped fresh cilantro
- 1 teaspoon salt
- 3/4 teaspoon ground black pepper
- mini corn or flour tortillas
- pico de gallo

DIRECTIONS

1. Place chicken in gallon size zip top bag.
2. In a small bowl combine lime juice, olive oil, garlic, cumin smoked chili powder, cilantro, salt and pepper.
3. Pour mixture over chicken in bag. Close the top and distribute marinade over all chicken pieces.
4. Place chicken in refrigerator for at least 1 hour and up to 6 hours.
5. Preheat grill to medium high heat. (425-450 degrees F.)
6. Remove chicken from marinade and grill about 5-7 minutes on each or until chicken has reached an internal temperature of 165 degrees F.
7. Transfer chicken to plate and cover with foil and let rest for 5 minutes.
8. Dice the chicken into cubes.
9. Place diced chicken onto warm tortillas and top with pico de gallo and queso fresco as desired.

Wasatch County Cooking Class, May 2021

Tricia Mathis, FCS/4-H Educator 55 S. 500 E. Heber City, UT 84032 | patricia.mathis@usu.edu | 435-657-3234



Mexican Rice

Yield: 8-10 servings Time: 30 minutes

INGREDIENTS

- 3 Tablespoons olive oil
- 1/2 medium onion, chopped
- 2 cups basmati rice, well rinsed and drained
- 3 cloves garlic, minced
- 1-3 jalapeno peppers, seeded, deveined and minced
- 2 3/4 cup chicken broth
- 1 can (8 oz. tomato sauce)
- 1 14 oz. can fire-roasted tomatoes, well drained
- 2 teaspoons tomato bouillon
- 1/2 teaspoon each cumin, chili powder, dried oregano
- 1/4 teaspoon each ground coriander, smoked paprika, salt

Garnish:

- finely chopped cilantro
- lime juice

DIRECTIONS

1. Heat oil in a Dutch oven or large heavy pot over medium-high heat. Once hot, add onions and rice and sauté for 3 minutes.
2. Then add jalapenos and sauté until rice is toasted. Approximately 2-3 more minutes.
3. Add garlic and sauté 30 seconds.
4. Stir in all remaining rice ingredients (except for cilantro and lime juice).
5. Bring to a boil and cover, and reduce heat to low. Simmer 12-15 minutes or until all of the liquid has evaporated and rice is tender, stirring once at 8 minutes and replacing lid.
6. When water is evaporated, remove from heat, stir, replace lid and let sit for 10 minutes.
7. Add cilantro and lime juice if desired and fluff with fork.

Wasatch County Cooking Class, May 2021

Tricia Mathis, FCS/4-H Educator 55 S. 500 E. Heber City, UT 84032 | patricia.mathis@usu.edu | 435-657-3234



Rajas con Crema

Yield: 4 servings Time: 30 minutes

INGREDIENTS

- 4 poblano chilies or Anaheim peppers
- 1 white onion, julienned (finely)
- 1 cup Crema Mexicana
- 1/2 cup queso fresco, 1 " cubes
- salt to taste
- 4 corn tortillas

DIRECTIONS

1. Cut Chilies in half and place cut side down on sheet pan.
2. Place Chilies under the broiler and let cook until browned and blistered.
3. Remove from oven and place chilies in a zip top bag and seal.
4. Let the chilies sweat in the zip top bag for about 5 minutes.
5. Now, remove the chilies from bag and peel them, then slice them lengthwise into strips 1/2" thick.
6. Heat 2 Tablespoons oil in a large skillet over medium-high heat. Sauté onions just until soft, do not brown.
7. Reduce the heat to medium low and add the chile strips (rajas), the crema and the queso fresco.
8. Cook until the crema gets thicker and heated through, about 5 minutes.
9. Taste and season with salt.
10. Serve immediately with warm corn tortillas.

Wasatch County Cooking Class, May 2021

Tricia Mathis, FCS/4-H Educator 55 S. 500 E. Heber City, UT 84032 | patricia.mathis@usu.edu | 435-657-3234



Pico de Gallo

Yield: 4 servings Time: 10 minutes

INGREDIENTS

- 4 roma tomatoes
- 1/2 onion, white, yellow or red
- 1 jalapeño
- 1/2 cup cilantro
- 2-3 cloves garlic
- 1 Tablespoon lime juice
- salt, to taste

DIRECTIONS

1. Wash veggies and roughly cut into chunks.
2. For the jalapeño, remove seeds for a mild salsa, leave half the seeds in for medium and all of the seeds for hot.
3. Place all ingredients into a food processor and pulse until desired consistency.
4. Serve with tortilla chips or for topping in tacos or salads.

Wasatch County Cooking Class, May 2021

Tricia Mathis, FCS/4-H Educator 55 S. 500 E. Heber City, UT 84032 | patricia.mathis@usu.edu | 435-657-3234



Tres Leches Cake

Yield: 4 servings Time: 30 minutes

INGREDIENTS

- 1 (15.25 oz.) box yellow cake mix
- 1 (3.4 oz.) package instant vanilla pudding
- 1 cup sour cream
- 3/4 cup cooking oil
- 3 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- 8 oz. evaporated milk
- 1 (14 oz.) can sweetened condensed milk
- 1 pint whipping cream, divided
- 1/4 cup caramel sauce
- sliced fresh fruit (strawberries, mango and/or kiwi)
- juice of one lime

DIRECTIONS

1. Preheat oven to 350 degrees F. Spray a 9 x 13 pan with non-stick cooking spray and set aside.
2. In a stand mixer, with paddle attachment, beat together the cake mix, pudding mix, sour cream, oil, eggs, and vanilla and almond extracts for 2 minutes on medium speed.
3. Pour the batter into the prepared pan and bake for 30-40 minutes (or until tooth pick comes out clean when poked).
4. Allow to cool for about 20 minutes and then use a fork to poke holes in the cake. Set aside.
5. In a medium bowl, whisk together the evaporated milk, sweetened condensed milk and 3/4 cup of the whipping cream.
6. Pour mixture evenly over cake. Cover and place the cake in the refrigerator until ready to serve.
7. When ready to serve, toss the sliced fruit with lime juice and set aside.
8. Beat the remaining 1 1/4 cup whipping cream until peaks form. Gently fold in the caramel syrup.
9. Top individual servings of cake with the caramel whipped cream and fruit slices.

Wasatch County Cooking Class, May 2021

Tricia Mathis, FCS/4-H Educator 55 S. 500 E. Heber City, UT 84032 | patricia.mathis@usu.edu | 435-657-3234