

# CHEF MAX'S NAVAJO TACOS



WHITE CLIFFS  
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SERVES 4-6

## Indian Fry Bread

2 cups flour  
2 1/2 tsp baking powder  
1 tsp salt  
1 cup warm water  
3 cups oil, for frying

## Navajo Tacos

1 1/2 Tbsp oil  
1/2 yellow onion, diced  
1 lb ground beef  
2 tsp chili powder  
1 tsp cumin  
1/2 tsp salt  
1/2 tsp black pepper  
1/2 tsp paprika

1/4 tsp garlic powder  
1/8 tsp crushed red pepper  
1/8 tsp chipotle chile  
15 oz can red kidney beans,  
rinsed and drained  
14 1/2 oz diced tomato, drained  
4 oz diced green chiles, mild



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**Toppings:** sour cream, shredded cheese, diced tomato, shredded lettuce, sliced black olives, slice avocado, pico de gallo, cilantro

**Indian Fry Bread:** In a large bowl, combine flour, baking powder and salt. Add warm water and mix with a fork until dough forms. Knead the dough on a lightly floured surface for 5 minutes, then transfer to a clean bowl, cover tightly with plastic wrap, and let the dough rest for 10 minutes. Divide dough into 8 equal golf ball sized sections. Pat and roll out the dough balls into roughly 6-inch discs on a lightly floured surface and cover with plastic wrap. Heat 3 cups of oil in a large skillet over medium heat until oil temperature reaches between 350 and 360 degrees. Working in batches, fry until the dough is golden brown on one side, then carefully flip with tongs and fry the other side.

**Navajo Tacos:** In large skillet, heat the oil over medium heat, add onions and cook until tender for 2 to 3 minutes. Add the meat and brown with the onions. When meat is no longer pink, add spices, kidney beans, tomatoes, and chiles. Decrease the heat to medium low. Stir, cover and simmer for 10 minutes. Top the Indian Fry Bread and add your favorite toppings.