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Everyday Fiesta

Recipes

Mexican-inspired dishes, desserts, and drinks to make any day of the week.




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Chili Lime
Enrobage au piment rouge et à le citron vert
Gluten-Free • Sans Gluten
NET WT/POIDS NET 56 g

Baja Cod Air Fryer Tostadas

➤ SERVES 4

Prep Time: 20 mins Total Time: 30 mins

Pineapple Salsa

- 1 small red bell pepper, seeded and quartered
- 1 jalapeño pepper, seeded and quartered
- 1 lime, juiced
- ½ tsp (2 mL) salt
- ⅓ cup (75 mL) cilantro leaves, loosely packed
- 2 cups (500 mL) cubed fresh pineapple

Fish

- 1 lb. (450 g) cod fillets, fresh or frozen (thawed), cut into 4 pieces
- 2 tsp (10 mL) **Chili Lime Rub**

Cabbage Slaw

- ½ cup (250 mL) sour cream
- 2 limes, juiced
- 1 tsp (5 mL) Chili Lime Rub
- 1 head napa cabbage, shredded (4 cups/1 L)

To Serve

- 8 corn tostadas
- 2 ripe avocados, smashed

1. To make the salsa, place the bell pepper, jalapeño, lime juice, and salt in a food processor and pulse about 8 times or until coarsely chopped. Add the cilantro and top with the pineapple (this helps to evenly blend), and pulse about 12 times or until coarsely chopped and well blended.
2. Pat the fish dry with paper towels; season the top with the rub.
3. Spray one tray of the **Deluxe Air Fryer** with oil; add the cod in a single layer and place on the top rack. Cook on ROAST for 9 minutes, or until the fish flakes easily with a fork.
4. To make the slaw, combine the sour cream, lime juice, and rub in a medium bowl; fold in the cabbage.
5. To assemble, spread each tostada shell with smashed avocado, then top with flaked fish, cabbage slaw, and pineapple salsa. Sprinkle with chopped cilantro, if you'd like.

Cook's Tip

We chose cod for its mild, buttery flavor that works with a variety of ingredients. And, we like how it flakes into juicy, bite-sized pieces. Because it's a saltwater fish, it can have a slightly salty flavor. If you prefer, you can substitute tilapia or another mild white fish.

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Pressure Cooker Barbacoa Burrito Bowl With Cilantro-Lime Rice

SERVES 6

Prep Time: 15 mins Total Time: 50 mins

Barbacoa Beef

- ½ cup (125 mL) low-sodium chicken broth
- 2 tbsp (30 mL) apple cider vinegar
- 2 tbsp (30 mL) lime juice
- 2 chipotle chili peppers in adobo sauce (canned)
- 2 tsp (10 mL) **Chipotle Rub**
- 2 garlic cloves, peeled
- 1 tbsp (15 mL) vegetable oil
- 1½ lbs. (700 g) beef chuck or pot roast, fat trimmed, cut into 2" (5-cm) cubes
- ½ tsp (2 mL) salt
- ½ tsp (2 mL) black pepper

Cilantro-Lime Rice

- 1½ cups (375 mL) long-grain white rice, rinsed
- 2 cups (500 mL) low-sodium chicken broth
- 1 garlic clove, pressed
- ⅓ cup (75 mL) fresh cilantro leaves, divided
- ½ lime, juiced

Optional toppings: Lime wedges, avocado slices, sliced green onions, tomato, cheese, jalapeños, guacamole

1. Combine the chicken broth, vinegar, lime juice, chipotle peppers, rub, and garlic in a narrow jar or container. Puree with an immersion blender until smooth.
2. Set the **Deluxe Multi Cooker** to sear on high. Heat the oil in the inner pot for 3 minutes. Season the beef with salt and pepper. Add the beef and brown on all sides. Pour the chipotle mixture over the beef and continue cooking for 5 minutes.
3. To make the rice, place the rice, broth, garlic, and half of the cilantro into the **Pressure Cooker Ceramic Pot** and cover. Place the wire rack in the inner pot with the beef. Place the pot into the wire cradle and lower it onto the wire rack. Set to beef/pork for 20 minutes.
4. When the timer is up, press and let the steam release naturally for 10 minutes. Press . Carefully remove everything from the inner pot.
5. To serve, fluff the rice with the remaining cilantro and the lime juice. Shred the beef. Place the rice and beef in a bowl and add your favorite toppings.

Cook's Tip

Love the chipotle sauce? Of course you do! Go ahead and use it with chicken, fish, or pork carnitas, to give any meal a zesty boost.

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Pressure Cooker Corn Chowder

SERVES 6

Prep Time: 10 mins Total Time: 30 mins

Ingredients

- 1 medium onion
- 1 red bell pepper, seeded
- 1 green bell pepper, seeded
- 3 small red potatoes (10 oz./300 g)
- 1 tbsp (15 mL) olive oil
- 3 garlic cloves, pressed
- 2 tsp (10 mL) **Smoky Barbecue Rub**
- 1½ tsp (7 mL) salt
- 4 cups (1 L) unsweetened almond milk, divided
- 3 cups (750 mL) fresh or frozen corn kernels
- 2 tbsp (30 mL) cornstarch
- 2 green onions

1. Coarsely chop the onion and bell pepper.
2. Slice the potatoes with the **Simple Slicer** on the No. 2 setting, then quarter the potato slices.
3. Set the **Deluxe Multi Cooker** to sear on low. Heat the oil in the inner pot for 3 minutes. Add the onion, bell pepper, garlic, rub, and salt. Cook uncovered for 4–5 minutes, stirring occasionally.* Press ⊗.
4. Add 2 cups (500 mL) of the almond milk, corn, and potatoes to the inner pot. Lock the lid and select the soup setting. Adjust the time to 8 minutes and press ⏻.
5. When the timer is up, press ⊗. Press to manually release the pressure.
6. Remove the lid and set to sear on high. Add *1¾ cups (425 mL)* of the almond milk to the pot and bring to a boil. Dissolve the cornstarch in the remaining almond milk and stir the mixture into the soup. Stir constantly for 5–6 minutes, or until the soup is thickened. Press ⊗.
7. Thinly slice the green onions and garnish before serving.

Cook's Tip

Smoky Barbecue Rub gives this soup a deep, smoky flavor, so it's rich and savory without any meat or dairy.

*Safety Tip: The stainless steel inner pot will be hot during and after cooking. Use a long-handled utensil when stirring and removing food.

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Turkey Taco Sliders

➤ SERVES 4

Prep Time: 15 mins Total Time: 30 mins

Ingredients

- 1 can (16 oz. or 398 mL) low-sodium pinto beans, drained and rinsed
- 1 lb. (450 g) 93% lean ground turkey
- ½ cup (125 mL) shredded cheddar cheese
- 1 cup (250 mL) plain dry bread crumbs
- 1½ tbsp (22 mL) low-sodium taco seasoning
- 12 mini slider buns, (6"/15-cm) corn tortillas or flour tortillas

Optional toppings: shredded lettuce, salsa, guacamole, Greek yogurt or sour cream, and tortilla chips

1. Place the beans into a large bowl and mash.
2. Add the turkey, cheese, bread crumbs, and seasoning. Mix until thoroughly combined.
3. Place the slider insert into the base of the **Burger & Slider Press**. Lightly coat the base and slider press with oil.
4. Scoop the meat mixture into the press and form the sliders.
5. Set the **Deluxe Electric Grill & Griddle** to 400°F (200°C) and grill for 4 minutes, or until the sliders are no longer pink and the internal temperature reaches 165°F (74°C).
6. Serve on mini slider buns, or cut the sliders in half and serve in tortillas. Top with optional toppings.

Cook's Tips

Need a little sauce for your sliders? Mix ½ tsp (2 mL) of low-sodium taco seasoning with ¼ cup (60 mL) Greek yogurt. This makes a great dip for chips, too!

To make this recipe without the pinto beans, reduce the bread crumbs to ½ cup (125 mL). This will make 8–9 sliders instead of 12.



Mexican Street Corn Dip

SERVES 16

Prep Time: 15 mins Total Time: 35 mins

Ingredients

- ¼ cup (60 mL) mayonnaise
- ¼ cup (60 mL) 2% plain low-fat Greek yogurt
- 1 tbsp (15 mL) chili powder, divided
- 2 garlic cloves, pressed
- 3 oz. (90 g) fresh Parmesan cheese
- 8 oz. (250 g) pepper jack cheese
- 1 lime, zested and juiced
- 4 ears of corn, husks removed
- Canola oil
- 1 jalapeño, stem removed (optional)
- ½ small red onion
- 2 tbsp (30 mL) fresh cilantro leaves, chopped
- Tortilla chips or fresh vegetable slices

1. Preheat the grill to medium-high heat.
2. Combine the mayonnaise, yogurt, *½ tbsp (7 mL)* of the chili powder, and garlic in a medium bowl.
3. Grate the Parmesan and pepper jack cheese. Add the grated cheeses, lime juice, and lime zest to the bowl and mix to combine.
4. Coat the corn with oil and sprinkle with the remaining chili powder.
5. Place the corn, jalapeño, and onion directly on the grill grate for 8–10 minutes, rotating the food occasionally to evenly char.
6. Remove the vegetables from the grill. Place the jalapeño and onion in a food processor and process until finely chopped.
7. Remove the corn kernels from the cob with the **Kernel Cutter** (see cook's tip).
8. Add the vegetables to the **Rockcrok® Everyday Pan** and stir in the cheese mixture to evenly coat the vegetables. Cover the pan with aluminum foil and heat on the grill for 8–10 minutes, or until the mixture starts to bubble.
9. Carefully remove the pan from the grill and stir the mixture to combine. Top with the cilantro and serve with chips or vegetable slices.

Cook's Tip

To keep the corn kernels contained, hold the cob upright in the Rockcrok® Everyday Pan with a Microwave Grip, and use the Kernel Cutter to cut off the kernels.

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Seven-Layer Dip

SERVES 12

Prep Time: 25 mins Total Time: 25 mins

Guacamole Layer

- 1 garlic clove, peeled
- ¼ cup (60 mL) fresh cilantro leaves
- 1 lime, juiced
- 2 ripe avocados, pitted
- ½ tsp (2 mL) salt

Remaining Layers

- 1½ cans (14–16 oz./395–450 mL *each*) refried beans
- ¾ cup (175 mL) sour cream
- 1 tbsp (15 mL) **Tex-Mex Rub** or taco seasoning
- 1½ cups (375 mL) thick and chunky salsa
- 6 oz. (250 mL) cheddar cheese, coarsely grated (1½ cups/375 mL)
- 3 plum tomatoes, diced
- 1 cup (250 mL) black olives, sliced

1. Combine the guacamole ingredients in the **Manual Food Processor** until smooth.
2. Spread the beans on the bottom of the **Rectangular Cool & Serve**. Spread the guacamole over the beans.
3. Combine the sour cream and seasoning in a small bowl. Spread over the guacamole. Add the remaining ingredients in the order they're listed.

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Easy Guacamole

SERVES 12

Total Time: 10 mins

Ingredients

- ½ small red onion, peeled and cut into chunks
- 1 jalapeño, seeded and cut into chunks
- 1 garlic clove, pressed
- ¼ cup (60 mL) fresh cilantro leaves
- 1 lime, juiced
- 2 ripe avocados, pitted
- ½ tsp (2mL) salt

Optional: Tortilla chips

1. Place the onion, jalapeño, garlic, and cilantro into a food processor and process until finely chopped.
2. Add the lime juice, avocados, and salt to the processor bowl and process to your desired consistency.
3. Serve with tortilla chips, if you'd like.

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Skirt Steak Fajitas

➤ SERVES 6

Prep Time: 15 mins Total Time: 45 mins

Marinade

- ½ cup (125 mL) beer or chicken broth
- 1 tbsp (15 mL) Worcestershire sauce
- 1 tbsp (15 mL) soy sauce
- 1 lime, juiced (about 1½ tbsp/22 mL)
- 2 garlic cloves, pressed
- 1½ tsp (7 mL) ground ginger
- 1½ tsp (7 mL) chili powder
- 1 tsp (5 mL) black pepper
- 1 tsp (5 mL) cumin
- ½ tsp (2 mL) garlic powder
- 1½ lbs. (700 g) skirt steak, trimmed

Salsa Verde

- 10 medium tomatillos, outer husks removed (see cook's tip)
- 1 jalapeño pepper, stem and seeds removed
- 1 garlic clove, whole and unpeeled
- 3 green onions
- ¼ cup (60 mL) cilantro leaves
- ½ tsp (2 mL) salt
- ¼ tsp (1 mL) pepper

Fajita Filling

- 1 tbsp (15 mL) vegetable oil
- 1 medium red bell pepper, sliced
- 1 medium green bell pepper, sliced
- 1 medium onion, sliced
- 1 oz. (30 g) Chihuahua cheese, grated (½ cup/125 mL)

For Serving

- 8–10 6 (15-cm) flour tortillas (fajita size)
- Optional: Sour cream, guacamole, or your other favorite toppings

1. Mix all the marinade ingredients in a small bowl. Place skirt steak in a large resealable storage bag and pour in the marinade. Move the steak around to coat; seal and let it sit for 1–2 hours, or up to 8 hours in the refrigerator.
2. Meanwhile, place the **Cast Iron Sizzle Skillet** in the oven and preheat to 550°F (288°C). When the oven comes to temperature, leave the skillet in for 5 minutes.
3. To make the salsa verde, place the tomatillos, jalapeño, and garlic on the hot skillet. Roast for 10 minutes. Remove the skillet from the oven, flip the ingredients and let them sit for another 5 minutes. Remove the veggies from the skillet.
4. Peel the garlic. In a food processor or blender, combine the garlic, tomatillos, jalapeño, green onions, cilantro, salt, and pepper. Blend to desired consistency. Transfer the mixture to a bowl and refrigerate until ready to serve.
5. To make the fajita filling, preheat the skillet over high heat for 3 minutes. Remove the steak from the marinade and pat dry. Brush the steak with the oil and sear for 4–6 minutes per side, or until it reaches 145°F (63°C) for medium doneness. Remove the steak and let it rest.
6. Add the peppers and onions to the skillet and cook for 5–7 minutes, or until they're softened.
7. During the last minute of cooking, slice the steak across the grain into thin strips. Place the steak on top of the vegetables and add the cheese.
8. Serve the fajita filling and salsa verde with the tortillas and optional toppings, if you'd like.

Cook's Tip

Tomatillos have a thin, paper-like husk that needs to be removed before cooking. To remove the husks, place them in a bowl of water, then peel the husks back. Before using, wash the tomatillos to remove the sticky residue.

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Grilled Loaded Nachos

➤ SERVES 14

Prep Time: 15 mins Total Time: 45 mins

Ingredients

- 2 cups (500 mL) fresh corn kernels
- 1 large red bell pepper, seeded and coarsely chopped
- ½ red onion, coarsely chopped
- 2 large jalapeños, sliced
- 1 tbsp (15 mL) canola oil
- 1 pkg (14 oz. or 397 g) tortilla chips
- 2 pkg (8 oz./227 g *each*) Colby & Monterey Jack Cheese, shredded (4 cups/1 L)
- 1 can (15 oz. or 540 g) black beans, drained and rinsed
- 2 tbsp (30 mL) snipped fresh cilantro
- Optional: Sour cream, diced avocado, or chopped fresh tomatoes

1. Preheat the grill for direct cooking over medium-high heat.
2. Combine the vegetables and oil in a large bowl and toss to coat. Spread the vegetable mixture onto the **Rockcrok® Grill Stone**. Grill, covered, for 14–16 minutes without stirring, until lightly browned. Remove the stone from the grill. Transfer the vegetables to the same mixing bowl and set aside.
3. Layer half of the chips, cheese, black beans, and vegetable mixture onto the stone; repeat layering. Grill the nachos, covered, for 5–7 minutes or until the cheese is melted; remove the stone from the grill.
4. Sprinkle with cilantro and add toppings, if desired.

Cook's Tip

If you don't have fresh corn, you can use frozen kernels instead. Thaw 2 cups (500 mL) of frozen corn kernels and use as the recipe directs.

To make this recipe in a conventional oven, preheat the oven to 450°F (230°C). Prepare the recipe as directed in steps 1 and 2. Roast the vegetables on the lowest rack of the oven for 14–16 minutes, or until lightly browned. Layer the nachos and bake for 5–7 minutes, or until the cheese is melted.



Margarita Dip

➤ SERVES 12

Ingredients

- 1 pkg (8 oz./250 g) reduced-fat cream cheese (Neufchâtel), softened
- 2 tbsp (30 mL) orange juice
- 1 tsp (5 mL) lime zest
- 3 tbsp (30 mL) lime juice
- 1 tbsp tequila (optional)
- ¼ cup (60 mL) powdered sugar
- ½ cup (125 mL) thawed frozen whipped topping
- 1 lb. (450 g) whole strawberries

1. Combine the cream cheese, orange juice, lime zest, lime juice, tequila (optional), and powdered sugar in the **Manual Food Processor**. Process until blended and smooth.
2. Carefully remove the blade from the processor. Stir in the whipped topping until blended.
3. Fill the center of the **Small Square Cool & Serve** with dip. Surround with strawberries.

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Pineapple Sundae

➤ SERVES 6

Prep Time: 10 mins Total Time: 20 mins

Coconut Whipped Cream

- 1 cup (250 mL) heavy cream
- ¼ cup (60 mL) powdered sugar
- ½ tsp (2 mL) coconut extract

Ice Cream Balls

- 2 cups (500 mL) crushed sweetened corn flake cereal
- 3 cups (750mL) vanilla ice cream

Griddled Pineapple

- 1 pineapple, cored and trimmed
- 1 cup (250 mL) brown sugar
- 2 tsp (10 mL) ground cinnamon
- 1 tsp (5 mL) ground ginger
- ½ tsp (2 mL) salt
- 1 tbsp (15 mL) butter

For Serving

- 1 lime for zesting

1. Add all the whipped cream ingredients to the container of the **Whipped Cream Maker**. Replace the lid and rotate to secure. Pump the handle until stiff peaks form, about 1–2 minutes. Cover and refrigerate until ready to serve.
2. Place the crushed cereal into a small dish or bowl.
3. Using an ice cream scoop, make 2" (5-cm) scoops of ice cream. Gently roll them into balls, then coat them with the cereal, pushing down to make sure the cereal sticks. Transfer the coated balls to a small cookie sheet. Repeat until you have 12 balls. Place in the freezer until ready to serve.
4. Preheat the **Cast Iron Sizzle Skillet** over medium-low heat.
5. Slice the pineapple into 1" (2.5-cm) half-moons.
6. Combine the brown sugar, cinnamon, ginger, and salt in a coating tray and stir. Dip the pineapple slices into the brown sugar-cinnamon mixture and flip to coat.
7. Melt the butter in a preheated skillet and move around to coat the pan.
8. Cook the pineapple until it's bubbly and browned, about 2–3 minutes per side. Repeat as needed until all the slices are cooked.
9. To serve, place 2 ice cream balls in a bowl, top with 2 pieces of pineapple, a scoop of the coconut whipped cream, and finely grate lime zest over the top.

Cook's Tips

The sauce that comes out of the pineapple makes a great syrup. Use it over the ice cream, on pancakes, or anything that you'd like!

Swap the cereal for cinnamon-toast flavored cereal for a different spin.



Pressure Cooker Rice Pudding

➤ SERVES 6

Prep Time: 5 mins Total Time: 40 mins

Ingredients

- 1 cup (250 mL) arborio rice (see cook's tip)
- 1 cup (250 mL) water
- ¼ tsp (1 mL) salt
- 2 cups (500 mL) whole milk, divided
- ⅓ cup (75 mL) sugar
- 2 eggs
- ¼ tsp (1 mL) almond or vanilla extract
- ¾ cup (175 mL) raisins
- Cinnamon or nutmeg
- Optional: Toasted almond slices

1. Add the rice, water and salt to the inner pot of the Deluxe Multi Cooker. Select custom and set to 3 minutes; press and hold ⏻.
2. When the timer is up, let the steam release naturally for 10 minutes, then press ✕. Press 🍲.
3. Stir in 1½ cups (375 mL) of milk and the sugar; stir until combined.
4. Whisk the eggs, remaining milk, and extract in a medium bowl.
5. Select sear on high. Strain the egg mixture (see cook's tip) into the inner pot. Cook, stirring constantly, until it starts to boil, about 5–7 minutes. Press ✕. Carefully remove the inner pot and stir in the raisins.
6. Let stand for 15 minutes to serve warm or chill until cold. To serve, sprinkle with cinnamon or nutmeg. Top with toasted almonds, if you'd like.

Cook's Tips

This recipe uses arborio rice, the type of rice used to make risotto. There is no need to rinse it before cooking as this would remove the starchy coating that creates its creaminess.

We recommend using a fine mesh strainer to strain the milk and egg mixture before cooking. Sometimes the egg whites don't thoroughly blend into the mixture which results in bits of scrambled egg whites in the pudding.



Key Lime Quicksicles

➤ SERVES 3

Prep Time: 5 mins Total Time: 15 mins

Ingredients

- ¾ cup (175 mL) limeade
- 2 tbsp (30 mL) sweetened condensed milk
- Optional toppings: whipped cream, chopped graham crackers, toasted sweetened flaked coconut

1. Whisk all the ingredients together until combined.
2. Pour the mixture into the wells of the **Quicksicle Maker**™ and freeze until set.
3. Sprinkle the quicksicles with lukewarm water or whipped cream and coat with toppings, if you'd like.

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Horchata

➤ SERVES 3

Prep Time: 5 mins **Total Time: 10 mins** (plus 4-hr soak time)

Ingredients

- 1 cup (250 mL) uncooked long grain white rice
- 5 cups (1.25 L) water for soaking
- 1 cinnamon stick
- 1 tsp (5 mL) vanilla extract
- ½ cup (125 mL) sweetened condensed milk

1. Rinse the rice and soak it in the water for 4 hours. Add the rice, soaking water, and remaining ingredients to the **Deluxe Cooking Blender**.
2. Replace and lock the lid. Turn the wheel to select the ALT MILK setting; press the wheel to start.
3. When the timer is up, strain the mixture through the strainer bag into a bowl. Serve over ice.

Cook's Tips

Traditional Mexican horchata is made with Ceylon, or true cinnamon. You can find it in Mexican grocery stores or online.

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Cucumber Mojito
drink mix
Mélange pour Boisson
Cherry Lemonade
Mélange pour Boisson à la Limonade aux Cerises
NET WT/POIDS NET 6.2 g
Limited Time Only!



Cherry Lemonade

Cocktail: Stir 1 packet into 4–6 oz. (125–175 mL) of still or sparkling water and add a shot of white rum or your favorite spirit. Stir and add ice.

Mocktail: Use 6–8 oz. (175–250 mL) of water and leave out the shot.

Cucumber Mojito

Cocktail: Stir 1 packet into 4–6 oz. (125–175 mL) of still or sparkling water and add a shot of white rum or your favorite spirit. Stir and add ice.

Mocktail: Use 6–8 oz. (175–250 mL) of water and leave out the shot.

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Frozen Margarita

➤ SERVES 6

Prep Time: 2 mins **Total Time: 3 mins**

Ingredients

- 1 cup (250 mL) tequila
- ½ cup (125 mL) triple sec (orange liqueur)
- ¼ cup (60 mL) agave
- ¾ cup (175 mL) fresh squeezed lime juice
- 6 cups (1.5 L) ice

1. Add all the ingredients to the **Deluxe Cooking Blender** in the order listed.
2. Replace and lock the lid. Press the wheel to start blending on the CUSTOM BLEND setting increasing to speed 9 for 20 seconds, or until the ice is broken down.

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