

THE ROSIE'S

TACO FIESTA IS HERE



IN YOUR BOX YOU WILL FIND ALL THE
INGREDIENTS TO ENJOY THE TRADITIONAL
FLAVORS OF MEXICO.

WE HAVE DESIGNED THIS MENU TO INCLUDE OUR
GUACAMOLE, CHIPS AND SALSAS
TO START YOUR MEAL.

FOLLOWED BY OUR DELICIOUS POLLO ADOBADO,
COLIFLOR AND CARNITAS TACOS MADE WITH OUR
OWN HANDMADE CORN TORTILLAS.

SERVES 4 to 6 PEOPLE

DE NUESTRA COCINA:

(FROM OUR KITCHEN)

2 AVOCADOS

8 OZ. TOMATO-HABANERO SALSA

8 OZ. TOMATILLO-CHIPOTLE SALSA

8 OZ. TOMATILLO SALSA

4 OZ. DICED ONION

4 OZ. CHOPPED SERRANO CHILES

8 OZ. CHOPPED CILANTRO

8 OZ. RADISHES

4 OZ. QUESO FRESCO

4 OZ. PICKLED RED ONION

& JALAPEÑO

8 OZ. PICKLED VEGGIES

20 CORN TORTILLAS

14 OZ. CORN CHIPS

4 LIMES

COLIFLOR Y RAJAS POBLANAS
(ROASTED CAULIFLOWER & POBLANO PEPPERS)

CARNITAS
(MICHUACAN STYLE BRAISED PORK)

*CONTAINS DAIRY

POLLO ADOBADO
(STEWED CHICKEN)

DE SU COCINA:

(FROM YOUR KITCHEN)

KOSHER SALT

CANOLA OIL OR OLIVE OIL

* ALLERGY NOTES:

THIS MENU IS GLUTEN FREE.

ALL PREPARED ITEMS CONTAIN ONION AND GARLIC.



ROSIESNYC

GUACAMOLE CHIPS AND SALSAS



1. CUT YOUR AVOCADOS LENGTHWISE AND REMOVE THE PIT. SCOOP OUT THE FLESH INTO A BOWL.
2. ADD LIME JUICE AND SMASH IT WITH A FORK, UNTIL CHUNKY.
3. FOLD IN THE CILANTRO, ONION, SERRANO CHILES AND SALT TO TASTE. USE EXTRA CILANTRO AND RADISHES TO GARNISH.

AND IS READY TO SERVE



NOTES:

SERVED WITH CORN TORTILLA CHIPS, TOMATO-HABANERO SALSA & TOMATILLO-CHIPOTLE SALSA

HANDMANDE CORN TORTILLAS



- STOVETOP:
1. PRE-HEAT A GRIDDLE OR LARGE SAUTE PAN ON MEDIUM FLAME. PLACE THE TORTILLAS ON IT.
 2. WARM EACH SIDE OF THE TORTILLAS FOR 7 SECONDS.
 3. REMOVE FROM THE PAN, STACK AND WRAP THEM IN A PAPER TOWEL.
- MICROWAVE:
1. REMOVE TORTILLAS AND SEPARATE EACH ONE TO PREVENT CAKING.
 2. RESTACK THE TORTILLAS AND WRAP TIGHTLY AND SECURELY IN A PAPER TOWEL.
 3. PUT INSIDE THE MICROWAVE AND SET TO COOK FOR 30 SECONDS. CAREFULLY REMOVE THEM ONCE DONE.

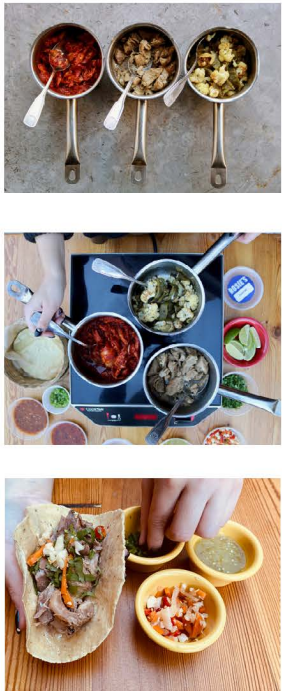
YOU ARE ONE STEP CLOSER



NOTES:

TO KEEP WARM PLACE THE PAPER WRAPPED TORTILLAS IN THE PROVIDED PLASTIC FOOD BAG UNTIL READY TO USE.

COLIFLOR, POLLO ADOBADO & CARNITAS TACOS



1. HEAT UP EACH TACO FILLING IN SEPARATE POTS UNTIL HOT, CONTINUALLY STIRRING TO PREVENT BURNING. * ADD A TSP OF OLIVE OR CANOLA OIL TO THE COLIFLOR MIX.
2. ONCE YOUR FILLINGS ARE HEATED YOU ARE READY TO ASSEMBLE YOUR TACOS BY ADDING YOUR DESIRED FILLING ON THE TORTILLA.
3. GARNISH EACH TACO AS FOLLOWS:
POLLO ADOBADO:
CILANTRO, PICKLED RED ONION & JALAPENO.
CARNITAS:
PICKLED VEGGIES, CILANTRO, RADISHES & TOMATILLO SALSA
COLIFLOR:
QUESO FRESCO, CILANTRO & TOMATILLO SALSA

YOUR MEAL IS READY!



NOTES:

YOU MAY MIX AND MATCH THE GARNISHES TO ADD SOME FUN!