

The Socially Distanced Fiesta Party



TIME TO PREPARE

5 minutes



COOK TIME

10 Minutes (Tortilla Chips)



SERVING

2 People



Ingredients

Skinny Mojito

- 10 – 12 fresh mint leaves
- 1 tsp honey
- 1 lime, juiced
- 1 cup ice cubes
- 2 oz white rum (white or light rum, tequila, vodka or gin)
- Club soda

Pico de Gallo:

- 3 plum tomatoes, seeded and diced
- A few sprigs of fresh cilantro, chopped
- 1 small Serrano or jalapeno pepper, seeded and finely chopped
- 1/2 small red onion, finely chopped

Steps to Prepare

Mojito:

1. To a [highball or Collins glass](#), add mint leaves, honey and lime juice. Use a [muddler](#) or gently muddle the mint leaves (but don't muddle too much as you don't want to break the leaves up)
2. Pour in the rum, then fill the glass 2/3 of the way full of [ice](#). Top it off with club soda, add a sprig of mint, [straw](#) and enjoy!

Pico de Gallo

1. Combine plum tomatoes, cilantro, serrano pepper, red onion, hot sauce sauce, lime, and salt for pico de gallo and season to taste.

Baked Tortilla Chips:

1. Preheat oven to 350°F. Line a baking sheet with parchment paper. Stack tortillas on top of each other, then cut into six equal sized wedges.
2. Place tortillas in a large bowl and drizzle with oil. Gently toss the tortilla pieces in the oil until they are all lightly coated. *(You can add other herbs and spices at this time if you wish.)*
3. Spread tortilla wedges onto prepared baking sheet so

- 1 clove garlic, grated or minced
- Dash of hot sauce
- Juice of 1 lime
- Salt

Baked Tortilla Chips

- 6 small corn tortillas
- Canola oil
- Kosher salt

- they are in a single layer and overlapping as little as possible. Sprinkle lightly with kosher salt.
4. Bake tortillas in preheated oven for 10 minutes, then gently stir and flip. Return chips to the oven and bake until golden brown (3 to 5 minutes longer). Season with salt once more. Allow the chips to cool before serving. They will crisp even further as they cool down.