

**Taco Seasonings**



As the three amigos of Mexico's most celebrated fare, these seasonings are rich, mild variations patrons will enjoy exploring. Each sizzles with chili powder, Mexican oregano, and smoky cumin for tantalizing aroma and flavor. Premium seasoning features chopped onion for visual appeal. Select seasoning is a smooth, mild blend. Chipotle seasoning offers a pop of sweet, smoky chipotle chile pepper. Paired up with beef, chicken, or turkey, Foothill Farms™ Taco Seasonings make any crowd go loco.

**Classic Taco Salad**

Crispy tortilla shell filled with seasoned ground turkey made with Select, Premium, or Chipotle Taco Seasoning, chopped romaine lettuce, chili beans, shredded cheese, fresh tomato salsa made with Salsa Seasoning, and citrusy Cilantro Lime Ranch Dressing.

**Mexican Pizza**

Toasted tortilla spread with pureed pinto beans made with Charro Style Bean Seasoning and ground beef made with Select, Premium, or Chipotle Taco Seasoning is topped with another crisp tortilla with Classic Red Enchilada Sauce, melted cheddar cheese, and fresh tomato salsa made with Salsa Seasoning.

**Mexi Mac & Cheese**

Al dente elbow macaroni mixed with creamy cheddar or nacho cheese sauce and ground beef prepared with Select, Premium, or Chipotle Taco Seasoning. Top with a dollop of fresh tomato salsa made with Salsa Seasoning.

**Caliente Chipotle Taco**

Crunchy red corn taco shell filled with ground beef seasoned with Chipotle Taco Seasoning, spicy nacho cheese sauce, cool shredded lettuce, chopped ripe tomatoes, and shredded cheddar cheese. Serve with fresh, fiery habanero salsa made with Salsa Seasoning for even more heat.



Mexi Mac & Cheese



Mexican Pizza



Caliente Chipotle Taco

**Asado Style Fajita Seasoning**



Foothill Farms™ Asado Style Fajita Seasoning is like opening the way to a lively Mexican grill. The robust blend of herbs and spices entices palates with all the flavors of a sizzling summer cookout. Chicken, beef, or pork take on slow-roasted Latin flair. Zesty onions, cumin, chile pepper, and paprika heat things up while a pop of lime finishes each mouthwatering bite with perfectly balanced flavor.

**Mexican Flatbread Sandwich**

Fajita chicken coated in Asado Style Fajita Seasoning, seasoned Mexican Rice, grilled red and green bell peppers, fresh onion, and tangy white Chihuahua cheese inside chewy flatbread. Fold and grill press until warm and melty.

**Quesadilla Wrap**

Warm flour tortilla wrapped around diced chicken baked with Asado Style Fajita Seasoning and melted Colby and Monterey Jack cheeses and then grilled, golden. Serve with cool shredded lettuce, tangy sour cream, and fresh tomato salsa made with Salsa Seasoning.

**Asado Taquito**

Diced chicken made with Asado Style Fajita Seasoning and shredded cheddar cheese rolled tight inside tortillas and then flat grilled until golden crisp. Serve with fresh ranchero sauce made with Salsa Seasoning and creamy guacamole for dipping. Make it with seasoned shredded beef for an additional menu option.

**Fajita Chicken**

Fajita chicken, red and green peppers and onions marinated in Asado Style Fajita Seasoning wrapped inside a warm tortilla. Serve with crisp shredded lettuce, sour cream and fresh pico de gallo made with Salsa Seasoning.



Quesadilla Wrap



Asado Taquito



Fajitas Chicken

Menu Ideas

Menu Ideas

