

## Use the Secret of Mexican Restaurants at Home

Last week we revealed the [secret used by so many Mexican restaurants](#) to create a large menu with relatively few items. Here is how you can use that secret at home, for anything from snacks to complete meals.

For quick snacks, first, lay in some tortillas – [corn](#) and small and large [flour tortillas](#), if possible. Next, make or buy a few good [salsas](#), including some *pico de gallo*. Next, make one or more of your favorite [fillings](#), such as, [picadillo](#) (ground meat filling), [fajitas](#), [turkey picadillo](#), red or [green chorizo](#), the [turco](#) filling, plus some grated cheese. If you made just one filling you are now in a position to make almost any [antojito](#), anything from tacos to *quesadillas*, burritos, *chimichangas*, *tostadas*, and *flautas*, and many others, as well, and to do so very quickly, with several different kinds of tortillas.

Here's an example of how it works with a taco. Let's say you made [one of the picadillos](#) and you want a soft corn taco. All you have to do is put some of the filling and cheese on a [corn tortilla](#), heat it for about 20 seconds in a microwave, top it with [salsa](#) and maybe some *pico de gallo* and/or [guacamole](#), and you're in business. For a bigger meal, have some previously made rice and/or beans in the fridge. Heat them in the microwave and serve them with the [fillings](#) also warmed in the microwave. Put a [bowl of salsa](#) on the side and there's dinner! Of course, a bowl of [fresh guacamole](#) adds yet another dimension in return for just a few minutes effort.

Or, for an entrée, we'll assume you made some [fajita-style](#) chicken a few days ago, (possibly using the still hot coals from a weekend steak dinner). Just heat them carefully at half power in a microwave to make sure they remain juicy and serve them with the [sauce](#), and some heated rice and beans (which microwave very well).

The above are just a few suggestions. With the different [fillings](#), [salsas](#), and garnishes, the possible permutations are so great that what you can do is only limited by your imagination!