

BIGSTAR

Supper Club

MENU:

Caesar Cardini Salad

romaine lettuce, cotija-lemon dressing, radish, pickled red onion, garlic croutons

Nacho Kit

tortilla chips, nacho cheese sauce, black beans, pickled jalapenos, salsa seca, pico de gallo

Pollo & Chorizo de Res Tacos

pollo & chorizo de res, with queso fresco, white onions, pickled red onion, cilantro

tres leches cake

CAESAR CARDINI SALAD

- Toss salad with cojita lemon dressing

NACHO KIT

- In a small sauce pan warm cheese sauce over medium heat. Stir constantly to prevent burning.
- Pour cheese over tortilla chips and garnish with black beans, pickled jalapenos, salsa seca, and pico de gallo

TACO FILLINGS

- Place both foil containers with lid into oven
- Reheat for 20-25 minutes
- Remove container from oven and remove lid
- Garnish tacos with queso fresco, white onions, pickled red onion, and cilantro

TORTILLA FILLING

- Place sealed tortilla bag in the microwave
- Heat on high for 20 seconds
- Carefully flip tortilla bag over
- Heat on high for another 20 seconds
- Carefully remove tortillas from bag and parchment - fill your tortillas with Big Star taco fillings and enjoy!

MEXICAN RICE

- Preheat your oven to 350 degrees.
- Place 1 tbsp water in the container with rice.
- Replace lid and place in oven for 15 minutes.
- Stir rice and return to oven for another 15 minutes or until hot.
- Carefully remove from the oven, garnish with sliced green onion and enjoy!



INSTRUCTIONS FOR SELECT ADD-ONS

BURNT ENDS HASH

- Preheat oven to 350 degrees.
- Remove lid from container and remove egg; place container in oven for 20 minutes.
- Stir ingredients and return to oven for another 15-20 minutes or until heated through.
- While ingredients are in the oven after stirring fry the egg by heating a nonstick pan over medium heat and placing 1 tsp neutral oil like vegetable oil or canola oil.
- Crack egg and place in pan. Cook until white is cooked through. Season with salt and pepper.
- Top brisket and potato mix with fried egg, aioli, queso fresco, green onions and serve with toasted texas toast.

HORCHATA BREAD PUDDING

- Preheat oven to 350 degrees.
- Leave lid on container and place in oven for 20-30 minutes or until heated through.
- Carefully remove container from oven and garnish with cinnamon butter.