

Fiesta Board

Serves: unlimited Print

Ingredients:

For the board:

- Guacamole
- Queso
- Salsa verde
- Pico de gallo
- Mini tacos
- Tortilla chips
- Pineapple slices
- Takis sticks
- Mini elote

For the Mini Elote:

- 4 ears corn, husks still on
- 1 tbsp mayonnaise
- 1 tbsp sour cream
- Chili lime seasoning, to taste (like Tajin)
- Crumbled cotija or feta cheese, to taste
- Chopped cilantro, to taste

Directions:

1. Make the Mini Elote: Preheat oven to 350 degrees. Place corn in the husk on a baking sheet. Roast for 30 mins. When cool to the touch, remove the husks; and cut the corn cobs in half. Mix mayo and sour cream until combined. Spread mix all over corn. Top with chili lime seasoning, crumbled cheese, and cilantro, to taste.
2. Place guac, queso, salsa, and pico de gallo into individual bowls; and arrange on serving board. Arrange remaining items on board, making sure to alternate colors, shapes, and textures on the board. Enjoy!
3. Plan to serve about 3-4 mini tacos and 1 mini elote per person. Serve chips, pineapple, and dips, as needed (these are easy to have on the side for refills).

Recipe notes:

*As with all good boards, you can have whatever mix of homemade and store bought items you want depending on the time and energy you have.

*Other great ideas for things to add to this board are mini quesadillas, bean dip, or 7 layer dip. Doritos and Fritos would even be great here too. Pile it up with whatever you like!

