

Sarah's Favorite
CINCO DE MAYO
Taco Recipes

Inside, you'll find recipes for:

CHICKEN STREET TACOS

STEAK TACOS W/ MEXICAN CREMA

SLOW COOKER BEEF TACOS

QUINOA TACOS

EASY SUMMER DESSERT TACOS



CHICKEN STREET TACOS

prep: 15 minutes | cook: under 40 minutes | cool: 5 minutes | makes 4 or 5 servings

shredded chicken

- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon kosher salt
- ½ teaspoon garlic powder
- ½ teaspoon freshly ground black pepper
- ½ teaspoon smoked paprika
- 6 boneless, skinless, chicken breasts (6 to 8 ounces each)
- ½ cup chicken broth

tacos

- One 15.25-ounce can corn kernels, drained
- ½ cup crumbled Cotija cheese
- ½ cup pickled red onion
- ¼ cup chopped fresh cilantro
- Juice of 2 small limes
- 1 teaspoon chili powder
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 8 to 10 corn tortillas, homemade or store bought

1. To make the shredded chicken: Preheat the oven to 375°F.
2. In a small bowl, mix together the chili powder, cumin, salt, garlic powder, pepper, and smoked paprika.
3. Place the chicken breasts in a 9 x 13-inch baking dish and season them all over with the spice mixture. Slowly pour the chicken broth onto the bottom of the dish (so as not to disturb the spices) and cover with foil.
4. Bake until cooked through, 35 to 40 minutes. Set aside to cool for approximately 5 minutes, then shred the chicken with forks and return it to the juices in the baking dish until ready to serve.
5. To make the tacos: In a medium bowl, stir together the corn, Cotija, pickled red onion, cilantro, lime juice, chili powder, salt, and pepper.
6. In a medium skillet over medium-high heat, char the tortillas for 1 minute on each side, until browning begins. You want the tortillas to still be malleable, not hard or crispy.
7. Layer the chicken and corn mixture in the tortillas and serve.



Source: [Magnolia Table](#)

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STEAK TACOS W/ MEXICAN CREMA

prep: 40 minutes + 10 minutes chilling | cook: under 12 minutes | cool: none | makes 4 or 5 servings

steak

2 pounds of skirt steak
1 tablespoon fajita seasoning
½ tablespoon canola oil

mexican crema

½ cup sour cream
¼ cup heavy cream
1 ½ tablespoons adobo sauce (from canned chipotle peppers)
2 tablespoons fresh lime juice
⅛ teaspoon kosher salt

tacos

½ cup julienned radishes, cut into ¼-inch-thick matchsticks (12 to 14 small)
1 tablespoon finely chopped fresh cilantro
1 tablespoon thinly sliced green onion
1 tablespoon fresh lime juice
½ tablespoon cooking oil
¼ teaspoon kosher salt
⅛ teaspoon freshly ground black pepper
8 to 10 corn tortillas, homemade or store-bought, warmed

1. To make the steak: Rub the skirt steak with the fajita seasoning and oil and let the steak sit until it comes to room temperature.
2. In a large skillet, cook the steak over medium-heat until seared and browned, 5 to 6 minutes per side. Remove to a cutting board to rest for 10 minutes before slicing into thin strips.
3. To make the Mexican crema: In a small bowl, whisk together the sour cream, heavy cream, adobo sauce, lime juice, and salt until well combined. Refrigerate for 10 minutes before serving.
4. Store in an airtight container in the refrigerator for up to 3 days.
5. Meanwhile, to make the tacos: In a medium bowl, toss together the radishes, cilantro, green onion, lime juice, oil, salt, and pepper and let marinate for 10 minutes.
6. While the radishes marinate, in a medium skillet over medium-high heat, char the tortillas for 1 minute on each side, until browning begins. You want the tortillas to still be malleable, not hard or crispy.
7. Layer the steak, crema, and radish salsa on the tortillas and serve.



Source: [Magnolia Table](https://magnoliatable.com)

SLOW COOKER BEEF TACOS

prep: 15 minutes | cook: 25 minutes | makes enough for 2 nights for family of 4

ingredients

2 pounds 93% lean ground beef
1 tablespoon cumin
2 teaspoon kosher salt
2 teaspoon chili powder
2 teaspoon paprika
1 teaspoon dried oregano
1 small onion, minced
2 cloves crushed garlic
1/4 cup minced red bell pepper
1/2 cup water
1 cup tomato sauce
1 bay leaf
16 corn taco shells

toppings

2 cups shredded romaine lettuce
1 cup shredded cheddar
2 plum tomatoes, diced



Source: [Skinny Taste](#)

Slow Cooker Recipe:

1. Brown the beef in a large nonstick skillet over high heat, breaking it into smaller pieces as it cooks. When no longer pink add 2 teaspoons of the cumin along with the remaining dry spices, onion, bell pepper and garlic, stir and cook 2 to 3 minutes until soft, then transfer to the slow cooker along with 1/2 cup water, bay leaf and tomato sauce. Cover and cook on high 3 hours or low 6 to 8. Discard the bay leaf and add the remaining teaspoon of cumin.
2. Heat the taco shells according to the directions, then assemble placing 1/4 cup beef in each shell, topped with lettuce, 1 tablespoon cheese and tomato.

Instant Pot Recipe:

1. Press saute, add the beef and cook breaking it into smaller pieces as it cooks. When no longer pink add 2 teaspoons of the cumin along with the remaining dry spices, onion, bell pepper and garlic, stir and cook 2 to 3 minutes until soft.
2. Add 1/2 cup water, bay leaf and tomato sauce. Cover and cook on high pressure 20 minutes; natural release. Discard the bay leaf and add the remaining teaspoon of cumin.
3. Heat the taco shells according to the directions, then assemble placing 1/4 cup beef in each shell, topped with lettuce, 1 tablespoon cheese and tomato.

QUINOA TACOS

prep: 15 minutes | cook: 45 minutes | makes 6 servings

quinoa

1 cup tri-color, white, or red quinoa
1 cup vegetable broth*
3/4 cup water

seasonings

1/2 cup salsa (slightly chunky is best – I love Trader Joe’s brand)
1 Tbsp nutritional yeast
2 tsp ground cumin
2 tsp ground chili powder
1/2 tsp garlic powder
1/2 tsp each sea salt and black pepper
1 Tbsp olive or avocado oil

tacos

1. Heat a medium saucepan over medium heat. Once hot, add rinsed quinoa and toast for 4-5 minutes, stirring frequently.
2. Add vegetable broth and water and bring back to a boil over medium-high heat. Then reduce heat to low, cover with a secure lid, and cook for 15-25 minutes, or until liquid is completely absorbed. Fluff with a fork, then crack lid and let rest for 10 minutes off heat.
3. Preheat oven to 375 degrees F (190 C).
4. Add cooked quinoa to a large mixing bowl and add remaining ingredients (salsa, nutritional yeast, cumin, chili powder, garlic powder, salt, pepper, and oil). Toss to combine. Then spread on a lightly greased (or parchment-lined) baking sheet.
5. Bake for 20-35 minutes, stirring/tossing once at the halfway point to ensure even baking. The quinoa is done when it’s fragrant and golden brown. Be careful not to burn!
6. This quinoa taco meat goes extremely well in crispy taco shells and soft taco shells, and I also think it would be perfect on nachos, taco salads, tostadas, and in enchiladas. Dream big!
7. Store leftovers in the refrigerator up to 4-5 days. Reheat in the microwave, in a 350 degree F (176 C) oven, or in a skillet on the stovetop.



Source: [Minimalist Baker](#)



EASY SUMMER DESSERT TACOS

prep: 5 minutes | cook: 10 minutes | makes 8 servings

ingredients

vanilla ice cream
whipped cream
fresh fruit
caramel sauce or chocolate sauce

taco shells

1 1/2 cups flour
1/4 cup sugar
2 eggs + 1 egg yolk
2 tablespoons butter, melted
2 teaspoons vegetable oil
1 cup half and half
2/3 cup water
1/2 teaspoon vanilla

instructions

1. Preheat a small-medium sized pan or nonstick skillet over medium heat and spray with cooking spray. Mix together all crepe ingredients with a hand mixer until very smooth.
2. Pour 1/4 cup batter onto the pan and immediately tilt the pan in a circular motion to spread the batter into a larger circle. Cook about 45-55 seconds, then flip and cook another 45-55 seconds. Transfer to a plate and put it in the fridge to chill. Repeat with remaining batter.
3. Fill crepes with vanilla ice cream, then top with whipped cream, sliced fruit, and caramel or chocolate sauce. Serve immediately. Enjoy!



Source: [Crème de la Crumb](#)



ENJOY, FRIENDS!



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