



# **SHREDDED CHICKEN TAQUITOKES WITH AVOCADO CREMA & COCKTAIL: LA BANDERA MEXICANA (THE MEXICAN FLAG COCKTAIL)**

WITH CHEF PAT NEWTON

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## INGREDIENTS

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### TAQUITOS

- 1 cup shredded chicken
- 1 block cream cheese, softened
- 2 or 3 pickled jalapeño halves, chopped
- Cilantro stems, chopped
- 2 garlic cloves minced
- 1 tsp cumin
- 1 tsp chili powder
- 2/3 cup asadero or Oaxaca cheese, shredded
- 2/3 cup pepper Jack cheese
- Salt & pepper
- 2 grams decarboxylated cannabis, ground

### TO GARNISH

- Pico de gallo salsa
- Cotija or feta cheese to crumble

### AVOCADO CREMA

- 2 cups seedless watermelon, cubed
- 1/2 filtered water or (*coconut water is best*)
- 1 lime, cut into cubes
- 1/8 tsp Himalayan pink salt
- 3 tbsp honey
- 12 mint leaves
- 1/4 tsp cannabis isolate

### COCKTAIL

- 1 pint raspberries
- 1/2 cup simple syrup
- 2 oz cannabis infused tequila
- 1 light beer, corona or modelo
- 1/2 cup juiced mint, lime & jalapeño\*
- 1 tbsp gelatin
- Salt and fresh mint to garnish

## TOOLS

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- Cheese grater
- Frying pan
- Tongs
- Spatula
- Blender
- Chef knife
- Cutting board
- Whipping syphon
- 1 Large & 1 small steel bowl
- Ice
- Toothpicks



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## METHOD

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### TAQUITOKES

- 1 Preheat the oven to 425f. Grease a large baking sheet with cooking spray. In a large bowl mix together shredded chicken, softened cream cheese, jalapeños, chopped cilantro stems, ground decarboxylated cannabis, minced garlic, cumin, chili powder and a few good cracks of salt & pepper. Set aside.
- 2 Heat up tortillas in the microwave or wrapped in foil in the oven till soft and bendy. Keep warm in a damp towel.
- 3 Spread a large spoonful of filling on one side of the tortilla. Place a pinch of each cheese next to the filling and roll it up tight. Place it seam side down on the baking sheet and secure it by sticking it with a toothpick in the center. Repeat till the tortillas are filled.
- 4 Bake until crispy and golden, about 15 mins.
- 5 While they are in the oven make the avocado crema by placing avocado, sour cream, onion, garlic, cilantro, vinegar, salt & pepper into a blender or food processor. Pulse to break up. Slowly pour in cannabis oil while blending to emulsify and thicken. Pour into a piping bag, ziplock or squeeze bottle.
- 6 When the tacos are crispy and golden, take them out of the oven, plate and top with pico de Gallo and drizzle avocado crema.

### COCKTAIL

- 1 In a small saucepan pour in corn syrup and add cannabis infused tequila. Simmer on low and stir constantly till alcohol evaporates. Turn off heat, pour in raspberries. Stir till softened and it is well mixed. It should look like jam. Set aside and cool completely.
- 2 In another small sauce pot, warm up the mint and jalapeño juice. Do not let boil. Dissolve gelatin. Pour into a small steel bowl and cool over ice. Pour it into a whipping syphon.
- 3 To assemble the cocktail rim a glass with salt. Pour in 1/4 cup of raspberry syrup, fill the glass with ice. Tip in and layer beer. Top with freshly siphoned mint jalapeño foam.
- 4 Garnish with fresh mint sprigs and raise a glass. Salud!