



Cheesy Bacon Stuffed Potatoes

Ingredients

- 4 White Potatoes
- 7 oz. Bacon, diced and rendered
- 7 oz. Melting cheese (such as cheddar)
- 3.5 oz. Sour cream
- 4 Tablespoons diced green onion
- 4 Tablespoons diced onion
- 4 Tablespoons TAJÍN® Clásico Seasoning
- Salt and pepper to taste
- $\frac{3}{4}$ of a Gallon of water
- Aluminum foil

Time 35 minutes

Preparation

- Bring the water to boiling point. Cook the potatoes for 10 to 15 minutes.
- Remove the potatoes and cut a cross on the top of each.
- Mix the sour cream with salt, pepper and a touch of TAJÍN® Clásico Seasoning.
- Cover the tops of each potatoes with cheese and the rendered bacon.
- Cover the potatoes with aluminum foil and bake at 325° F for 10 minutes.



Tajin Chicken Fajitas

Ingredients

- 1 pound chicken, cut in stripes
- 1 ½ cup button mushrooms, sliced
- 2 tablespoons olive oil
- 1 teaspoon Mexican oregano
- 1 tablespoon TAJÍN® Clásico Seasoning
- 1 tablespoon soy sauce
- ½ onion, sliced
- 1 green pepper, sliced
- 1 red pepper, sliced
- ½ cup cilantro, chopped
- 1 cup guacamole, to serve
- ¼ cup Mexican table cream
- Flour tortillas

Time 20 minutes

Preparation

- Heat oil in a pan, add chicken and cook until golden.
 - Toss in onions and peppers, cook until soft and mix in the mushrooms.
 - Once the mushrooms release their juices, add oregano, soy sauce and TAJÍN® Clásico Seasoning.
 - Incorporate and keep cooking a couple minutes until the chicken is done at the center.
 - Serve fajitas with fresh cilantro and guacamole, Mexican table cream and tortillas.
- Enjoy



Chili-Lime Fruit Salad

Servings: 6 cups

Ingredients

- 2 Tbsp chamoy sauce
- 2 Tbsp fresh lime juice
- 1 lb strawberries sliced
- 2 mangoes peeled and chopped
- 4 kiwi peeled and sliced
- 1/2 cup blueberries
- 1-2 tsp chili-lime seasoning

Instructions

1. In a small bowl, whisk chamoy sauce and lime juice together. Set aside.
2. In a large bowl, add the strawberries, mangoes, kiwi, and blueberries.
3. Toss the fruit with the chamoy-lime dressing and sprinkle with chili-lime seasoning as desired. Serve immediately.



Chili Lime Margaritas

This Chili Lime Margarita will be your new go-to drink! Refreshing, sweet and tangy with a spicy kick. Perfect for your summertime happy hour!

Ingredients

- 1 teaspoon [Chili Lime Seasoning](#)
- 1 lime wedge
- 4 ounces silver tequila
- 2 ounces lime juice
- 1 teaspoon agave syrup, or to taste
- 4 fresh mint leaves
- 3 to 4 red chili pepper slices
- Ice cubes

Directions

1. In a wide, shallow dish, place chili lime seasoning.
2. Rub rims of 2 margarita glasses with lime wedge, then dip rims into seasoning to lightly coat.
3. In a cocktail shaker or glass jar, add tequila, lime juice, agave syrup, mint leaves, chili pepper and enough ice cubes to fill the shaker about $\frac{3}{4}$ full. Cover and shake vigorously for about one minute.
4. Strain into prepared glasses filled with ice. Serve and enjoy!



July's Spice of The Month Tajin/Chili-Lime Seasoning

Tajín was born on December 23, 1985. A tasty blend of mild chili peppers, lime and sea salt, Tajín enhances the flavor of your fruits and veggies. Sold store to store, one bottle at a time, the very early stages of the product clearly marked a humble beginning.

Thanks to its great success in the Mexican market, the brand was first exported to the United States in 1993 as the authentic chili lime seasoning for Latinos and other communities.

The early 2000's marked the renovation of Tajín's brand image through innovative changes to its packaging and brand communications. This period also marked Tajín's international export, as the brand expanded into Central America, Europe, Asia and Africa.

By 2012, Tajín expanded its marketing and communications efforts to cross-over into mainstream American stores and satisfy U.S. consumers' receptive palate of unique, international flavors.

Today, Tajín is a globally recognized brand available in over 65 countries.

