



## Tacos

With Chef Bridget Charters

*Homemade Flour Tortillas*

*Chicken Tinga*

*Camarones a Mojo de Ajo*

*Baja Cabbage Slaw*

*Mexican Green Rice*

### Ingredient List:

- 2 pounds skinless/boneless chicken thighs
- 1 pound shrimp, peeled and deveined
- 2 garlic bulbs
- 4 yellow onions
- 4 large ripened tomatoes (we like vine ripened or roma tomatoes)
- 2 each chipotle peppers, in adobo
- 3 Anaheim peppers
- 1 cup canola oil
- 1 head of green cabbage
- ¼ cup mayonnaise
- 3 fresh limes
- Your favorite hot sauce
- 8 each arbol chilis
- 1 bunch cilantro
- 2 poblano peppers
- 1 jalapeno pepper
- 1 ¼ cup long-grain rice
- 1 ¼ cups whole milk
- 2 tablespoons bacon fat, lard or butter
- 2 teaspoons baking powder
- 3 cups all-purpose flour, plus more for work surface
- Salt

### Optional Toppings:

- 1 ripe avocado
- ½ cup queso fresco or cotija cheese
- Cilantro
- ½ cup Mexican crema or sour cream

Equipment:

- Large pot with lid
- Measuring cups
- Measuring spoons
- Blender or food processor
- Large pan
- Chef knife
- Cutting board
- Griddle, griddle pan, or cast-iron pan
- Fork
- Plastic wrap
- Kitchen towel
- Medium saucepan with lid