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The Free Range Cook  
**through the seasons.**

## menu planner for **TEX-MEX ON THE GRILL**

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Char-Grilled Tomato and Chilli Salsa with Corn Tortilla Chips, [Pages 105 and 107](#)

Chipotle Grilled Chicken, [Page 126](#)

Corn and Quinoa Bowl, [Page 143](#)

Mexican Caesar Salad, [Page 122](#)

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Chocolate Bark, [Page 158](#)

## PREP PLAN

### well ahead

- Make the Char-Grilled Tomato and Chilli Salsa up to three days in advance and store in the fridge.
- Smoked Chilli Caesar Dressing can be made up to four days in advance.
- Make the Chocolate Bark and store in a cool place for up to a month.

### the day before

- Prepare the Chipotle Grilled Chicken by butterflying and flattening the chicken and marinating for up to 24 hours.

### on the day

- Remove the Char-Grilled Tomato and Chilli Salsa from the fridge, ready to serve at room temperature.
- Make the Corn Tortilla Chips.
- Make the Corn and Quinoa Bowl. Store covered in the fridge until ready to serve.

- Prepare the Mexican Caesar Salad ingredients, except the avocados. Warm the Smoked Chilli Caesar Dressing and thin with a little water if it has thickened in the fridge.
- Bake the filo pastry layers for the Blueberry Honey Mille-Feuille.
- Make the filling for the Blueberry Honey Mille-Feuille by whipping cream with icing sugar and vanilla before folding in custard. Chill until needed.

### final preparations

- Serve the Char-Grilled Tomato and Chilli Salsa with the Corn Tortilla Chips as soon as your guests arrive.
- Cook the Chipotle Chicken on the barbecue, transfer to a plate, cover with baking paper and a teatowel and allow to rest for 5-10 minutes.
- While the chicken is resting, cut the avocado and add to the Mexican Caesar Salad with the dressing.
- Slice the chicken and garnish with coriander, spring onion and lemon.
- Assemble the Blueberry Honey Mille-Feuille and serve within half an hour.
- Serve Chocolate Bark with coffee or mint tea.