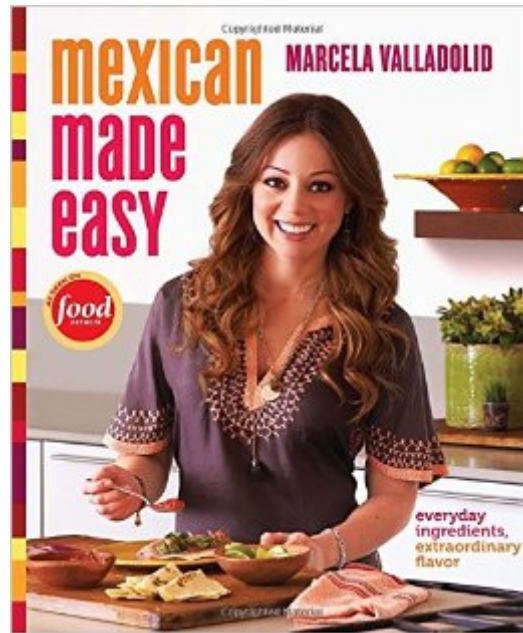


The book was found

# Mexican Made Easy: Everyday Ingredients, Extraordinary Flavor



## Synopsis

Why wait until Tuesday night to have tacosâ and why would you ever use a processed kitâ when you can make vibrant, fresh Mexican food every night of the week with Mexican Made Easy?Â 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. Â A single mom charged with getting dinner on the table nightly for her young son, Fausto, Marcela embraces dishes that are fun and fastâ 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.Â With 100 easy recipes and 80 sumptuous color photographs, Mexican Made Easy brings all of the energy and fresh flavors of Marcelaâ s show into your home.Â

Â Chipotle-Garbanzo Dip makes 3/4 cupÂ 1 (15.5-ounce) can garbanzo beans, rinsed and drained2 garlic cloves, peeled1 tablespoon fresh lemon juice2 tablespoons adobo sauce (from canned chipotle chiles) plus more for serving2 teaspoons sesame seed paste (tahini)1/3 cup olive oil, plus more for servingSalt and freshly ground black pepper1 tablespoon chopped fresh cilantroTortilla chipsÂ 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.

## Book Information

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## Customer Reviews

I loved Marcela's first book, Fresh Mexico, and my guests were always delighted to experience Mexican food beyond tacos and burritos. But Mexican Made Easy is a book I will use all of the time. The recipes are not only easy, they are a healthy fresh way to cook my favorite foods. Both books will stay on my kitchen island!

I love Chef Marcela's show and was excited about her book. I myself am Mexican and am so happy to see that she has brought my food memories to life and has made it easy for me to recreate the flavors of my childhood. This is truly delicious, authentic Mexican food!

Great recipes using items found in your kitchen. No extra trips to the store for special items. What a great book.

I received my book a couple of weeks ago. I have already tried several recipes and I absolutely LOVE it!!!! It is the most authentic and innovative Mexican cookbook that I have ever read. Marcela has the midas touch of turning simple ingredients into fabulous, delicious and fun meals. I have to highly recommend the poblano lasagna...it has become a staple in my house....I am buying several copies of this book for Christmas gifts this year.

I love this cookbook! I found that most of the recipes that I loved from her shows were in this cookbook. Preferred having the book to having computer printouts. My husband loves Mexican food and so we have enjoyed cooking her recipes together.

I love this cooking book and her TV show. The book is awesome, and has so many amazing recipes. So far what we have like the best in my house is the al pastor burgers, we used beef since we do not eat pork. I cannot say it taste like al pastor, but the taste is amazing anyway. Most likely it

is because of not using pork. Friends came over who love burgers, and said it was the most burger they have eaten. I also did her Chicken Adobado in the over. Amazing!!!! I know in the Mexican Grocery store they sell this, and to be honest as Mexican, I would never have guessed that it is seasoned with Chiles Guajillos. I made this over 5 times in a week, for my husband, for people coming over. Everyone said best Chicken adobado ever!!!! Even my dad the critic said it was amazing! i am so glad, i got this book!

A nice selection of Mexican recipes. Well organized. "Mexican Made Easy"...maybe too easy. She defaults completely to canned beans and hominy, with only a perfunctory apology to her mom for the hominy. I would like a little discussion on the selection and use of dried products as well. How do you soak and cook dried pozole? The cross-referencing and indexing in the Kindle version are nice. Oh, how about menudo?Jim

This is easy to follow and well explained. Types of chilies, spices, cheeses and even what to do if (doubt it) there are any leftovers. I enjoy the TV series and am very happy with the cookbook. You can find most ingredients in regular supermarkets. If not, she gives substitutions. Going to work my way through...

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