Fiesta Taco Bar

Serving Size: 2 Tacos
Serves 8
Nutritional Information: 190 calories, 1 gram saturated fat, 967 mg of Na, 4.5 grams of protein, 7 grams of fiber.

Ingredients
- 1 head romaine lettuce, shredded and refrigerated (until crisp and dry)
- 8 radishes, thinly sliced (about 3/4 cup)
- 1 cup fresh cilantro, plus more for garnish
- 3 limes, cut into wedges
- Roasted-Tomato Salsa (see recipe below)
- Salsa Verde (see recipe below)
- Poached Chicken (see recipe below)
- 1 to 2 packages corn tortillas (12 count)

Directions
1. Arrange lettuce, radishes, and cilantro on a large platter. Place limes and salsas in separate serving dishes. Place chicken and pork in separate warm serving bowls. Garnish chicken with cilantro.
2. Toast each tortilla in a hot skillet or directly over a gas flame until softened, 15 to 20 seconds per side. Stack tortillas in a dish towel, keeping them wrapped.
3. Arrange all of the ingredients so that guests can make their own tacos.
Roasted-Tomato Salsa – Makes 4 Cups

Ingredients
- 9 plum tomatoes, cut into 1/2-inch pieces
- 1 large white onion, quartered
- 3 jalapeno chiles, plus more if desired
- 2 garlic cloves, unpeeled
- Coarse salt

Directions
1. Preheat broiler. Place tomatoes, onion, jalapenos, and garlic on a rimmed baking sheet. Broil until tomatoes and jalapenos are charred, about 7 minutes. Let stand until cool enough to handle.
2. Peel the roasted garlic. Transfer to a blender along with the charred tomatoes, onion, jalapenos, and 1 tablespoon salt. Puree until smooth. For a thinner consistency, add water as needed. Season with salt to taste.

Salsa Verde – Makes 4 Cups

Ingredients
- 14 tomatillos (about 14 ounces), husked and rinsed
- 1/2 large white onion, coarsely chopped (about 1 cup)
- 3 garlic cloves
- 3 chiles de arbol or other dried red chiles, plus more if desired
- Coarse salt

Directions
1. Place tomatillos in a large saucepan, and cover with water. Bring to a boil, and reduce heat to simmer until tomatillos have softened but not burst, about 5 minutes. Reserve 1 cup cooking liquid. Strain tomatillos through a fine sieve.
2. Puree tomatillos, onion, garlic, chiles, 2 teaspoons salt, and 1/2 cup reserved cooking liquid in a blender or food processor until smooth. For a thinner consistency, add remaining cooking liquid. Season with salt to taste.
Poached Chicken – Makes 6 cups, Serves 8

Ingredients
- 1 whole chicken (about 4 pounds)
- 1 medium onion, halved
- 2 garlic cloves, crushed
- 2 teaspoons coarse salt

Directions
1. Place chicken, breast side down, onion, garlic, and salt in a large pot. Cover with water. Bring to a boil. Cover, reduce heat, and simmer for 40 minutes. Remove chicken from pot, reserving 1/2 cup cooking liquid. Let chicken stand until cool enough to handle. Shred meat, and mix with reserved cooking liquid.