Fiesta Platter with Spicy Mango Salsa
DON MIGUEL MEXICAN FOODS ▲

8 Don Miguel Rolled Chicken & Cheese Quesadillas*
25 Don Miguel Shredded Beef Mini Tacos*
8 Don Miguel Chipotle Chicken Flautas*

SPICY MANGO SALSA
2 mangoes, peeled and cut into small cubes
1 large red onion, diced
1 small bunch cilantro, chopped
1 red bell pepper, diced
1 serrano or jalapeño pepper, chopped (2 if you like it really spicy)
Juice of 1 lime
$1/2$ teaspoon minced garlic
Dash of salt
Freshly ground pepper (to taste)

1. Prepare Spicy Mango Salsa: Blend all ingredients in a serving bowl. Refrigerate for an hour.
2. Preheat oven to 400°F.
3. Place quesadillas, mini tacos and flautas on an ungreased cookie sheet and bake for 15 minutes. Makes 8 servings.
Tip: Try Spicy Mango Salsa with any of the other delicious Don Miguel appetizers such as our Shredded Steak or Chicken Mini Tacos, or Shredded Steak & Cheese Flautas.

Brands may vary by region; substitute a similar product.

Quesadillas with Roasted Pepper & Jalapeño Hommus
HANNAH INTERNATIONAL ▲

Cooking oil or spray
1 pound boneless sirloin steak, sliced across the grain into $1/8$-inch strips
4 ounces white onion, thinly sliced
1 tablespoon pine nuts
1 container Hannah* Roasted Pepper & Jalapeño Hommus
8 flour tortillas
1 cup grated Monterey Jack cheese
Handful of fresh cilantro leaves, roughly chopped

1. Lightly oil a large nonstick frying pan and heat over medium-high heat. Add beef and onion and sauté until cooked to taste. Remove from the pan.
2. Add pine nuts to the pan and cook over medium heat for a few minutes, until they turn golden. Remove from the pan.
3. Spread a generous amount of hommus on 4 tortillas. Top with beef and onions, then grated cheese and pine nuts. Sprinkle with cilantro to taste. Place another tortilla directly on top.
4. Lightly coat a nonstick pan with oil and heat over medium heat. Cook each quesadilla for 1-2 minutes per side. Cut into wedges and serve warm. Makes 8 servings.

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