

In the Kitchen – Mexican Blend – by Marcy Lytle

We love Mexican food and could eat it daily, but we don't. However, when we do, we love all the flavors and seasonings and deliciousness that Mexican flavors bring. So that's our food fare this month, to warm your plate and your stomach...

Breakfast Tacos – We recently had a weekend away with friends, and enjoyed breakfast tacos on the patio one morning. She brought some ingredients and I did too, and the combo was delish!

- Refried beans
- Breakfast sausage
- Potatoes (I used a frozen skillet mix)
- Taco Deli queso (if your store has it in the produce section)
- Grated cheese
- Tortillas
- Matio's salsa (store bought)
- Eggs

Cook the sausage until done, and cook the eggs as you like. Also, cook your potatoes. Meanwhile open the beans and add a huge dollop of butter before heating in the microwave. Heat the tortillas in a skillet or on open flame. Heat the queso. It's a lot of prep, but worth it!

Using little dishes or platters, lay out everything for building the best tacos ever.

Street Tacos – These are easy and tasty and pretty darn quick. You can always add more, but sometimes less is best.

- Cilantro
- Limes
- White flour tortillas
- Avocado
- Pork Carnitas

Cook the pork according to directions. Slice the avocado and sprinkle with salt. Heat tortillas and chop fresh cilantro. Divide the filling among the tortillas. Add cilantro, avocado, and a squeeze of fresh lime.

Skillet Nachos – These are so, so good, and can be made according to your liking, for sure. I like to add black beans.

- 1 lb Ground beef
- 1 Can of diced tomatoes, undrained
- 1 cup Corn
- ½ c water
- ¾ c uncooked instant rice
- 1 envelope Taco seasoning
- ½ t salt
- 1 cup shredded Colby Jack cheese

- Tortilla chips
- Toppings like lettuce, cilantro, jalapenos, and avocado

Using a cast iron skillet, if you have it, brown the ground beef and drain. Stir in the diced tomatoes undrained, the rice and the corn, water, seasoning and salt. Bring to a boil, then simmer covered about 8-10 minutes til rice is tender. Remove from heat and add cheese and all the toppings. Serve tortilla chips on a plate or in a bowl. Top with mix, or eat on the side...

Sweet Potato Stuffed

I love a stuffed sweet potato, especially when it's baked and opened and filled...with the goodness of flavor.

- Black Beans
- Zucchini
- Onion
- Grated cheddar
- Cilantro
- Lime
- Sweet Potato

While you bake the sweet potatoes in the microwave, heat some olive oil in a skillet. Add in diced zucchini and yellow onion and cook til tender, then add in some drained and rinsed beans until warmed.

Open the sweet potato and add some butter and salt and pepper, then top with the bean mix. Add the grated cheddar and top with cilantro. Add salsa if you like!