



EST. 2008

TACO NIGHT!

This is our go-to *Taco Night* with our dinner table full of heaping bowls of Spicy Black Beans, Arroz Verde (Green Rice) and toasted Corn Tortilla Tacos starring either hearty Pulled Pork with Chipotle Adobo, Carne Asada, or crumbly Mexican Chorizo served with Jalapeno Cilantro Slaw, Queso Fresco, Limes, and Avocados.

INGREDIENTS

1-can Black Beans, 15 oz.
2 tbsp. Good Quality Salsa, we like *Mrs. Renfro Salsa Habanero*
1 Chipotle Peppers in Adobo Sauce, 7 oz.
1-pound Pine Street Market Pulled Pork
14 oz. Bavette Steak
1 tbsp Canola Oil
1-pound Pine Street Market Mexican Chorizo
2 cups Cabbage, shredded
1 lime, juiced
1 tbsp. Toasted Peanut Oil (optional but highly recommended)
1 tbsp Cilantro, minced
½ - 1 Jalapeno, sliced very thin
Kosher Salt, to taste
15-20 small Corn Tortilla
½ cup Queso Fresco, crumbled
1 Lime, cut into wedges
1 Avocado, sliced
Arroz Verde, recipe below

PREPARATION

- **Spicy Black Beans** - Drain and rinse the black beans. Put the beans in a small sauce pot over medium heat, add salsa and 2 tbsp of water. Bring the pot to a simmer and reduce to low heat.
- **Pulled Pork with Chipotle Adobo** - Purée chipotle and pulse until smooth. Heat a small saucepan over medium heat. Add the pork and a splash of water. Bring the pot to a simmer and reduce to low.
- **Carne Asada** – Season Bavette Steak with salt & pepper and allow to rest for 30 minutes. On a hot grill or cast-iron pan, sear the steak for 4 minutes per side and cook to 125°F. Rest for 5 minutes and slice against the grain.
- **Mexican Chorizo** - Heat a small sauté pan over medium heat, add oil and cook the chorizo until it begins to brown and crumble, about 5-7 minutes. Remove the meat and set aside on a clean plate.
- **Jalapeno Cilantro Slaw** – In a large bowl, toss the cabbage, lime juice, oil, cilantro, and jalapeno. Season with salt, allow to rest for 15 minutes, adjust seasoning if needed.
- **Toasted Corn Tortillas** – Heat a large sauté pan over medium high heat. Make a single layer of tortillas and allow to toast 2 minutes per side. Transfer to a plate and cover with a clean towel.

Garnish each toasted tortilla with a heaping spoonful of meat, queso, a squeeze of lime, and a slice of avocado.



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**ARROZ VERDE
(Green Rice)**

INGREDIENTS

3 tablespoons extra virgin
olive oil 1 1/2 cups long grain
white rice
2 1/4 cups chicken stock (or more depending on your
rice*)
1 cup roughly chopped parsley, lightly packed
1/2 cup roughly chopped cilantro, lightly packed
2 large poblano chilies, seeded and roughly
chopped
1/2 onion, chopped
1 garlic clove, peeled, roughly
chopped
Salt to taste

**For a little extra heat, add 1-2 jalapeño peppers

PREPARATION

- Purée parsley, cilantro, chilies, onion, garlic, 1/2 cup of stock: Place the parsley, cilantro, poblanos, onion, garlic, and 1/2 cup of the chicken stock in a food processor. Pulse until smooth.
 - NOTE: If using jalapeño peppers, add at this step
- Lightly toast the rice: Heat the oil in a thick-bottomed pot on high heat. Add the rice and stir to coat all of the grains with oil. Spread out in an even layer. Let the rice lightly brown. When it starts to brown, stir it and spread it out in an even layer again so that more of the rice browns.
- When much of the rice has lightly browned, scrape out the parsley purée from the food processor into the rice. Stir to evenly mix the purée with the rice. Let cook for about 2 minutes.
- Add the rest of the chicken stock to the pot. Bring to a boil, then reduce the heat to a low simmer and cover the pot. Let the rice cook at a low simmer for 15-20 minutes, or as long as your rice indicates is the right cooking time.