

MESA
Mia

BY JENNY MARTINEZ™

Huevos Rancheros



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6-8 serving



45 minutes



Medium

INGREDIENTS

For the Salsa

- 3 tomatoes
- 2 jalapeños
- 2 serrano peppers
- ¼ white onion
- 2 garlic cloves
- 1 tbsp chicken bouillon
- ¼ cup water

For the Eggs & Tortillas

- 8 corn tortillas
- 8 eggs
- 1 cup canola oil

Toppings

- 2 avocados, sliced
- Refried beans (for serving)

TOOLS YOU NEED

- Cast iron skillet or comal
- Frying pan
- Blender
- Measuring cups & spoons
- Spatula
- Lid (for pan)

INSTRUCTIONS

1. Char tomatoes, jalapeños, serranos, onion, and garlic on a hot comal until blistered on all sides.
2. Transfer vegetables to a blender with water and chicken bouillon; pulse briefly to create a chunky salsa. Simmer salsa for 5 minutes and set aside.
3. Cut a small hole (about 2 inches) in the center of each tortilla.
4. Heat oil in a pan, fry tortillas for 1 minute, flip, crack an egg into the center hole, cover, and cook until desired doneness.
5. Serve tortillas topped with warm salsa and avocado slices. Serve with refried beans on the side.

TIPS

- Keep the salsa slightly chunky for authentic texture.
- Cover the pan while cooking eggs to ensure even doneness.
- Serve immediately for best flavor and texture.

MESA *Mia*

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Rajas con Queso

(Charred Poblano Peppers
with Cheese)



Scan for more recipes!



6-8 serving



35 minutes



Easy

INGREDIENTS

- 6 poblano chiles
- 3 Roma tomatoes
- ¾ white onion, divided
- 4 garlic cloves, divided
- 1 serrano chile
- 1 jalapeño
- 2 tbsp canola oil
- 2 tbsp chicken bouillon powder
- 1 tbsp black pepper
- 1 lb queso fresco, cubed
- Refried beans & warm corn tortillas
(for serving)

TOOLS YOU NEED

- Cast iron skillet or comal
- Blender
- Frying pan
- Knife & cutting board
- Spatula

INSTRUCTIONS

1. Char poblanos, tomatoes, ¼ onion, 2 garlic cloves, serrano, and jalapeño on a hot comal until blistered. Place poblanos in a bag to steam, then peel, seed, and slice into strips.
2. Blend tomatoes, charred onion, chiles, garlic, bouillon, and pepper until smooth.
3. In a skillet, sauté remaining onion and garlic in oil until softened. Add poblano strips.
4. Pour in salsa, bring to a simmer, then stir in queso fresco and remove from heat.
5. Serve warm with refried beans and corn tortillas.

TIPS

- Poblanos peel easier after steaming in a sealed bag.
- Keep heat low once cheese is added to avoid curdling.

MESA
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Hatch Chile Tex-Mex Queso Dip



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6-8 people



40 minutes



Easy

INGREDIENTS

- 8 Hatch chiles
- 1 lb Oaxaca cheese, cubed
- 8 oz Velveeta, cubed
- 1 tbsp canola oil
- ¼ white onion, diced
- 2 garlic cloves, minced
- 1 habanero, diced
- 1 cup whole milk
- ½ tsp garlic powder
- ½ tsp seasoning salt
- ½ bunch cilantro, chopped
- Tortilla chips (for serving)

TOOLS YOU NEED

- Cast iron skillet or saucepan
- Frying pan
- Knife & cutting board
- Spoon

INSTRUCTIONS

1. Roast Hatch chiles until charred, then peel, seed, and dice.
2. Heat milk and cheeses over low heat, stirring until melted.
3. Sauté onion, garlic, and habanero in oil until soft; add to cheese.
4. Stir in diced chiles, garlic powder, seasoning salt, and cilantro.
5. Serve warm with tortilla chips.

TIPS

- Melt cheese slowly to prevent separation.
- Adjust heat by reducing habanero.

MESA *Mia*

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Chilito Colorado

(Red Chili Beef Stew)



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6-8 people



1 hour
40 minutes



Medium

INGREDIENTS

Beef

- 3 lbs beef stew meat, cut into ½-inch cubes
- ¼ cup pork lard
- Salt, to taste

Chilito Sauce

- 3 guajillo chiles, rinsed and seeded
- 2 dried puya chiles, rinsed and seeded
- 2 dried pasilla chiles, rinsed and seeded
- 4 chile de arbol
- ½ white onion, julienned
- 3 garlic cloves
- 2 tbsp toasted sesame seeds
- 1 tbsp whole cumin seeds
- 2 tbsp chicken bouillon powder
- 1 tbsp dried oregano
- 2 dried bay leaves
- 2 Roma tomatoes, halved
- 3 tbsp pork lard
- 2–2½ cups water (divided)

INSTRUCTIONS

1. Heat ¼ cup lard in a Dutch oven over medium heat. Brown the beef, stirring frequently, for about 20 minutes. Season with salt, cover, and cook until tender, about 30 minutes.
2. Meanwhile, heat 3 tablespoons lard in a skillet. Lightly toast guajillo, puya, pasilla, and chile de arbol chiles, stirring frequently, about 3 minutes. Transfer to a blender.
3. In the same skillet, sauté onion and garlic until translucent. Add sesame seeds and cumin; cook 3 minutes more. Transfer to the blender along with tomatoes, chicken bouillon, oregano, and 2 cups water. Blend until smooth, straining if needed.
4. Pour the chilito sauce over the cooked beef. Add bay leaves. Add ½ cup water to the blender, pulse to release remaining sauce, and add to the pot.
5. Cover and simmer for 15–20 minutes until flavors meld. Serve hot with warm flour tortillas, rice, and pickled onions.

TOOLS YOU NEED

- Medium Dutch oven
- Medium skillet
- Blender
- Knife & cutting board
- Measuring cups & spoons
- Strainer
- Wooden spoon or spatula

TIPS

- Cut beef against the grain for the most tender texture.
- Strain the sauce if your blender isn't high-powered for a smoother stew.