

Ranchera Sauce: This classic Mexican tomato sauce can be used for nearly everything. Try spooning over eggs, as a base for enchiladas or served over grilled chicken.

Chicken Enchiladas with Ranchera Sauce

1 Jar Rosa Mexicano Ranchera Sauce
1 Roasted Whole Chicken
Package of Corn Tortillas
1 ½ cups Chihuahua or Monterey Cheese

Preheat oven to 375. In a baking dish, spread 3 Tbs. of sauce on the bottom of the pan. Shred meat and place in a warm corn tortilla. Sprinkle with cheese. Add 1 Tbs. of sauce, roll tortilla and place in baking dish. Repeat until pan is full. Top with remaining sauce and bake for 30 minutes. Switch oven to broil, top the enchiladas with remaining cheese. Bake until golden brown.

Veracruzana Sauce: Made with a blend of tomatoes, capers, olives and jalapenos, Veracruzana Sauce, inspired by the coastal region on Mexico is perfect for serving with all types of seafood.

Rosa Mexicano Veracruzana Snapper

1 Jar Rosa Mexicano Veracruzana Sauce
2 Snapper Filets; grouper, halibut or cod would also be great.
Olive Oil
Salt and Pepper to taste

Preheat oven to 375. Pour olive oil into a shallow baking dish, enough to coat the bottom. Place fish filets in dish and season with salt and pepper. Cover with the jar of Veracruzana sauce. Bake for 30 minutes. Serve with your favorite vegetables and rice. Enjoy.

Granadilla Sauce: The sweetness of the pomegranate pairs perfectly with the smoky flavor of the chipotle chili in this black bean based sauce goes well with your choice of meat.

Granadilla Pork Tenderloin

1 Jar Rosa Mexicano Pomegranate Black Bean Sauce

1 Lb Pork Tenderloin

Season pork with salt and pepper. Heat oil in a large skillet over medium to high heat. Place meat in skillet and brown on both sides, about 10 minutes. Reduce heat and pour Granadilla sauce into skillet. Cover and let cook until firm, about 20 minutes.

Mestiza Sauce: With tart tomatillos, smoky chipotles and sweet piloncillo, this traditional Mexican sauce pairs perfectly when served with chicken, pork or beef.

Rosa Mexicano Mestiza Ribs:

1 Jar Rosa Mexicano Mestiza Sauce

1 lb Pre-cooked spare ribs

Preheat your oven to 375. Coat a medium baking dish with cooking oil. Line the dish with the spare ribs. Cover ribs with Mestiza sauce and place in oven. Bake until sauce is bubbling.