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Spice of the Month

take and make kit

February's spice is: **Chili Lime**

Chili lime spice, famously epitomized by Mexico's Tajín (created in 1985), combines chili peppers, dehydrated lime, and salt, drawing on ancient Mesoamerican traditions of pairing citrus with chile for balance, a flavor profile used for fruits, vegetables, and seafood, rooted in Mexican street food culture for elevating fresh produce.

Its origins are in traditional Mexican cuisine, though the specific powdered blend was commercialized by Horacio Fernández, who named it after the archaeological site of El Tajín.

The initial goal was to make a condiment that could encourage children to eat more fruits and vegetables, and to provide a portable, shelf-stable version of the traditional chili-lime flavors found in Mexican cuisine.

How to Use Chili Lime:

- Sprinkled on fruits (mango, pineapple, watermelon).
- On vegetables (jícama, cucumber, corn).
- With seafood and grilled meats.
- Popcorn, avocado toast, or use it to rim cocktail glasses.
- As a flavor enhancer in various dishes.

Register for future kits at:
tuxedoparklibrary.org/spice

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Slow Cooker Chili Lime Chicken and Peppers

Makes 4 servings | Time: About 4 hours

Recipe by: Sarah DiGregorio

INGREDIENTS:

- 1½ to 2 pounds boneless, skinless chicken thighs
- 2 (15-ounce) cans pinto beans, rinsed
- 3 (4-ounce) cans hot or mild chopped green chiles (not drained)
- 1 bell pepper, sliced into ¼-inch wide strips
- 4 garlic cloves, minced
- 2 tablespoons Chili Lime/Tajín seasoning, plus more for serving
- 2 tablespoons canola oil
- 1 teaspoon onion powder
- ½ teaspoon ground cumin
- Kosher salt (such as Diamond Crystal)
- Crumbled queso fresco, for serving
- Rice, tortillas or tortilla chips, for serving



INSTRUCTIONS:

- Combine the chicken, beans, green chiles, bell pepper, garlic, chili lime seasoning, oil, onion powder and cumin in a 6- to 8-quart slow cooker. Season with 1½ teaspoons salt. Cook on low until the chicken is tender and the pepper is soft, 4 hours.
- Break the chicken into large chunks using two forks. Serve topped with queso fresco and more chili lime seasoning to taste.

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Chickpea Salad Wraps

Makes: 8 Portions | Time: 15 Minutes

INGREDIENTS:

- 1 red bell pepper
- 1/4 red onion
- 2 cans chickpeas, drained & rinsed
- 1/3 cup vegan mayo or mashed avocado
- 3 tsp Chili Lime seasoning or Tajín
- 1 tbsp apple cider vinegar or pineapple vinegar

For wraps:

- 6-8 tortilla wraps
- 1 large avocado
- 1 English cucumber, or regular cucumber with seeds removed, thinly sliced
- 6-12 romaine lettuce leaves



INSTRUCTIONS:

- Place the red pepper and red onion in a food processor, and pulse to dice.
- Add the chickpeas, mayo, Chili Lime seasoning/Tajín, and apple cider vinegar. Pulse a few times until the chickpeas are a mashed, but not pureed, texture.
- Season to taste with more Chili Lime seasoning/Tajín and vinegar if needed.
- To make wraps, layer mashed avocado, sliced cucumber, lettuce, and the chickpea salad. Roll to wrap. If you're making pinwheels, make sure to spread the toppings over the whole tortilla (leave about 1/4 of it with only avocado, and roll tight. Let it rest for a few minutes before cutting with a sharp knife or serrated knife.
- Serve with fresh mango, watermelon, and cucumber with a sprinkle of Chili Lime seasoning/Tajín.

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Chili Lime Mango Cucumber Salad

Makes: 4 Servings | Time: 20 Minutes

Recipe from Christian Reynoso

INGREDIENTS:

- 1 large lime
- ⅓ cup chopped cilantro
- 1 tablespoon chili lime seasoning
- 2 ripe mangoes, peeled and cut into ¼- to ½-inch pieces (or 12 to 16 ounces pre-cut mango; see Tip)
- 2 Persian or mini cucumbers, cut into small (¼- to ½-inch) pieces
- ½ head romaine lettuce (about 6 ounces), chopped into ½-inch pieces



INSTRUCTIONS:

- Finely grate the zest from the lime into a large bowl, then cut the lime in half and squeeze in juice. Add the cilantro and chili lime seasoning.
- Add the mango, cucumbers and romaine to the bowl and toss very well to coat. Serve immediately or keep covered and chilled in the refrigerator until ready to serve, up to about 4 hours.

Tip:

- Pre-cut mangoes from the store are convenient, but they may not always be very sweet or fully ripe. A dash of sugar can help enhance their flavor and bring out their natural sweetness.

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Spicy Watermelon Salad with Pineapple and Lime

Makes: 6-8 Servings | Time: 15 Minutes

Recipe from Alexa Weibel

INGREDIENTS:

- 3 tablespoons extra-virgin olive oil
- 2 tablespoons apple cider vinegar
- 1 teaspoon fresh lime zest, plus 2 tablespoons juice
- 1 tablespoon honey
- 1 jalapeño, thinly sliced
- Kosher salt and black pepper
- ¼ cup finely chopped red onion
- 1¼ pounds fresh watermelon, chilled
- 1¼ pounds fresh pineapple, chilled
- 4 ounces feta, crumbled (about ¾ cup)
- 1 packed cup small cilantro sprigs, or ⅓ packed cup torn fresh mint
- Chili Lime/Tajín, for sprinkling



INSTRUCTIONS:

- In a large bowl, stir together oil, vinegar, lime zest and juice, honey and jalapeño. Season generously with salt and pepper. Add the red onion and toss to coat. Let marinate, 10 minutes.
- While the onions marinate, chop the watermelon and the pineapple into 1-inch cubes, discarding any seeds. Add watermelon and pineapple to the vinaigrette and toss to coat; season to taste. Refrigerate until serving.
- When ready to serve, add feta and herbs to salad and toss to coat. Sprinkle with Tajin, if using, and serve immediately.

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Paloma Cocktail with Chili Lime Salt

Makes: 2 Servings | Time: 10 minutes

Recipe by Kristen Olson

INGREDIENTS:

Chili Lime Salt

- 1 tablespoon sugar
- 1 tablespoon coarse Kosher salt
- 1/4 teaspoon chili powder
- Zest from 1 lime
- 2 lime slices

Paloma

- 1 cup fresh grapefruit juice
- 1/4 cup fresh lime juice
- 4 ounces tequila (1/2 cup)
- 1 tablespoon sugar
- 1/2 cup sparkling water or soda water
- 2 grapefruit and lime wedges

INSTRUCTIONS:

1. Mix together the sugar, salt, chili powder and lime zest on a small plate. Run a wedge of lime around the top of two glasses and dip them in the salt blend; fill with crushed ice.
2. Mix the grapefruit juice, lime juice, tequila and sugar until well mixed.
3. Pour over crushed ice and top with sparkling water. Garnish with grapefruit and lime.

