



A Taste of Mexico:

Add a Global Pantry Pack to your Box!



Cooking Time



2 Servings

A sunny Mexican vacation would be ideal. But, since we're mainly it in for the food, we'll settle for the next best thing—a fiesta at home! This pantry pack brings the flavors of Mexico to your kitchen. No passport (or trip to the store) required! It's full of everything you need to put together your favorite Mexican dishes—simply add your own protein. (Have you checked out our convenient protein packs yet?) Olé!

What we send

- 1 can black beans
- 1 can pinto beans
- 1 can refried pinto beans ⁶
- 12 (6-inch) flour tortillas ¹
- 1 can chopped green chiles
- chorizo chili spice blend (use
- 10 oz jasmine rice
- 3½ oz unsweetened cornbread mix ¹
- taco seasoning (use
- 2 cans tomato sauce

What you need

- Your choice!

Tools

- choose your own cooking adventure!

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 2490kcal, Fat 33g, Carbs 443g, Proteins 93g



1. Quesadillas!

Quesadillas are a guaranteed mealtime homerun! Once you have the basic equation (flour tortillas + cheese + meat/veggies) you can mix and match to your heart's content. Serve with a side of rice & beans: In a small saucepan, combine rice, 1¼ cups water, and ½ tsp salt. Bring to a boil over high heat; cover and cook over low until tender and water is absorbed, about 17 minutes. Stir in beans!



4. Homemade nachos!

Nachos aren't just for game day! Nachos can be for any day! Use the flour tortillas to make a satisfying tray of homemade nachos. Bake tortilla wedges on a rimmed baking sheet to make chips. Top with grated cheese and bake again until cheese is melted. Load the cheesy chips with your favorite toppings: pico de gallo, guacamole, beans, and green chilies come to mind!



2. Chili!

Combine the chorizo chili spice, tomato sauce, green chilies, and BOTH black and pinto beans for a quick vegetarian chili. Keep it basic or add your favorite Tex-Mex veggies like poblano or bell peppers and fresh onions and garlic. Or, make it meaty by starting it with a foundation of browned ground beef for a no-hassle chili con carne! Serve with cornbread or rice on the side!



5. Spice up your proteins!

Use the spice blends to add a simple lift to whatever proteins you have on hand. Lightly toss shrimp with some taco seasoning, oil, salt, and pepper. Pan-sear in a hot skillet or cook on the grill. Do the same with chicken breasts or pork chops! Serve with rice (cook for 17 minutes in 1¼ cups water) refried beans and a crunchy cabbage slaw or lime wedges.



3. Tamale pie!




Make a no-fuss, one-skillet tamale pie to channel fresh tamale flavors and textures. Cook your favorite filling; finish it with a cornbread topper. In a medium bowl, combine cornbread mix, 1 Tbsp sugar, and ½ tsp salt, stir in 1 Tbsp oil and ½ cup water. Pour cornbread mixture evenly over chili or stew. Transfer skillet to top oven rack and bake until cornbread is set, about 10 minutes.



6. Crispy skillet rice!

Cook rice for 17 minutes in 1¼ cups water. Brown beef, chicken, or turkey in a skillet. Add tomato sauce, salt, and some of the taco or chorizo chili seasoning. Simmer until cooked through. Transfer filling to a bowl, wipe out skillet. Drain rice; press into an even layer in the bottom of the skillet. Top with a layer of refried beans, then the meat filling. Top with cheese. Bake until melted.

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**