

# Saturdays

*with the*

# Chef

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## Santa Fe Coleslaw

- 1 small jar coleslaw mix
- ¼ small red onion, thinly sliced
- ¼ cup cilantro, chopped
- ⅓ cup canola oil
- ¼ cup lime juice
- 3 cloves garlic, finely chopped
- 2 TBSP honey
- 1 tsp cumin
- 1 tsp oregano
- 1 tsp coriander
- 1 TBSP hot sauce

1. In a large bowl, toss coleslaw mix, onions and cilantro together
2. In a small bowl mix canola oil, lime juice, garlic, honey, cumin, oregano, coriander, and hot sauce.
3. Pour mixture over slaw mix and toss together.
4. Let chill at least 1 hour and then serve. Best if chilled over night.

## Beef Fajita Skewers

### Marinade

- ¼ cup lime juice
- 1 TBSP chopped garlic
- 1 TBSP hot sauce
- 1 TBSP canola oil
- 1 TBSP chili powder
- 1 TBSP cumin
- Salt & Pepper to taste

### Skewers

- 2 green peppers
- 2 medium red onions
- 1 pint cherry tomatoes
- 1 ½ pounds rib eye steak

1. Mix together marinade ingredients in a gallon freezer bag and set to the side.
2. Slice peppers, onions, and rib eye steak into small squares. Place tomatoes, onions, peppers, and steak into freezer bag with marinade and let set in the refrigerator for at least 1 ½ hours.
3. Soak skewers for at least 30 minutes before skewering meat and vegetables.
4. Once skewers are ready, grill until desired doneness is reached. Place into soft tortilla shell and pull out the skewer.

## Mexican Corn Salad

- 2 ears of corn, cut off of the cob
- 2 jalapenos, small diced
- ½ red onion, small diced
- 2 cloves garlic, finely chopped
- ¾ cup cilantro, finely chopped
- ¼ cup lime juice
- 1 TBSP fajita seasoning
- Salt & Pepper to taste

1. Mix all ingredients together in medium bowl and chill at least 1 hours before serving.