

# Magnolia Table

with Joanna Gaines

FROM MAGNOLIA TABLE, VOLUME 2 COOKBOOK

## Chicken Street Tacos

**PREP:** 15 minutes

**COOK:** under 40 minutes

**COOL:** 5 minutes

### INGREDIENTS

#### SHREDDED CHICKEN

- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon kosher salt
- ½ teaspoon garlic powder
- ½ teaspoon freshly ground black pepper
- ½ teaspoon smoked paprika
- 6 boneless, skinless chicken breasts (6 to 8 ounces each)
- ½ cup chicken broth

#### TACOS

- One 15.25-ounce can corn kernels, drained
- ½ cup crumbled Cotija cheese
- ½ cup pickled red onion
- ¼ cup chopped fresh cilantro
- Juice of 2 small limes
- 1 teaspoon chili powder
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 8 to 10 corn tortillas, homemade or store-bought

### DIRECTIONS

1. To make the shredded chicken: Preheat the oven to 375°F.
2. In a small bowl, mix together the chili powder, cumin, salt, garlic powder, pepper, and smoked paprika.
3. Place the chicken breasts in a 9 × 13-inch baking dish and season them all over with the spice mixture. Slowly pour the chicken broth onto the bottom of the dish (so as not to disturb the spices) and cover with foil.
4. Bake until cooked through, 35 to 40 minutes. Set aside to cool for approximately 5 minutes, then shred the chicken with forks and return it to the juices in the baking dish until ready to serve.
5. To make the tacos: In a medium bowl, stir together the corn, Cotija, pickled red onion, cilantro, lime juice, chili powder, salt, and pepper.
6. In a medium skillet over medium-high heat, char the tortillas for 1 minute on each side, until browning begins. You want the tortillas to still be malleable, not hard or crispy.
7. Layer the chicken and corn mixture in the tortillas and serve.

*Makes 4 to 5 servings*

**TIP:** Serve with *Cilantro Lime Rice* ([get the recipe here](#))

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FROM MAGNOLIA TABLE, VOLUME 2 COOKBOOK

## Steak Tacos

with Mexican Crema

**PREP:** 40 minutes,  
plus 10 minutes chilling

**COOK:** under 12 minutes

**COOL:** none

### INGREDIENTS

#### STEAK

2 pounds skirt steak  
1 tablespoon fajita seasoning  
½ tablespoon canola oil

#### MEXICAN CREMA

½ cup sour cream  
¼ cup heavy cream  
1½ tablespoons adobo sauce  
(from canned chipotle peppers)  
2 teaspoons fresh lime juice  
⅛ teaspoon kosher salt

#### TACOS

½ cup julienned radishes, cut into ¼-inch  
thick matchsticks (12 to 14 small)  
1 tablespoon finely chopped fresh cilantro  
1 tablespoon thinly sliced green onion  
1 tablespoon fresh lime juice  
½ tablespoon cooking oil  
¼ teaspoon kosher salt  
⅛ teaspoon freshly ground  
black pepper  
8 or 10 corn tortillas, homemade or  
store-bought, warmed

### DIRECTIONS

1. To make the steak: Rub the skirt steak with the fajita seasoning and oil and let the steak sit until it comes to room temperature.
2. In a large skillet, cook the steak over medium-high heat until seared and browned, 5 to 6 minutes per side. Remove to a cutting board to rest for 10 minutes before slicing into thin strips.
3. To make the Mexican crema: In a small bowl, whisk together the sour cream, heavy cream, adobo sauce, lime juice, and salt until well combined. Refrigerate for 10 minutes before serving.
4. Store in an airtight container in the refrigerator for up to 3 days.
5. Meanwhile, to make the tacos: In a medium bowl, toss together the radishes, cilantro, green onion, lime juice, oil, salt, and pepper and let marinate for 10 minutes.
6. While the radishes marinate, in a medium skillet over medium-high heat, char the tortillas for 1 minute on each side, until browning begins. You want the tortillas to still be malleable, not hard or crispy.
7. Layer the steak, crema, and radish salsa on the tortillas and serve.

*Makes 4 to 5 servings*

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## Street Corn

**PREP:** 10 minutes

**COOK:** 5 minutes

**COOL:** none

### INGREDIENTS

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5 ears of corn, kernels cut off  
(or 2 cups frozen kernels)

1 jalapeño, chopped

1 tablespoon canola oil

$\frac{3}{4}$  teaspoon salt

2 tablespoons mayonnaise

1 tablespoon sour cream

$\frac{1}{4}$  cup Cotija cheese (reserve 2  
tablespoons for topping)

2 tablespoons cilantro, chopped  
(plus picked leaves for garnish)

2 green onions, sliced thin

$\frac{1}{4}$  teaspoon smoked paprika

$\frac{1}{8}$  teaspoon cayenne (optional)

1 lime, juiced

### DIRECTIONS

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1. Warm the oil over medium heat in a non-stick skillet until glistening.
2. Add the corn kernels and jalapeño, sautéing until lightly browned, about 5 minutes. Season with salt.
3. In a large bowl mix together the mayonnaise, sour cream, Cotija cheese, cilantro, green onions, paprika, cilantro, and lime juice.
4. Add the corn mixture to the cream mixture and gently stir to fully coat.
5. Top with the reserved Cotija cheese and the picked cilantro leaves.

*Makes 6 servings*

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## Mango Avocado Salad

**PREP:** 10 minutes

**COOK:** none

**COOL:** none

### INGREDIENTS

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3 avocados, ripe but firm, cut into a ½-inch dice

1 mango, ripe but firm, cut into a ½-inch dice

½ jalapeño, seeded and chopped fine

1 tablespoon red onion, minced

1-2 limes, juiced

1 tablespoon olive oil

2 teaspoons agave

1 tablespoon balsamic glaze

### DIRECTIONS

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1. Add avocado, mango, jalapeño, and red onion to a medium bowl. Gently toss to combine, taking care to not break up the avocado.
2. Mix together the lime juice, olive oil, and agave and drizzle over the salad ingredients, gently tossing to combine.
3. Drizzle balsamic glaze over the finished salad and serve at once.

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## Crispy Saffron Rice

**PREP:** 35 minutes

**COOK:** 25 minutes

**COOL:** none

### INGREDIENTS

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1½ cup long-grain white rice, rinsed  
1 tablespoon unsalted butter  
1 tablespoon olive oil  
¼ teaspoon saffron  
¼ cup hot water  
½ red bell pepper, diced small  
2 cloves garlic, minced  
1 shallot, minced  
½ teaspoon crushed red pepper  
One 8-ounce can of tomato sauce  
2 cup vegetable broth  
2 teaspoon kosher salt  
¼ teaspoon black pepper  
¼ teaspoon cumin

### DIRECTIONS

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1. Steep the saffron: gently crush the saffron threads over the hot water and let steep for 10 minutes.
2. Melt the butter in a large skillet over medium heat. Add olive oil and toast the rice until fragrant, about 5 minutes, stirring frequently.
3. Add the red bell pepper, garlic, shallot and crushed red pepper to the toasted rice and sauté until ingredients are softened, about 4 minutes.
4. Add the tomato sauce and vegetable broth, stir to combine. Season with salt, pepper, and cumin. Bring to a boil and reduce to a simmer. Cover for 20 minutes. The bottom of the rice should be crispy at the end.
5. Scrape the crispy rice off the bottom of the pan with a wooden spoon. Fluff the rice and season with more salt if desired.

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## Churros

**PREP:** 10 minutes

**COOK:** 6 to 8 minutes

**COOL:** 1 hour

### INGREDIENTS

1 cup water  
 1¼ cup all-purpose flour  
 1 teaspoon vanilla  
 5 tablespoons butter, unsalted  
 2 cinnamon sticks  
 ½ teaspoon salt  
 1 teaspoon sugar  
 3 eggs  
 8 cups vegetable oil, for deep-frying

### CINNAMON SUGAR POWDER

¼ cup sugar  
 2 tablespoons cinnamon

### DIRECTIONS

1. In a Dutch oven, heat the oil to 360°F on a deep-fry thermometer.
2. In a separate pot, boil the water with the salt, sugar, butter, vanilla, and cinnamon stick.
3. Once it boils, take out the cinnamon stick and reduce heat to medium.
4. Whisk in the flour until smooth.
5. Mix with a spatula until it pulls off the side of the pot and isn't very sticky, about 4 minutes.
6. Remove from heat, transfer to a bowl and let cool for 5 minutes.
7. Add the eggs and mix with a hand mixer until well combined.
8. Put the mix in a piping bag fitted with a star attachment and pipe the batter into the hot oil. Fry 2-3 minutes per side until golden brown.
9. Drain on paper towels briefly and toss in the cinnamon/sugar powder while still warm.

*Makes 4 to 5 servings*