

IÑAKI GODOY'S CHAOS KITCHEN!

PRESENTED BY TABASCO® BRAND





TABLE OF CONTENTS

- PG. 1** **BANGIN'**
BEAN & CHEESE BURRITOS
WITH CHIPOTLE REFRIED BEANS
- PG. 4** **IÑAKI'S**
QUESO-DIDO-RIZO
- PG. 7** **EASY GRILLED**
CORN SALAD
- PG. 10** **RISE & GRIND**
BREAKFAST BURRITOS
- PG. 13** **IÑAKI-STYLE**
CARNE ASADA TACOS
- PG. 16** **IÑAKI'S CHEESY**
VEGGIE QUESA DILLAS
- PG. 19** **LOOK MA, I MADE**
SPICY SHRIMPIE TACOS
- PG. 22** **SPICY**
SHRIMPIE CEVICHE
- PG. 25** **LOADED ULTIMATE, SUPREME, DELICIOUS**
BEEF & BEAN NACHOS
- PG. 28** **SCREAMIN' SIZZLIN'**
CHICKEN FAJITAS

HOLY C.H.I.P.! I THINK I'VE BIT OFF A BIT MORE THAN I CAN CHEW...

Why do you do this, Iñaki?! If I had a pan, I'd smack myself in the head with it. That reminds me... I should probably get a pan to cook.

Anyways... a few months back, I was in my feels about how much I love my family and friends and I thought to myself, "I should have them all over for a few days. I can cook the meals and we can just relax and eat and have fun." So, I sent out the invites!

Well, that day has finally come and I am just realizing that's a lot of mouths to feed... and I don't even have groceries!

So, step into my Chaos Kitchen and help me whip up some delicious Mexican food with my favorite star ingredient: TABASCO® Sauces. Roll up your sleeves, tuck that napkin in your shirt, and get ready to dress your mess, because in my kitchen, mess isn't a mistake, it's the method.



BANGIN' BEAN & CHEESE BURRITOS WITH CHIPOTLE REFRIED BEANS

About ready for the tasting!

SEASON ROLL

mmm these are
delicious, sweetie!



BANGIN' BEAN & CHEESE BURRITOS WITH CHIPOTLE REFRIED BEANS

TABASCO® Brand Chipotle Pepper Sauce



Well, well, well... if it isn't the consequences of my own actions. I find myself in a pinch – could I call it 'a dash' if it's bigger than a pinch? – and I need to put out some food for when everyone arrives. Whatever is in my fridge will have to do! My Bangin' Bean & Cheese Burritos with Chipotle Refried Beans are a mouthful in more ways than one and a PERFECT welcome meal for my family and friends. The smokiness of the TABASCO® Chipotle Sauce blends perfectly into the refried beans and makes this burrito more exciting than your average. Ok, now my mouth is watering...

¡ñaki, honey,
we're here!

Oh magic fridge oracle,
what shall I cook today?

Burritoooo. Time to cook
onions, mash in the beans,
and stir until they become
thick and creamy...

MASH

MASH

COOK

Add TABASCO® Chipotle Sauce,
shredded cheese and make some melty magic.

STIR



TABASCO® Brand Original Red Sauce

IÑAKI'S QUESO-DIDO-RIZO

Now, my family and friends LOVE to talk which is funny because I don't really think of myself as a talker. Well, now that I think about it... Anyways, where was I? Ah, yes. All their yappin' gave me the perfect opening to escape and actually pick up food for the week. Upon my return - and after a brief consideration of fleeing - I am greeted by a horde of food zombies looking for more Iñaki nourishment. All that talking has them famished, I guess. Embrace the chaos, Iñaki, embrace the chaos. **An idea strikes: queso fundido with chorizo.** That's it! Iñaki's Queso-dido-rizo with TABASCO® Red Sauce, comin' right up, zombies.

Who wants to take a dip?



350° BING

SAUTÉ

SHRED SHRED

Cheesy
cheesy
magic!!!

BANGIN' BEAN & CHEESE BURRITOS WITH CHIPOTLE REFRIED BEANS

INGREDIENTS

PREP TIME: 10 MINUTES
COOK TIME: 20 MINUTES

TOTAL TIME: 30 MINUTES
SERVINGS: 4
HEAT LEVEL: MILD

- 1 tablespoon olive oil
- 1/2 cup white onion, finely diced
- 2 (15 oz) cans pinto beans, undrained
- 1 1/2 tablespoons TABASCO® Brand Chipotle Pepper Sauce
- 1 1/2 cups shredded Muenster, Monterey Jack, Oaxaca, or Chihuahua cheese
- Salt, to taste
- 4 large flour tortillas, warmed

INSTRUCTIONS

- Heat the olive oil in a medium skillet over **medium heat**. Add the onion and cook until softened, about 2 to 3 minutes.
- Add the undrained pinto beans and bring to a gentle **simmer**. Lightly mash the beans, leaving a few whole beans for texture.
- Continue **cooking**, stirring occasionally, until the beans become thick and creamy, about 8 to 10 minutes.
- Stir in the TABASCO® Chipotle Sauce, then add the shredded cheese and stir until **melted** and **creamy**. Taste and season with salt or additional TABASCO® Chipotle Sauce, if desired.
- Divide the bean and cheese mixture evenly among the **warmed** flour tortillas. Fold in the sides and roll **tightly** into burritos.
- Return the burritos seam side down to the skillet and cook for 1 to 2 minutes per side, until lightly **golden** and **crisp**. **Dress your mess** with additional **TABASCO® Chipotle Sauce**.



IÑAKI'S QUESO-DIDO-RIZO

INGREDIENTS

PREP TIME: 10 MINUTES
COOK TIME: 25 MINUTES

TOTAL TIME: 35 MINUTES
SERVINGS: 4

- 9 ounces Mexican pork chorizo, casings removed
- 1 tablespoon olive oil
- 1/2 cup thinly sliced onion
- 2 bell peppers, thinly sliced
- 1 pound Oaxaca cheese, Chihuahua cheese, or a combination, shredded
- 1 tablespoon TABASCO® Original Red Sauce
- Warm flour or corn tortillas, for serving
- Tortilla chips, for serving
- Avocado slices, optional
- Additional TABASCO® Original Red Sauce, for serving

INSTRUCTIONS

1. Preheat the oven to 350°F.
2. Heat a 10-inch cast-iron skillet over medium-high heat. Add the chorizo, breaking it into crumbles with a wooden spoon. Cook until browned and cooked through, about 8 to 10 minutes. Transfer the chorizo to a plate, leaving the **drippings** in the skillet.
3. Add the olive oil, onions, and bell peppers to the skillet and cook until softened, about 5 minutes. Transfer half of the **sautéed** vegetable mixture to a bowl and set aside.
4. Return half of the cooked chorizo to the skillet and stir to combine with the remaining sautéed vegetables. Sprinkle the shredded cheese evenly over the mixture. Top with the remaining chorizo and reserved sautéed vegetables, then drizzle with 1 tablespoon **TABASCO® Original Red Sauce**.
5. Bake until the cheese is melted and bubbling, about 15 minutes.
6. Serve immediately with warm flour, corn tortillas, or tortilla chips. Garnish with avocado slices, if desired, and **dress your mess** with additional **TABASCO® Original Red Sauce** to taste.

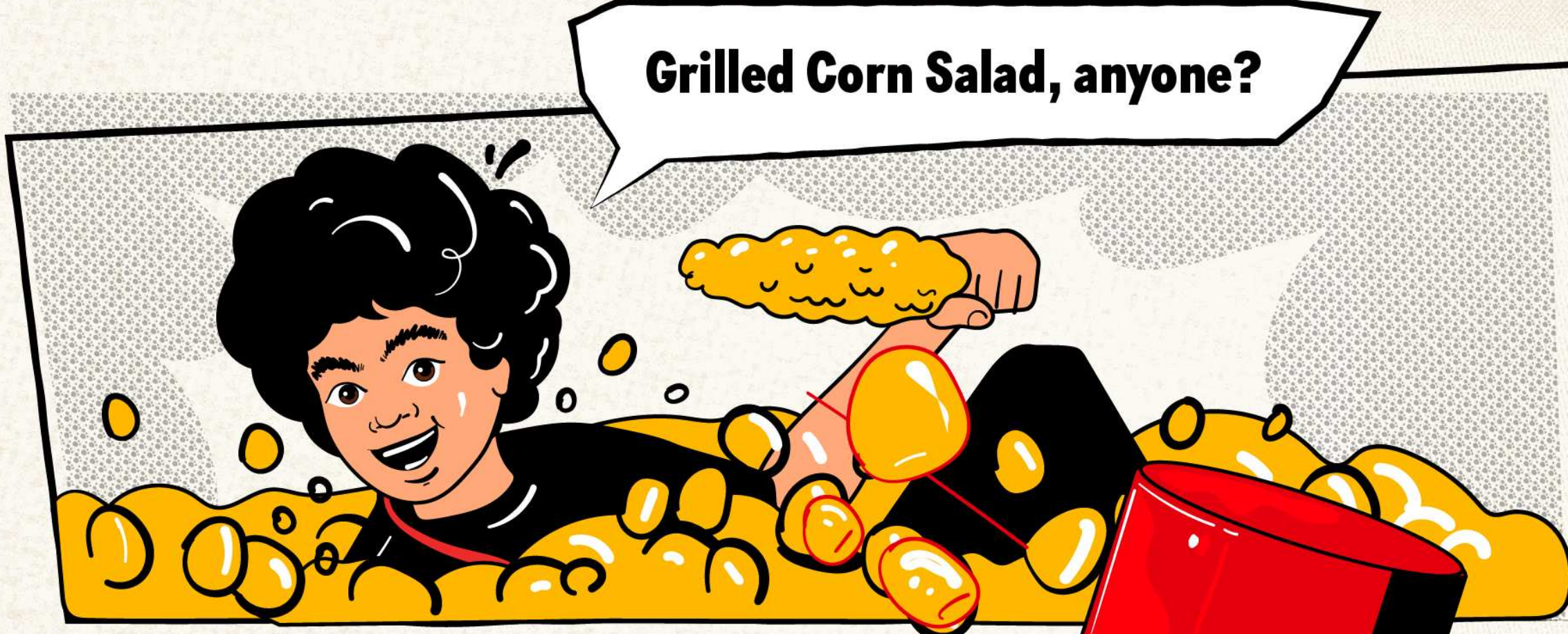


IÑAKI'S QUESO-DIDO-RIZO



EASY GRILLED CORN SALAD

Grilled Corn Salad, anyone?



EASY GRILLED CORN SALAD

TABASCO® Brand Chipotle Pepper Sauce



They are about halfway through the Queso-dido-rizo and I am realizing that it isn't going to be enough for this famished flock of family and friends. Back to the kitchen I go. But this time, I know what I shall make. An Iñaki classic: my Easy Grilled Corn Salad with TABASCO® Chipotle Sauce. It's quick, easy, delicious, and a real crowd pleaser. Let's see if it satiates these animals before bed.

What's next on
the menu, Iñaki?
We're hungry!



RISE & GRIND BREAKFAST BURRITOS



TABASCO® Brand Green Pepper Sauce

"Rise and shine, ñaki!" my stomach screams at me from below the covers. I have no time for a shower, no time for coffee - well, maybe coffee - I have hungry people to feed! My Rise & Grind Breakfast Burritos stuffed with eggs, cheese, and a touch of TABASCO® Green Sauce are the perfect way to ease everyone into Day 2. Quick, delicious, mild, and honestly? Kind of hard to mess up. Wait... am I... starting to love this?

Rise and shine,
ñaki!



It's never too early
for some TABASCO® Sauce



FLIP



EASY GRILLED CORN SALAD

INGREDIENTS

PREP TIME: 15 MINUTES
COOK TIME: 10 MINUTES

TOTAL TIME: 25 MINUTES
SERVINGS: 6
HEAT LEVEL: MEDIUM

DRESSING

- 3 tablespoons olive oil
- Juice of 1 lime

SALAD

- 5 ears fresh corn, husked
- 1 cup cherry tomatoes, halved

- 2 tablespoons TABASCO® Brand Chipotle Pepper Sauce, plus more for serving
- 1 teaspoon chile-lime seasoning

- 1/4 cup finely diced red onion
- 1/4 cup chopped fresh cilantro
- 1/2 cup crumbled cotija cheese

INSTRUCTIONS

1. Combine the olive oil, lime juice, **TABASCO® Chipotle Sauce**, and chile-lime seasoning in a small mason jar with a tight-fitting lid. **Shake** until well combined. Set aside.
2. Preheat a grill to medium-high heat. Grill the corn, turning occasionally, until lightly **charred** on all sides, about 8 to 10 minutes. Remove from the grill and let cool slightly.
3. **Slice** the kernels from the cobs and transfer them to a large serving bowl. Add the tomatoes and red onion.
4. **Pour** the dressing over the salad and **toss** until evenly coated. Fold in the cilantro and cotija cheese.
5. Serve immediately or **refrigerate** until ready to serve. **Dress your mess** with additional **TABASCO® Chipotle Sauce**, if desired.



RISE & GRIND BREAKFAST BURRITOS

INGREDIENTS

PREP TIME: 10 MINUTES
COOK TIME: 10 MINUTES

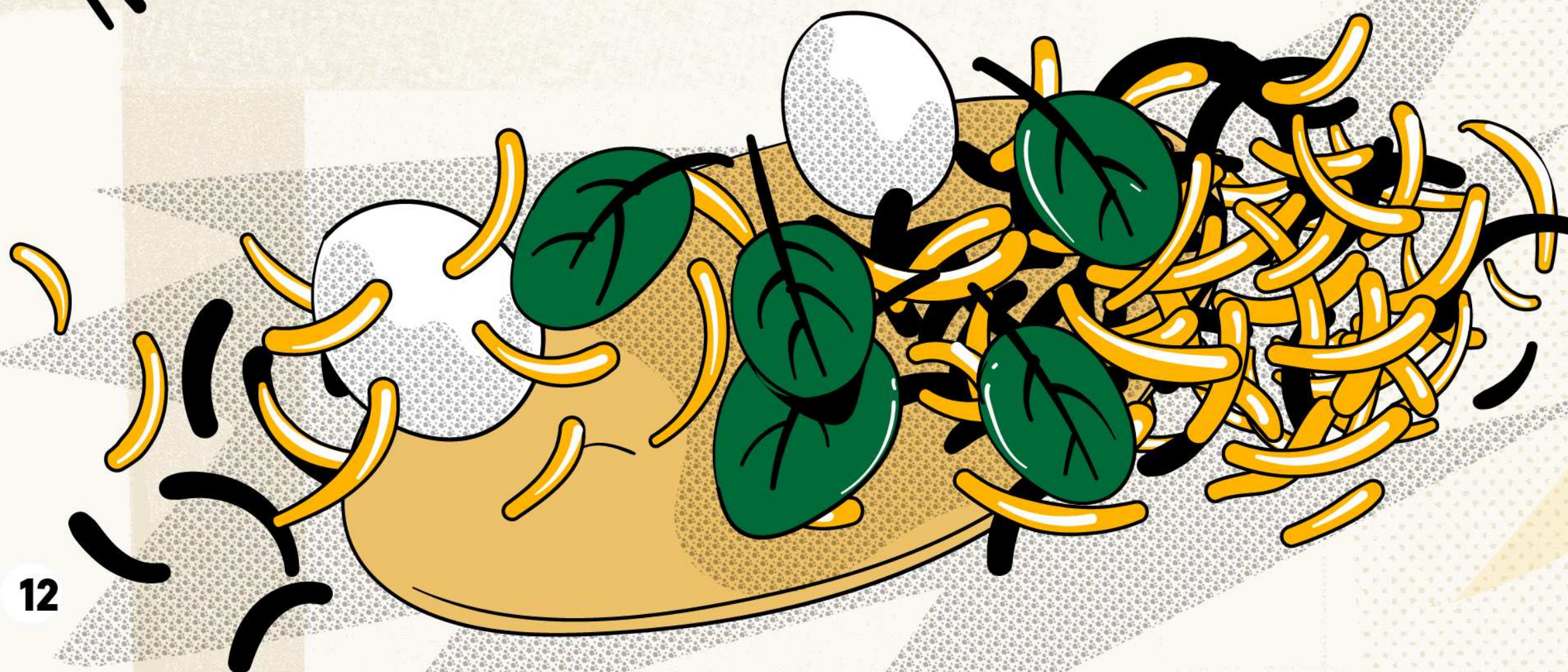
TOTAL TIME: 20 MINUTES
SERVINGS: 4



- 8 large eggs
- 1 tablespoon TABASCO® Brand Green Pepper Sauce, plus more for serving
- 1 tablespoon butter
- 2 green onions, thinly sliced
- 2 cups baby spinach
- 2 cups shredded Oaxaca cheese
- 4 (8 inch) flour tortillas

INSTRUCTIONS

1. In a medium bowl, **whisk** together the eggs and TABASCO® Green Sauce until well combined.
2. **Melt** the butter in a large nonstick skillet over medium heat. Add the green onions and cook for 1 minute. **Stir** in the spinach and cook until just wilted.
3. Pour the egg mixture into the skillet and cook, **stirring** gently, until the eggs are just set. Remove from the heat.
4. Divide mixture evenly among the warmed flour tortillas. **Fold** in the sides and roll **tightly** into burritos.
5. Return the burritos seam side down to the skillet and cook for 1 to 2 minutes per side, until lightly **golden** and **crisp**. **Dress your mess** with additional TABASCO® Green Sauce.



RISE & GRIND BREAKFAST BURRITOS

These babies are gonna change your LIFE.



IÑAKI-STYLE CARNE ASADA TACOS



IÑAKI-STYLE CARNE ASADA TACOS

TABASCO® Original Red Sauce



Well, well, WELL. Breakfast hit different today. Everyone's energized, the kitchen is chaotic (and maybe my cooking is getting better?!), and now it's time for today's main event, another specialty: Iñaki-Style Carne Asada Tacos. Let's light up the grill, smack these babies on it, and EAT. And the beautiful part? Everyone builds their own which means I get a five-minute breather.



IÑAKI'S CHEESY VEGGIE QUESA DILLAS

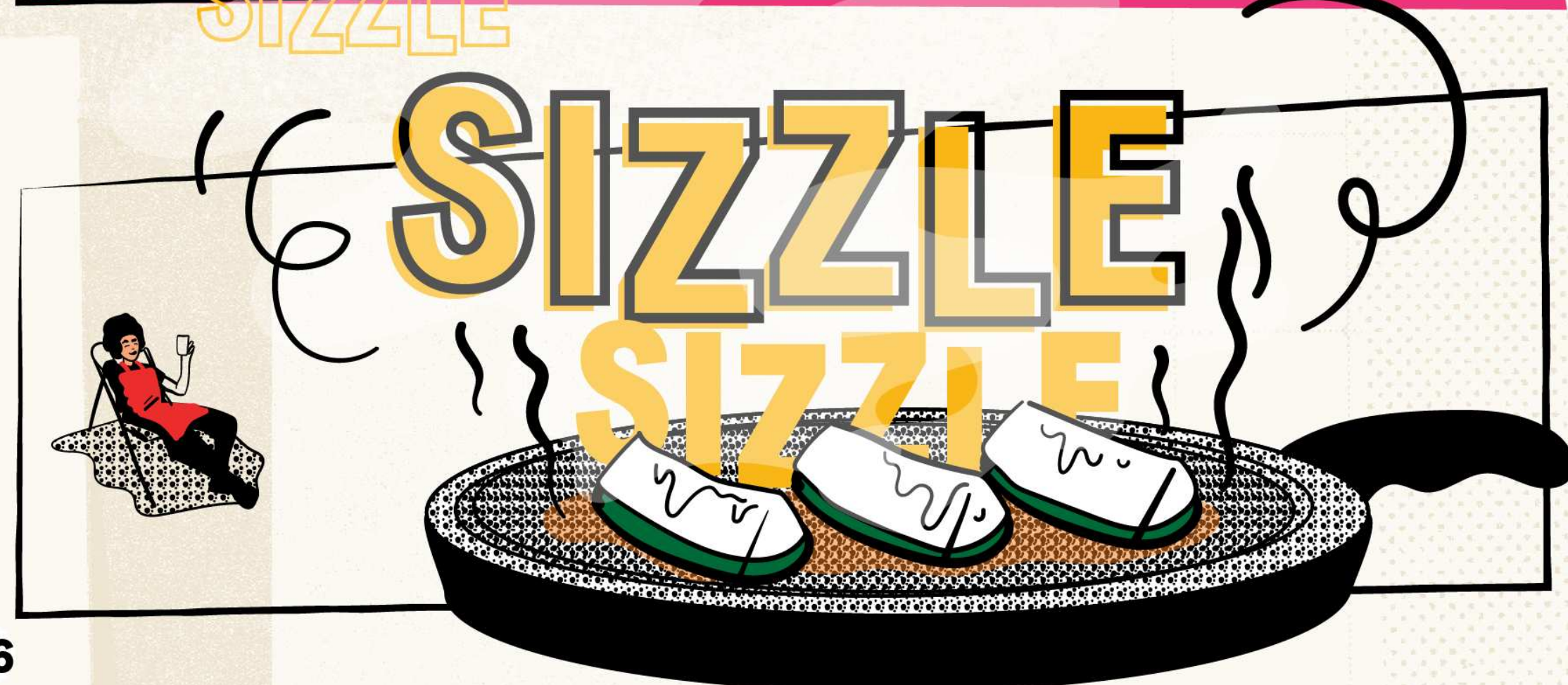


TABASCO® Brand Green Pepper Sauce

You know what nobody ever gets excited about? Side dishes. Yawn. But NOT today. My Cheesy Veggie Quesadillas - a simple sauté of zucchini, corn, and cheese with a few dashes of TABASCO® Green Sauce - are about to blow everyone's minds. This is the kind of dish that looks humble but tastes like it takes hours. Spoiler alert: it doesn't. Another spoiler alert: it might just become someone's new favorite. Spoilerest spoiler alert: you're gonna want to add more TABASCO® Green Sauce on top. It's that good.



Quick 5min break.



IÑAKI-STYLE CARNE ASADA TACOS

INGREDIENTS

PREP TIME: 15 MINUTES
(PLUS 30 MINUTES MARINATING)

COOK TIME: 15 MINUTES
TOTAL TIME: 30 MINUTES
SERVINGS: 6
HEAT LEVEL: MEDIUM

- 2 tablespoons unsalted butter, melted
- 2 tablespoons olive oil
- 2 tablespoons TABASCO® Original Red Sauce
- Juice of 1 lemon
- Juice of 1 lime
- 3 cloves garlic, finely chopped
- ¼ cup chopped fresh cilantro
- ½ cup chopped red onion
- 1½ pounds flank steak, skirt steak, or flap steak
- 1 teaspoon kosher salt
- 12 corn tortillas, warmed
- Sliced avocado, lime wedges, additional TABASCO® Original Red Sauce, and chopped cilantro, for serving

INSTRUCTIONS

1. In a medium bowl, **combine** the melted butter, olive oil, **TABASCO® Original Red Sauce**, lemon juice, lime juice, garlic, cilantro, and red onion.
2. Place the steak in a large resealable bag or shallow dish. **Pour** the marinade over the steak, turning to coat evenly. **Marinate** at room temperature for 30 minutes or refrigerate for up to 2 hours.
3. Preheat a grill or **grill** pan over high heat. Remove the steak from the marinade and season both sides with kosher salt.
4. **Grill** for 5 to 7 minutes per side for medium-rare, or until desired doneness.
5. Transfer the steak to a cutting board and let rest for 10 minutes. **Slice** thinly against the grain.
6. **Fill** warm corn tortillas with sliced carne asada and garnish with avocado, cilantro, lime wedges, and **dress your mess** with additional **TABASCO® Original Red Sauce**, if desired.



IÑAKI'S CHEESY VEGGIE QUESA DILLAS

INGREDIENTS

CALABACITAS FILLING

- 1 tablespoon olive oil
- 1 tablespoon butter
- 1/2 cup white onion, chopped
- 1 garlic clove, minced
- 2 zucchini, chopped
- 2 ears fresh corn, kernels removed
- 1/3 cup Mexican crema
- 1 tablespoon TABASCO® Brand Green Pepper Sauce
- 1/2 teaspoon kosher salt

QUESADILLAS

- 8 (8 inch) flour tortillas
- 3 cups shredded Oaxaca cheese
- Additional TABASCO® Brand Green Pepper Sauce
- Sour cream or Mexican crema
- Pico de gallo
- Guacamole

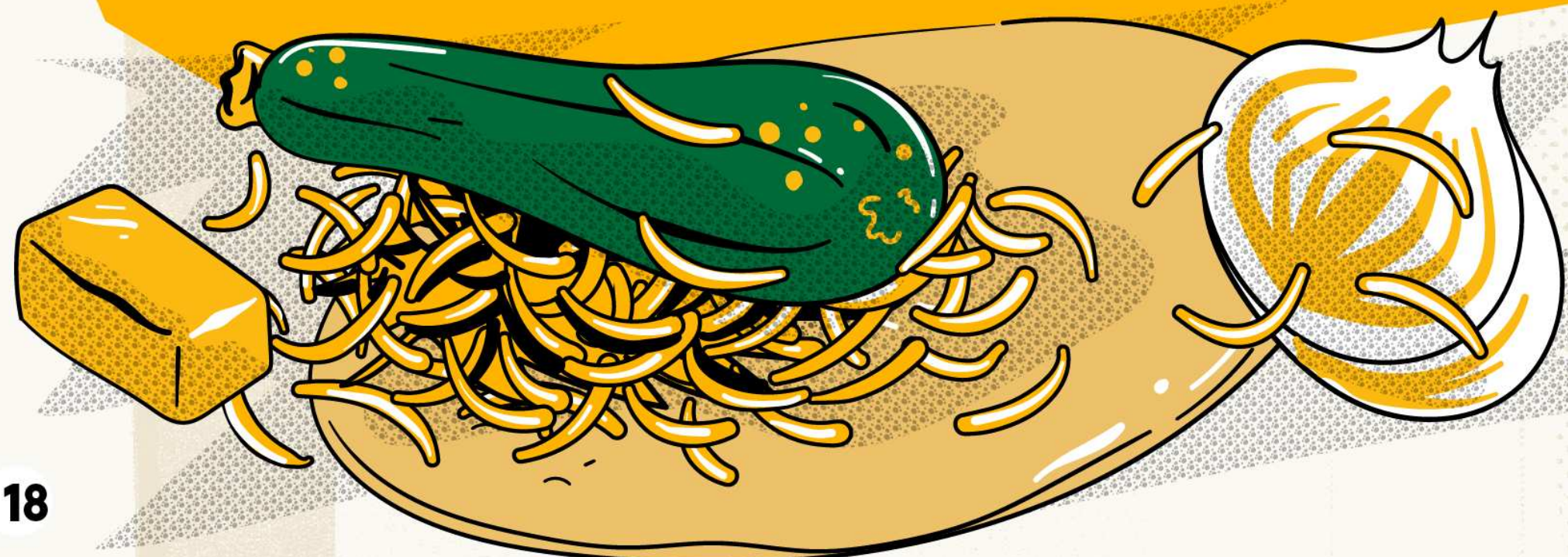
PREP TIME: 10 MINUTES
COOK TIME: 10 MINUTES

TOTAL TIME: 20 MINUTES
SERVINGS: 4

FOR SERVING

INSTRUCTIONS

1. Heat the olive oil and butter in a large skillet over medium-high heat. Add the onion and cook for 2 minutes, until softened. **Stir** in the garlic and cook for 1 minute, until fragrant.
2. Add the zucchini and corn. Cover and cook for about 10 minutes, **stirring** occasionally, until the zucchini is just tender.
3. Stir together the Mexican crema, **TABASCO® Green Sauce**, and salt. Add to the skillet and cook for 2 to 3 minutes, until heated through. Remove from the heat.
4. Heat a large skillet or griddle over medium heat. Place a tortilla on the hot skillet and **sprinkle** about 1/3 cup shredded Oaxaca cheese over one half. Top with about 1/2 cup of the calabacitas filling, then **fold** the tortilla in half.
5. Cook for 2 to 3 minutes per side, until the tortilla is golden brown and the cheese is **melted**. Repeat with the remaining tortillas.
6. Cut into wedges and **dress your mess** with additional **TABASCO® Green Sauce**, sour cream or Mexican crema, pico de gallo, and guacamole.



IÑAKI'S CHEESY VEGGIE QUESA DILLAS

ASSEMBLE!!



LOOK MA, I MADE SPICY SHRIMP PIE TACOS



LOOK MA, I MADE SPICY SHRIMP PIE TACOS

TABASCO® Brand Green Pepper Sauce



I'm in a GROOVE. We ate breakfast out – your boy needed a break – and it was the best decision I've made all week... But I'm really starting to love this whole cooking thing. There's nothing quite as fulfilling as chatting with my family and friends while I cook and watching them devour my food. I really love these people... and food... and TABASCO® Sauce. Anyways, you KNOW I'm getting into it when I start making CREMAS. You hear that, Mom? I'm makin' an avocado crema with my spicy shrimp tacos. I think I'll call them 'Look Ma, I Made Spicy Shrimpie Tacos'. Let's goooooo!

Goodnight, my sweet little shrimpies.
You shall sleep tight in my belly.



Look, Mom! I'm making
a creamy avocado crema.



SAUTE



EXTRA

CREMA FOR DIPPING



SPICY SHRIMPIE CEVICHE



TABASCO® Original Red Sauce

You know what? I love my little shrimpies so much that I'm making a ceviche side. Mhm, you heard that right: CE-VI-CHE. This guy is moving up in the chef world. This ceviche is bright. It's refreshing. It's citrusy. It's DELICIOUS. I always thought ceviche was too fancy, but this recipe is super simple. It's a real dazzler. A crowd-pleaser. Shrimpy-scrumptious, if you will. Ooo, and the TABASCO® Red Sauce gives it a nice BOLD BAM KAPOW.

It's time for a shrimpie party.

The bold flavor of TABASCO® Red Sauce is the prawn-fect addition.

LOOK MA, I MADE SPICY SHRIMP TACOS

INGREDIENTS

PREP TIME: 15 MINUTES
COOK TIME: 20 MINUTES

TOTAL TIME: 35 MINUTES
SERVINGS: 4
HEAT LEVEL: MILD

SHRIMP

- 1 pound large raw shrimp, peeled and deveined
- Juice of 1 lime
- 2 garlic cloves, minced
- 1/4 teaspoon kosher salt
- 1 teaspoon TABASCO® Brand Green Pepper Sauce
- 2 tablespoons olive oil

FOR SERVING

- 8 corn tortillas
- Shredded cabbage
- Fresh cilantro
- Lime wedges
- Cotija cheese (optional)

CREAMY AVOCADO CREMA

- 2 ripe avocados
- 1 cup Mexican crema or sour cream
- 2 tablespoons TABASCO® Green Sauce
- 1 tablespoon lime juice
- 1/4 cup fresh cilantro
- 2 garlic cloves
- 1 teaspoon kosher salt

INSTRUCTIONS

1. In a medium bowl, **combine** the lime juice, garlic, salt, and **TABASCO® Green Sauce**. Add the shrimp and toss to coat. Cover and refrigerate for 10 minutes or up to 24 hours.
2. Meanwhile, prepare the avocado crema. Combine the avocado, Mexican crema, **TABASCO® Green Sauce**, lime juice, cilantro, garlic, and salt in a blender or food processor. Blend until smooth and creamy. Refrigerate until ready to serve.
3. **Heat** the olive oil in a large cast-iron skillet over medium-high heat. Add the shrimp in a single layer and cook for 2 to 3 minutes per side, or until pink and opaque.
4. **Warm** the corn tortillas.
5. Fill each tortilla with shrimp. Top with shredded cabbage, avocado crema, cilantro, and cotija cheese, if desired. Serve with lime wedges and **dress your mess** with additional **TABASCO® Green Sauce**.



SPICY SHRIMPIE CEVICHE

INGREDIENTS

PREP TIME: 20 MINUTES
COOK TIME: 0 MINUTES

TOTAL TIME: 2 HOURS
SERVINGS: 4

HEAT LEVEL: MILD

- 12 ounces medium raw shrimp, peeled and deveined
- 2 limes, juiced
- 1 lemon, juiced
- 2 tablespoons TABASCO® Brand Original Red Sauce
- 1 large tomato, seeded and diced

- 1/4 cup red onion, finely diced
- 1 cucumber, peeled, seeded, and diced
- 1/4 cup chopped fresh cilantro
- 1/4 teaspoon kosher salt
- 1/8 teaspoon ground black pepper

FOR SERVING

- Tortilla chips or tostadas
- Lime wedges

- Chopped fresh cilantro
- Additional TABASCO® Original Red Sauce, if desired

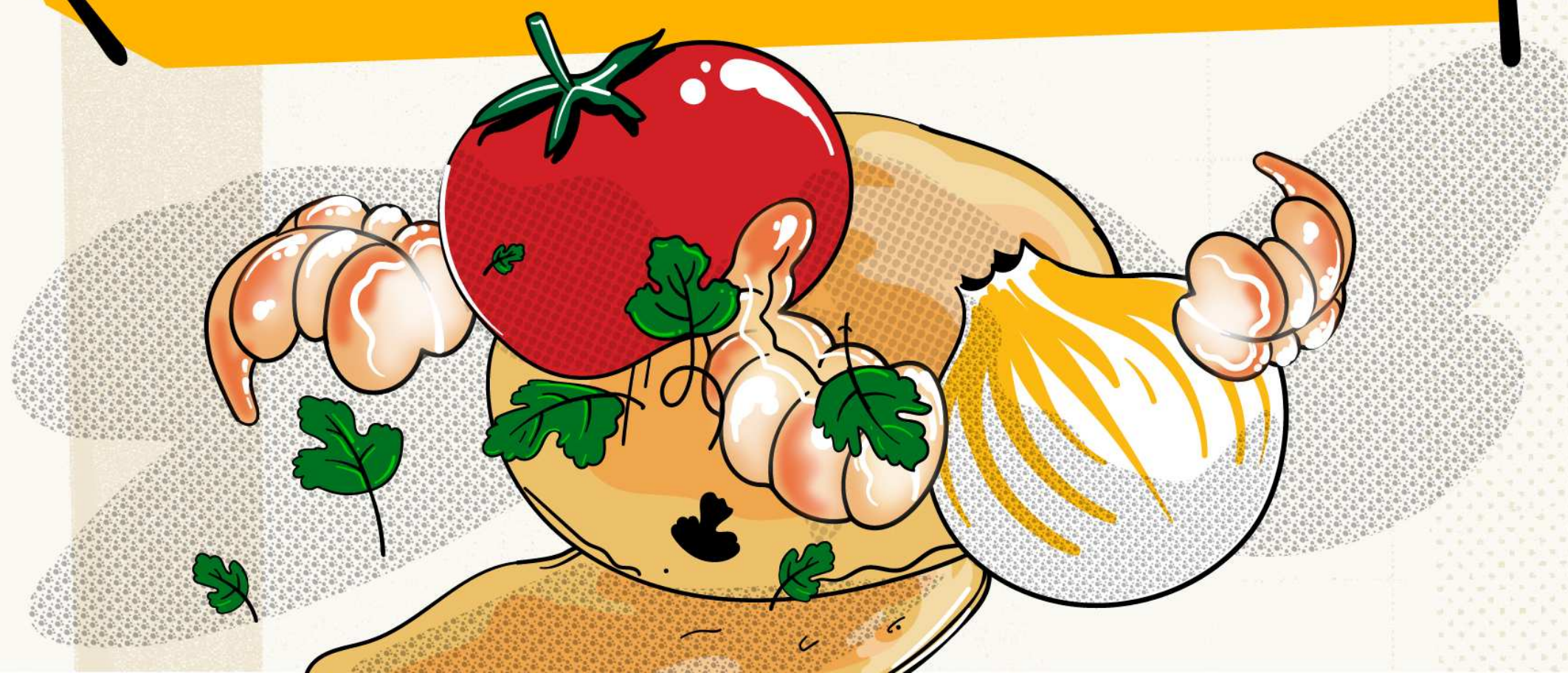
INSTRUCTIONS

1. Arrange the shrimp in a single layer in a glass or nonreactive bowl. **Pour** the lime juice, lemon juice, and **TABASCO® Original Red Sauce** over the shrimp, tossing to coat. Cover and refrigerate for 1 to 2 hours, stirring occasionally, until the shrimp are pink and opaque.
2. **Add** the tomato, onion, cucumber, cilantro, salt, and black pepper. Gently **toss** to combine.
3. Cover and refrigerate for at least 1 hour or up to overnight to allow the flavors to **meld**.
4. Serve **chilled** with tortilla chips or **crispy** tostadas.

TIPS:

For an extra layer of flavor, spoon the ceviche onto crispy tostadas and drizzle with the Creamy Avocado Crema from the Spicy Shrimp Tacos recipe.

Serve with tortilla chips or crispy tostadas alongside an ice-cold agua fresca.



SPICY SHRIMPIE CEVICHE

BAM

BOLD

KA POW



LOADED ULTIMATE, SUPREME, DELICIOUS BEEF & BEAN NACHOS



LOADED ULTIMATE, SUPREME, DELICIOUS BEEF & BEAN NACHOS

TABASCO® Original Red Sauce



I'm in a FLOW STATE. There's avocado crema on the ceiling, shrimpies tucked in bed upstairs, corn kernels in my ears, and TABASCO® Sauce on every surface of this home. But I'm thriving. I couldn't be happier. I'm realizing that cooking doesn't have to be a mad dash to the final product. It doesn't have to be stressful. It's an opportunity to improvise and get creative... which is what this crowd is demanding of me! They're hungry AGAIN. So, I find myself standing at the abyss of my open fridge, once again inspired by my ultimate muse: beans. So, I shall "yes, and" their growling stomachs with the ultimate improvised nacho recipe: Loaded Ultimate, Supreme, Delicious Beef & Bean Nachos.



SCREAMIN' SIZZLIN' CHICKEN FAJITAS



TABASCO® Original Red Sauce

You hear that? It's my Screamin' Sizzlin' Chicken Fajitas, baby. My grand finale. My showstopper. The last meal before I can toss in the towel (and then pick it back up and clean this disastrous kitchen). It has truly been a trial by fire (like, actual fire) but I have learned so much. Cooking for yourself and your loved ones is a special thing. It's a labor of love that should be celebrated along the way. Savored with every bite and dash of TABASCO® Sauce surrounded by the people you love. So, let's go out with a bang, or better yet, a sizzle. See you at the table, fam and thanks for comin'.



LOADED ULTIMATE, SUPREME, DELICIOUS BEEF & BEAN NACHOS

INGREDIENTS

PREP TIME: 15 MINUTES

TOTAL TIME: 35 MINUTES

HEAT LEVEL: MILD

COOK TIME: 20 MINUTES

SERVINGS: 6

BEEF

- 2 teaspoons olive oil
- 1/2 cup yellow onion, finely diced
- 3 cloves garlic, minced
- 1 pound lean ground beef (90/10)
- 2 tablespoons TABASCO® Brand Original Red Sauce
- 1/2 teaspoon kosher salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon ground black pepper

NACHOS

- 2 cups Chipotle Refried Beans (page 1) or your favorite canned refried beans
- 12 to 14 ounces thick tortilla chips, or more as needed
- 3 cups shredded cheddar Jack cheese

FRESH TOPPINGS

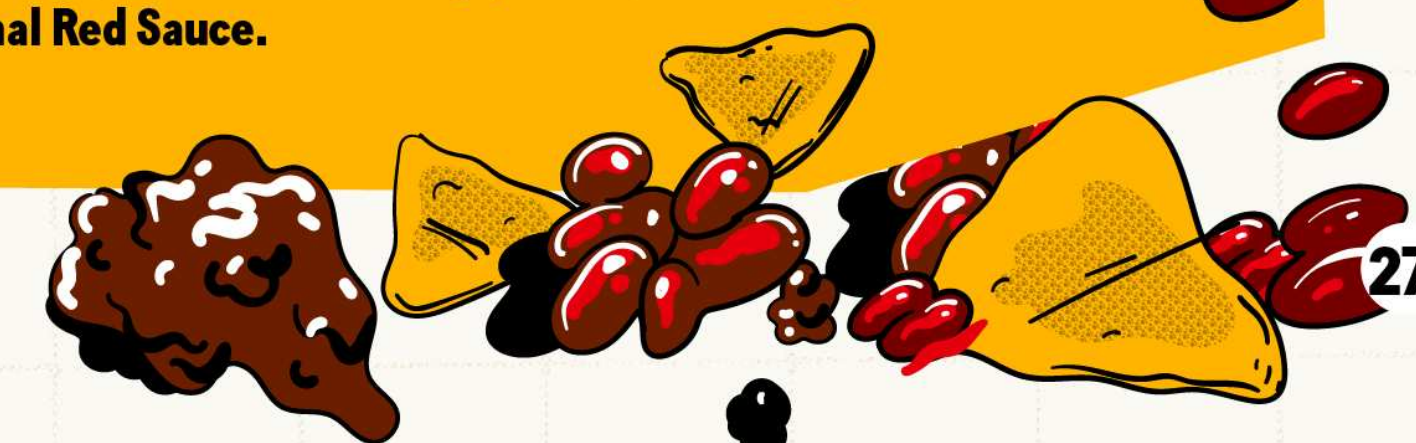
- 2 Roma tomatoes, seeded and diced
- 4 green onions, thinly sliced
- 1/2 cup sliced black olives
- Chopped fresh cilantro

SERVING

- Guacamole
- Sliced jalapeños (fresh or pickled)
- Sour cream
- Additional TABASCO® Original Red Sauce

INSTRUCTIONS

1. **Preheat** the oven to 350°F.
2. **Heat** the olive oil in a large skillet over medium heat. Add the onion and cook until translucent, about 2 to 3 minutes. **Stir** in the garlic and cook for 30 seconds.
3. Add the ground beef and cook, **breaking** it into crumbles, until browned and no longer pink, about 8 to 10 minutes. Drain any excess grease.
4. Stir in the **TABASCO® Original Red Sauce**, salt, garlic powder, onion powder, and black pepper until well combined. If needed, add a splash of water to keep the beef moist.
5. **Arrange** half of the tortilla chips on a large baking sheet. **Spoon** half of the refried beans over the chips, followed by half of the seasoned beef and half of the shredded cheese. Repeat with the remaining chips, beans, beef, and cheese.
6. Bake for 10 to 12 minutes, or until the cheese is **melted** and bubbly.
7. Remove from the oven and **garnish** with the tomatoes, green onions, black olives, and cilantro. Serve immediately with guacamole, sour cream, sliced jalapeños, and **dress your mess** with additional **TABASCO® Original Red Sauce**.



SCREAMIN' SIZZLIN' CHICKEN FAJITAS

INGREDIENTS

PREP TIME: 15 MINUTES
COOK TIME: 20 MINUTES

TOTAL TIME: 1HR. 5 MINS. **HEAT LEVEL:** MILD
SERVINGS: 6

CHICKEN

- **1** ½ pounds boneless, skinless chicken thighs, cut into ½-inch strips
- **2** tablespoons TABASCO® Brand Original Red Sauce
- **3** tablespoons olive oil, divided
- ½ teaspoon kosher salt
- ½ teaspoon ground black pepper
- ½ teaspoon garlic powder
- ½ teaspoon onion powder

VEGETABLES

- **1** large onion, thinly sliced
- **2** colorful bell peppers, cut into strips

SERVING

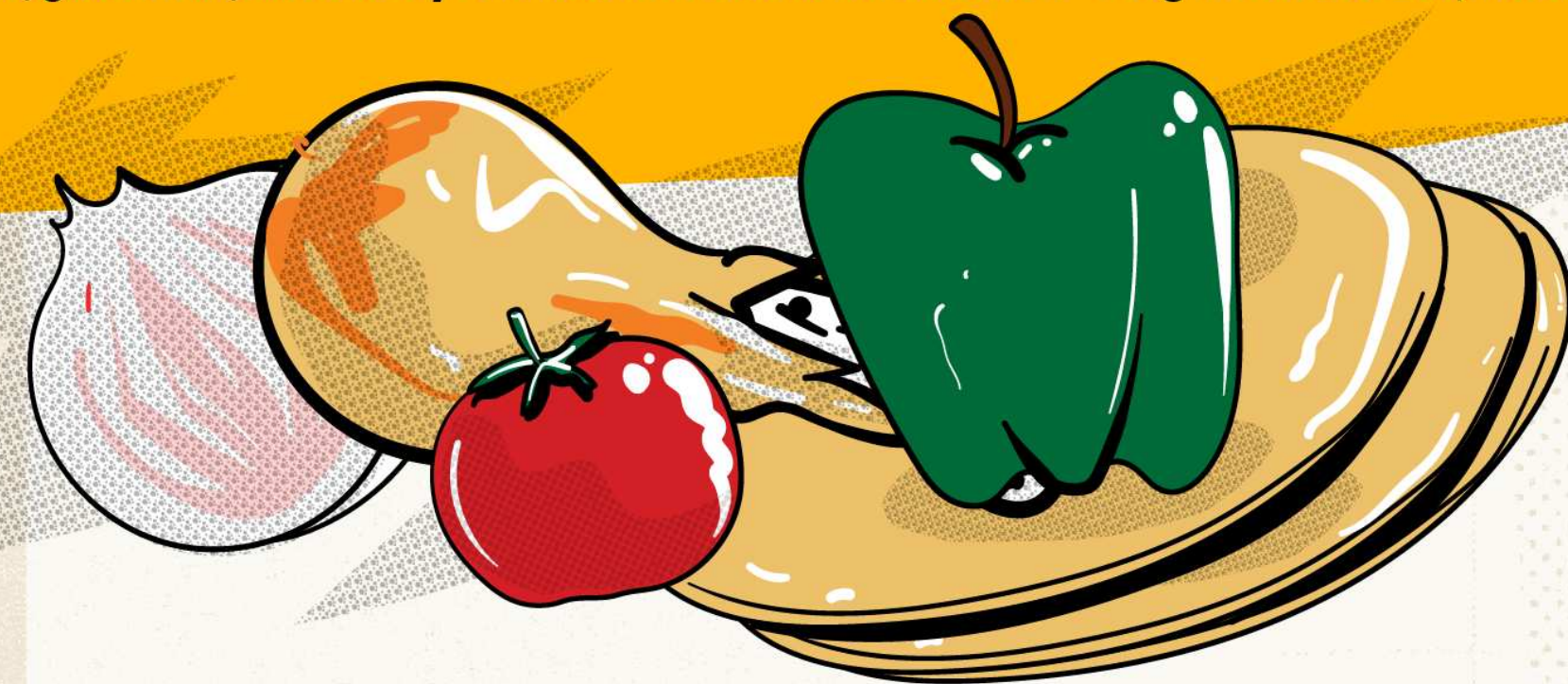
- Flour tortillas

OPTIONAL TOPPINGS

- Shredded cheese
- Mexican crema or sour cream
- Pico de gallo or your favorite salsa
- Guacamole

INSTRUCTIONS

- 1.** In a large bowl or resealable plastic bag, combine **TABASCO® Original Red Sauce**, 1 tablespoon olive oil, salt, black pepper, garlic powder, and onion powder. Add the chicken and **toss** to coat evenly. **Cover** and refrigerate for at least 30 minutes or up to 4 hours.
- 2.** Heat 1 tablespoon olive oil in a large cast-iron skillet over **medium-high heat**. Add the onion and bell peppers and cook, stirring occasionally, until tender-crisp and lightly **caramelized**, about 6 to 8 minutes. Transfer the vegetables to a plate and keep warm.
- 3.** Remove the chicken from the **marinade**, letting any excess drip off, and discard the remaining marinade. Add the remaining 1 tablespoon olive oil to the same skillet. Add the chicken to the skillet in a single layer and **cook**, turning occasionally, until **browned** and cooked through, about 10 to 15 minutes, or until the internal temperature reaches **165°F**.
- 4.** Return the cooked vegetables to the skillet and **toss** with the chicken until heated through, about 1 to 2 minutes. **Taste** and adjust seasoning with additional salt, if desired.
- 5.** Serve the chicken and vegetables in warm flour tortillas. **Top** with shredded cheese, Mexican crema, pico de gallo, guacamole, and **dress your mess** with additional **TABASCO® Original Red Sauce**, if desired.



SCREAMIN' SIZZLIN' CHICKEN FAJITAS

Thank You



