



Mexican Made Easy: Everyday Ingredients, Extraordinary Flavor

Marcela Valladolid

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Why wait until Tuesday night to have tacos—and why would you ever use a processed kit—when you can make vibrant, fresh Mexican food every night of the week with *Mexican Made Easy*?

On her Food Network show, *Mexican Made Easy*, Marcela Valladolid shows how simple it is to create beautiful dishes bursting with bright Mexican flavors. Now, Marcela shares the fantastic recipes her fans have been clamoring for in a cookbook that ties into her popular show.

A single mom charged with getting dinner on the table nightly for her young son, Fausto, Marcela embraces dishes that are fun and fast—and made with fresh ingredients found in the average American supermarket. Pull together a fantastic weeknight dinner in a flash with recipes such as Baja-Style Braised Chicken Thighs, Mexican Meatloaf with Salsa Glaze, and Corn and Poblano Lasagna. Expand your salsa horizons with Fresh Tomatillo and Green Apple Salsa and Grilled Corn Pico de Gallo, which can transform a simply grilled chicken breast or fish fillet. For a weekend brunch, serve up Chipotle Chilaquiles or Cinnamon Pan Frances. Delicious drinks, such as Pineapple-Vanilla Agua Fresca and Cucumber Martinis, and decadent desserts, including Mexican Chocolate Bread Pudding and Bananas Tequila Foster, round out the inspired collection.

With 100 easy recipes and 80 sumptuous color photographs, *Mexican Made Easy* brings all of the energy and fresh flavors of Marcela's show into your home.

Chipotle-Garbanzo Dip

makes 3/4 cup

- 1 (15.5-ounce) can garbanzo beans, rinsed and drained
- 2 garlic cloves, peeled
- 1 tablespoon fresh lemon juice
- 2 tablespoons adobo sauce (from canned chipotle chiles) plus more for serving
- 2 teaspoons sesame seed paste (tahini)
- 1/3 cup olive oil, plus more for serving
- Salt and freshly ground black pepper
- 1 tablespoon chopped fresh cilantro
- Tortilla chips

Put the garbanzo beans, garlic, lemon juice, adobo sauce, and sesame paste in a food processor and puree until nearly smooth; the mixture will still be a little coarse.

With the machine running, add the olive oil and process until well incorporated. Season to taste with salt and pepper.

Transfer the dip to medium bowl. Drizzle with olive oil and a few drops of adobo sauce and top with the cilantro. Serve with tortilla chips.

Mexican Made Easy: Everyday Ingredients, Extraordinary Flavor Details

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From Reader Review Mexican Made Easy: Everyday Ingredients, Extraordinary Flavor for online ebook

Irene Gonzales says

I love THIS COOKBOOK, Marcela Valladolid was raised in Baja California just like my Mom so her cooking style is a lot alike. I've already made most of the dishes in this book, last night I made the Albondiga Soup for the 2nd time! I will make the Pozole for New Year's eve just like my Mom use to, such good memories! I have also given this book as gifts to friends, sister, niece, God daughter and cousins, they all tell me they LOVE it. Thank you Marcela!

Maggie says

great recipes -- I'll be trying several of them!

Barcafan37 says

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Lisa says

I did not love this nor did I hate it either. I thought that many of the recipes that were in this book were interesting and looked wonderful. However, they would not be things that I would attempt to make, although I would most assuredly eat them though.

Heather says

full review: <http://www.girlchef.com/2012/07/pine...>

JDAZDesigns says

I'm not usually a fan of Food Network cooks but this book is great! Not a bad recipe in the lot. Bon appetit!

Valerie says

3.75.

Lots of good recipes to try and good tips and ideas. I definitely see an evolution from her first cookbook. Look very forward to the next!

Desaree O'Hara says

Full of original recipes and charming stories, this well-organized cookbook includes an interesting array of dishes, from beverages to desserts. The author has even included some menu ideas, pairing together her recipes for special occasions. The section on salsas alone is worth buying this book. I personally am looking forward to trying the recipe for coconut flan.

Sharon Durr says

Recipes are easy,delicious and colorful.
Will use this book often.
