SEO Template for new content

Target keywords: traditional mexican christmas food, mexican food for christmas, mexican christmas recipes, mexican christmas dishes, mexican christmas food, mexican christmas foods

Page title

• Optimal title length: **55 characters**

• Add at least one of your target keywords to your <title> tag, don't use each target keyword more than 1 time: **traditional mexican christmas food, mexican food for christmas, mexican christmas recipes, mexican christmas dishes, mexican christmas food, mexican christmas foods**

Meta description

• Optimal meta length: **160 characters**

H1

• Add all your target keywords at least one time: **traditional mexican christmas food, mexican food for christmas, mexican christmas recipes, mexican christmas dishes, mexican christmas food, mexican christmas foods**

Text

• Try to acquire backlinks from the following domains: [ansaroo.com](http://ansaroo.com), [otodiva.com](http://otodiva.com), [colaissiere.com](http://colaissiere.com), [bing.com](http://bing.com), [alhussain-sch.com](http://alhussain-sch.com), [bepositiveforever.com](http://bepositiveforever.com), [hallgatomagazin.hu](http://hallgatomagazin.hu), [alexbecker.org](http://alexbecker.org), [ase.ro](http://ase.ro), [kelashackers.com](http://kelashackers.com), [bestappsfinder.com](http://bestappsfinder.com), [prioritypass.com](http://prioritypass.com), [bingj.com](http://bingj.com), [weddingz.info](http://weddingz.info), [allnews.one](http://allnews.one)

• Enrich your text with the following semantically related words: **mexican food, cinnamon and sugar, traditional mexican christmas, red and green, side dishes, mexican dish, special occasions, mexican hot chocolate, christmas desserts, christmas foods, pork tamales, mexican wedding, melt in your mouth, quick and easy, christmas eve, sweet bread, green chile, christmas day, mexican christmas dinner, noche buena**

• Focus on creating more informative content. Recommended text length: **1181.0**

• Make sure that your text is easy to read with the Flesch-Kincaid readability test. The readability score should be: **58.480512028233875**

• Add at least one of your target keywords: **traditional mexican christmas food, mexican food for christmas, mexican christmas recipes, mexican christmas dishes, mexican christmas food, mexican christmas foods**

When your content has been published, [launch a SEO Ideas](https://www.semrush.com/features/seo-ideas/?utm-source=sct&utm-medium=template) campaign to check if your content complies with all on-page SEO factors and discover what else can be done to give your content a SEO boost.

Analyzed top-10-ranking rivals for your target keywords

mexican christmas foods

1. <https://insanelygoodrecipes.com/mexican-christmas-foods/>

2. <https://lilluna.com/mexican-christmas-food/>

3. <https://www.isabeleats.com/mexican-christmas-food/>

4. <https://www.mexicoinmykitchen.com/mexican-christmas-dishes/>

5. <https://www.buzzfeed.com/sylviomartins/mexican-christmas-dishes-that-you-should-try>

6. <https://www.tripsavvy.com/mexican-christmas-foods-1588676>

7. <https://www.chefspencil.com/top-20-mexican-christmas-foods/>

8. <https://www.foodandwine.com/holidays-events/christmas/mexican-christmas>

9. <https://blog.amigofoods.com/index.php/mexican-foods/mexican-christmas-foods/>

10. <https://www.bhg.com/christmas/dinner/mexican/>

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6. <https://www.bhg.com/christmas/dinner/mexican/>

7. <https://www.tasteofhome.com/collection/mexican-christmas-food/>

8. <https://www.chefspencil.com/top-20-mexican-christmas-foods/>

9. <https://joyfullymad.com/mexican-christmas-dinner/>

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9. <https://joyfullymad.com/mexican-christmas-dinner/>

10. <https://www.allrecipes.com/gallery/mexican-christmas-food/>

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10. <https://www.pinterest.com/mexicoinmykitchen/mexican-christmas-food-recipe/>

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See how competitors write about targeted keywords:

**mexican christmas foods**

**1.** <https://insanelygoodrecipes.com/mexican-christmas-foods/>

Home › Recipe Roundup › 25 Traditional Mexican Christmas Foods
25 Traditional Mexican Christmas Foods
Published on: January 12, 2022
Email
Give your American Christmas a Mexican flair with these festive Mexican Christmas foods!
In Mexico, as well as other Latin countries, Christmas Eve is given more attention than Christmas day itself.
Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
The celebration starts in the morning, but the main celebration doesn’t happen until midnight, when presents are opened and food is eaten.
Called Noche Buena, this midnight Christmas feast is filled with colorful and flavorful Mexican treats such as empanadas, bunuelos, tamales, and more.
If you’re looking to add more Christmas cheer to your holiday celebrations this year, I highly suggest you give these recipes a try.
Feliz Navidad!
1. Red Pork Tamales
Tamales are a popular Mexican snack of meat-filled dough wrapped in corn husks. Its sweet and savory flavor profile makes it wonderfully addictive.
There are a variety of fillings you can use in tamales, and this is among the most popular ones.
Pork shoulder is simmered in a red chile sauce, making it melt-in-your-mouth tender and oh, so delicious.
I’ll be honest – the masa dough takes a while to prepare and cook, but if you enlist the help of a couple of friends, things will be super easy.
2. Concha
Next up, let’s head straight to bread. Conchas are Mexican sweet breads (pan dulce) with a distinct, white, seashell-looking topping.
The bread is light and airy, but what makes it super iconic is the topping, which is a creamy mix of powdered sugar and shortening.
The topping is traditionally white, but it’s also not uncommon to see pink, yellow, and brown conchas.
The seashell (which is concha, in Spanish) look is achieved by using a concha cutter or a knife.
Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
3. Pozole Rojo
If you’re looking for comfort, that’s nothing a bowl of pozole rojo can’t provide.
It’s a Mexican stew brimming with pork, white corn soaked in wine (hominy), red chiles, and an incredibly rich broth.
Since it takes hours to cook, pozole rojo is commonly reserved for Christmas and other special occasions.
It’s also cooked in a huge pot that can serve up to 12. It requires so much time it just doesn’t make sense to cook a smaller batch.
4. Chicken Pozole Verde
Here’s another cozy Mexican stew that’ll make you feel loved and happy.
This version of pozole uses shredded chicken instead of the usual pork and green chile instead of red.
While it tastes a little different from pozole rojo, they both have one thing in common: they’re studded with sweet white corn soaked in lime (hominy).
5. Mexican Cinnamon Cookies
Cookies are the universal feel-good food. And no matter what kind they are, they never fail to put one in a good mood.
These Mexican cinnamon cookies are no exception. They’re so good, snacking on them will give you Christmas feels even in summer.
Called polvorones de canele, these cookies are wonderfully sweet and buttery with a melt-in-your-mouth powdered sugar-and-cinnamon coating.
6. Easy Pork Pozole Rojo (Posole)
Here’s another pozole rojo recipe that’ll make you full and happy.
This one is a lot easier to prepare than the first, so cooking amateurs, feel free to give this one a try.
Tender pork and sweet white corn are cooked in a rich and flavorful red enchilada sauce.
Garnished with shredded cabbage, avocado slices, diced onions, and fresh cilantro, this stew is a pure embodiment of Mexican comfort food.
7. Mexican Wedding Cookies
Mexican wedding pecan cookies are so incredibly light and airy, they melt in your mouth.
Also, how pretty are they, am I right? Covered in powdered sugar, they possess such an ethereal and exquisite appearance.
Perhaps that’s why they’re so ideal at weddings!
These cookies aren’t only perfect at weddings, though, but on Christmas and other special occasions, as well.
8. Easy Flan
Can you believe that as smooth, silky, and spectacular as flan is, it only calls for 5 simple ingredients? At least, this one does!
This flan recipe is ridiculously easy, anyone can pull it off. But just because it’s a breeze doesn’t mean it’s so-so.
With a wonderfully creamy and velvety custard and a sweet caramel syrup, this flan is simply divine.
9. Champurrado
Champurrado is a thick Mexican beverage made of chocolate, piloncillo (cane sugar), and cornflour. Think of it as the country’s version of hot chocolate.
There are many flavor varieties to champurrado, with some recipes calling for spices such as cloves, orange peel, cinnamon, and anise seed, but at its base is always chocolate.
Served warm, it’s the perfect beverage to drink on a cold and snowy Christmas morning.
Ponche is another Mexican beverage often served at Christmas.
Just like the champurrado, it’s also served warm. But it’s not chocolatey, at all.
Flavored with apples, pears, oranges, guavas, and spices, it’s like a warm version of a fruit punch.
This is a kid-friendly punch, but you can always make it an adult twist with a splash of brandy or rum.
Speaking of adult-friendly drinks, here’s another one for you. These cranberry margaritas will definitely get the party started.
They’re margaritas with a cranberry twist. How awesome is that?
Besides the unique flavor, the cranberries also give the cocktail a stunning, deep, purple hue.
Sopaipillas, or sopapillas, are an addictive Hispanic snack made of puffed-up bread with a surprise center.
They’re similar to bunuelos, except the exterior is more pillowy than crispy.
Sopaipillas can be filled with savory or sweet fillings, so they can be either served as a main entree or dessert.
In this recipe, the filling is a sweet mix of sugar, cinnamon, and honey.
Tres leches, which is Spanish for “three milks,” is a delectable sponge cake soaked in three different kinds of milk – evaporated milk, sweetened condensed milk, and heavy cream.
As you can imagine, this cake is wonderfully moist and bursting with a creamy and milky flavor.
This particular recipe makes small, cupcake versions of the classic, and with a strawberry and whipped cream topping, to boot.
Empanadas are the Latin version of turnovers, and they are absolutely delicious.
Just like any turnover, empanadas can be filled with either a sweet or savory filling.
For a Christmasy empanada, use this filling made of pumpkin puree, brown sugar, and spices. One bite will instantly get you into the holiday spirit!
Earlier we talked about sopapillas, the addictive snack of puffed-up bread with a surprise center.
This time, let’s take that to newer heights of deliciousness and add cheesecake into the mix.
These bars are made of a silky and creamy cheesecake filling sandwiched between crescent roll pastry sheets and finished off with a butter-cinnamon-sugar topping.
Oh wait, it doesn’t end there. The bars are given a drizzling of honey, just for extra sweetness.
My mouth is watering just thinking about them.
It’s fried dough rolled in cinnamon sugar. It doesn’t seem like much, but bunuelos are one of Mexico’s most popular snacks.
If you’ve never tried them, take this as the sign to do so.
These wildly crispy and puffy fritters are to die for!
The texture is on point, and so is the flavor. Nothing beats the goodness of cinnamon and sugar on pastry.
The best part? Bunuelos only call for seven ingredients, and they’re a cinch to make.
17. Chicken Tamale Casserole
Let’s take a super quick break from the sweets and say hello once again to a savory entree.
As delectable as traditional tamales are, I think we can all agree it’s not the simplest recipe in the world.
That said, here’s a fantastic alternative for you that still gives you all the amazing flavors and textures of the classic Mexican dish.
The difference? It doesn’t require as much effort.
Churros are a world-famous snack no one can say no to.
These pillowy sticks are wonderfully crispy on the outside, and super tender and fluffy on the inside.
Sprinkled with cinnamon and sugar, they’re super addictive, even on their own.
But why settle for churros alone, when there’s always store-bought dulce de leche to dunk them in?
This food partnership creates one of the most dangerously addictive snacks known to man.
19. Red and Green Enchiladas
Can’t pick between red and green enchiladas? There’s no need to! You can simply have them both.
This recipe combines both red and green sauces to make one stunning enchilada. Double the sauce, double the fun.
Plus, the two sauces make for a prettier presentation.
It’s also oozing with chicken, salsa, and shredded cheese. It’s all your favorite Mexican flavors in one casserole.
If you’re not familiar with Hatch green chilis, you’re in for a treat… if you can take the heat, that is.
Hatch green chilis are delectable green peppers that make for an even more delectable sauce.
This sauce can then be used in guacamole and salsa, among others.
This recipe uses Hatch green chili sauce to add more oomph to the classic baby back ribs.
I can already imagine myself licking my fingers!
21. Sheet-Pan Chicken Fajitas
These chicken fajitas are bursting with flavor. And they’re as colorful as can be!
If you’re looking for something extra festive for Christmas, I think you’ve just found the recipe.
This dish gives you chicken strips, tri-colored bell peppers, and onions seasoned with spices and baked to perfection.
The only effort it requires is slicing the vegetables, but the rest is up to the oven. It’s a quick and easy one-pan dish that comes together in no time.
22. Marranitos (Mexican Gingerbread Pigs)
Marranitos are Mexican sweet bread (pan dulce) with the most adorable, almost-too-cute-to-eat shape.
It’ll take a moment for you to take a bite out of these charming gingerbread piggies. That’s just how cute they are.
But, once you take your first bite, I’m afraid you might never be able to stop. Seriously, these marranitos are that good.
They’re like a cross between a cookie and a cake – they’re not firm, but not soft, either.
They’re also not that sweet, which makes them perfect for dipping in milk or coffee.
Whether you’re in the mood for grilled, fried, or oven-roasted chicken, it doesn’t matter.
Whatever cooking method you opt for, this marinade is the only marinade you’ll need.
It’s a simple blend of olive oil, lime juice, garlic, chili powder, cilantro, cumin, oregano, paprika, salt, and pepper.
It seems like a lot of ingredients, but I’m pretty sure you can find them all in your pantry!
This chicken recipe is great with burritos, taquitos, and enchiladas. Or, just serve it with rice and call it a day.
24. Zucchini and Corn Tamales
Have you ever tried tamales that are filled with vegetables instead of meat? If you think they’re not as tasty, this recipe will convince you otherwise.
Tender corn masa (dough) is filled with a combo of sweet corn kernels and zucchini cubes. Again, it doesn’t seem like much, but wait until you take a bite.
It calls for a lot of time and effort, so this is perfect if you’re spending Christmas with people who also love to cook. Make it a fun activity for everybody!
25. Easy Ensalada de Noche Buena – Christmas Eve Salad
Ensalada de Noche Buena or Christmas Eve salad is a festive combination of oranges, pineapple, beets, jicama, and pomegranates tossed in a sweet and citrusy dressing.
The colors alone will cheer you up. But it’s the bright and tasty flavors that’ll make you fall in love.

**2.** <https://lilluna.com/mexican-christmas-food/>

More Collections: Italian Christmas Dinner , Christmas Side Dishes , Christmas Appetizers , Christmas Dinner Ideas , Christmas Desserts , Christmas Cookies
Mexican Christmas dinner menu
In Mexico, and many Hispanic households, Christmas Eve, or Nochebuena, is when the largest Christmas feast is eaten.
As far back as I can remember, my Luna family would gather on Christmas Eve and enjoy a spread of our favorite Mexican dishes – enchiladas , tacos , flautas , empandas , rice, pozole, mole, and more!
And because so many people love Mexican food, especially for the holidays , I wanted to share some of our favorite recipes for a traditional Mexican Christmas menu.
With a few sides , salsas , and main dishes you’re set to enjoy all the best Mexican Christmas food! Feliz Navidad!
Other Mexican Festivities
The Mexican people have a deep-rooted Christian belief. Not only do they celebrate Christmas, but they also celebrate Posada, Dia de Reyes, and Dia de la Candelaria. All are days set aside to remember Christ and to celebrate with family and of course food!
Posada, which means inn or shelter, is celebrated from December 16-24th. The nine days prior to Christmas represent not only the nine months of pregnancy, but the time Mary and Joseph spent traveling to Bethlehem.
On the first night, Christmas carols are sung outside (often two individuals are dressed as Mary and Joseph) and then the host will invite them in for food.
The last night is Christmas Eve with a delicious dinner and a traditional piñata full of candy. On each of the 9 nights, a different attribute is focused on and is often accompanied by a religious service or devotional.
Some qualities include things like humility, joy, strength, trust, charity, and faith.
Dia de Reyes (Three King’s Day) is celebrated on January 6th and is a day to remember when the 3 Wisemen brought gifts to the Christ child.
Rosca de Reyes (King’s Wreath) is a sweet bread baked in the shape of a wreath. A baby Jesus figurine is baked inside the wreath. The person who receives the slice with the figurine is the one who hosts Dia de la Candelaria.
Dia de la Candelaria (Candlemas) is on February 2nd. Mary and Joseph would have taken Jesus to the temple to be blessed on February second, forty days after his birth. Tamales are traditionally served on this day.
Tips for a festive Christmas Meal
Planning your meal. Decide which dishes you want to make fresh and which dishes can be made ahead of time. See the individual recipes for more storage and reheating information.
Spice level. Be mindful that while some people love spicy hot Mexican food, others prefer a more mild dish. I suggest labeling which dishes are spicy and which ones are milder. A great way around this is to prepare more mild dishes, but have hot sauce set out for those who want to give their plates a bit more kick.
Seasonal fruits. Incorporate seasonal fruit, or fruit traditionally used in Mexican food: oranges, guavas, jicama, and pomegranates are great choices.
Sit-down or buffet-style. The number of guests may determine whether or not you host a sit-down or a buffet-style dinner. Sit-down dinners work best with a smaller gathering, whereas buffet-style can work with 5 guests or 50.
Mexican food , especially, makes a nice buffet spread. When serving buffet style, I use chaffing dishes and crock pots to keep the dishes warm.
Decorating for our Noche Buena celebration always includes 2 things:
A Nativity. Traditionally, on Christmas Eve in Mexico children lead a procession into the church and place the baby Jesus into the manger. We don’t necessarily have a procession, but we always have the Nativity displayed. I also have costumes so that all the cousins can act out the Christmas Story from Luke 2 .
Poinsettias. My mother has them everywhere. Poinsettias bloom in southern Mexico during the winter and there is a heartfelt Christmas legend associated with the beautiful plant.
How much to serve
Appetizers . Plan to serve 3-5 appetizer pieces per person. For 5-10 people, serve 1-2 different appetizer dishes. Add another appetizer dish for every 5-8 people in attendance.
Sides . Per person, plan to serve: 6 oz of a starchy dish, 4 oz of a vegetable dish, 4-6 oz for side salads, ¾-1 cup of side soup. For every 5-8 people attending, add another dish to the menu.
Main dish . Serve each adult 6 to 8 oz of meat. Children will only need 3-4 oz. For soup as a main dish, plan 1½ cup per person. For casserole-type dishes, plan for 6-8 oz per person or about 1 cup.
Desserts . For 8 or fewer guests I’ll only plan for 1 type of dessert. For every 8-10 more people, add another dessert option. No matter how many options there are, you only need to have enough for people to have 2 total servings of dessert.
Drinks . On average, guests will drink 4-8 oz during the first hour and 4 oz for every hour after. Even if you’re serving the most delicious Champurrado, Eggnog , or fruit punch , people usually like to have water available.
Mexican Christmas appetizers
Some of the best Mexican Christmas Food is in the form of appetizers !
We love to have appetizers laid out as people come for holiday gatherings, and any of these recipes would be great for your Mexican Christmas dinner.
Don’t forget the tortilla chips . If you don’t have time to make them, our all-time fav is Juanita’s brand chips!
Chili Cheese Dip – Just four ingredients make for the BEST and yummiest chili cheese dip! Melty cheese and hearty chili are so tasty together! It’s the perfect appetizer for any party.
Simple Guacamole – Spicy, chunky simple guacamole is so easy and addicting, it’s sure to be a crowd pleaser! You won’t be able to stop eating it.
7 Layer Bean Dip – This 7 Layer Bean Dip recipe is a must-have at every function! It has loads of flavor and all your favorite dip ingredients including avocados, olives, tomatoes, cheese, guacamole and more!
Bean Dip – This easy cheesy bean dip is ready to enjoy in only 30 minutes. It’s a favorite to eat with chips, tacos, or any Mexican dish!
Queso Blanco – This delicious Queso Blanco is made in no time, and will be the perfect addition at your next get together, especially served with tortilla chips and veggies.
Homemade Salsa – This is such an EASY homemade salsa recipe! All you have to do is throw all the ingredients into your blender, and blend!
Tomatillo Salsa – Easy tomatillo salsa is spicy and delicious! It’s great with tortilla chips or as a sauce on top of your favorite Mexican dishes!
Black Bean and Corn Salsa – This Black Bean and Corn Salsa is one of our favorite dips and appetizers. It’s great with any Mexican dish or served with tortilla chips!!
Sweet Salsa Verde – Sweet Salsa Verde is a delicious salsa recipe made from tomatillos, jalapeños, sugar, & cilantro. It is sweet and spicy and takes just minutes to make.
Strawberry Salsa – You can’t go a summer without eating this sweet and spicy strawberry salsa! The flavors are so unique. Grab some cinnamon and sugar chips or your favorite tortilla chips and dig in!
Mexican Christmas Side Dishes
Now that you have your appetizers , you need some sides . We like to have at least one or two sides to serve with our Mexican meals. Our go-to’s always include rice – Mexican or Cilantro Lime rice , and beans !
Don’t forget the soups !! These are all simple and make great sides to any Mexican meal.
Chicken Tortilla Soup – The BEST slow cooker chicken tortilla soup is filled with chunks of chicken, beans & corn. It is easy to make and full of flavor!
Taco Soup – Taco Soup is one of the EASIEST dinner recipes of all time! Just dump, simmer, and enjoy in under 20 minutes!
Albondigas Soup – Albondigas soup is a delicious Mexican recipe filled with meatballs, vegetables and spices! Packed full of flavor, this simple Albondigas soup is sure to become a favorite.
Caldo de Pollo – Hearty and delicious caldo de pollo is a homey chicken soup filled with Mexican spices and flavors. It is warm, comforting, and SO yummy!!
Sopa de Fideo – This quick, simple and delicious Sopa (soup) de Fideo is a family favorite. It’s also cheesy and flavorful! Just 5 Ingredients and you’ll have dinner in no time.
Homemade Flour Tortillas – Homemade Flour Tortillas made from 5 Ingredients. They’re so soft, easy to make, and can be used for burritos, tacos, quesadillas, however you like!!
Esquites – Esquites is a tasty corn salad topped with chili and cotija cheese. It’s incredibly delicious and easy to whip up!
Mexican Street Corn – Delicious Mexican Street Corn – a copycat version from Torchy’s Tacos filled with butter, cheese, chili powder and cilantro.
Spanish Rice – Restaurant-Style Spanish Rice (aka Mexican Rice), that is easy to make and tastes like it came straight from the restaurant, and is the best side dish to any Mexican entrée.
Cilantro Lime Rice – This recipe tastes just like Cafe Rio and Chipotle Cilantro Lime Rice! It’s a simple and delicious rice prefect for a salad, burrito, or taco. Now you can make this delicious lime rice from home!
Mexican Cornbread – This Mexican Cornbread (AKA jalapeño cornbread) is light and fluffy and is filled with cheddar cheese and jalapeño. It has a bit of a nip and a lot of flavor.
Southwest Salad – Our favorite Southwest Salad recipe filled with chicken, peppers, beans, corn, tomatoes, avocado and topped with a homemade cilantro ranch dressing.
Crock Pot Pinto Beans – Nutrient rich pinto beans cooked to perfection. These make a great meal or a tasty side dish to any of your Mexican dishes.
Refried Beans – Get perfectly creamy restaurant style refried beans by adding just THREE extra ingredients to your canned beans! These refried beans are perfect served as a dip, side, or filling for burritos and tacos!
Taco Pasta Salad – Delicious Taco Pasta Salad filled with beans, corn, tomatoes, avocado and more!!
Homemade Tortilla Chips – Homemade tortilla chips are crispy and sprinkled with salt. They are surprisingly quick and simple to whip up!
Mexican Christmas Dishes
We have so many delicious Mexican recipes we love to make. For Christmas , we always do at least 3 recipes, and it’s usually a taco , enchiladas , and ALWAYS empanadas (they’re the family’s favorite)!
But all of the recipes below are winners, so give them a go and let us know what you think.
Green Chili Chicken – Green chili chicken is easy and delicious. Topped with cheese and green chili sauce guarantees it will become a new favorite in no time!!
Carne Asada – Carne Asada is the perfect Mexican flavored meat to add to tacos, burritos, salads, or quesadillas. It’s tender, flavorful, and juicy.
Beef Empanadas – Beef Empanadas are one of our favorite Mexican dishes. They are a crispy, airy taco made from dough, filled with shredded beef, red chile sauce, and olives.
Chicken Tacos – Restaurant-style Chicken Tacos are filled with ingredients like shredded chicken, cheese, lettuce, and tomatoes, all inside a fried corn tortilla.
Steak Tacos – These steak tacos are marinated to perfection and bursting with fresh flavor! Tacos are quick and easy for a perfect weeknight dinner in under 30 minutes.
Tostadas – Open face tostadas topped with all of your favorite Mexican ingredients! These tasty tostadas are a frequent meal in this house!
Green Chili Chicken Enchiladas – Corn tortillas stuffed with chicken, cheese, green chile enchilada sauce, sour cream, and green chiles, topped with more sauce and cheese! These enchiladas are a family fav!
Beef Enchiladas – Shredded Beef Enchiladas Made with Just 6 ingredients! This easy dinner idea is a crowd pleaser and is filled with corn, beef, green chiles, cheese and covered in red sauce.
Cheese Enchiladas – Restaurant-Style Red Cheese Enchiladas are an old family favorite recipe that is simply the best!! They are cheesy, saucy, and so yummy.
Enchilada Casserole – Enchilada Casserole is simple, requires no rolling, and is a comforting family favorite—perfect for weeknights!
Chile Relleno Casserole – A twist on a classic, this Mexican-inspired chile relleno casserole has just the right amount of spice and is packed with flavor!
Bean Chimichangas – Easy and delicious Bean Chimichangas are filled with beans, cheese and ROTEL and they taste just like the ones at the restaurants!
Chicken Chimichanga – Everyone loves chimichangas! This Baked Chicken Chimichanga recipe is stuffed with rice, chicken, cheese and more. Such a simple dinner recipe that is so delicious and perfect to add to the monthly menu.
Beef Flautas – Tortillas filled with meat and cheese and fried to perfection! Crispy, flavorful flautas are a delicious dinner for everyone!
Chicken Flautas – Delicious, crunchy chicken flautas filled with shredded chicken, salsa, cheese, and more! They can be fried, air fried or even baked into a delicious and easy dinner or appetizer.
Bean Burritos – Cheesy bean burritos are so easy to whip up for dinner! These are perfect for making ahead of time, or freezing for later.
Chorizo Recipe – Follow these simple steps to marinate and cook up your own fresh Chorizo from home! It takes some time, but it’s worth it!
Mexican Christmas Desserts and drinks
We of course include a few desserts in our Christmas Mexican food spread! I’ve gathered some of our favorites – including drinks !
Tres Leches Cake – This easy Tres Leches Cake recipe is a cool, sweet treat made from a tasty sponge cake, a creamy mixture of three different milks, and homemade whipped topping.
Mexican Hot Chocolate – Curl up with a good book, blanket, and this Mexican hot chocolate. One cozy cup of this hot chocolate and you’ll be hooked with its yummy spices and delicious cinnamon cocoa flavor!
Horchata – A creamy, refreshing, cinnamon flavored drink that will knock your socks off with flavor! It’s festive and perfect for any occasion.
Arroz Con Leche – Classic Arroz Con Leche – a variation of rice pudding that is sweet and cooked with milk, evaporated milk and sweetened condensed milk and topped with cinnamon.
Cinnamon Chips – The perfect baked snack to dip in sweet desserts, frosting, salsas and more! Super easy to make a bunch and serve with your favorite dessert dip!
Churros – Delicious, homemade, covered in cinnamon and sugar churros are a family favorite! It’s hard NOT to love this delicious treat when it reminds you of the Happiest Place on Earth!
Sopapilla Cheesecake – This decadent dessert is inspired by the Mexican treat—sopapillas! All of the flavors of fried dough and creamy cheesecake combine to make these decadent Sopapilla Cheesecake Bars.
Sopapillas – Puffy and pillowy Sopapillas are fried to perfection and topped with honey for a simple and delicious Mexican dessert.
Flan – This creamy, decadent flan is a Latin inspired custard dessert topped with an irresistible caramel coating. It’s also surprisingly easy to make!
Fried Ice Cream – Crunchy on the outside, and smooth and creamy on the inside—fried ice cream is a flavor bomb in your mouth and a go-to Mexican dessert!
Christmas Wedding Cookies
What better way to end your Mexican Christmas Fiesta than with delicious cookies ?
These Christmas Wedding Cookies have become a family favorite and they’re so simple that even the kids can make them.
After all that Mexican food, these cookies are the perfect treat to end the meal and they’re especially great for Christmas because they look like snowballs!
Mexican Christmas Food Ideas – Dinner, Apps, Sides + Desserts
Save Recipe

**3.** <https://www.isabeleats.com/mexican-christmas-food/>

Isabel Eats
sign up to get my top 5 secrets to help you master mexican meals at home!
Browse by Course/Type/Diet
16 Mexican Christmas Recipes to Make This Year
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Looking to spice up your holiday menu? These Mexican Christmas recipes are perfect for celebrating Las Posadas, Navidad and Noche Buena!
Table of Contents
Mexican Christmas Foods
Christmas in my house has always been about two things – food and family.
Like in many Mexican households, Christmas Eve (Noche Buena) is almost a bigger deal than actual Christmas day! On Christmas Eve, my whole family gets together to sing songs to celebrate Las Posadas, we open presents at midnight and most importantly, we eat a lot of food!
From the moment we wake up until around 6pm, my family is in the kitchen making goodies like tamales, empanadas, pozole, buñuelos, ponche, and so much more!
Here are some of my favorite Mexican Christmas recipes to celebrate the big day.
Mexican Pork Tamales
An easy Mexican pork tamales recipe filled with tender pieces of pork simmered in a delicious red chile sauce all wrapped in a soft masa dough.
I grew up eating tamales every year for Christmas, New Years and other special occasions. Follow these simple step-by-step instructions to make your own authentic Mexican tamales right at home!
Pozole Rojo
This Pozole Rojo (Red Posole) is a comforting and hearty Mexican soup/stew filled with shredded pork and hominy in a warm red chile broth.
Pozole rojo is served year-round, but is often eaten at celebrations such as birthdays, Christmas, New Years, and other holidays.
These tamales are stuffed with tender pieces of chicken in a flavorful chile verde sauce made from tomatillos and a blend of green chiles.
This recipe shares everything you need to know to make them perfectly on the first try!
Pozole Verde is a comforting Mexican stew filled with shredded chicken and hominy in a delicious green chile broth made from tomatillos, jalapeños, and cilantro.
It’s easy to make, hearty, and ready in only one hour!
Atole
Atole (pronounced ah-toh-leh) is a traditional Mexican drink that’s thickened with masa harina and sweetened with piloncillo, cinnamon, and vanilla.
It’s often enjoyed in chilly weather because it’s thick and creamy enough to warm you up on those cold nights.
Sweet Tamales
Sweet Tamales made with two types of raisins and sweetened with cinnamon and sugar.
These are easy to make and a sweet treat that pairs perfectly with a cup of atole or ponche.
Champurrado
Champurrado is a type of atole that’s made with Mexican chocolate.
This chocolate-based atole is prepared with milk, Mexican chocolate, and cinnamon, and is sweetened with a little piloncillo and vanilla extract.
Every sip is creamy, thick, and satisfying and will warm you up from the inside out!
Ponche
Mexican Ponche is a warm and comforting Christmas punch made with apples, pears, oranges and guavas, and spiced with cinnamon, cloves, tamarind and hibiscus.
It’s perfect for kids because they love to eat the warm pieces of fruit, but it’s also great for adults who often drink it with a splash of rum or brandy.
Arroz con Leche, or Mexican rice pudding, will forever remind me of my family. It’s a comforting, simple, and easy dessert made from a few ingredients including long-grain white rice, sugar, milk, and cinnamon sticks.
It can be served hot or cold, and is perfect cozy treat for the holidays!
Rompope (Mexican Eggnog)
Rompope (pronounced “rrohm-poh-peh”) is really close to the traditional eggnog recipe. The main differences are that it’s made with only the egg yolks and adds slivered almonds for a hint of nuttiness.
It’s a delicious holiday drink that can be served warm or cold, and with or without alcohol.
Camote Enmielado
Camote Enmielado, or Mexican Candied Sweet Potatoes, is one of my favorite warm and comforting desserts to make when the weather starts to get cold!
Melt-in-your-mouth sweet potatoes are simmered on the stove in a syrup made from piloncillo, cinnamon, star anise, and cloves. It just doesn’t get any better than that!

**4.** <https://www.mexicoinmykitchen.com/mexican-christmas-dishes/>

by Mely Martínez
Nothing brings family and friends together like Christmas in Mexico, especially if Mexican Christmas Foods are involved. The whole family gets together on Christmas Eve to eat and enjoy the traditions of cooking together and sharing food. Therefore, if you are missing a taste of home or just looking for inspiration for your next Mexican-themed celebration, here is a collection of over 25 traditional recipes you will love!
What are some traditional Mexican Foods around Christmas?
There is not just one traditional Mexican Christmas Dinner but a diversity of dishes depending on localities. Therefore, you won't find one popular or traditional meal prepared all over the country, but many dishes depending on taste, budget, and family size.
Another significant factor in traditional Christmas meals is the climate of the area. The winter brings cold weather to the whole country except for some coastal towns. But, like in many countries, winter means comfort foods. For people in Mexico are pozole, tamales, pork legs, and seafood in coastal warmer towns.
One tradition the whole country shares is dinner on Christmas Eve (Noche Buena) versus Christmas Day. On this day, families, extended family, and friends come together to share dishes past from old relatives to enjoy together.
Mexican Christmas Main Dishes
This extensive list of Mexican Christmas recipes includes traditional ones, from savory dishes to spicy and sweet ones. Each recipe has step-by-step instructions to help create the perfect Mexican holiday with your family.
Tamales
In Mexico, Families prepare many types of tamales for many celebrations, especially for Christmas. You will find many flavors and fillings, small pork tamales in the northern region, and large tamales steamed with banana leaves in the South of the country. If you feel like you are gaining weight after reading the list, don’t worry, I have some healthy alternatives too.
Tamales
Sweet Corn Tamales: It doesn't get more authentic than this! Sweet corn tamales with pork . A family recipe passed down from generation to generation. One single bite will make you a believer!
Beef Tamales: My mother’s favorite recipe is homemade beef tamales filled with ground beef and vegetables.
Traditional Tamales: Another favorite is the pork tamales , stuffed with juicy pulled pork and served with your choice of salsa.
Tamales in Green Salsa: The famous chicken tamales in the sweet and tangy tomatillo sauce are an effortless recipe. These tamales in green salsa are a great dish on their own or an excellent companion to carne asada.
Tamales de Rajas: For a spicy and smokey flavor, we recommend the tamales de rajas , traditionally made on a special occasion like Christmas. Filled with queso fresco and poblano peppers, make these tamales a perfect meatless addition to any crowd-worthy dinner.
Vegan Tamales: For a healthier twist to the traditional tamales, we recommend vegan tamales . Prepared without lard and stuffed with vegetables, make this more nutritious alternative a great choice.
Pork and Beef Main Dishes
Roasted Pork: The most challenging part of this Roasted Pork Leg is waiting for it to cook. Your delicious pork will impress your guests with beautiful pineapple decorations.
Pork in Adobo: Marinaded for a few hours, then slathered in homemade adobo, this Roasted Pork in Adobo Sauce is perfection.
Pork in Adobo
Yucatan Style Pork Leg: To impress your guest, prepare this flavorful Pork Leg cooked with orange juice, oregano, and spices that only takes 15 minutes of prep time.
Carne Asada: Carne Asada is like tamales, a favorite for any occasion, and always a great choice. Try our easy and flavourful recipe for your perfect carne asada.
Yucatan Style Pork Leg (Roasted Pork Leg)
Pozole Rojo: Tasty and brothy Pozole (posole) soup made with pork, hominy, and red dried chiles is just perfection. Pile your bowl with toppings like shredded cabbage, radishes, lime, and cilantro.
Beef Birria: Rich stew Birria simmered with spices and chiles is a great option for a Christmas eve dinner and excellent for next-day tacos.
Mexican Red Pozole
Poultry and Fish
Turkey: A Popular and Traditional dish is Stuffed Turkey , a roasted turkey to perfection stuffed with pork or beef, among other ingredients.
Salted Cod: Another popular dish is the Salted Cod (Bacalao Navideño) , also used as a side dish.
Mexican Christmas Side Dishes Food
These family-friendly side dishes will be a hit in your next holiday celebration, from salads to pasta.
Chicken Salad: The most popular dish at every party is the Mexican Chicken Salad . Excellent by itself, enjoy this meal as a side dish or as an appetizer. The combination of mayo, chicken, and vegetables creates a creamy blend of excellent flavors.
Mexican Mac and Cheese: Spicy and full of flavor, the mac and cheese recipe is a favorite side dish everybody loves. The roasted bell peppers and cheddar gives a boost of flavor to the macaroni for a perfect combination.
Spaghetti with Cream: This creamy and effortless Spaghetti with cream is ready within minutes. With only a few ingredients, it is an excellent and savory companion to any main dish.
Christmas Eve Salad
Christmas Salad: The traditional fruity Christmas eve salad made with seasonal fruits and vegetables is light and used as a side dish or appetizer.
Apple Salad: Similar to the Waldorf Salad, this crunchy Apple Salad is a fantastic concoction of fruit, nuts, and mayo.
Christmas Drinks
From chocolate to fruity flavors, we have a drink for everybody. So find your new favorite Christmas cocktail below!
Christmas Punch (Ponche)
Ponche: The traditional Christmas Punch (Ponche), a concoction of fruit and spices mixed to perfection.
Champurrado: If chocolate is more of your preferred choice, try the Champurrado , a Mexican hot chocolate with a little bit of piloncillo and cinnamon.
Rompope (Mexican Eggnog)
Rompope: Finally, the famous Rompope (Mexican eggnog) is a creamy festive drink you can enjoy with or without rum.
Christmas Desserts
And finally, to end with a sweet treat, Buñuelos (Bunuelos) are a must for Christmas, and maybe even some sweet tamales . Powder with sugar, Mexican wedding cookies , and sopaipillas are a kid's favorite. And lastly, the traditional crunchy Buñuelos de Viento , our Christmas Rosettes cherished by all.
There are many more dishes to be added to this list, but I hope these here will help you add a little bit of the Mexican tradition to your Christmas Menu.
¡Feliz Navidad!
I hope you make them. If you do, please come back to let me know your experience.
PROVECHO!
Leave a comment and share your experience with the recipe. Mexican Christmas
Are you looking for other Mexican celebration recipes after Christmas and New Year?
Around the corner is January 6th - King’s day, where we eat Rosca de Reyes and wait for the wise man to deliver presents to the kids. Check the step recipe to prepare your own King’s Day Bread.
For more ideas and recipes, visit Us on Pinterest ; check our boards with hundreds of delicious ideas I'm pinning for you! Or, if you are on Instagram , check out the meal pictures or story ideas.
Para recetas en espanol, siguenos en las redes sociales y en Mexico en mi cocina .
More Mexican Christmas Recipes
Homemade Gifts from the Mexican Kitchen
Cochito al Horno

**5.** <https://www.buzzfeed.com/sylviomartins/mexican-christmas-dishes-that-you-should-try>

Link
Keep yourself warm this Christmas with warm bowls of pozole and other Mexican classics.
Meals around Christmastime in Mexico can be a mix of seasonal dishes and other foods that are eaten year-round but feel especially popular during the holidays. From soups to moles and roasted ham, here are 30 delicious Mexican dishes from across the country that you should incorporate into your Christmas feast this year.
1. Pork tamales
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
Tamales can also come filled with other meats like beef or chicken, but pork is the Christmastime specialty that many Mexican families have grown up making. Besides meat options, other ingredients may vary and include things like raisins, olives, and potatoes. Choose between red salsa, green salsa, or even mole to coat your meat and tuck into your masa.
2. Pozole
Robert Patrick Briggs / Getty Images/iStockphoto
Like tamales, pozole can really vary but is always delicious (and a favorite around the holidays). This traditionally pork and hominy (aka chewy, nixtamalized corn) stew can come in a red broth with smoky dried chile flavor, a green broth with bright hints of tomatillos, and fresh chiles, or a white broth with bold flavors from the stewed meat, garlic, and onions. If pork isn't for you, chicken is a great substitute and makes for a lighter soup.
3. Rosca de Reyes
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
This colorful, donut-shaped cake is technically meant for Three Kings Day (celebrated on January 6), but you won't find it in bakeries until around Christmastime or even the week leading up to its intended holiday. Regardless, Rosca de Reyes is always associated with this time of year, and some families opt to bake their own instead of pre-ordering one at the panadería. Varieties include a range of different dried or candied fruits on top, stuffing cakes with a sweet cream cheese filling and dulce de leche, or sprinkling a generous amount of sugar on top. While it sounds super rich, this cake is usually not overly sweet and goes great with a cup of coffee.
4. Pierna de Puerco Adobada
Photo by Mely Martinez of "Mexico In My Kitchen" / Via Recipe: mexicoinmykitchen.com
Instead of going with the usual honey-glazed ham, opt for this super-flavorful alternative. This pork leg is oven-roasted until it's perfectly juicy and tender. The main star of this recipe is its adobo marinade that's a combination of the sweet and tangy flavors of fresh orange juice and the smokiness of dried chiles. We also can't help but love the beautiful color it gives the meat.
5. Lomo de Puerco
Rudisill / Getty Images
This isn't so much a specific recipe but rather a very versatile and popular cut of pork during the holidays in Mexico. Besides being a leaner cut of meat, pork loin can be seasoned in so many ways. It can be stuffed with spicy chorizo sausage and bacon or something sweet like dried fruits and tangy pineapple. It can be bathed in white wine and garlic or served with a salty gravy sauce. When it comes to lomo de puerco, the sky's the limit.
6. Ensalada Navideña
Sandor Mejias Brito / Getty Images/iStockphoto
Not to be confused with a green salad, this Christmas salad is a sweet and creamy fruit salad with apples, canned pineapple, walnuts, and usually some sweet binder like table cream or vanilla yogurt. You'd think it'd be a dessert, but some people have no problem eating this fruit casserole next to some savory dishes.
7. Pavo
Gmvozd / Getty Images
Many people don't know this, but turkey is a staple in Mexico's Yucatán Peninsula and is commonly eaten across Latin America during the holidays. Diving into Yucatecan cuisine will pull up dishes like pavo en escabeche oriental, pavo en relleno negro, or pavo al pipian. Other Mexican turkey dishes involve roasting your bird whole in adobo or a Yucatecan pibil marinade.
8. Buñuelos
Agcuesta / Getty Images/iStockphoto
Fried dough always sounds like a good idea, and buñuelos are no exception. These disc-shaped fritters are super crispy and can be dunked in sugar or coated in a sticky syrup made from brown sugar, star anise, and cinnamon.
9. Champurrado
Daniel Banda / Getty Images/iStockphoto
It can be tricky to describe what makes champurrado so delicious, but it's worth a try: think hot chocolate but thicker, creamier, slightly spicier, and dare we say, more interesting? This cacao-based drink is made with corn, milk, piloncillo, and a combination of spices like cinnamon and star anise.
10. Ponche Navideño
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
This Christmastime punch is wonderfully sweet, tart, and spicy all at the same time. Made from brewed hibiscus flowers, tamarind pods, and a plethora of fruits (both fresh and dried), there's a lot going on in this punch. Some ingredients include fresh guava, oranges, apples, cinnamon sticks, piloncillo, raisins, prunes, and tejocotes, which are sweet and sour stone fruit native to Mexico. In the end, you're left with a beautifully fruity red punch that packs a kick.
11. Menudo
Mariah Tauger / Los Angeles Times via Getty Images
Menudo is typically enjoyed year-round as a weekend-only tradition, but the cold Christmas weather usually has people craving a warm bowl of tripe stew. Made from a dried red chile broth with tons of oregano, onions, and hominy (and stewed tripe, of course), this soup takes several hours to bubble and boil in a pot before serving, but it's usually well worth the wait.
12. Calabaza en Tacha
Photo by Mely Martinez of "Mexico In My Kitchen" / Via Recipe: mexicoinmykitchen.com
This traditional candy is eaten on Día de los Muertos, but pumpkin is plentiful during this time of year and should definitely appear on your dinner table during the holidays. After slicing and deseeding the gourd, you place the chunks in a saucepan with water, piloncillo, cinnamon sticks, and sliced oranges until the pumpkin is cooked and candied in a spiced syrup.
13. Chiles en Nogada
Jose Castanares / AFP via Getty Images
Few dishes are as patriotic as a chile en nogada with its red, green, and white colors, making it perfect for matching your Christmas decor. This dish is all about balancing sweet and savory by stuffing a charred poblano pepper with a ground meat picadillo full of apple, plantain, and raisins for a hint of fruitiness. The chile then gets coated in the nogada, which is a decadent milk, walnut, and goat cheese sauce, and decorated with pomegranate seeds for a beautiful pop of color.
14. Mixiote
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
Mixiote refers to a style of cooking rather than a single dish, but feel free to whip up a bunch of mixiotes this Christmas. Once you've decided on your meat of choice, whether it be pork, beef, chicken, or even fish, you season the protein with a dried chile paste and wrap it in an oven-safe bag or banana leaf, where it will steam as it cooks. The final result is tender and wonderfully spiced meat that's already portioned for individual servings.
15. Bacalao a la Vizcaína
Photo by Mely Martinez of "Mexico In My Kitchen" / Via Recipe: mexicoenmicocina.com
Based on the Spanish dish of the same name, this Mexican dish is very popular during Christmas and is a salty and fishy alternative to other meat options. The star of the dish is the flakey salted cod that gets dehydrated and stewed with tomatoes, onions, plenty of garlic, some green olives, and boiled potatoes, to name just a few ingredients. The final result is briney, warm, and super delicious.
16. Birria
Carlosrojas20 / Getty Images/iStockphoto
Birria has become a bit of a phenomenon in recent years, but this Jalisco specialty is now very regional, with some parts of Mexico preferring to use beef rather than the traditional recipe's goat meat. You can make birria tatemada (oven-roasted birria) in your oven, stew it in a pot with plenty of dried chiles, oregano, and spices to create a smoky consommé, or pull your meat apart to make tacos, cheesy quesatacos, or even mulitas. It's really all up to personal preference.
17. Romeritos
Instagram: @monicapavonburkle
This dish is an excellent way of getting your greens in at the dinner table. Made from a leafy Mexican vegetable called romerito, these greens are cooked in a stew with mole, shrimp, and boiled potatoes until everything is soft and tender. This combination is commonly known as revoltijo, and it's very tasty.
18. Mexican Wedding Cookies
Brent Hofacker / Getty Images/500px Plus
Contrary to the name, these powdered cookies can be enjoyed on other occasions, including Christmas. Easy to make and super delicious, these cookies only require flour, butter, powdered sugar, vanilla, and nuts to make. The only downside — expect to get powdered sugar on your shirt.
19. Queso Relleno
Photo by Jennifer B. via Yelp / Via yelp.com
You've probably seen food cooked inside a wheel of cheese, but have you ever eaten a stuffed wheel of cheese? This Yucatecan specialty is a product of migration and cultural blending following waves of European traders in the region. A wheel of Dutch Edam cheese is hollowed and filled with various things, including a ground pork stuffing with garlic, onions, olives, raisins, and hard-boiled eggs, to name a few possibilities. Slice and serve on a bed of k'ool, a salty gravy made from chicken broth, lard, and flour.
20. Mole Poblano
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
There are countless varieties of moles out there, but this style is particularly popular around this time of year. Originally from Puebla, mole poblano leans more into the sweet and smoky flavor profiles with its hint of ancho chiles, nuts, cacao, and cinnamon. The reddish-brown sauce goes great on literally anything, so feel free to pour it on your baked ham, steak, chicken, or more.
21. Pollo almendrado
Photo by Kathlyn D. via Yelp / Via yelp.com
This simple but very tasty chicken dish is always a big crowd-pleaser. The almendrado sauce is made from blending toasted almonds, cooked tomato, onion, garlic, and spices until you get a beautiful orange puree. This nutty, creamy, and savory sauce is then used for stewing pieces of chicken.
22. Mole de Pavo
Photo by Juan B. via Yelp / Via yelp.com
Remember those turkey leftovers in your fridge? Do yourself a favor and shred the remaining meat and throw it into a pot of mole sauce of your choosing. Not only is this a delicious leftover hack, but it's one of the easiest ways to burn through all of that turkey. Think turkey mole tacos, sandwiches, or plates with a side of rice.
23. Glazed Ham
Duncan Cuthbertson / Getty Images/iStockphoto
Don't worry, your beloved glazed ham still has a place on the Mexican Christmas dinner table, but the glaze may vary from home to home. One of the common routes for marinating this hunk of meat is going sweet with canned pineapple, fruit juice, cloves for spice, and other fruity ingredients like maraschino cherries.
24. Flan Napolitano
Kaorinne / Getty Images/iStockphoto
Think creamy, custardy flan but even richer. Yes, that's actually possible, and you do so by incorporating cream cheese into the custard. You get a whiter and denser custard that has a bit more body to it and is twice as decadent.
25. Gelatinas
Sandor Mejias Brito / Getty Images/iStockphoto
Gelatin in Mexico is taken very seriously, and Christmas is no exception. Entire cakes are made entirely from gelatin and come in some very intricate designs as well. Flavor and textures may vary, including milk gelatin that looks opaque and is sweetened with condensed milk. This often acts as a base for layers of red and green gelatin, bringing some extra color and fruitiness to the dessert.
26. Niño Envuelto
Photo by Duri H. via Yelp / Via yelp.com
This traditional Mexican pan dulce is very similar to a Swiss Roll with its signature swirl in the middle. The cakey sponge is rolled with strawberry jam in the middle before receiving an outer layer of jam and lots of shredded coconut for extra texture and flavor.
27. Mexican Hot Chocolate
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
People will debate which Mexican hot chocolate brand reigns supreme, but the real difference comes in how you prepare it. Made from bittersweet chocolate, Mexican hot chocolate is flavored with real milk, cinnamon, vanilla, and chili powder for a bit of heat. This is a lot more complex than other hot chocolates around the world and has sweet, smoky, and earthy notes.
28. Atole de Calabaza
Pumpkin spiced lattes have nothing on this ultra-creamy beverage. Thickened with corn flour, this pumpkin concoction is flavored with cinnamon, cloves, sugar, vanilla, and evaporated milk to make a not-too-sweet but sweet enough hot beverage.
29. Sweet Tamales
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
Tamales can be sweet, too, and not restricted to the dessert menu either. Instead of filling your masa with meat or other savory foods, you can add fresh corn and sugar to make a mildly sweet cake or incorporate brighter flavors like strawberries, pineapple, or cream cheese with caramel and walnuts.
30. Marranitos
Photo by Prairie S. via Yelp / Via yelp.com
These pig-shaped biscuits are not just super cute, but some of the best coffee-time cookies we can think of. Flavored with piloncillo and cinnamon, marranitos have a warm spiciness to them that feels balanced with the biscuits' sweetness.

**6.** <https://www.tripsavvy.com/mexican-christmas-foods-1588676>

9 Traditional Mexican Christmas Foods
By
Updated on 11/28/22
Getty Images/Paty Aranda
Christmas is a time when family and friends get together to celebrate. Food plays a big part in any Mexican Christmas celebration. In Mexico, it is customary to have a family dinner late on Christmas Eve (Noche Buena). Here are some foods traditionally eaten at Christmastime in Mexico, either at Christmas Eve dinner or during the festivities leading up to Christmas, such as Las Posadas. If you're in Mexico for Christmas, be sure to sample these festive dishes, and if you can't be in Mexico for the holidays, you can add a Mexican touch to your celebration by including some of these foods.
01 of 09
Ensalada de Noche Buena
Grace Clementine/Getty Images
The combination of colors of the Mexican Christmas salad makes it particularly festive. This salad usually contains lettuce and beets, but other ingredients vary according to location and the chef's preference and may include apple, carrot, orange, pineapple, jicama, pecans or peanuts, and pomegranate seeds as a garnish. Mexican Christmas Salad is served at Christmas Eve dinner.
02 of 09
Tamales
Iolanda Huzak/Getty Images
Tamales are prepared corn masa which may have a variety of different fillings. They are wrapped in corn husks (or occasionally banana leaves) and steamed. Because tamales are time-consuming to prepare, they are a special holiday food that is only made a few times throughout the year, in large batches, often with many family members assisting in parties called tamaladas.
03 of 09
Bacalao
John Anthony Rizzo/Getty Images
As Christmas approaches, bacalao (dried salted codfish) starts showing up in markets and grocery stores throughout Mexico. This dish of European origin has become a standard component of a traditional Mexican Christmas feast. Bacalao a la vizcaina is a popular recipe in which the cod is stewed with tomatoes, capers, olives, and potatoes, but it may be prepared in various ways.
04 of 09
Romeritos
abalcazar / Getty Images
A green leaf vegetable with small leaves, this plant resembles rosemary, for which it is named (although its flavor is not at all like rosemary!). Romeritos are often served as romeritos en revoltijo, with shrimp cakes doused in mole. This dish is also served during Lent.
Continue to 5 of 9 below.
05 of 09
Pozole
Felix Liera/EyeEm/Getty Images
Pozole is a hominy soup made with pork or chicken seasoned with chile and garlic. It is served with shredded lettuce or cabbage garnishes, thinly sliced radishes, avocado, oregano, and lime wedges. It makes a hearty meal in large batches, making it a great party food. Besides being a popular choice for a Christmas dinner, it is also served during Mexican Independence Day or Cinco de Mayo parties.
06 of 09
Pavo
Dorling Kindersley/Getty Images
Turkey is native to Mexico and is another popular choice for a Mexican Christmas Eve dinner. The Christmas turkey may be roasted or served with mole , a rich sauce made of ground chiles, and other ingredients.
07 of 09
Danny Ojeda /Flickr/CC BY-ND 2.0
Served with a hot drink, buñuelos make an excellent treat on a cold night. This crispy fried treat is like a sweet tostada sprinkled with sugar or doused in syrup. In Oaxaca , there are special stands set up at Christmastime selling buñuelos and atole. After enjoying the sweet fritter, you make a wish and throw your clay plate on the ground, where it smashes to bits. This tradition is said to spring from a pre-Hispanic festivity in which all the dishes were broken at the end of a calendar cycle.
08 of 09
Ponche Navideño
ProtoplasmaKid /Flickr/CC BY-SA 2.0
Mexican hot fruit punch is made with tejocotes (Mexican hawthorn), which look like crab apples but have large pits and a unique flavor. Guavas, apples, and other fruit are added, and the drink is flavored with cinnamon and sweetened with piloncillo. This is a wonderfully warming beverage, whether taken with or without piquete (a splash of alcohol).
Continue to 9 of 9 below.
09 of 09

**7.** <https://www.chefspencil.com/top-20-mexican-christmas-foods/>

Top 20 Mexican Christmas Foods
Top 20 Mexican Christmas Foods
Posted on
Christmas food in Mexico is the result of cultural syncretism and diversity. Let us tell you a bit about its beginnings and the best seasonal dishes to celebrate it.
Christmas History Facts in Mexico
The holiday season in Mexico peaks on Christmas Day, which is celebrated on December 25 and like all national celebrations, traditional food makes its appearance with the prominence it deserves.
It’s important to remember that before the Colony, in America we didn’t have certain foods that are traditional today, such as pork. Also, another not less important fact is that the word Christmas is derived from the Latin nativitas, which means nativity.
Another interesting fact you need to know is that Mexico celebrated its first Christmas in 1526, and Fray Pedro de Gante wrote a letter to King Carlos V describing how it was celebrated with the indigenous people.
Celebration foods in Mexico include mole, pozole, pibil pork, tamales, which are preparations that require great dedication and are almost a ritual.
So let’s see how we celebrate Christmas with these 20 traditional dishes that are hugely popular in Mexico.
This was originally consumed at winter solstice. The oval shape represents the endless love of God, and the doll figure hidden inside the bread symbolizes baby Jesus.
It is usually topped with candied or crystallized fruits.
4. Mexican Apple Salad (Ensalada Navideña)
In northern Mexico, Tarahumara traditions are hearty dinners with local ingredients, such as apple and walnut.
This salad is made with apples, sour cream, blueberries or raisins, chopped walnuts, and icing sugar. Garnished with baked coconut and cherries, it’s the most traditional Christmas dessert.
5. Romeritos with Mole
Mullis, or moles, were spicy sauces with many ingredients that little by little became mixed with European foods. Romeritos are prepared with mole and served with rice.
The pre-Hispanic recipe had ahuautle, the fly’s roe from Texcoco lake.
Credit: sanluis.eluniversal.com.mx
During the winter solstice, the Aztecs celebrated the so-called Panquetzaliztli, in which the god Huitzilopochtli was celebrated for his triumph over the goddess of the moon, Coyolxauhqui. At this festival, the main dish was guajolote, wild turkey.
It’s usually filled, injected, or bathed with white wine, butter, and spices.
This is a delicious and easy to prepare dessert. It’s made with gelatin cut into squares, with nuts, condensed milk, marshmallows, and fruit, such as peeled orange wedges.
9. Shrimp Tortitas/ Tortillitas o tortitas de camarones
These are breaded fried shrimp balls, or tortillas, and are one of the star Christmas dishes. They’re made with dried shrimp and are the perfect accompaniment for Romeritos.
10. Tamales
Tamales were made to offer to deities. Early Mexican culture had a lunar calendar with 18 months, each of 20 days. Later, for Christmas, they added lard to make them a Christian dish.
They can be offered as a main dish or there is a sweet version eaten dessert.
12. Champurrado
This drink, that accompanies tamales or desserts, is made with corn, chocolate, water, brown sugar, and vanilla. All the ingredients are brought to a boil and cooked until it thickens.
Originating with the Aztecs, it’s now the most famous Christmas drink across the entire country.
13. Pozole
There are several styles of pozole depending on the region. It is one of the most famous dishes of Mexico and is made with corn kernels, pork or chicken, spices, and six different dry chilies.
14. Birria
Birria stew is originally prepared with goat or lamb meat. However, there are places where they also make it with veal, beef, pork, or a mix of meats.
The meat is marinated with ground chili peppers for several hours, then wrapped in maguey leaves, and cooked in an underground oven.
15. Menudo
This is a spicy soup made with corn kernels, or without them, pork feet, and beef stomach as the main ingredients. It is an ethnic dish that is also called pancita.
19. Mixiote
Mixiote is a dish from pre-Hispanic times. It can be filled with beef, chicken, fish, mutton, pork, or shrimp. The preparation is somewhat tedious and requires a lot of patience, but it’s worth a try.
20. Stuffed Cheese/Queso Relleno Yucateco
This is certainly a very delicious dish. The cheese with which it’s prepared, known as queso de bola, is a Dutch cheese. It is filled with spicy ground pork and vegetables, bathed in a delicious sauce, and garnished with green olives.
Final Words
The world is full of delicious gastronomy. Today, cultural customs have become linked, though many of us still have our ancestral traditions deeply ingrained.
Love yours, embrace it, and share it with the world!
Peace Out!
Chef Griselda Muñoz Mexico
If you love Mexican cuisine, check out our stories on the most popular Mexican foods and desserts .
Related: Popular Mexican Cookies
Griselda Muñoz Perez
Born in the state of Chihuahua, Mexico in 1989, Griselda is a Chef and writer. She has a degree in gastronomy from the ECI University of Gastronomy, Guadalajara, and she is a passionate cook.

**8.** <https://www.foodandwine.com/holidays-events/christmas/mexican-christmas>

Mexican Christmas Foods
Updated on September 21, 2017
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Host a Mexican holiday meal or add Mexican Christmas foods to any holiday spread with our recipes for pozole, tamales, and plenty of desserts. Cheese enchiladas, elote, guacamole, and cocktails can please a crowd.
01 of 21
Pork and Chorizo Pozole
© Fredrika Stjärne
Pozole is a slow-simmered, elaborately spiced Mexican stew made with hominy (dried corn kernels soaked in a mineral lime bath). This streamlined version from Chopped judge Aaron Sanchez, chef at Mestizo in Leawood, Kansas, uses two time-saving ingredients: fresh chorizo (which is already spiced) and pork cut into small, quick-cooking cubes.
Chipotle-Butter Turkey
© Nicole Franzen
Food & Wine's Justin Chapple soaks smoky chipotle butter in cheesecloth and drapes it over turkey while roasting, yielding superjuicy, delicious meat and skin.
Cheese Enchiladas with Red Chile Sauce
© Fredrika Stjärne
At Mestizo, his restaurant in Leawood, Kansas, Aaron Sanchez makes an elaborate, long-simmered sauce for enchiladas. For a quick meal at home, though, he reaches for canned red chile sauce, such as one from Las Palmas. "It's old-school, very straightforward," he says. Sanchez sometimes adds shredded braised chicken to his enchiladas for a heartier meal.
Shrimp-Stuffed Peppers
© Joseph de Leo
Fruity, pale-yellow guero peppers--just like Hungarian wax peppers--are a great source of vitamin C, folate and manganese. They're perfect for stuffing because "they have a little chile personality without being too hot," Deborah Schneider says. The shrimp-and-cheese filling here is a delicious source of protein. And the tomatoes in the salsa add vitamin K and potassium while also balancing the sweetness of the mangos, which are high in vitamins A and C.
06 of 21
The Palomaesque Cocktail
The Paloma is a classic Mexican cocktail made with lime juice, tequila and grapefruit soda. Scott Baird, the mixologist who created this drink for Comal in Berkeley, makes his version with smoky mezcal, fresh grapefruit juice and Cocchi Americano, the sweet Italian aperitif wine.
07 of 21
Grilled Leg of Lamb, Mexican-Style
Homemade tortillas are on a whole different level from their store-bought siblings, especially when mixed with bacon fat and the green bite of fresh scallion. Don't be intimidated ⁠— they're fun to make and fairly simple. Rene Ortiz, from La Condesa, inspired this recipe, which has a roll-your-own element that echos the fun of family fajita night. And parents, please make these tortillas with your little kids, who will [be excited] for the meal if they get to help make it. ⁠— Andrew Zimmern
08 of 21
Mexican Tripe Soup
This tripe soup is often considered the ultimate hangover cure, most likely due to the healing power of gelatin-rich broth made by simmering pig's feet. Served with hominy, it is called menudo; without, it is pancita.

**9.** <https://blog.amigofoods.com/index.php/mexican-foods/mexican-christmas-foods/>

We have no data for this page, because it isn't accessible for our crawler.

**10.** <https://www.bhg.com/christmas/dinner/mexican/>

21 Festive Recipes for Mexican Food on Christmas
These classic and modern recipes will help you enjoy a Mexican Christmas dinner.
By
Updated on November 17, 2022
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Photo: Carson Downing
Try these delicious Mexican Christmas dinner recipes for your holiday hosting this year! Try our recipes for tamales, churros, and more. Each recipe is perfect for creating a traditional or non-traditional Mexican Christmas dinner. We've also got Tex-Mex takes on your favorites like nachos, tacos, and more.
01 of 21
Karla Conrad
Mexican Christmas Menu: Appetizer
For a guacamole recipe you can't get enough of, turn to our simple blend of tomatoes and avocados flavored with garlic, lime, and onion. The traditional Mexican side dish is the perfect addition to any crowd-worthy dinner.
02 of 21
Jacob Fox
Mexican Christmas Menu: Appetizer
Tamales just might be the most important part of creating a traditional Mexican Christmas dinner. Because tamales take a little extra kitchen energy, they're generally saved for special occasions, such as the holidays. Pick from four fillings—cheese, pork, chicken, or shrimp—to make our version of the cornmeal dumplings.
03 of 21
Kelsey Hansen
Mexican Christmas Menu: Appetizer
This take on nachos is anything but traditional! Use a rotisserie chicken as the main topping followed by radishes, green onion, and a homemade wasabi guacamole. Sprinkle with sesame seeds to finish.
04 of 21
Kritsada Panichgul
Mexican Christmas Menu: Appetizer
Finely chopped tomatoes, onions, and cilantro make up this classic salsa picante. Note: You'll need a blender or food processor to get everything ready.
05 of 21
Carson Downing
Mexican Christmas Menu: Appetizer
Recipe developer Mely Martinez shares that these bean-filled snacks are often sold as street food in Oaxaca. Make your own at home using masa harina, refried black beans, and queso fresco. Serve them with crema and red salsa.
06 of 21
Andy Lyons
Mexican Christmas Menu: Side dish
To complete your meal, look no further. It's just not a Mexican dinner without homemade refried beans. Ours come together in your Dutch oven with just five ingredients.
07 of 21
Andy Lyons
Mexican Christmas Menu: Side dish
No Mexican menu, Christmas or not, is complete without this classic red rice side dish. The topping of fresh cilantro plays up the classic Christmas color combo of red and green to add even more festivity to your Christmas dinner menu .
08 of 21
Buff Strickland
Mexican Christmas Menu: Side dish
Get a leg up on your Mexican Christmas menu with a make-ahead holiday salad . Assemble everything the night before, and add the avocado just before serving to prevent browning.
09 of 21
Karla Conrad
Mexican Christmas Menu: Entree
There's no Christmas dinner without a wow-worthy main-dish affair, and our pork ribs are no exception. Traditional mole verde covers every inch of our juicy, tender pork.
10 of 21
Karla Conrad
Mexican Christmas Menu: Entree
Pozole is a hominy soup made with meat and seasoned with chiles and garlic. The hearty big-batch meal is made hands-off in your slow cooker, making it perfect for feeding hungry holiday crowds.
11 of 21
Kritsada Panichgul
Mexican Christmas Menu: Entree
Sink your teeth into this succulent Mexican meat entree. It's all about the homemade mole. After all, a special Christmas menu calls for a special sauce.
12 of 21
Kritsada Panichgul
Mexican Christmas Menu: Entree
Represent traditional Mexican chiles Rellenos in our hearty casserole. Tender shrimp and chopped poblano peppers combine with cheddar cheese and fresh tomatoes to make this delicious Christmas recipe.
Karla Conrad
Mexican Christmas Menu: Entree
Originally from Jalisco, Mexico, birria is a spicy stew typically served with tortillas, onions, and limes. Our take on the Mexican Christmas recipe features lamb, ancho chile pepper, and sweet dried plums.
14 of 21
Kelsey Hansen
Mexican Christmas Menu: Entree
If you're hosting vegan or vegetarian guests, this taco recipe is a great choice. Filled with spiced jackfruit, onion, and chipotle, each taco is topped with peppery arugula and pico de gallo for fresh flavor.
15 of 21
Carson Downing
Mexican Christmas Menu: Entree
A fresh green tomatillo salsa is the base of this enchilada bake. To assemble the dish, stuff corn tortillas with chicken and smother with the salsa and Oaxaca cheese. Top with fresh cilantro and thinly sliced red onions.
16 of 21
Kritsada Panichgul
Mexican Christmas Menu: Dessert
Canela, meaning "cinnamon" in Spanish, is the perfect way to describe these Mexican treats . The light and crispy fried cookies are traditionally sprinkled in sugar or doused in syrup—ours feature both.
17 of 21
Blaine Moats
Mexican Christmas Menu: Dessert
Stop your search for a Mexican dessert right here! Trust us, you'll do no better than this just slightly spiced chocolate cookie sandwich oozing with salty-sweet dulce de leche. It's a dream Mexican Christmas dessert.
18 of 21
Jason Donnelly
Mexican Christmas Menu: Dessert
Try our street-fare-inspired homemade churros to finish off your Mexican Christmas dinner. Don't forget to dunk them in a creamy bowl of coffee-infused chocolate.
19 of 21
Andy Lyons
Mexican Christmas Menu: Drink or dessert
Finish off your Christmas dinner with a warm, cozy mug of rich cinnamon hot chocolate , also known as champurrado. Our version adds a hint of sophistication thanks to the cinnamon we've added into the mix.
20 of 21
Scott Little
Mexican Christmas Menu: Dessert
Elegant, sophisticated flan is a smooth, melt-in-your-mouth dessert that originated in Mexican culture. Our sweet individual custards are topped with a tasty caramel sauce.
21 of 21
Jason Donnelly
Mexican Christmas Menu: Dessert
This new take on cream puffs is stuffed with homemade whipped cream and dulce de leche. As one BHG home cook raves, "5-star delicious and guests loved them! I served with custard and whipped cream. I also made the puffs a bit smaller so there'd be more to go around, and got 20."
Was this page helpful?

**mexican christmas recipes**

**1.** <https://www.isabeleats.com/mexican-christmas-food/>

Isabel Eats
sign up to get my top 5 secrets to help you master mexican meals at home!
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16 Mexican Christmas Recipes to Make This Year
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Looking to spice up your holiday menu? These Mexican Christmas recipes are perfect for celebrating Las Posadas, Navidad and Noche Buena!
Table of Contents
Mexican Christmas Foods
Christmas in my house has always been about two things – food and family.
Like in many Mexican households, Christmas Eve (Noche Buena) is almost a bigger deal than actual Christmas day! On Christmas Eve, my whole family gets together to sing songs to celebrate Las Posadas, we open presents at midnight and most importantly, we eat a lot of food!
From the moment we wake up until around 6pm, my family is in the kitchen making goodies like tamales, empanadas, pozole, buñuelos, ponche, and so much more!
Here are some of my favorite Mexican Christmas recipes to celebrate the big day.
Mexican Pork Tamales
An easy Mexican pork tamales recipe filled with tender pieces of pork simmered in a delicious red chile sauce all wrapped in a soft masa dough.
I grew up eating tamales every year for Christmas, New Years and other special occasions. Follow these simple step-by-step instructions to make your own authentic Mexican tamales right at home!
Pozole Rojo
This Pozole Rojo (Red Posole) is a comforting and hearty Mexican soup/stew filled with shredded pork and hominy in a warm red chile broth.
Pozole rojo is served year-round, but is often eaten at celebrations such as birthdays, Christmas, New Years, and other holidays.
These tamales are stuffed with tender pieces of chicken in a flavorful chile verde sauce made from tomatillos and a blend of green chiles.
This recipe shares everything you need to know to make them perfectly on the first try!
Pozole Verde is a comforting Mexican stew filled with shredded chicken and hominy in a delicious green chile broth made from tomatillos, jalapeños, and cilantro.
It’s easy to make, hearty, and ready in only one hour!
Atole
Atole (pronounced ah-toh-leh) is a traditional Mexican drink that’s thickened with masa harina and sweetened with piloncillo, cinnamon, and vanilla.
It’s often enjoyed in chilly weather because it’s thick and creamy enough to warm you up on those cold nights.
Sweet Tamales
Sweet Tamales made with two types of raisins and sweetened with cinnamon and sugar.
These are easy to make and a sweet treat that pairs perfectly with a cup of atole or ponche.
Champurrado
Champurrado is a type of atole that’s made with Mexican chocolate.
This chocolate-based atole is prepared with milk, Mexican chocolate, and cinnamon, and is sweetened with a little piloncillo and vanilla extract.
Every sip is creamy, thick, and satisfying and will warm you up from the inside out!
Ponche
Mexican Ponche is a warm and comforting Christmas punch made with apples, pears, oranges and guavas, and spiced with cinnamon, cloves, tamarind and hibiscus.
It’s perfect for kids because they love to eat the warm pieces of fruit, but it’s also great for adults who often drink it with a splash of rum or brandy.
Arroz con Leche, or Mexican rice pudding, will forever remind me of my family. It’s a comforting, simple, and easy dessert made from a few ingredients including long-grain white rice, sugar, milk, and cinnamon sticks.
It can be served hot or cold, and is perfect cozy treat for the holidays!
Rompope (Mexican Eggnog)
Rompope (pronounced “rrohm-poh-peh”) is really close to the traditional eggnog recipe. The main differences are that it’s made with only the egg yolks and adds slivered almonds for a hint of nuttiness.
It’s a delicious holiday drink that can be served warm or cold, and with or without alcohol.
Camote Enmielado
Camote Enmielado, or Mexican Candied Sweet Potatoes, is one of my favorite warm and comforting desserts to make when the weather starts to get cold!
Melt-in-your-mouth sweet potatoes are simmered on the stove in a syrup made from piloncillo, cinnamon, star anise, and cloves. It just doesn’t get any better than that!

**2.** <https://lilluna.com/mexican-christmas-food/>

More Collections: Italian Christmas Dinner , Christmas Side Dishes , Christmas Appetizers , Christmas Dinner Ideas , Christmas Desserts , Christmas Cookies
Mexican Christmas dinner menu
In Mexico, and many Hispanic households, Christmas Eve, or Nochebuena, is when the largest Christmas feast is eaten.
As far back as I can remember, my Luna family would gather on Christmas Eve and enjoy a spread of our favorite Mexican dishes – enchiladas , tacos , flautas , empandas , rice, pozole, mole, and more!
And because so many people love Mexican food, especially for the holidays , I wanted to share some of our favorite recipes for a traditional Mexican Christmas menu.
With a few sides , salsas , and main dishes you’re set to enjoy all the best Mexican Christmas food! Feliz Navidad!
Other Mexican Festivities
The Mexican people have a deep-rooted Christian belief. Not only do they celebrate Christmas, but they also celebrate Posada, Dia de Reyes, and Dia de la Candelaria. All are days set aside to remember Christ and to celebrate with family and of course food!
Posada, which means inn or shelter, is celebrated from December 16-24th. The nine days prior to Christmas represent not only the nine months of pregnancy, but the time Mary and Joseph spent traveling to Bethlehem.
On the first night, Christmas carols are sung outside (often two individuals are dressed as Mary and Joseph) and then the host will invite them in for food.
The last night is Christmas Eve with a delicious dinner and a traditional piñata full of candy. On each of the 9 nights, a different attribute is focused on and is often accompanied by a religious service or devotional.
Some qualities include things like humility, joy, strength, trust, charity, and faith.
Dia de Reyes (Three King’s Day) is celebrated on January 6th and is a day to remember when the 3 Wisemen brought gifts to the Christ child.
Rosca de Reyes (King’s Wreath) is a sweet bread baked in the shape of a wreath. A baby Jesus figurine is baked inside the wreath. The person who receives the slice with the figurine is the one who hosts Dia de la Candelaria.
Dia de la Candelaria (Candlemas) is on February 2nd. Mary and Joseph would have taken Jesus to the temple to be blessed on February second, forty days after his birth. Tamales are traditionally served on this day.
Tips for a festive Christmas Meal
Planning your meal. Decide which dishes you want to make fresh and which dishes can be made ahead of time. See the individual recipes for more storage and reheating information.
Spice level. Be mindful that while some people love spicy hot Mexican food, others prefer a more mild dish. I suggest labeling which dishes are spicy and which ones are milder. A great way around this is to prepare more mild dishes, but have hot sauce set out for those who want to give their plates a bit more kick.
Seasonal fruits. Incorporate seasonal fruit, or fruit traditionally used in Mexican food: oranges, guavas, jicama, and pomegranates are great choices.
Sit-down or buffet-style. The number of guests may determine whether or not you host a sit-down or a buffet-style dinner. Sit-down dinners work best with a smaller gathering, whereas buffet-style can work with 5 guests or 50.
Mexican food , especially, makes a nice buffet spread. When serving buffet style, I use chaffing dishes and crock pots to keep the dishes warm.
Decorating for our Noche Buena celebration always includes 2 things:
A Nativity. Traditionally, on Christmas Eve in Mexico children lead a procession into the church and place the baby Jesus into the manger. We don’t necessarily have a procession, but we always have the Nativity displayed. I also have costumes so that all the cousins can act out the Christmas Story from Luke 2 .
Poinsettias. My mother has them everywhere. Poinsettias bloom in southern Mexico during the winter and there is a heartfelt Christmas legend associated with the beautiful plant.
How much to serve
Appetizers . Plan to serve 3-5 appetizer pieces per person. For 5-10 people, serve 1-2 different appetizer dishes. Add another appetizer dish for every 5-8 people in attendance.
Sides . Per person, plan to serve: 6 oz of a starchy dish, 4 oz of a vegetable dish, 4-6 oz for side salads, ¾-1 cup of side soup. For every 5-8 people attending, add another dish to the menu.
Main dish . Serve each adult 6 to 8 oz of meat. Children will only need 3-4 oz. For soup as a main dish, plan 1½ cup per person. For casserole-type dishes, plan for 6-8 oz per person or about 1 cup.
Desserts . For 8 or fewer guests I’ll only plan for 1 type of dessert. For every 8-10 more people, add another dessert option. No matter how many options there are, you only need to have enough for people to have 2 total servings of dessert.
Drinks . On average, guests will drink 4-8 oz during the first hour and 4 oz for every hour after. Even if you’re serving the most delicious Champurrado, Eggnog , or fruit punch , people usually like to have water available.
Mexican Christmas appetizers
Some of the best Mexican Christmas Food is in the form of appetizers !
We love to have appetizers laid out as people come for holiday gatherings, and any of these recipes would be great for your Mexican Christmas dinner.
Don’t forget the tortilla chips . If you don’t have time to make them, our all-time fav is Juanita’s brand chips!
Chili Cheese Dip – Just four ingredients make for the BEST and yummiest chili cheese dip! Melty cheese and hearty chili are so tasty together! It’s the perfect appetizer for any party.
Simple Guacamole – Spicy, chunky simple guacamole is so easy and addicting, it’s sure to be a crowd pleaser! You won’t be able to stop eating it.
7 Layer Bean Dip – This 7 Layer Bean Dip recipe is a must-have at every function! It has loads of flavor and all your favorite dip ingredients including avocados, olives, tomatoes, cheese, guacamole and more!
Bean Dip – This easy cheesy bean dip is ready to enjoy in only 30 minutes. It’s a favorite to eat with chips, tacos, or any Mexican dish!
Queso Blanco – This delicious Queso Blanco is made in no time, and will be the perfect addition at your next get together, especially served with tortilla chips and veggies.
Homemade Salsa – This is such an EASY homemade salsa recipe! All you have to do is throw all the ingredients into your blender, and blend!
Tomatillo Salsa – Easy tomatillo salsa is spicy and delicious! It’s great with tortilla chips or as a sauce on top of your favorite Mexican dishes!
Black Bean and Corn Salsa – This Black Bean and Corn Salsa is one of our favorite dips and appetizers. It’s great with any Mexican dish or served with tortilla chips!!
Sweet Salsa Verde – Sweet Salsa Verde is a delicious salsa recipe made from tomatillos, jalapeños, sugar, & cilantro. It is sweet and spicy and takes just minutes to make.
Strawberry Salsa – You can’t go a summer without eating this sweet and spicy strawberry salsa! The flavors are so unique. Grab some cinnamon and sugar chips or your favorite tortilla chips and dig in!
Mexican Christmas Side Dishes
Now that you have your appetizers , you need some sides . We like to have at least one or two sides to serve with our Mexican meals. Our go-to’s always include rice – Mexican or Cilantro Lime rice , and beans !
Don’t forget the soups !! These are all simple and make great sides to any Mexican meal.
Chicken Tortilla Soup – The BEST slow cooker chicken tortilla soup is filled with chunks of chicken, beans & corn. It is easy to make and full of flavor!
Taco Soup – Taco Soup is one of the EASIEST dinner recipes of all time! Just dump, simmer, and enjoy in under 20 minutes!
Albondigas Soup – Albondigas soup is a delicious Mexican recipe filled with meatballs, vegetables and spices! Packed full of flavor, this simple Albondigas soup is sure to become a favorite.
Caldo de Pollo – Hearty and delicious caldo de pollo is a homey chicken soup filled with Mexican spices and flavors. It is warm, comforting, and SO yummy!!
Sopa de Fideo – This quick, simple and delicious Sopa (soup) de Fideo is a family favorite. It’s also cheesy and flavorful! Just 5 Ingredients and you’ll have dinner in no time.
Homemade Flour Tortillas – Homemade Flour Tortillas made from 5 Ingredients. They’re so soft, easy to make, and can be used for burritos, tacos, quesadillas, however you like!!
Esquites – Esquites is a tasty corn salad topped with chili and cotija cheese. It’s incredibly delicious and easy to whip up!
Mexican Street Corn – Delicious Mexican Street Corn – a copycat version from Torchy’s Tacos filled with butter, cheese, chili powder and cilantro.
Spanish Rice – Restaurant-Style Spanish Rice (aka Mexican Rice), that is easy to make and tastes like it came straight from the restaurant, and is the best side dish to any Mexican entrée.
Cilantro Lime Rice – This recipe tastes just like Cafe Rio and Chipotle Cilantro Lime Rice! It’s a simple and delicious rice prefect for a salad, burrito, or taco. Now you can make this delicious lime rice from home!
Mexican Cornbread – This Mexican Cornbread (AKA jalapeño cornbread) is light and fluffy and is filled with cheddar cheese and jalapeño. It has a bit of a nip and a lot of flavor.
Southwest Salad – Our favorite Southwest Salad recipe filled with chicken, peppers, beans, corn, tomatoes, avocado and topped with a homemade cilantro ranch dressing.
Crock Pot Pinto Beans – Nutrient rich pinto beans cooked to perfection. These make a great meal or a tasty side dish to any of your Mexican dishes.
Refried Beans – Get perfectly creamy restaurant style refried beans by adding just THREE extra ingredients to your canned beans! These refried beans are perfect served as a dip, side, or filling for burritos and tacos!
Taco Pasta Salad – Delicious Taco Pasta Salad filled with beans, corn, tomatoes, avocado and more!!
Homemade Tortilla Chips – Homemade tortilla chips are crispy and sprinkled with salt. They are surprisingly quick and simple to whip up!
Mexican Christmas Dishes
We have so many delicious Mexican recipes we love to make. For Christmas , we always do at least 3 recipes, and it’s usually a taco , enchiladas , and ALWAYS empanadas (they’re the family’s favorite)!
But all of the recipes below are winners, so give them a go and let us know what you think.
Green Chili Chicken – Green chili chicken is easy and delicious. Topped with cheese and green chili sauce guarantees it will become a new favorite in no time!!
Carne Asada – Carne Asada is the perfect Mexican flavored meat to add to tacos, burritos, salads, or quesadillas. It’s tender, flavorful, and juicy.
Beef Empanadas – Beef Empanadas are one of our favorite Mexican dishes. They are a crispy, airy taco made from dough, filled with shredded beef, red chile sauce, and olives.
Chicken Tacos – Restaurant-style Chicken Tacos are filled with ingredients like shredded chicken, cheese, lettuce, and tomatoes, all inside a fried corn tortilla.
Steak Tacos – These steak tacos are marinated to perfection and bursting with fresh flavor! Tacos are quick and easy for a perfect weeknight dinner in under 30 minutes.
Tostadas – Open face tostadas topped with all of your favorite Mexican ingredients! These tasty tostadas are a frequent meal in this house!
Green Chili Chicken Enchiladas – Corn tortillas stuffed with chicken, cheese, green chile enchilada sauce, sour cream, and green chiles, topped with more sauce and cheese! These enchiladas are a family fav!
Beef Enchiladas – Shredded Beef Enchiladas Made with Just 6 ingredients! This easy dinner idea is a crowd pleaser and is filled with corn, beef, green chiles, cheese and covered in red sauce.
Cheese Enchiladas – Restaurant-Style Red Cheese Enchiladas are an old family favorite recipe that is simply the best!! They are cheesy, saucy, and so yummy.
Enchilada Casserole – Enchilada Casserole is simple, requires no rolling, and is a comforting family favorite—perfect for weeknights!
Chile Relleno Casserole – A twist on a classic, this Mexican-inspired chile relleno casserole has just the right amount of spice and is packed with flavor!
Bean Chimichangas – Easy and delicious Bean Chimichangas are filled with beans, cheese and ROTEL and they taste just like the ones at the restaurants!
Chicken Chimichanga – Everyone loves chimichangas! This Baked Chicken Chimichanga recipe is stuffed with rice, chicken, cheese and more. Such a simple dinner recipe that is so delicious and perfect to add to the monthly menu.
Beef Flautas – Tortillas filled with meat and cheese and fried to perfection! Crispy, flavorful flautas are a delicious dinner for everyone!
Chicken Flautas – Delicious, crunchy chicken flautas filled with shredded chicken, salsa, cheese, and more! They can be fried, air fried or even baked into a delicious and easy dinner or appetizer.
Bean Burritos – Cheesy bean burritos are so easy to whip up for dinner! These are perfect for making ahead of time, or freezing for later.
Chorizo Recipe – Follow these simple steps to marinate and cook up your own fresh Chorizo from home! It takes some time, but it’s worth it!
Mexican Christmas Desserts and drinks
We of course include a few desserts in our Christmas Mexican food spread! I’ve gathered some of our favorites – including drinks !
Tres Leches Cake – This easy Tres Leches Cake recipe is a cool, sweet treat made from a tasty sponge cake, a creamy mixture of three different milks, and homemade whipped topping.
Mexican Hot Chocolate – Curl up with a good book, blanket, and this Mexican hot chocolate. One cozy cup of this hot chocolate and you’ll be hooked with its yummy spices and delicious cinnamon cocoa flavor!
Horchata – A creamy, refreshing, cinnamon flavored drink that will knock your socks off with flavor! It’s festive and perfect for any occasion.
Arroz Con Leche – Classic Arroz Con Leche – a variation of rice pudding that is sweet and cooked with milk, evaporated milk and sweetened condensed milk and topped with cinnamon.
Cinnamon Chips – The perfect baked snack to dip in sweet desserts, frosting, salsas and more! Super easy to make a bunch and serve with your favorite dessert dip!
Churros – Delicious, homemade, covered in cinnamon and sugar churros are a family favorite! It’s hard NOT to love this delicious treat when it reminds you of the Happiest Place on Earth!
Sopapilla Cheesecake – This decadent dessert is inspired by the Mexican treat—sopapillas! All of the flavors of fried dough and creamy cheesecake combine to make these decadent Sopapilla Cheesecake Bars.
Sopapillas – Puffy and pillowy Sopapillas are fried to perfection and topped with honey for a simple and delicious Mexican dessert.
Flan – This creamy, decadent flan is a Latin inspired custard dessert topped with an irresistible caramel coating. It’s also surprisingly easy to make!
Fried Ice Cream – Crunchy on the outside, and smooth and creamy on the inside—fried ice cream is a flavor bomb in your mouth and a go-to Mexican dessert!
Christmas Wedding Cookies
What better way to end your Mexican Christmas Fiesta than with delicious cookies ?
These Christmas Wedding Cookies have become a family favorite and they’re so simple that even the kids can make them.
After all that Mexican food, these cookies are the perfect treat to end the meal and they’re especially great for Christmas because they look like snowballs!
Mexican Christmas Food Ideas – Dinner, Apps, Sides + Desserts
Save Recipe

**3.** <https://insanelygoodrecipes.com/mexican-christmas-foods/>

Home › Recipe Roundup › 25 Traditional Mexican Christmas Foods
25 Traditional Mexican Christmas Foods
Published on: January 12, 2022
Email
Give your American Christmas a Mexican flair with these festive Mexican Christmas foods!
In Mexico, as well as other Latin countries, Christmas Eve is given more attention than Christmas day itself.
Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
The celebration starts in the morning, but the main celebration doesn’t happen until midnight, when presents are opened and food is eaten.
Called Noche Buena, this midnight Christmas feast is filled with colorful and flavorful Mexican treats such as empanadas, bunuelos, tamales, and more.
If you’re looking to add more Christmas cheer to your holiday celebrations this year, I highly suggest you give these recipes a try.
Feliz Navidad!
1. Red Pork Tamales
Tamales are a popular Mexican snack of meat-filled dough wrapped in corn husks. Its sweet and savory flavor profile makes it wonderfully addictive.
There are a variety of fillings you can use in tamales, and this is among the most popular ones.
Pork shoulder is simmered in a red chile sauce, making it melt-in-your-mouth tender and oh, so delicious.
I’ll be honest – the masa dough takes a while to prepare and cook, but if you enlist the help of a couple of friends, things will be super easy.
2. Concha
Next up, let’s head straight to bread. Conchas are Mexican sweet breads (pan dulce) with a distinct, white, seashell-looking topping.
The bread is light and airy, but what makes it super iconic is the topping, which is a creamy mix of powdered sugar and shortening.
The topping is traditionally white, but it’s also not uncommon to see pink, yellow, and brown conchas.
The seashell (which is concha, in Spanish) look is achieved by using a concha cutter or a knife.
Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
3. Pozole Rojo
If you’re looking for comfort, that’s nothing a bowl of pozole rojo can’t provide.
It’s a Mexican stew brimming with pork, white corn soaked in wine (hominy), red chiles, and an incredibly rich broth.
Since it takes hours to cook, pozole rojo is commonly reserved for Christmas and other special occasions.
It’s also cooked in a huge pot that can serve up to 12. It requires so much time it just doesn’t make sense to cook a smaller batch.
4. Chicken Pozole Verde
Here’s another cozy Mexican stew that’ll make you feel loved and happy.
This version of pozole uses shredded chicken instead of the usual pork and green chile instead of red.
While it tastes a little different from pozole rojo, they both have one thing in common: they’re studded with sweet white corn soaked in lime (hominy).
5. Mexican Cinnamon Cookies
Cookies are the universal feel-good food. And no matter what kind they are, they never fail to put one in a good mood.
These Mexican cinnamon cookies are no exception. They’re so good, snacking on them will give you Christmas feels even in summer.
Called polvorones de canele, these cookies are wonderfully sweet and buttery with a melt-in-your-mouth powdered sugar-and-cinnamon coating.
6. Easy Pork Pozole Rojo (Posole)
Here’s another pozole rojo recipe that’ll make you full and happy.
This one is a lot easier to prepare than the first, so cooking amateurs, feel free to give this one a try.
Tender pork and sweet white corn are cooked in a rich and flavorful red enchilada sauce.
Garnished with shredded cabbage, avocado slices, diced onions, and fresh cilantro, this stew is a pure embodiment of Mexican comfort food.
7. Mexican Wedding Cookies
Mexican wedding pecan cookies are so incredibly light and airy, they melt in your mouth.
Also, how pretty are they, am I right? Covered in powdered sugar, they possess such an ethereal and exquisite appearance.
Perhaps that’s why they’re so ideal at weddings!
These cookies aren’t only perfect at weddings, though, but on Christmas and other special occasions, as well.
8. Easy Flan
Can you believe that as smooth, silky, and spectacular as flan is, it only calls for 5 simple ingredients? At least, this one does!
This flan recipe is ridiculously easy, anyone can pull it off. But just because it’s a breeze doesn’t mean it’s so-so.
With a wonderfully creamy and velvety custard and a sweet caramel syrup, this flan is simply divine.
9. Champurrado
Champurrado is a thick Mexican beverage made of chocolate, piloncillo (cane sugar), and cornflour. Think of it as the country’s version of hot chocolate.
There are many flavor varieties to champurrado, with some recipes calling for spices such as cloves, orange peel, cinnamon, and anise seed, but at its base is always chocolate.
Served warm, it’s the perfect beverage to drink on a cold and snowy Christmas morning.
Ponche is another Mexican beverage often served at Christmas.
Just like the champurrado, it’s also served warm. But it’s not chocolatey, at all.
Flavored with apples, pears, oranges, guavas, and spices, it’s like a warm version of a fruit punch.
This is a kid-friendly punch, but you can always make it an adult twist with a splash of brandy or rum.
Speaking of adult-friendly drinks, here’s another one for you. These cranberry margaritas will definitely get the party started.
They’re margaritas with a cranberry twist. How awesome is that?
Besides the unique flavor, the cranberries also give the cocktail a stunning, deep, purple hue.
Sopaipillas, or sopapillas, are an addictive Hispanic snack made of puffed-up bread with a surprise center.
They’re similar to bunuelos, except the exterior is more pillowy than crispy.
Sopaipillas can be filled with savory or sweet fillings, so they can be either served as a main entree or dessert.
In this recipe, the filling is a sweet mix of sugar, cinnamon, and honey.
Tres leches, which is Spanish for “three milks,” is a delectable sponge cake soaked in three different kinds of milk – evaporated milk, sweetened condensed milk, and heavy cream.
As you can imagine, this cake is wonderfully moist and bursting with a creamy and milky flavor.
This particular recipe makes small, cupcake versions of the classic, and with a strawberry and whipped cream topping, to boot.
Empanadas are the Latin version of turnovers, and they are absolutely delicious.
Just like any turnover, empanadas can be filled with either a sweet or savory filling.
For a Christmasy empanada, use this filling made of pumpkin puree, brown sugar, and spices. One bite will instantly get you into the holiday spirit!
Earlier we talked about sopapillas, the addictive snack of puffed-up bread with a surprise center.
This time, let’s take that to newer heights of deliciousness and add cheesecake into the mix.
These bars are made of a silky and creamy cheesecake filling sandwiched between crescent roll pastry sheets and finished off with a butter-cinnamon-sugar topping.
Oh wait, it doesn’t end there. The bars are given a drizzling of honey, just for extra sweetness.
My mouth is watering just thinking about them.
It’s fried dough rolled in cinnamon sugar. It doesn’t seem like much, but bunuelos are one of Mexico’s most popular snacks.
If you’ve never tried them, take this as the sign to do so.
These wildly crispy and puffy fritters are to die for!
The texture is on point, and so is the flavor. Nothing beats the goodness of cinnamon and sugar on pastry.
The best part? Bunuelos only call for seven ingredients, and they’re a cinch to make.
17. Chicken Tamale Casserole
Let’s take a super quick break from the sweets and say hello once again to a savory entree.
As delectable as traditional tamales are, I think we can all agree it’s not the simplest recipe in the world.
That said, here’s a fantastic alternative for you that still gives you all the amazing flavors and textures of the classic Mexican dish.
The difference? It doesn’t require as much effort.
Churros are a world-famous snack no one can say no to.
These pillowy sticks are wonderfully crispy on the outside, and super tender and fluffy on the inside.
Sprinkled with cinnamon and sugar, they’re super addictive, even on their own.
But why settle for churros alone, when there’s always store-bought dulce de leche to dunk them in?
This food partnership creates one of the most dangerously addictive snacks known to man.
19. Red and Green Enchiladas
Can’t pick between red and green enchiladas? There’s no need to! You can simply have them both.
This recipe combines both red and green sauces to make one stunning enchilada. Double the sauce, double the fun.
Plus, the two sauces make for a prettier presentation.
It’s also oozing with chicken, salsa, and shredded cheese. It’s all your favorite Mexican flavors in one casserole.
If you’re not familiar with Hatch green chilis, you’re in for a treat… if you can take the heat, that is.
Hatch green chilis are delectable green peppers that make for an even more delectable sauce.
This sauce can then be used in guacamole and salsa, among others.
This recipe uses Hatch green chili sauce to add more oomph to the classic baby back ribs.
I can already imagine myself licking my fingers!
21. Sheet-Pan Chicken Fajitas
These chicken fajitas are bursting with flavor. And they’re as colorful as can be!
If you’re looking for something extra festive for Christmas, I think you’ve just found the recipe.
This dish gives you chicken strips, tri-colored bell peppers, and onions seasoned with spices and baked to perfection.
The only effort it requires is slicing the vegetables, but the rest is up to the oven. It’s a quick and easy one-pan dish that comes together in no time.
22. Marranitos (Mexican Gingerbread Pigs)
Marranitos are Mexican sweet bread (pan dulce) with the most adorable, almost-too-cute-to-eat shape.
It’ll take a moment for you to take a bite out of these charming gingerbread piggies. That’s just how cute they are.
But, once you take your first bite, I’m afraid you might never be able to stop. Seriously, these marranitos are that good.
They’re like a cross between a cookie and a cake – they’re not firm, but not soft, either.
They’re also not that sweet, which makes them perfect for dipping in milk or coffee.
Whether you’re in the mood for grilled, fried, or oven-roasted chicken, it doesn’t matter.
Whatever cooking method you opt for, this marinade is the only marinade you’ll need.
It’s a simple blend of olive oil, lime juice, garlic, chili powder, cilantro, cumin, oregano, paprika, salt, and pepper.
It seems like a lot of ingredients, but I’m pretty sure you can find them all in your pantry!
This chicken recipe is great with burritos, taquitos, and enchiladas. Or, just serve it with rice and call it a day.
24. Zucchini and Corn Tamales
Have you ever tried tamales that are filled with vegetables instead of meat? If you think they’re not as tasty, this recipe will convince you otherwise.
Tender corn masa (dough) is filled with a combo of sweet corn kernels and zucchini cubes. Again, it doesn’t seem like much, but wait until you take a bite.
It calls for a lot of time and effort, so this is perfect if you’re spending Christmas with people who also love to cook. Make it a fun activity for everybody!
25. Easy Ensalada de Noche Buena – Christmas Eve Salad
Ensalada de Noche Buena or Christmas Eve salad is a festive combination of oranges, pineapple, beets, jicama, and pomegranates tossed in a sweet and citrusy dressing.
The colors alone will cheer you up. But it’s the bright and tasty flavors that’ll make you fall in love.

**4.** <https://www.mexicoinmykitchen.com/mexican-christmas-dishes/>

by Mely Martínez
Nothing brings family and friends together like Christmas in Mexico, especially if Mexican Christmas Foods are involved. The whole family gets together on Christmas Eve to eat and enjoy the traditions of cooking together and sharing food. Therefore, if you are missing a taste of home or just looking for inspiration for your next Mexican-themed celebration, here is a collection of over 25 traditional recipes you will love!
What are some traditional Mexican Foods around Christmas?
There is not just one traditional Mexican Christmas Dinner but a diversity of dishes depending on localities. Therefore, you won't find one popular or traditional meal prepared all over the country, but many dishes depending on taste, budget, and family size.
Another significant factor in traditional Christmas meals is the climate of the area. The winter brings cold weather to the whole country except for some coastal towns. But, like in many countries, winter means comfort foods. For people in Mexico are pozole, tamales, pork legs, and seafood in coastal warmer towns.
One tradition the whole country shares is dinner on Christmas Eve (Noche Buena) versus Christmas Day. On this day, families, extended family, and friends come together to share dishes past from old relatives to enjoy together.
Mexican Christmas Main Dishes
This extensive list of Mexican Christmas recipes includes traditional ones, from savory dishes to spicy and sweet ones. Each recipe has step-by-step instructions to help create the perfect Mexican holiday with your family.
Tamales
In Mexico, Families prepare many types of tamales for many celebrations, especially for Christmas. You will find many flavors and fillings, small pork tamales in the northern region, and large tamales steamed with banana leaves in the South of the country. If you feel like you are gaining weight after reading the list, don’t worry, I have some healthy alternatives too.
Tamales
Sweet Corn Tamales: It doesn't get more authentic than this! Sweet corn tamales with pork . A family recipe passed down from generation to generation. One single bite will make you a believer!
Beef Tamales: My mother’s favorite recipe is homemade beef tamales filled with ground beef and vegetables.
Traditional Tamales: Another favorite is the pork tamales , stuffed with juicy pulled pork and served with your choice of salsa.
Tamales in Green Salsa: The famous chicken tamales in the sweet and tangy tomatillo sauce are an effortless recipe. These tamales in green salsa are a great dish on their own or an excellent companion to carne asada.
Tamales de Rajas: For a spicy and smokey flavor, we recommend the tamales de rajas , traditionally made on a special occasion like Christmas. Filled with queso fresco and poblano peppers, make these tamales a perfect meatless addition to any crowd-worthy dinner.
Vegan Tamales: For a healthier twist to the traditional tamales, we recommend vegan tamales . Prepared without lard and stuffed with vegetables, make this more nutritious alternative a great choice.
Pork and Beef Main Dishes
Roasted Pork: The most challenging part of this Roasted Pork Leg is waiting for it to cook. Your delicious pork will impress your guests with beautiful pineapple decorations.
Pork in Adobo: Marinaded for a few hours, then slathered in homemade adobo, this Roasted Pork in Adobo Sauce is perfection.
Pork in Adobo
Yucatan Style Pork Leg: To impress your guest, prepare this flavorful Pork Leg cooked with orange juice, oregano, and spices that only takes 15 minutes of prep time.
Carne Asada: Carne Asada is like tamales, a favorite for any occasion, and always a great choice. Try our easy and flavourful recipe for your perfect carne asada.
Yucatan Style Pork Leg (Roasted Pork Leg)
Pozole Rojo: Tasty and brothy Pozole (posole) soup made with pork, hominy, and red dried chiles is just perfection. Pile your bowl with toppings like shredded cabbage, radishes, lime, and cilantro.
Beef Birria: Rich stew Birria simmered with spices and chiles is a great option for a Christmas eve dinner and excellent for next-day tacos.
Mexican Red Pozole
Poultry and Fish
Turkey: A Popular and Traditional dish is Stuffed Turkey , a roasted turkey to perfection stuffed with pork or beef, among other ingredients.
Salted Cod: Another popular dish is the Salted Cod (Bacalao Navideño) , also used as a side dish.
Mexican Christmas Side Dishes Food
These family-friendly side dishes will be a hit in your next holiday celebration, from salads to pasta.
Chicken Salad: The most popular dish at every party is the Mexican Chicken Salad . Excellent by itself, enjoy this meal as a side dish or as an appetizer. The combination of mayo, chicken, and vegetables creates a creamy blend of excellent flavors.
Mexican Mac and Cheese: Spicy and full of flavor, the mac and cheese recipe is a favorite side dish everybody loves. The roasted bell peppers and cheddar gives a boost of flavor to the macaroni for a perfect combination.
Spaghetti with Cream: This creamy and effortless Spaghetti with cream is ready within minutes. With only a few ingredients, it is an excellent and savory companion to any main dish.
Christmas Eve Salad
Christmas Salad: The traditional fruity Christmas eve salad made with seasonal fruits and vegetables is light and used as a side dish or appetizer.
Apple Salad: Similar to the Waldorf Salad, this crunchy Apple Salad is a fantastic concoction of fruit, nuts, and mayo.
Christmas Drinks
From chocolate to fruity flavors, we have a drink for everybody. So find your new favorite Christmas cocktail below!
Christmas Punch (Ponche)
Ponche: The traditional Christmas Punch (Ponche), a concoction of fruit and spices mixed to perfection.
Champurrado: If chocolate is more of your preferred choice, try the Champurrado , a Mexican hot chocolate with a little bit of piloncillo and cinnamon.
Rompope (Mexican Eggnog)
Rompope: Finally, the famous Rompope (Mexican eggnog) is a creamy festive drink you can enjoy with or without rum.
Christmas Desserts
And finally, to end with a sweet treat, Buñuelos (Bunuelos) are a must for Christmas, and maybe even some sweet tamales . Powder with sugar, Mexican wedding cookies , and sopaipillas are a kid's favorite. And lastly, the traditional crunchy Buñuelos de Viento , our Christmas Rosettes cherished by all.
There are many more dishes to be added to this list, but I hope these here will help you add a little bit of the Mexican tradition to your Christmas Menu.
¡Feliz Navidad!
I hope you make them. If you do, please come back to let me know your experience.
PROVECHO!
Leave a comment and share your experience with the recipe. Mexican Christmas
Are you looking for other Mexican celebration recipes after Christmas and New Year?
Around the corner is January 6th - King’s day, where we eat Rosca de Reyes and wait for the wise man to deliver presents to the kids. Check the step recipe to prepare your own King’s Day Bread.
For more ideas and recipes, visit Us on Pinterest ; check our boards with hundreds of delicious ideas I'm pinning for you! Or, if you are on Instagram , check out the meal pictures or story ideas.
Para recetas en espanol, siguenos en las redes sociales y en Mexico en mi cocina .
More Mexican Christmas Recipes
Homemade Gifts from the Mexican Kitchen
Cochito al Horno

**5.** <https://www.buzzfeed.com/sylviomartins/mexican-christmas-dishes-that-you-should-try>

Link
Keep yourself warm this Christmas with warm bowls of pozole and other Mexican classics.
Meals around Christmastime in Mexico can be a mix of seasonal dishes and other foods that are eaten year-round but feel especially popular during the holidays. From soups to moles and roasted ham, here are 30 delicious Mexican dishes from across the country that you should incorporate into your Christmas feast this year.
1. Pork tamales
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
Tamales can also come filled with other meats like beef or chicken, but pork is the Christmastime specialty that many Mexican families have grown up making. Besides meat options, other ingredients may vary and include things like raisins, olives, and potatoes. Choose between red salsa, green salsa, or even mole to coat your meat and tuck into your masa.
2. Pozole
Robert Patrick Briggs / Getty Images/iStockphoto
Like tamales, pozole can really vary but is always delicious (and a favorite around the holidays). This traditionally pork and hominy (aka chewy, nixtamalized corn) stew can come in a red broth with smoky dried chile flavor, a green broth with bright hints of tomatillos, and fresh chiles, or a white broth with bold flavors from the stewed meat, garlic, and onions. If pork isn't for you, chicken is a great substitute and makes for a lighter soup.
3. Rosca de Reyes
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
This colorful, donut-shaped cake is technically meant for Three Kings Day (celebrated on January 6), but you won't find it in bakeries until around Christmastime or even the week leading up to its intended holiday. Regardless, Rosca de Reyes is always associated with this time of year, and some families opt to bake their own instead of pre-ordering one at the panadería. Varieties include a range of different dried or candied fruits on top, stuffing cakes with a sweet cream cheese filling and dulce de leche, or sprinkling a generous amount of sugar on top. While it sounds super rich, this cake is usually not overly sweet and goes great with a cup of coffee.
4. Pierna de Puerco Adobada
Photo by Mely Martinez of "Mexico In My Kitchen" / Via Recipe: mexicoinmykitchen.com
Instead of going with the usual honey-glazed ham, opt for this super-flavorful alternative. This pork leg is oven-roasted until it's perfectly juicy and tender. The main star of this recipe is its adobo marinade that's a combination of the sweet and tangy flavors of fresh orange juice and the smokiness of dried chiles. We also can't help but love the beautiful color it gives the meat.
5. Lomo de Puerco
Rudisill / Getty Images
This isn't so much a specific recipe but rather a very versatile and popular cut of pork during the holidays in Mexico. Besides being a leaner cut of meat, pork loin can be seasoned in so many ways. It can be stuffed with spicy chorizo sausage and bacon or something sweet like dried fruits and tangy pineapple. It can be bathed in white wine and garlic or served with a salty gravy sauce. When it comes to lomo de puerco, the sky's the limit.
6. Ensalada Navideña
Sandor Mejias Brito / Getty Images/iStockphoto
Not to be confused with a green salad, this Christmas salad is a sweet and creamy fruit salad with apples, canned pineapple, walnuts, and usually some sweet binder like table cream or vanilla yogurt. You'd think it'd be a dessert, but some people have no problem eating this fruit casserole next to some savory dishes.
7. Pavo
Gmvozd / Getty Images
Many people don't know this, but turkey is a staple in Mexico's Yucatán Peninsula and is commonly eaten across Latin America during the holidays. Diving into Yucatecan cuisine will pull up dishes like pavo en escabeche oriental, pavo en relleno negro, or pavo al pipian. Other Mexican turkey dishes involve roasting your bird whole in adobo or a Yucatecan pibil marinade.
8. Buñuelos
Agcuesta / Getty Images/iStockphoto
Fried dough always sounds like a good idea, and buñuelos are no exception. These disc-shaped fritters are super crispy and can be dunked in sugar or coated in a sticky syrup made from brown sugar, star anise, and cinnamon.
9. Champurrado
Daniel Banda / Getty Images/iStockphoto
It can be tricky to describe what makes champurrado so delicious, but it's worth a try: think hot chocolate but thicker, creamier, slightly spicier, and dare we say, more interesting? This cacao-based drink is made with corn, milk, piloncillo, and a combination of spices like cinnamon and star anise.
10. Ponche Navideño
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
This Christmastime punch is wonderfully sweet, tart, and spicy all at the same time. Made from brewed hibiscus flowers, tamarind pods, and a plethora of fruits (both fresh and dried), there's a lot going on in this punch. Some ingredients include fresh guava, oranges, apples, cinnamon sticks, piloncillo, raisins, prunes, and tejocotes, which are sweet and sour stone fruit native to Mexico. In the end, you're left with a beautifully fruity red punch that packs a kick.
11. Menudo
Mariah Tauger / Los Angeles Times via Getty Images
Menudo is typically enjoyed year-round as a weekend-only tradition, but the cold Christmas weather usually has people craving a warm bowl of tripe stew. Made from a dried red chile broth with tons of oregano, onions, and hominy (and stewed tripe, of course), this soup takes several hours to bubble and boil in a pot before serving, but it's usually well worth the wait.
12. Calabaza en Tacha
Photo by Mely Martinez of "Mexico In My Kitchen" / Via Recipe: mexicoinmykitchen.com
This traditional candy is eaten on Día de los Muertos, but pumpkin is plentiful during this time of year and should definitely appear on your dinner table during the holidays. After slicing and deseeding the gourd, you place the chunks in a saucepan with water, piloncillo, cinnamon sticks, and sliced oranges until the pumpkin is cooked and candied in a spiced syrup.
13. Chiles en Nogada
Jose Castanares / AFP via Getty Images
Few dishes are as patriotic as a chile en nogada with its red, green, and white colors, making it perfect for matching your Christmas decor. This dish is all about balancing sweet and savory by stuffing a charred poblano pepper with a ground meat picadillo full of apple, plantain, and raisins for a hint of fruitiness. The chile then gets coated in the nogada, which is a decadent milk, walnut, and goat cheese sauce, and decorated with pomegranate seeds for a beautiful pop of color.
14. Mixiote
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
Mixiote refers to a style of cooking rather than a single dish, but feel free to whip up a bunch of mixiotes this Christmas. Once you've decided on your meat of choice, whether it be pork, beef, chicken, or even fish, you season the protein with a dried chile paste and wrap it in an oven-safe bag or banana leaf, where it will steam as it cooks. The final result is tender and wonderfully spiced meat that's already portioned for individual servings.
15. Bacalao a la Vizcaína
Photo by Mely Martinez of "Mexico In My Kitchen" / Via Recipe: mexicoenmicocina.com
Based on the Spanish dish of the same name, this Mexican dish is very popular during Christmas and is a salty and fishy alternative to other meat options. The star of the dish is the flakey salted cod that gets dehydrated and stewed with tomatoes, onions, plenty of garlic, some green olives, and boiled potatoes, to name just a few ingredients. The final result is briney, warm, and super delicious.
16. Birria
Carlosrojas20 / Getty Images/iStockphoto
Birria has become a bit of a phenomenon in recent years, but this Jalisco specialty is now very regional, with some parts of Mexico preferring to use beef rather than the traditional recipe's goat meat. You can make birria tatemada (oven-roasted birria) in your oven, stew it in a pot with plenty of dried chiles, oregano, and spices to create a smoky consommé, or pull your meat apart to make tacos, cheesy quesatacos, or even mulitas. It's really all up to personal preference.
17. Romeritos
Instagram: @monicapavonburkle
This dish is an excellent way of getting your greens in at the dinner table. Made from a leafy Mexican vegetable called romerito, these greens are cooked in a stew with mole, shrimp, and boiled potatoes until everything is soft and tender. This combination is commonly known as revoltijo, and it's very tasty.
18. Mexican Wedding Cookies
Brent Hofacker / Getty Images/500px Plus
Contrary to the name, these powdered cookies can be enjoyed on other occasions, including Christmas. Easy to make and super delicious, these cookies only require flour, butter, powdered sugar, vanilla, and nuts to make. The only downside — expect to get powdered sugar on your shirt.
19. Queso Relleno
Photo by Jennifer B. via Yelp / Via yelp.com
You've probably seen food cooked inside a wheel of cheese, but have you ever eaten a stuffed wheel of cheese? This Yucatecan specialty is a product of migration and cultural blending following waves of European traders in the region. A wheel of Dutch Edam cheese is hollowed and filled with various things, including a ground pork stuffing with garlic, onions, olives, raisins, and hard-boiled eggs, to name a few possibilities. Slice and serve on a bed of k'ool, a salty gravy made from chicken broth, lard, and flour.
20. Mole Poblano
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
There are countless varieties of moles out there, but this style is particularly popular around this time of year. Originally from Puebla, mole poblano leans more into the sweet and smoky flavor profiles with its hint of ancho chiles, nuts, cacao, and cinnamon. The reddish-brown sauce goes great on literally anything, so feel free to pour it on your baked ham, steak, chicken, or more.
21. Pollo almendrado
Photo by Kathlyn D. via Yelp / Via yelp.com
This simple but very tasty chicken dish is always a big crowd-pleaser. The almendrado sauce is made from blending toasted almonds, cooked tomato, onion, garlic, and spices until you get a beautiful orange puree. This nutty, creamy, and savory sauce is then used for stewing pieces of chicken.
22. Mole de Pavo
Photo by Juan B. via Yelp / Via yelp.com
Remember those turkey leftovers in your fridge? Do yourself a favor and shred the remaining meat and throw it into a pot of mole sauce of your choosing. Not only is this a delicious leftover hack, but it's one of the easiest ways to burn through all of that turkey. Think turkey mole tacos, sandwiches, or plates with a side of rice.
23. Glazed Ham
Duncan Cuthbertson / Getty Images/iStockphoto
Don't worry, your beloved glazed ham still has a place on the Mexican Christmas dinner table, but the glaze may vary from home to home. One of the common routes for marinating this hunk of meat is going sweet with canned pineapple, fruit juice, cloves for spice, and other fruity ingredients like maraschino cherries.
24. Flan Napolitano
Kaorinne / Getty Images/iStockphoto
Think creamy, custardy flan but even richer. Yes, that's actually possible, and you do so by incorporating cream cheese into the custard. You get a whiter and denser custard that has a bit more body to it and is twice as decadent.
25. Gelatinas
Sandor Mejias Brito / Getty Images/iStockphoto
Gelatin in Mexico is taken very seriously, and Christmas is no exception. Entire cakes are made entirely from gelatin and come in some very intricate designs as well. Flavor and textures may vary, including milk gelatin that looks opaque and is sweetened with condensed milk. This often acts as a base for layers of red and green gelatin, bringing some extra color and fruitiness to the dessert.
26. Niño Envuelto
Photo by Duri H. via Yelp / Via yelp.com
This traditional Mexican pan dulce is very similar to a Swiss Roll with its signature swirl in the middle. The cakey sponge is rolled with strawberry jam in the middle before receiving an outer layer of jam and lots of shredded coconut for extra texture and flavor.
27. Mexican Hot Chocolate
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
People will debate which Mexican hot chocolate brand reigns supreme, but the real difference comes in how you prepare it. Made from bittersweet chocolate, Mexican hot chocolate is flavored with real milk, cinnamon, vanilla, and chili powder for a bit of heat. This is a lot more complex than other hot chocolates around the world and has sweet, smoky, and earthy notes.
28. Atole de Calabaza
Pumpkin spiced lattes have nothing on this ultra-creamy beverage. Thickened with corn flour, this pumpkin concoction is flavored with cinnamon, cloves, sugar, vanilla, and evaporated milk to make a not-too-sweet but sweet enough hot beverage.
29. Sweet Tamales
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
Tamales can be sweet, too, and not restricted to the dessert menu either. Instead of filling your masa with meat or other savory foods, you can add fresh corn and sugar to make a mildly sweet cake or incorporate brighter flavors like strawberries, pineapple, or cream cheese with caramel and walnuts.
30. Marranitos
Photo by Prairie S. via Yelp / Via yelp.com
These pig-shaped biscuits are not just super cute, but some of the best coffee-time cookies we can think of. Flavored with piloncillo and cinnamon, marranitos have a warm spiciness to them that feels balanced with the biscuits' sweetness.

**6.** <https://www.tasteofhome.com/collection/mexican-christmas-food/>

36 Recipes for Mexican Christmas Food
Carrie Madormo, RN Updated: Mar. 30, 2023
Raise your horchata to a very Feliz Navidad with these 40 festive, spicy recipes for Mexican Christmas food.
1 / 36
Conchas
Concha (Mexican sweet bread) is a breakfast or snack pastry found all over Mexico. It has a fluffy brioche-like dough with a crispy streusel topping, scored to resemble a shell. The pastry can come in a variety of colors and other shapes, but I prefer the plain and chocolate streusel. —Johnna Johnson, Scottsdale, Arizona
Easy Pork Posole
Looking for a meal in a bowl? Sit down to a Mexican classic full of cubed pork, sliced sausage, hominy and more. It all goes into the slow cooker, so you can come home at night to a table-ready dinner. —Greg Fontenot, The Woodlands, Texas
Mexican Hot Chocolate
This delicious, not-too-sweet Mexican hot chocolate is richly flavored with cocoa and delicately seasoned with spices. The whole-stick cinnamon stirrers come in handy, as the old-fashioned chocolate mixture settles if not stirred before drinking. The blend of cinnamon and chocolate flavors is wonderful! —Kathy Young, Weatherford, Texas
Cranberry-Jalapeno Martini
I describe this cocktail as slightly tart, a little sassy and completely delicious. I make a big batch when I'm hosting a party because it tends to disappear quickly. Garnish with fresh mint and cranberries for an extra-special touch. —Kelli Haetinger, Virginia Beach, Virginia
Pork Chile Verde
Pork slowly stews with jalapenos, onion, green enchilada sauce and spices in this flavor-packed Mexican dish. It's wonderful on its own or stuffed in a warm tortilla with sour cream, grated cheese or olives on the side. —Kimberly Burke, Chico, California
Baked Beans Mole
My son and husband love this hearty side dish that is quick and easy to prepare but yet so flavorful. Chocolate, chili and honey mingle to create a rich, savory flavor that's not too spicy and not too sweet. —Roxanne Chan, Albany, California
Mexican Wedding Cookies
As part of a Mexican tradition, I tucked these sugar-dusted Mexican wedding cookies into small gift boxes for the guests at my sister's wedding. Most folks said the cookies never made it home! We bake them around the holidays too. —Sarita Johnston, San Antonio, Texas
Mole New Mexican Wedding Cookies
Heat and sweet is such an amazing combination. I added chili powder and chocolate chips to give a new twist to traditional Mexican cookies. They melt in your mouth, and then the spice hits you. I just love them. — Marla Clark, Albuquerque, New Mexico
Carrie Madormo, RN
Now a freelance health and food writer, Carrie worked as a nurse for over a decade. When she isn't hunched over her laptop with a baby in hand, you will find her cooking her grandmother’s recipes, lacing up her running shoes or sipping coffee in the bathroom to hide from her three young

**7.** <https://www.bhg.com/christmas/dinner/mexican/>

21 Festive Recipes for Mexican Food on Christmas
These classic and modern recipes will help you enjoy a Mexican Christmas dinner.
By
Updated on November 17, 2022
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Photo: Carson Downing
Try these delicious Mexican Christmas dinner recipes for your holiday hosting this year! Try our recipes for tamales, churros, and more. Each recipe is perfect for creating a traditional or non-traditional Mexican Christmas dinner. We've also got Tex-Mex takes on your favorites like nachos, tacos, and more.
01 of 21
Karla Conrad
Mexican Christmas Menu: Appetizer
For a guacamole recipe you can't get enough of, turn to our simple blend of tomatoes and avocados flavored with garlic, lime, and onion. The traditional Mexican side dish is the perfect addition to any crowd-worthy dinner.
02 of 21
Jacob Fox
Mexican Christmas Menu: Appetizer
Tamales just might be the most important part of creating a traditional Mexican Christmas dinner. Because tamales take a little extra kitchen energy, they're generally saved for special occasions, such as the holidays. Pick from four fillings—cheese, pork, chicken, or shrimp—to make our version of the cornmeal dumplings.
03 of 21
Kelsey Hansen
Mexican Christmas Menu: Appetizer
This take on nachos is anything but traditional! Use a rotisserie chicken as the main topping followed by radishes, green onion, and a homemade wasabi guacamole. Sprinkle with sesame seeds to finish.
04 of 21
Kritsada Panichgul
Mexican Christmas Menu: Appetizer
Finely chopped tomatoes, onions, and cilantro make up this classic salsa picante. Note: You'll need a blender or food processor to get everything ready.
05 of 21
Carson Downing
Mexican Christmas Menu: Appetizer
Recipe developer Mely Martinez shares that these bean-filled snacks are often sold as street food in Oaxaca. Make your own at home using masa harina, refried black beans, and queso fresco. Serve them with crema and red salsa.
06 of 21
Andy Lyons
Mexican Christmas Menu: Side dish
To complete your meal, look no further. It's just not a Mexican dinner without homemade refried beans. Ours come together in your Dutch oven with just five ingredients.
07 of 21
Andy Lyons
Mexican Christmas Menu: Side dish
No Mexican menu, Christmas or not, is complete without this classic red rice side dish. The topping of fresh cilantro plays up the classic Christmas color combo of red and green to add even more festivity to your Christmas dinner menu .
08 of 21
Buff Strickland
Mexican Christmas Menu: Side dish
Get a leg up on your Mexican Christmas menu with a make-ahead holiday salad . Assemble everything the night before, and add the avocado just before serving to prevent browning.
09 of 21
Karla Conrad
Mexican Christmas Menu: Entree
There's no Christmas dinner without a wow-worthy main-dish affair, and our pork ribs are no exception. Traditional mole verde covers every inch of our juicy, tender pork.
10 of 21
Karla Conrad
Mexican Christmas Menu: Entree
Pozole is a hominy soup made with meat and seasoned with chiles and garlic. The hearty big-batch meal is made hands-off in your slow cooker, making it perfect for feeding hungry holiday crowds.
11 of 21
Kritsada Panichgul
Mexican Christmas Menu: Entree
Sink your teeth into this succulent Mexican meat entree. It's all about the homemade mole. After all, a special Christmas menu calls for a special sauce.
12 of 21
Kritsada Panichgul
Mexican Christmas Menu: Entree
Represent traditional Mexican chiles Rellenos in our hearty casserole. Tender shrimp and chopped poblano peppers combine with cheddar cheese and fresh tomatoes to make this delicious Christmas recipe.
Karla Conrad
Mexican Christmas Menu: Entree
Originally from Jalisco, Mexico, birria is a spicy stew typically served with tortillas, onions, and limes. Our take on the Mexican Christmas recipe features lamb, ancho chile pepper, and sweet dried plums.
14 of 21
Kelsey Hansen
Mexican Christmas Menu: Entree
If you're hosting vegan or vegetarian guests, this taco recipe is a great choice. Filled with spiced jackfruit, onion, and chipotle, each taco is topped with peppery arugula and pico de gallo for fresh flavor.
15 of 21
Carson Downing
Mexican Christmas Menu: Entree
A fresh green tomatillo salsa is the base of this enchilada bake. To assemble the dish, stuff corn tortillas with chicken and smother with the salsa and Oaxaca cheese. Top with fresh cilantro and thinly sliced red onions.
16 of 21
Kritsada Panichgul
Mexican Christmas Menu: Dessert
Canela, meaning "cinnamon" in Spanish, is the perfect way to describe these Mexican treats . The light and crispy fried cookies are traditionally sprinkled in sugar or doused in syrup—ours feature both.
17 of 21
Blaine Moats
Mexican Christmas Menu: Dessert
Stop your search for a Mexican dessert right here! Trust us, you'll do no better than this just slightly spiced chocolate cookie sandwich oozing with salty-sweet dulce de leche. It's a dream Mexican Christmas dessert.
18 of 21
Jason Donnelly
Mexican Christmas Menu: Dessert
Try our street-fare-inspired homemade churros to finish off your Mexican Christmas dinner. Don't forget to dunk them in a creamy bowl of coffee-infused chocolate.
19 of 21
Andy Lyons
Mexican Christmas Menu: Drink or dessert
Finish off your Christmas dinner with a warm, cozy mug of rich cinnamon hot chocolate , also known as champurrado. Our version adds a hint of sophistication thanks to the cinnamon we've added into the mix.
20 of 21
Scott Little
Mexican Christmas Menu: Dessert
Elegant, sophisticated flan is a smooth, melt-in-your-mouth dessert that originated in Mexican culture. Our sweet individual custards are topped with a tasty caramel sauce.
21 of 21
Jason Donnelly
Mexican Christmas Menu: Dessert
This new take on cream puffs is stuffed with homemade whipped cream and dulce de leche. As one BHG home cook raves, "5-star delicious and guests loved them! I served with custard and whipped cream. I also made the puffs a bit smaller so there'd be more to go around, and got 20."
Was this page helpful?

**8.** <https://joyfullymad.com/mexican-christmas-dinner/>

A Joyfully Mad Kitchen
Jump to Recipe
From tamales to tacos, a Mexican Christmas Dinner with family is a great way to celebrate Mexican culture at the holidays. Making traditional dishes, Tex-Mex food or a combination is a tradition in New Mexico.
This post contains affiliate links. Affiliate links support A Joyfully Mad Kitchen at no additional cost to you. I receive a commission if you choose to make a purchase through these links.
Christmas traditions are so fascinating to me in the way this holiday is celebrated around the world, especially when it comes to food.
Some people enjoy turkey for Thanksgiving and again a month later for Christmas, while others make a special entrée like prime rib or ham. People from other cultures might enjoy special dishes celebrating their heritage or to remind them of where they are from.
In my family, we often eat ham on Christmas Day, but the side dishes are always similar to Thanksgiving sides . But we always do something pretty special for Christmas Eve dinner, which is our big family celebration.
Growing up in New Mexico, it is very common to enjoy a Mexican Christmas meal either on Christmas Eve or Christmas Day. Thanks to New Mexico’s proximity to Mexico, it’s not unusual that many Mexican holiday traditions have carried over for these special occasions, especially the food.
Table of Contents
Mexican Christmas Traditions
Mexican families have many holiday traditions , from decorating with nativity scenes, poinsettias and Christmas trees.
In Mexico, Christmas is celebrated from Dec. 12 to Jan. 6 each year. There are a series of processions and parties called Las Posadas (meaning "inn" in Spanish), with the final posada on Christmas Eve, followed by a midnight mass and feast.
In New Mexico , many families enjoy a traditional New Mexican dinner for Christmas with Mexican and Tex-Mex dishes instead of a turkey and its respective sides. No matter what is served, there is always green chile sauce at a New Mexican meal!
Traditional Mexican Christmas Dinner
After the Posadas, on Buena Noche (Christmas Eve) and Navidad (Christmas), Mexicans enjoy a number of traditional foods, including:
Main dishes
Tamales — Served in corn husks or banana leaves, tamales are made with a corn-based dough mixture and are filled with various types of meat, beans and cheese.
Posole — Posole is a stew made with tender pork and hominy. It's often the main dish that is so hearty and delicious! There are recipes for red pozole, made with chiles, and green pozole, made with tomatillos.
Desserts
Buñuelos — Buñuelos are gorgeous, golden fried fritters in the shape of flowers or stars that are dusted with cinnamon sugar.
Conchas — Also called Pan Dulce, these are a small Mexican sweet bread made with a fluffy, buttery dough topped with a streusel topping that is scored. Sometimes they are dyed red and green for the holidays.
Churros — Another fried dessert dusted with cinnamon sugar, churros often come with a piloncillo dipping sauce.
Drinks
Atole — A creamy warm drink with flavors of brown sugar, cinnamon and vanilla, atole is a traditional drink thickened with masa harina (which is the same corn flour that’s used to make corn tortillas).
Ponche de fruita — Ponche is a warm drink that is basically a hot fruit punch (and is sometimes spiked with rum or tequila for the adults!).
Mexican hot chocolate — Sweetened and flavored with cinnamon, a warm mug of hot chocolate is perfect for chilly weather and Christmas time.
On Jan. 6, which is Dia de Reyes or King’s day, Mexicans celebrate the arrival of the three wise men to visit baby Jesus, there's even more great food. They bake Rosca de Reyes — Called Three Kings Bread in English, this is a sweet bread decorated to resemble a crown. Hidden inside is a small plastic baby Jesus — the person who finds it in their slice has to make tamales on Candelaria Day, which is Feb. 2.
Reasons to try Mexican Christmas Dinner
If you’re of Mexican descent, are from New Mexico or have a blended family, you’ll already have your own traditions, so the recipes here might just help you discover some new recipes to add to your table this Christmas season. (I’d love to hear about your traditions in the comments below!)
But if you and your family members are not Mexican or from New Mexico, there are still lots of lovely ways to enjoy Mexican Christmas celebrations and food in a respectful way. Here are a few reasons why:
Trying new cuisines at the holidays is a great way for families to teach little ones about traditions around the world and celebrate other cultures.
Incorporating new dishes is a great way to create special family traditions and discover great recipes.
And if the idea of eating turkey again so soon after Thanksgiving just doesn’t seem appealing, a Mexican meal might help shake things up in lieu of a traditional Christmas dinner !
More Mexican Christmas Dinner Recipes
Let’s get into some of the great Mexican recipes you can make for the holidays! The traditional Mexican foods I listed above are wonderful.
However, many Americans are more familiar with Tex-Mex, which is a blend of Texan and Mexican foods. It is more Americanized and inspired by Mexican cuisine.
Though it is not traditional Mexican food, incorporating a little bit of both traditional Mexican and Tex-Mex can help all family members, especially picky eaters, feel comfortable with new dishes on the table.
Let's get into some of the great Mexican recipes you can make for the holidays!
Mexican Christmas Dinner Recipes
Everyone needs a tortilla warmer ! I'd be lost without mine.
If you plan to make tamales, you'll need a steamer pot .
Are chips and dip on the menu? Pick up a festive appetizer dish .
I hope this list inspired you to create your own Mexican feast! Mexican food has always been one of my favorite cuisines, thanks to my time living in New Mexico, but also because it is easily made at home.
For the most part, Mexican food uses simple ingredients and methods, so it is easy to incorporate into your kitchen once you learn the basics.
Basically, when in doubt, add more spiciness! (Or maybe that's just the New Mexican in me.)

**9.** <https://www.allrecipes.com/gallery/mexican-christmas-food/>

15 Festive Recipes for a Mexican Christmas Dinner
By
Published on October 7, 2020
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Photo: FOODBEAST
Mexican food comes from a diverse blend of cultures. It's highly influenced by European cooking, particularly that of Spain, while still retaining its roots in Mesoamerican cooking. So it's no surprise to anyone that food is at the center of the holiday season in Mexico. While what is considered "tradition" varies by region, culture, and family, these 15 Mexican Christmas dishes are commonly found on dinner tables across Mexico and beyond.
01 of 16
aldomurillo / Getty Images
In Mexico, the festivities kick off on Dec. 16th, with the start of Las Posadas, which commemorates the journey of Mary and Joseph from Nazareth to Bethlehem. Buena Noche, or Christmas Eve, is the final day of Las Posadas, and is often a bigger celebration than Christmas Day for many Mexican families. A traditional family dinner is enjoyed late on Christmas Eve, and the leftovers are saved for Christmas Day.
02 of 16
View Recipe
DebDawson
Although turkey is native to Mexico, pork tends to be the meat of choice for many Mexicans. The dish is often served spicy, using chili powder or chili pepper sauce. "The spice flavor was fantastic — so much better than the pre-seasoned pork tenderloins that are so popular in the grocery stores nowadays," says reviewer KIMALLI1.
03 of 16
View Recipe
mauigirl
Depending on family tradition, turkey or even carne asada may be served for Christmas. "This is a great recipe for authentic Mexican taqueria-style carne asada tacos (beef tacos). These are served on the soft corn tortillas, unlike the American version of tacos," says recipe creator STANICKS.
04 of 16
View Recipe
Meadow
"Certainly not for the faint of heart. Or lips for that matter. That said, we loved it. An incredibly memorable meal, and one that will definitely be repeated," says reviewer Table for Two.
05 of 16
View Recipe
mega
You won't find a Mexican holiday celebration without tamales! Although they can be enjoyed year-round, they're rather labor-intensive and time-consuming, making them an extra special treat for the holidays. There are a wide variety of fillings to choose from whether it's pork, beef, cheese, or chicken. Recipe creator mega says, "This authentic red pork tamales recipe comes from Jalisco, Mexico. The tamales are filled with pork shoulder and a spicy tomato sauce."
06 of 16
View Recipe
pelicangal
"Tamales are a Christmas tradition here and these are the real deal. I got raves on mine this year from our friends that we gave a dozen to. Took a bit of work, but was simple to do, and worth the time," says reviewer ~TxCin~ILove2Ck.
07 of 16
View Recipe
Pam
"This authentic Mexican recipe for homemade tamales is straight from Mexico. Tamales are stuffed with a spicy tomatillo sauce with poblano chiles and cheese — delicious! In Mexico, Chihuahua or Oaxaca cheese is used, but those cheeses are hard to find here, so you can substitute with Monterey Jack," says recipe creator cocinaidentidad.
08 of 16
View Recipe
LatinaCook
Although this is a Puerto Rican variation, Bacalao is a Spanish dish that became popular in many Spanish-speaking countries, including Mexico. Recipe creator Milly Sauzo-Martinez says, "This Spanish-style fish stew from the Basque region of Spain is a traditional peasant dish popular in all Spanish-speaking countries (where each has given it their special twist). For example, in Mexico it is usually made for Christmas, New Year's Eve, and Lent."
09 of 16
View Recipe
mauigirl
Recipe creator Isabel describes this as, "Easy, authentic Mexican Pozole. You will be glad you took the time. You can make ahead of time and freeze the pork to keep until you're ready to make dinner. Serve with chopped white onion, cilantro, shredded cabbage, lime wedges, and corn tortillas or tostadas."
10 of 16
View Recipe
bd.weld
Although traditionally posole is made with a pig's head, this variation from recipe creator Bryan B uses pork loin instead.
11 of 16
View Recipe
Marcela Mariscal
This Mexican beef stew is a tradition for many families on Christmas Eve. "This is as authentic as it can get— Sonoran Birria, we make it like this all the time especially for family gatherings," says reviewer jhoana.
12 of 16
View Recipe
Grace Garcia
Bunuelos is a Spanish dish that became a popular holiday food in Mexico. They are large rounds of fried dough covered in cinnamon sugar. "I remember white table cloths everywhere with bunuelos drying and then ready to fry. The cinnamon and sugar aroma in the air. My mom's were the best and this recipe is it. She always made from scratch and I am pleased to now have the recipe," says reviewer rarivera.
13 of 16
View Recipe
Photo by Smaris.
These pig-shaped cookies are commonly found in Mexican bakeries, and are made from sweet bread and flavored with molasses. Recipe creator nmcowgirl says, "Marranitos (or cochinos, or puerquitos, as they are called in some Mexican-American communities) are often called 'Gingerbread Pigs,' although they don't actually have ginger in them—and no cinnamon either. In fact, traditional marranitos get their delicious spicy-brown goodness from molasses. This recipe is a trans-pecos region variation, it uses the non-traditional addition of cinnamon."
14 of 16
View Recipe
repostera
This red and green sweet bread is traditionally served on Kings' Day in Mexico (Jan. 6th), but begins showing up in Mexican bakeries around Christmas. Rosca de Reyes directly translates to "Kings' Wreath." Recipe creator repostera says, "This traditional holiday Mexican bread is a bit time-consuming, but absolutely worth the effort."
15 of 16
View Recipe
Yoly
Two classic Mexican drinks will warm you from the inside out during the winter months: champurrado and ponche. Champurrado is the chocolate version of atole, which is a hot, thick drink made from corn dough and milk, dating back to Aztec times. Reviewer l.a.lady says "This was fantastic, nice and thick as I remember. You can substitute cinnamon sticks for ground and brown sugar for the piloncillo or panels. Wonderful!"
16 of 16
View Recipe
FOODBEAST
Ponche is Mexican fruit punch, which is served hot and loaded with fruits including oranges, apples, pears, and tejocotes — a bright yellow fruit native to Mexico. Both are especially popular during the holiday season.

**10.** <https://www.pinterest.com/mexicoinmykitchen/mexican-christmas-food-recipe/>

Mexican Style
This pasta recipe is very quick and easy to prepare, and it’s also a very popular recipe for kids! Mac and Cheese is not a traditional Mexican recipe, but it has somehow been adopted in many Mexican homes and is a favorite at children’s parties and other types of celebrations.#mexicanrecipes #homecook #mexicanmacandcheese#easyrecipes #macandcheese
·
30m
This Atole is fruit flavored with pineapple thickened with masa (corn flour) and served much like a hot chocolate, keep this recipe handy in the upcoming cold mornings or evenings.
·

**mexican food for christmas**

**1.** <https://lilluna.com/mexican-christmas-food/>

More Collections: Italian Christmas Dinner , Christmas Side Dishes , Christmas Appetizers , Christmas Dinner Ideas , Christmas Desserts , Christmas Cookies
Mexican Christmas dinner menu
In Mexico, and many Hispanic households, Christmas Eve, or Nochebuena, is when the largest Christmas feast is eaten.
As far back as I can remember, my Luna family would gather on Christmas Eve and enjoy a spread of our favorite Mexican dishes – enchiladas , tacos , flautas , empandas , rice, pozole, mole, and more!
And because so many people love Mexican food, especially for the holidays , I wanted to share some of our favorite recipes for a traditional Mexican Christmas menu.
With a few sides , salsas , and main dishes you’re set to enjoy all the best Mexican Christmas food! Feliz Navidad!
Other Mexican Festivities
The Mexican people have a deep-rooted Christian belief. Not only do they celebrate Christmas, but they also celebrate Posada, Dia de Reyes, and Dia de la Candelaria. All are days set aside to remember Christ and to celebrate with family and of course food!
Posada, which means inn or shelter, is celebrated from December 16-24th. The nine days prior to Christmas represent not only the nine months of pregnancy, but the time Mary and Joseph spent traveling to Bethlehem.
On the first night, Christmas carols are sung outside (often two individuals are dressed as Mary and Joseph) and then the host will invite them in for food.
The last night is Christmas Eve with a delicious dinner and a traditional piñata full of candy. On each of the 9 nights, a different attribute is focused on and is often accompanied by a religious service or devotional.
Some qualities include things like humility, joy, strength, trust, charity, and faith.
Dia de Reyes (Three King’s Day) is celebrated on January 6th and is a day to remember when the 3 Wisemen brought gifts to the Christ child.
Rosca de Reyes (King’s Wreath) is a sweet bread baked in the shape of a wreath. A baby Jesus figurine is baked inside the wreath. The person who receives the slice with the figurine is the one who hosts Dia de la Candelaria.
Dia de la Candelaria (Candlemas) is on February 2nd. Mary and Joseph would have taken Jesus to the temple to be blessed on February second, forty days after his birth. Tamales are traditionally served on this day.
Tips for a festive Christmas Meal
Planning your meal. Decide which dishes you want to make fresh and which dishes can be made ahead of time. See the individual recipes for more storage and reheating information.
Spice level. Be mindful that while some people love spicy hot Mexican food, others prefer a more mild dish. I suggest labeling which dishes are spicy and which ones are milder. A great way around this is to prepare more mild dishes, but have hot sauce set out for those who want to give their plates a bit more kick.
Seasonal fruits. Incorporate seasonal fruit, or fruit traditionally used in Mexican food: oranges, guavas, jicama, and pomegranates are great choices.
Sit-down or buffet-style. The number of guests may determine whether or not you host a sit-down or a buffet-style dinner. Sit-down dinners work best with a smaller gathering, whereas buffet-style can work with 5 guests or 50.
Mexican food , especially, makes a nice buffet spread. When serving buffet style, I use chaffing dishes and crock pots to keep the dishes warm.
Decorating for our Noche Buena celebration always includes 2 things:
A Nativity. Traditionally, on Christmas Eve in Mexico children lead a procession into the church and place the baby Jesus into the manger. We don’t necessarily have a procession, but we always have the Nativity displayed. I also have costumes so that all the cousins can act out the Christmas Story from Luke 2 .
Poinsettias. My mother has them everywhere. Poinsettias bloom in southern Mexico during the winter and there is a heartfelt Christmas legend associated with the beautiful plant.
How much to serve
Appetizers . Plan to serve 3-5 appetizer pieces per person. For 5-10 people, serve 1-2 different appetizer dishes. Add another appetizer dish for every 5-8 people in attendance.
Sides . Per person, plan to serve: 6 oz of a starchy dish, 4 oz of a vegetable dish, 4-6 oz for side salads, ¾-1 cup of side soup. For every 5-8 people attending, add another dish to the menu.
Main dish . Serve each adult 6 to 8 oz of meat. Children will only need 3-4 oz. For soup as a main dish, plan 1½ cup per person. For casserole-type dishes, plan for 6-8 oz per person or about 1 cup.
Desserts . For 8 or fewer guests I’ll only plan for 1 type of dessert. For every 8-10 more people, add another dessert option. No matter how many options there are, you only need to have enough for people to have 2 total servings of dessert.
Drinks . On average, guests will drink 4-8 oz during the first hour and 4 oz for every hour after. Even if you’re serving the most delicious Champurrado, Eggnog , or fruit punch , people usually like to have water available.
Mexican Christmas appetizers
Some of the best Mexican Christmas Food is in the form of appetizers !
We love to have appetizers laid out as people come for holiday gatherings, and any of these recipes would be great for your Mexican Christmas dinner.
Don’t forget the tortilla chips . If you don’t have time to make them, our all-time fav is Juanita’s brand chips!
Chili Cheese Dip – Just four ingredients make for the BEST and yummiest chili cheese dip! Melty cheese and hearty chili are so tasty together! It’s the perfect appetizer for any party.
Simple Guacamole – Spicy, chunky simple guacamole is so easy and addicting, it’s sure to be a crowd pleaser! You won’t be able to stop eating it.
7 Layer Bean Dip – This 7 Layer Bean Dip recipe is a must-have at every function! It has loads of flavor and all your favorite dip ingredients including avocados, olives, tomatoes, cheese, guacamole and more!
Bean Dip – This easy cheesy bean dip is ready to enjoy in only 30 minutes. It’s a favorite to eat with chips, tacos, or any Mexican dish!
Queso Blanco – This delicious Queso Blanco is made in no time, and will be the perfect addition at your next get together, especially served with tortilla chips and veggies.
Homemade Salsa – This is such an EASY homemade salsa recipe! All you have to do is throw all the ingredients into your blender, and blend!
Tomatillo Salsa – Easy tomatillo salsa is spicy and delicious! It’s great with tortilla chips or as a sauce on top of your favorite Mexican dishes!
Black Bean and Corn Salsa – This Black Bean and Corn Salsa is one of our favorite dips and appetizers. It’s great with any Mexican dish or served with tortilla chips!!
Sweet Salsa Verde – Sweet Salsa Verde is a delicious salsa recipe made from tomatillos, jalapeños, sugar, & cilantro. It is sweet and spicy and takes just minutes to make.
Strawberry Salsa – You can’t go a summer without eating this sweet and spicy strawberry salsa! The flavors are so unique. Grab some cinnamon and sugar chips or your favorite tortilla chips and dig in!
Mexican Christmas Side Dishes
Now that you have your appetizers , you need some sides . We like to have at least one or two sides to serve with our Mexican meals. Our go-to’s always include rice – Mexican or Cilantro Lime rice , and beans !
Don’t forget the soups !! These are all simple and make great sides to any Mexican meal.
Chicken Tortilla Soup – The BEST slow cooker chicken tortilla soup is filled with chunks of chicken, beans & corn. It is easy to make and full of flavor!
Taco Soup – Taco Soup is one of the EASIEST dinner recipes of all time! Just dump, simmer, and enjoy in under 20 minutes!
Albondigas Soup – Albondigas soup is a delicious Mexican recipe filled with meatballs, vegetables and spices! Packed full of flavor, this simple Albondigas soup is sure to become a favorite.
Caldo de Pollo – Hearty and delicious caldo de pollo is a homey chicken soup filled with Mexican spices and flavors. It is warm, comforting, and SO yummy!!
Sopa de Fideo – This quick, simple and delicious Sopa (soup) de Fideo is a family favorite. It’s also cheesy and flavorful! Just 5 Ingredients and you’ll have dinner in no time.
Homemade Flour Tortillas – Homemade Flour Tortillas made from 5 Ingredients. They’re so soft, easy to make, and can be used for burritos, tacos, quesadillas, however you like!!
Esquites – Esquites is a tasty corn salad topped with chili and cotija cheese. It’s incredibly delicious and easy to whip up!
Mexican Street Corn – Delicious Mexican Street Corn – a copycat version from Torchy’s Tacos filled with butter, cheese, chili powder and cilantro.
Spanish Rice – Restaurant-Style Spanish Rice (aka Mexican Rice), that is easy to make and tastes like it came straight from the restaurant, and is the best side dish to any Mexican entrée.
Cilantro Lime Rice – This recipe tastes just like Cafe Rio and Chipotle Cilantro Lime Rice! It’s a simple and delicious rice prefect for a salad, burrito, or taco. Now you can make this delicious lime rice from home!
Mexican Cornbread – This Mexican Cornbread (AKA jalapeño cornbread) is light and fluffy and is filled with cheddar cheese and jalapeño. It has a bit of a nip and a lot of flavor.
Southwest Salad – Our favorite Southwest Salad recipe filled with chicken, peppers, beans, corn, tomatoes, avocado and topped with a homemade cilantro ranch dressing.
Crock Pot Pinto Beans – Nutrient rich pinto beans cooked to perfection. These make a great meal or a tasty side dish to any of your Mexican dishes.
Refried Beans – Get perfectly creamy restaurant style refried beans by adding just THREE extra ingredients to your canned beans! These refried beans are perfect served as a dip, side, or filling for burritos and tacos!
Taco Pasta Salad – Delicious Taco Pasta Salad filled with beans, corn, tomatoes, avocado and more!!
Homemade Tortilla Chips – Homemade tortilla chips are crispy and sprinkled with salt. They are surprisingly quick and simple to whip up!
Mexican Christmas Dishes
We have so many delicious Mexican recipes we love to make. For Christmas , we always do at least 3 recipes, and it’s usually a taco , enchiladas , and ALWAYS empanadas (they’re the family’s favorite)!
But all of the recipes below are winners, so give them a go and let us know what you think.
Green Chili Chicken – Green chili chicken is easy and delicious. Topped with cheese and green chili sauce guarantees it will become a new favorite in no time!!
Carne Asada – Carne Asada is the perfect Mexican flavored meat to add to tacos, burritos, salads, or quesadillas. It’s tender, flavorful, and juicy.
Beef Empanadas – Beef Empanadas are one of our favorite Mexican dishes. They are a crispy, airy taco made from dough, filled with shredded beef, red chile sauce, and olives.
Chicken Tacos – Restaurant-style Chicken Tacos are filled with ingredients like shredded chicken, cheese, lettuce, and tomatoes, all inside a fried corn tortilla.
Steak Tacos – These steak tacos are marinated to perfection and bursting with fresh flavor! Tacos are quick and easy for a perfect weeknight dinner in under 30 minutes.
Tostadas – Open face tostadas topped with all of your favorite Mexican ingredients! These tasty tostadas are a frequent meal in this house!
Green Chili Chicken Enchiladas – Corn tortillas stuffed with chicken, cheese, green chile enchilada sauce, sour cream, and green chiles, topped with more sauce and cheese! These enchiladas are a family fav!
Beef Enchiladas – Shredded Beef Enchiladas Made with Just 6 ingredients! This easy dinner idea is a crowd pleaser and is filled with corn, beef, green chiles, cheese and covered in red sauce.
Cheese Enchiladas – Restaurant-Style Red Cheese Enchiladas are an old family favorite recipe that is simply the best!! They are cheesy, saucy, and so yummy.
Enchilada Casserole – Enchilada Casserole is simple, requires no rolling, and is a comforting family favorite—perfect for weeknights!
Chile Relleno Casserole – A twist on a classic, this Mexican-inspired chile relleno casserole has just the right amount of spice and is packed with flavor!
Bean Chimichangas – Easy and delicious Bean Chimichangas are filled with beans, cheese and ROTEL and they taste just like the ones at the restaurants!
Chicken Chimichanga – Everyone loves chimichangas! This Baked Chicken Chimichanga recipe is stuffed with rice, chicken, cheese and more. Such a simple dinner recipe that is so delicious and perfect to add to the monthly menu.
Beef Flautas – Tortillas filled with meat and cheese and fried to perfection! Crispy, flavorful flautas are a delicious dinner for everyone!
Chicken Flautas – Delicious, crunchy chicken flautas filled with shredded chicken, salsa, cheese, and more! They can be fried, air fried or even baked into a delicious and easy dinner or appetizer.
Bean Burritos – Cheesy bean burritos are so easy to whip up for dinner! These are perfect for making ahead of time, or freezing for later.
Chorizo Recipe – Follow these simple steps to marinate and cook up your own fresh Chorizo from home! It takes some time, but it’s worth it!
Mexican Christmas Desserts and drinks
We of course include a few desserts in our Christmas Mexican food spread! I’ve gathered some of our favorites – including drinks !
Tres Leches Cake – This easy Tres Leches Cake recipe is a cool, sweet treat made from a tasty sponge cake, a creamy mixture of three different milks, and homemade whipped topping.
Mexican Hot Chocolate – Curl up with a good book, blanket, and this Mexican hot chocolate. One cozy cup of this hot chocolate and you’ll be hooked with its yummy spices and delicious cinnamon cocoa flavor!
Horchata – A creamy, refreshing, cinnamon flavored drink that will knock your socks off with flavor! It’s festive and perfect for any occasion.
Arroz Con Leche – Classic Arroz Con Leche – a variation of rice pudding that is sweet and cooked with milk, evaporated milk and sweetened condensed milk and topped with cinnamon.
Cinnamon Chips – The perfect baked snack to dip in sweet desserts, frosting, salsas and more! Super easy to make a bunch and serve with your favorite dessert dip!
Churros – Delicious, homemade, covered in cinnamon and sugar churros are a family favorite! It’s hard NOT to love this delicious treat when it reminds you of the Happiest Place on Earth!
Sopapilla Cheesecake – This decadent dessert is inspired by the Mexican treat—sopapillas! All of the flavors of fried dough and creamy cheesecake combine to make these decadent Sopapilla Cheesecake Bars.
Sopapillas – Puffy and pillowy Sopapillas are fried to perfection and topped with honey for a simple and delicious Mexican dessert.
Flan – This creamy, decadent flan is a Latin inspired custard dessert topped with an irresistible caramel coating. It’s also surprisingly easy to make!
Fried Ice Cream – Crunchy on the outside, and smooth and creamy on the inside—fried ice cream is a flavor bomb in your mouth and a go-to Mexican dessert!
Christmas Wedding Cookies
What better way to end your Mexican Christmas Fiesta than with delicious cookies ?
These Christmas Wedding Cookies have become a family favorite and they’re so simple that even the kids can make them.
After all that Mexican food, these cookies are the perfect treat to end the meal and they’re especially great for Christmas because they look like snowballs!
Mexican Christmas Food Ideas – Dinner, Apps, Sides + Desserts
Save Recipe

**2.** <https://www.isabeleats.com/mexican-christmas-food/>

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16 Mexican Christmas Recipes to Make This Year
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Looking to spice up your holiday menu? These Mexican Christmas recipes are perfect for celebrating Las Posadas, Navidad and Noche Buena!
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Mexican Christmas Foods
Christmas in my house has always been about two things – food and family.
Like in many Mexican households, Christmas Eve (Noche Buena) is almost a bigger deal than actual Christmas day! On Christmas Eve, my whole family gets together to sing songs to celebrate Las Posadas, we open presents at midnight and most importantly, we eat a lot of food!
From the moment we wake up until around 6pm, my family is in the kitchen making goodies like tamales, empanadas, pozole, buñuelos, ponche, and so much more!
Here are some of my favorite Mexican Christmas recipes to celebrate the big day.
Mexican Pork Tamales
An easy Mexican pork tamales recipe filled with tender pieces of pork simmered in a delicious red chile sauce all wrapped in a soft masa dough.
I grew up eating tamales every year for Christmas, New Years and other special occasions. Follow these simple step-by-step instructions to make your own authentic Mexican tamales right at home!
Pozole Rojo
This Pozole Rojo (Red Posole) is a comforting and hearty Mexican soup/stew filled with shredded pork and hominy in a warm red chile broth.
Pozole rojo is served year-round, but is often eaten at celebrations such as birthdays, Christmas, New Years, and other holidays.
These tamales are stuffed with tender pieces of chicken in a flavorful chile verde sauce made from tomatillos and a blend of green chiles.
This recipe shares everything you need to know to make them perfectly on the first try!
Pozole Verde is a comforting Mexican stew filled with shredded chicken and hominy in a delicious green chile broth made from tomatillos, jalapeños, and cilantro.
It’s easy to make, hearty, and ready in only one hour!
Atole
Atole (pronounced ah-toh-leh) is a traditional Mexican drink that’s thickened with masa harina and sweetened with piloncillo, cinnamon, and vanilla.
It’s often enjoyed in chilly weather because it’s thick and creamy enough to warm you up on those cold nights.
Sweet Tamales
Sweet Tamales made with two types of raisins and sweetened with cinnamon and sugar.
These are easy to make and a sweet treat that pairs perfectly with a cup of atole or ponche.
Champurrado
Champurrado is a type of atole that’s made with Mexican chocolate.
This chocolate-based atole is prepared with milk, Mexican chocolate, and cinnamon, and is sweetened with a little piloncillo and vanilla extract.
Every sip is creamy, thick, and satisfying and will warm you up from the inside out!
Ponche
Mexican Ponche is a warm and comforting Christmas punch made with apples, pears, oranges and guavas, and spiced with cinnamon, cloves, tamarind and hibiscus.
It’s perfect for kids because they love to eat the warm pieces of fruit, but it’s also great for adults who often drink it with a splash of rum or brandy.
Arroz con Leche, or Mexican rice pudding, will forever remind me of my family. It’s a comforting, simple, and easy dessert made from a few ingredients including long-grain white rice, sugar, milk, and cinnamon sticks.
It can be served hot or cold, and is perfect cozy treat for the holidays!
Rompope (Mexican Eggnog)
Rompope (pronounced “rrohm-poh-peh”) is really close to the traditional eggnog recipe. The main differences are that it’s made with only the egg yolks and adds slivered almonds for a hint of nuttiness.
It’s a delicious holiday drink that can be served warm or cold, and with or without alcohol.
Camote Enmielado
Camote Enmielado, or Mexican Candied Sweet Potatoes, is one of my favorite warm and comforting desserts to make when the weather starts to get cold!
Melt-in-your-mouth sweet potatoes are simmered on the stove in a syrup made from piloncillo, cinnamon, star anise, and cloves. It just doesn’t get any better than that!

**3.** <https://www.mexicoinmykitchen.com/mexican-christmas-dishes/>

by Mely Martínez
Nothing brings family and friends together like Christmas in Mexico, especially if Mexican Christmas Foods are involved. The whole family gets together on Christmas Eve to eat and enjoy the traditions of cooking together and sharing food. Therefore, if you are missing a taste of home or just looking for inspiration for your next Mexican-themed celebration, here is a collection of over 25 traditional recipes you will love!
What are some traditional Mexican Foods around Christmas?
There is not just one traditional Mexican Christmas Dinner but a diversity of dishes depending on localities. Therefore, you won't find one popular or traditional meal prepared all over the country, but many dishes depending on taste, budget, and family size.
Another significant factor in traditional Christmas meals is the climate of the area. The winter brings cold weather to the whole country except for some coastal towns. But, like in many countries, winter means comfort foods. For people in Mexico are pozole, tamales, pork legs, and seafood in coastal warmer towns.
One tradition the whole country shares is dinner on Christmas Eve (Noche Buena) versus Christmas Day. On this day, families, extended family, and friends come together to share dishes past from old relatives to enjoy together.
Mexican Christmas Main Dishes
This extensive list of Mexican Christmas recipes includes traditional ones, from savory dishes to spicy and sweet ones. Each recipe has step-by-step instructions to help create the perfect Mexican holiday with your family.
Tamales
In Mexico, Families prepare many types of tamales for many celebrations, especially for Christmas. You will find many flavors and fillings, small pork tamales in the northern region, and large tamales steamed with banana leaves in the South of the country. If you feel like you are gaining weight after reading the list, don’t worry, I have some healthy alternatives too.
Tamales
Sweet Corn Tamales: It doesn't get more authentic than this! Sweet corn tamales with pork . A family recipe passed down from generation to generation. One single bite will make you a believer!
Beef Tamales: My mother’s favorite recipe is homemade beef tamales filled with ground beef and vegetables.
Traditional Tamales: Another favorite is the pork tamales , stuffed with juicy pulled pork and served with your choice of salsa.
Tamales in Green Salsa: The famous chicken tamales in the sweet and tangy tomatillo sauce are an effortless recipe. These tamales in green salsa are a great dish on their own or an excellent companion to carne asada.
Tamales de Rajas: For a spicy and smokey flavor, we recommend the tamales de rajas , traditionally made on a special occasion like Christmas. Filled with queso fresco and poblano peppers, make these tamales a perfect meatless addition to any crowd-worthy dinner.
Vegan Tamales: For a healthier twist to the traditional tamales, we recommend vegan tamales . Prepared without lard and stuffed with vegetables, make this more nutritious alternative a great choice.
Pork and Beef Main Dishes
Roasted Pork: The most challenging part of this Roasted Pork Leg is waiting for it to cook. Your delicious pork will impress your guests with beautiful pineapple decorations.
Pork in Adobo: Marinaded for a few hours, then slathered in homemade adobo, this Roasted Pork in Adobo Sauce is perfection.
Pork in Adobo
Yucatan Style Pork Leg: To impress your guest, prepare this flavorful Pork Leg cooked with orange juice, oregano, and spices that only takes 15 minutes of prep time.
Carne Asada: Carne Asada is like tamales, a favorite for any occasion, and always a great choice. Try our easy and flavourful recipe for your perfect carne asada.
Yucatan Style Pork Leg (Roasted Pork Leg)
Pozole Rojo: Tasty and brothy Pozole (posole) soup made with pork, hominy, and red dried chiles is just perfection. Pile your bowl with toppings like shredded cabbage, radishes, lime, and cilantro.
Beef Birria: Rich stew Birria simmered with spices and chiles is a great option for a Christmas eve dinner and excellent for next-day tacos.
Mexican Red Pozole
Poultry and Fish
Turkey: A Popular and Traditional dish is Stuffed Turkey , a roasted turkey to perfection stuffed with pork or beef, among other ingredients.
Salted Cod: Another popular dish is the Salted Cod (Bacalao Navideño) , also used as a side dish.
Mexican Christmas Side Dishes Food
These family-friendly side dishes will be a hit in your next holiday celebration, from salads to pasta.
Chicken Salad: The most popular dish at every party is the Mexican Chicken Salad . Excellent by itself, enjoy this meal as a side dish or as an appetizer. The combination of mayo, chicken, and vegetables creates a creamy blend of excellent flavors.
Mexican Mac and Cheese: Spicy and full of flavor, the mac and cheese recipe is a favorite side dish everybody loves. The roasted bell peppers and cheddar gives a boost of flavor to the macaroni for a perfect combination.
Spaghetti with Cream: This creamy and effortless Spaghetti with cream is ready within minutes. With only a few ingredients, it is an excellent and savory companion to any main dish.
Christmas Eve Salad
Christmas Salad: The traditional fruity Christmas eve salad made with seasonal fruits and vegetables is light and used as a side dish or appetizer.
Apple Salad: Similar to the Waldorf Salad, this crunchy Apple Salad is a fantastic concoction of fruit, nuts, and mayo.
Christmas Drinks
From chocolate to fruity flavors, we have a drink for everybody. So find your new favorite Christmas cocktail below!
Christmas Punch (Ponche)
Ponche: The traditional Christmas Punch (Ponche), a concoction of fruit and spices mixed to perfection.
Champurrado: If chocolate is more of your preferred choice, try the Champurrado , a Mexican hot chocolate with a little bit of piloncillo and cinnamon.
Rompope (Mexican Eggnog)
Rompope: Finally, the famous Rompope (Mexican eggnog) is a creamy festive drink you can enjoy with or without rum.
Christmas Desserts
And finally, to end with a sweet treat, Buñuelos (Bunuelos) are a must for Christmas, and maybe even some sweet tamales . Powder with sugar, Mexican wedding cookies , and sopaipillas are a kid's favorite. And lastly, the traditional crunchy Buñuelos de Viento , our Christmas Rosettes cherished by all.
There are many more dishes to be added to this list, but I hope these here will help you add a little bit of the Mexican tradition to your Christmas Menu.
¡Feliz Navidad!
I hope you make them. If you do, please come back to let me know your experience.
PROVECHO!
Leave a comment and share your experience with the recipe. Mexican Christmas
Are you looking for other Mexican celebration recipes after Christmas and New Year?
Around the corner is January 6th - King’s day, where we eat Rosca de Reyes and wait for the wise man to deliver presents to the kids. Check the step recipe to prepare your own King’s Day Bread.
For more ideas and recipes, visit Us on Pinterest ; check our boards with hundreds of delicious ideas I'm pinning for you! Or, if you are on Instagram , check out the meal pictures or story ideas.
Para recetas en espanol, siguenos en las redes sociales y en Mexico en mi cocina .
More Mexican Christmas Recipes
Homemade Gifts from the Mexican Kitchen
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**4.** <https://insanelygoodrecipes.com/mexican-christmas-foods/>

Home › Recipe Roundup › 25 Traditional Mexican Christmas Foods
25 Traditional Mexican Christmas Foods
Published on: January 12, 2022
Email
Give your American Christmas a Mexican flair with these festive Mexican Christmas foods!
In Mexico, as well as other Latin countries, Christmas Eve is given more attention than Christmas day itself.
Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
The celebration starts in the morning, but the main celebration doesn’t happen until midnight, when presents are opened and food is eaten.
Called Noche Buena, this midnight Christmas feast is filled with colorful and flavorful Mexican treats such as empanadas, bunuelos, tamales, and more.
If you’re looking to add more Christmas cheer to your holiday celebrations this year, I highly suggest you give these recipes a try.
Feliz Navidad!
1. Red Pork Tamales
Tamales are a popular Mexican snack of meat-filled dough wrapped in corn husks. Its sweet and savory flavor profile makes it wonderfully addictive.
There are a variety of fillings you can use in tamales, and this is among the most popular ones.
Pork shoulder is simmered in a red chile sauce, making it melt-in-your-mouth tender and oh, so delicious.
I’ll be honest – the masa dough takes a while to prepare and cook, but if you enlist the help of a couple of friends, things will be super easy.
2. Concha
Next up, let’s head straight to bread. Conchas are Mexican sweet breads (pan dulce) with a distinct, white, seashell-looking topping.
The bread is light and airy, but what makes it super iconic is the topping, which is a creamy mix of powdered sugar and shortening.
The topping is traditionally white, but it’s also not uncommon to see pink, yellow, and brown conchas.
The seashell (which is concha, in Spanish) look is achieved by using a concha cutter or a knife.
Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
3. Pozole Rojo
If you’re looking for comfort, that’s nothing a bowl of pozole rojo can’t provide.
It’s a Mexican stew brimming with pork, white corn soaked in wine (hominy), red chiles, and an incredibly rich broth.
Since it takes hours to cook, pozole rojo is commonly reserved for Christmas and other special occasions.
It’s also cooked in a huge pot that can serve up to 12. It requires so much time it just doesn’t make sense to cook a smaller batch.
4. Chicken Pozole Verde
Here’s another cozy Mexican stew that’ll make you feel loved and happy.
This version of pozole uses shredded chicken instead of the usual pork and green chile instead of red.
While it tastes a little different from pozole rojo, they both have one thing in common: they’re studded with sweet white corn soaked in lime (hominy).
5. Mexican Cinnamon Cookies
Cookies are the universal feel-good food. And no matter what kind they are, they never fail to put one in a good mood.
These Mexican cinnamon cookies are no exception. They’re so good, snacking on them will give you Christmas feels even in summer.
Called polvorones de canele, these cookies are wonderfully sweet and buttery with a melt-in-your-mouth powdered sugar-and-cinnamon coating.
6. Easy Pork Pozole Rojo (Posole)
Here’s another pozole rojo recipe that’ll make you full and happy.
This one is a lot easier to prepare than the first, so cooking amateurs, feel free to give this one a try.
Tender pork and sweet white corn are cooked in a rich and flavorful red enchilada sauce.
Garnished with shredded cabbage, avocado slices, diced onions, and fresh cilantro, this stew is a pure embodiment of Mexican comfort food.
7. Mexican Wedding Cookies
Mexican wedding pecan cookies are so incredibly light and airy, they melt in your mouth.
Also, how pretty are they, am I right? Covered in powdered sugar, they possess such an ethereal and exquisite appearance.
Perhaps that’s why they’re so ideal at weddings!
These cookies aren’t only perfect at weddings, though, but on Christmas and other special occasions, as well.
8. Easy Flan
Can you believe that as smooth, silky, and spectacular as flan is, it only calls for 5 simple ingredients? At least, this one does!
This flan recipe is ridiculously easy, anyone can pull it off. But just because it’s a breeze doesn’t mean it’s so-so.
With a wonderfully creamy and velvety custard and a sweet caramel syrup, this flan is simply divine.
9. Champurrado
Champurrado is a thick Mexican beverage made of chocolate, piloncillo (cane sugar), and cornflour. Think of it as the country’s version of hot chocolate.
There are many flavor varieties to champurrado, with some recipes calling for spices such as cloves, orange peel, cinnamon, and anise seed, but at its base is always chocolate.
Served warm, it’s the perfect beverage to drink on a cold and snowy Christmas morning.
Ponche is another Mexican beverage often served at Christmas.
Just like the champurrado, it’s also served warm. But it’s not chocolatey, at all.
Flavored with apples, pears, oranges, guavas, and spices, it’s like a warm version of a fruit punch.
This is a kid-friendly punch, but you can always make it an adult twist with a splash of brandy or rum.
Speaking of adult-friendly drinks, here’s another one for you. These cranberry margaritas will definitely get the party started.
They’re margaritas with a cranberry twist. How awesome is that?
Besides the unique flavor, the cranberries also give the cocktail a stunning, deep, purple hue.
Sopaipillas, or sopapillas, are an addictive Hispanic snack made of puffed-up bread with a surprise center.
They’re similar to bunuelos, except the exterior is more pillowy than crispy.
Sopaipillas can be filled with savory or sweet fillings, so they can be either served as a main entree or dessert.
In this recipe, the filling is a sweet mix of sugar, cinnamon, and honey.
Tres leches, which is Spanish for “three milks,” is a delectable sponge cake soaked in three different kinds of milk – evaporated milk, sweetened condensed milk, and heavy cream.
As you can imagine, this cake is wonderfully moist and bursting with a creamy and milky flavor.
This particular recipe makes small, cupcake versions of the classic, and with a strawberry and whipped cream topping, to boot.
Empanadas are the Latin version of turnovers, and they are absolutely delicious.
Just like any turnover, empanadas can be filled with either a sweet or savory filling.
For a Christmasy empanada, use this filling made of pumpkin puree, brown sugar, and spices. One bite will instantly get you into the holiday spirit!
Earlier we talked about sopapillas, the addictive snack of puffed-up bread with a surprise center.
This time, let’s take that to newer heights of deliciousness and add cheesecake into the mix.
These bars are made of a silky and creamy cheesecake filling sandwiched between crescent roll pastry sheets and finished off with a butter-cinnamon-sugar topping.
Oh wait, it doesn’t end there. The bars are given a drizzling of honey, just for extra sweetness.
My mouth is watering just thinking about them.
It’s fried dough rolled in cinnamon sugar. It doesn’t seem like much, but bunuelos are one of Mexico’s most popular snacks.
If you’ve never tried them, take this as the sign to do so.
These wildly crispy and puffy fritters are to die for!
The texture is on point, and so is the flavor. Nothing beats the goodness of cinnamon and sugar on pastry.
The best part? Bunuelos only call for seven ingredients, and they’re a cinch to make.
17. Chicken Tamale Casserole
Let’s take a super quick break from the sweets and say hello once again to a savory entree.
As delectable as traditional tamales are, I think we can all agree it’s not the simplest recipe in the world.
That said, here’s a fantastic alternative for you that still gives you all the amazing flavors and textures of the classic Mexican dish.
The difference? It doesn’t require as much effort.
Churros are a world-famous snack no one can say no to.
These pillowy sticks are wonderfully crispy on the outside, and super tender and fluffy on the inside.
Sprinkled with cinnamon and sugar, they’re super addictive, even on their own.
But why settle for churros alone, when there’s always store-bought dulce de leche to dunk them in?
This food partnership creates one of the most dangerously addictive snacks known to man.
19. Red and Green Enchiladas
Can’t pick between red and green enchiladas? There’s no need to! You can simply have them both.
This recipe combines both red and green sauces to make one stunning enchilada. Double the sauce, double the fun.
Plus, the two sauces make for a prettier presentation.
It’s also oozing with chicken, salsa, and shredded cheese. It’s all your favorite Mexican flavors in one casserole.
If you’re not familiar with Hatch green chilis, you’re in for a treat… if you can take the heat, that is.
Hatch green chilis are delectable green peppers that make for an even more delectable sauce.
This sauce can then be used in guacamole and salsa, among others.
This recipe uses Hatch green chili sauce to add more oomph to the classic baby back ribs.
I can already imagine myself licking my fingers!
21. Sheet-Pan Chicken Fajitas
These chicken fajitas are bursting with flavor. And they’re as colorful as can be!
If you’re looking for something extra festive for Christmas, I think you’ve just found the recipe.
This dish gives you chicken strips, tri-colored bell peppers, and onions seasoned with spices and baked to perfection.
The only effort it requires is slicing the vegetables, but the rest is up to the oven. It’s a quick and easy one-pan dish that comes together in no time.
22. Marranitos (Mexican Gingerbread Pigs)
Marranitos are Mexican sweet bread (pan dulce) with the most adorable, almost-too-cute-to-eat shape.
It’ll take a moment for you to take a bite out of these charming gingerbread piggies. That’s just how cute they are.
But, once you take your first bite, I’m afraid you might never be able to stop. Seriously, these marranitos are that good.
They’re like a cross between a cookie and a cake – they’re not firm, but not soft, either.
They’re also not that sweet, which makes them perfect for dipping in milk or coffee.
Whether you’re in the mood for grilled, fried, or oven-roasted chicken, it doesn’t matter.
Whatever cooking method you opt for, this marinade is the only marinade you’ll need.
It’s a simple blend of olive oil, lime juice, garlic, chili powder, cilantro, cumin, oregano, paprika, salt, and pepper.
It seems like a lot of ingredients, but I’m pretty sure you can find them all in your pantry!
This chicken recipe is great with burritos, taquitos, and enchiladas. Or, just serve it with rice and call it a day.
24. Zucchini and Corn Tamales
Have you ever tried tamales that are filled with vegetables instead of meat? If you think they’re not as tasty, this recipe will convince you otherwise.
Tender corn masa (dough) is filled with a combo of sweet corn kernels and zucchini cubes. Again, it doesn’t seem like much, but wait until you take a bite.
It calls for a lot of time and effort, so this is perfect if you’re spending Christmas with people who also love to cook. Make it a fun activity for everybody!
25. Easy Ensalada de Noche Buena – Christmas Eve Salad
Ensalada de Noche Buena or Christmas Eve salad is a festive combination of oranges, pineapple, beets, jicama, and pomegranates tossed in a sweet and citrusy dressing.
The colors alone will cheer you up. But it’s the bright and tasty flavors that’ll make you fall in love.

**5.** <https://www.buzzfeed.com/sylviomartins/mexican-christmas-dishes-that-you-should-try>

Link
Keep yourself warm this Christmas with warm bowls of pozole and other Mexican classics.
Meals around Christmastime in Mexico can be a mix of seasonal dishes and other foods that are eaten year-round but feel especially popular during the holidays. From soups to moles and roasted ham, here are 30 delicious Mexican dishes from across the country that you should incorporate into your Christmas feast this year.
1. Pork tamales
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
Tamales can also come filled with other meats like beef or chicken, but pork is the Christmastime specialty that many Mexican families have grown up making. Besides meat options, other ingredients may vary and include things like raisins, olives, and potatoes. Choose between red salsa, green salsa, or even mole to coat your meat and tuck into your masa.
2. Pozole
Robert Patrick Briggs / Getty Images/iStockphoto
Like tamales, pozole can really vary but is always delicious (and a favorite around the holidays). This traditionally pork and hominy (aka chewy, nixtamalized corn) stew can come in a red broth with smoky dried chile flavor, a green broth with bright hints of tomatillos, and fresh chiles, or a white broth with bold flavors from the stewed meat, garlic, and onions. If pork isn't for you, chicken is a great substitute and makes for a lighter soup.
3. Rosca de Reyes
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
This colorful, donut-shaped cake is technically meant for Three Kings Day (celebrated on January 6), but you won't find it in bakeries until around Christmastime or even the week leading up to its intended holiday. Regardless, Rosca de Reyes is always associated with this time of year, and some families opt to bake their own instead of pre-ordering one at the panadería. Varieties include a range of different dried or candied fruits on top, stuffing cakes with a sweet cream cheese filling and dulce de leche, or sprinkling a generous amount of sugar on top. While it sounds super rich, this cake is usually not overly sweet and goes great with a cup of coffee.
4. Pierna de Puerco Adobada
Photo by Mely Martinez of "Mexico In My Kitchen" / Via Recipe: mexicoinmykitchen.com
Instead of going with the usual honey-glazed ham, opt for this super-flavorful alternative. This pork leg is oven-roasted until it's perfectly juicy and tender. The main star of this recipe is its adobo marinade that's a combination of the sweet and tangy flavors of fresh orange juice and the smokiness of dried chiles. We also can't help but love the beautiful color it gives the meat.
5. Lomo de Puerco
Rudisill / Getty Images
This isn't so much a specific recipe but rather a very versatile and popular cut of pork during the holidays in Mexico. Besides being a leaner cut of meat, pork loin can be seasoned in so many ways. It can be stuffed with spicy chorizo sausage and bacon or something sweet like dried fruits and tangy pineapple. It can be bathed in white wine and garlic or served with a salty gravy sauce. When it comes to lomo de puerco, the sky's the limit.
6. Ensalada Navideña
Sandor Mejias Brito / Getty Images/iStockphoto
Not to be confused with a green salad, this Christmas salad is a sweet and creamy fruit salad with apples, canned pineapple, walnuts, and usually some sweet binder like table cream or vanilla yogurt. You'd think it'd be a dessert, but some people have no problem eating this fruit casserole next to some savory dishes.
7. Pavo
Gmvozd / Getty Images
Many people don't know this, but turkey is a staple in Mexico's Yucatán Peninsula and is commonly eaten across Latin America during the holidays. Diving into Yucatecan cuisine will pull up dishes like pavo en escabeche oriental, pavo en relleno negro, or pavo al pipian. Other Mexican turkey dishes involve roasting your bird whole in adobo or a Yucatecan pibil marinade.
8. Buñuelos
Agcuesta / Getty Images/iStockphoto
Fried dough always sounds like a good idea, and buñuelos are no exception. These disc-shaped fritters are super crispy and can be dunked in sugar or coated in a sticky syrup made from brown sugar, star anise, and cinnamon.
9. Champurrado
Daniel Banda / Getty Images/iStockphoto
It can be tricky to describe what makes champurrado so delicious, but it's worth a try: think hot chocolate but thicker, creamier, slightly spicier, and dare we say, more interesting? This cacao-based drink is made with corn, milk, piloncillo, and a combination of spices like cinnamon and star anise.
10. Ponche Navideño
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
This Christmastime punch is wonderfully sweet, tart, and spicy all at the same time. Made from brewed hibiscus flowers, tamarind pods, and a plethora of fruits (both fresh and dried), there's a lot going on in this punch. Some ingredients include fresh guava, oranges, apples, cinnamon sticks, piloncillo, raisins, prunes, and tejocotes, which are sweet and sour stone fruit native to Mexico. In the end, you're left with a beautifully fruity red punch that packs a kick.
11. Menudo
Mariah Tauger / Los Angeles Times via Getty Images
Menudo is typically enjoyed year-round as a weekend-only tradition, but the cold Christmas weather usually has people craving a warm bowl of tripe stew. Made from a dried red chile broth with tons of oregano, onions, and hominy (and stewed tripe, of course), this soup takes several hours to bubble and boil in a pot before serving, but it's usually well worth the wait.
12. Calabaza en Tacha
Photo by Mely Martinez of "Mexico In My Kitchen" / Via Recipe: mexicoinmykitchen.com
This traditional candy is eaten on Día de los Muertos, but pumpkin is plentiful during this time of year and should definitely appear on your dinner table during the holidays. After slicing and deseeding the gourd, you place the chunks in a saucepan with water, piloncillo, cinnamon sticks, and sliced oranges until the pumpkin is cooked and candied in a spiced syrup.
13. Chiles en Nogada
Jose Castanares / AFP via Getty Images
Few dishes are as patriotic as a chile en nogada with its red, green, and white colors, making it perfect for matching your Christmas decor. This dish is all about balancing sweet and savory by stuffing a charred poblano pepper with a ground meat picadillo full of apple, plantain, and raisins for a hint of fruitiness. The chile then gets coated in the nogada, which is a decadent milk, walnut, and goat cheese sauce, and decorated with pomegranate seeds for a beautiful pop of color.
14. Mixiote
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
Mixiote refers to a style of cooking rather than a single dish, but feel free to whip up a bunch of mixiotes this Christmas. Once you've decided on your meat of choice, whether it be pork, beef, chicken, or even fish, you season the protein with a dried chile paste and wrap it in an oven-safe bag or banana leaf, where it will steam as it cooks. The final result is tender and wonderfully spiced meat that's already portioned for individual servings.
15. Bacalao a la Vizcaína
Photo by Mely Martinez of "Mexico In My Kitchen" / Via Recipe: mexicoenmicocina.com
Based on the Spanish dish of the same name, this Mexican dish is very popular during Christmas and is a salty and fishy alternative to other meat options. The star of the dish is the flakey salted cod that gets dehydrated and stewed with tomatoes, onions, plenty of garlic, some green olives, and boiled potatoes, to name just a few ingredients. The final result is briney, warm, and super delicious.
16. Birria
Carlosrojas20 / Getty Images/iStockphoto
Birria has become a bit of a phenomenon in recent years, but this Jalisco specialty is now very regional, with some parts of Mexico preferring to use beef rather than the traditional recipe's goat meat. You can make birria tatemada (oven-roasted birria) in your oven, stew it in a pot with plenty of dried chiles, oregano, and spices to create a smoky consommé, or pull your meat apart to make tacos, cheesy quesatacos, or even mulitas. It's really all up to personal preference.
17. Romeritos
Instagram: @monicapavonburkle
This dish is an excellent way of getting your greens in at the dinner table. Made from a leafy Mexican vegetable called romerito, these greens are cooked in a stew with mole, shrimp, and boiled potatoes until everything is soft and tender. This combination is commonly known as revoltijo, and it's very tasty.
18. Mexican Wedding Cookies
Brent Hofacker / Getty Images/500px Plus
Contrary to the name, these powdered cookies can be enjoyed on other occasions, including Christmas. Easy to make and super delicious, these cookies only require flour, butter, powdered sugar, vanilla, and nuts to make. The only downside — expect to get powdered sugar on your shirt.
19. Queso Relleno
Photo by Jennifer B. via Yelp / Via yelp.com
You've probably seen food cooked inside a wheel of cheese, but have you ever eaten a stuffed wheel of cheese? This Yucatecan specialty is a product of migration and cultural blending following waves of European traders in the region. A wheel of Dutch Edam cheese is hollowed and filled with various things, including a ground pork stuffing with garlic, onions, olives, raisins, and hard-boiled eggs, to name a few possibilities. Slice and serve on a bed of k'ool, a salty gravy made from chicken broth, lard, and flour.
20. Mole Poblano
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
There are countless varieties of moles out there, but this style is particularly popular around this time of year. Originally from Puebla, mole poblano leans more into the sweet and smoky flavor profiles with its hint of ancho chiles, nuts, cacao, and cinnamon. The reddish-brown sauce goes great on literally anything, so feel free to pour it on your baked ham, steak, chicken, or more.
21. Pollo almendrado
Photo by Kathlyn D. via Yelp / Via yelp.com
This simple but very tasty chicken dish is always a big crowd-pleaser. The almendrado sauce is made from blending toasted almonds, cooked tomato, onion, garlic, and spices until you get a beautiful orange puree. This nutty, creamy, and savory sauce is then used for stewing pieces of chicken.
22. Mole de Pavo
Photo by Juan B. via Yelp / Via yelp.com
Remember those turkey leftovers in your fridge? Do yourself a favor and shred the remaining meat and throw it into a pot of mole sauce of your choosing. Not only is this a delicious leftover hack, but it's one of the easiest ways to burn through all of that turkey. Think turkey mole tacos, sandwiches, or plates with a side of rice.
23. Glazed Ham
Duncan Cuthbertson / Getty Images/iStockphoto
Don't worry, your beloved glazed ham still has a place on the Mexican Christmas dinner table, but the glaze may vary from home to home. One of the common routes for marinating this hunk of meat is going sweet with canned pineapple, fruit juice, cloves for spice, and other fruity ingredients like maraschino cherries.
24. Flan Napolitano
Kaorinne / Getty Images/iStockphoto
Think creamy, custardy flan but even richer. Yes, that's actually possible, and you do so by incorporating cream cheese into the custard. You get a whiter and denser custard that has a bit more body to it and is twice as decadent.
25. Gelatinas
Sandor Mejias Brito / Getty Images/iStockphoto
Gelatin in Mexico is taken very seriously, and Christmas is no exception. Entire cakes are made entirely from gelatin and come in some very intricate designs as well. Flavor and textures may vary, including milk gelatin that looks opaque and is sweetened with condensed milk. This often acts as a base for layers of red and green gelatin, bringing some extra color and fruitiness to the dessert.
26. Niño Envuelto
Photo by Duri H. via Yelp / Via yelp.com
This traditional Mexican pan dulce is very similar to a Swiss Roll with its signature swirl in the middle. The cakey sponge is rolled with strawberry jam in the middle before receiving an outer layer of jam and lots of shredded coconut for extra texture and flavor.
27. Mexican Hot Chocolate
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
People will debate which Mexican hot chocolate brand reigns supreme, but the real difference comes in how you prepare it. Made from bittersweet chocolate, Mexican hot chocolate is flavored with real milk, cinnamon, vanilla, and chili powder for a bit of heat. This is a lot more complex than other hot chocolates around the world and has sweet, smoky, and earthy notes.
28. Atole de Calabaza
Pumpkin spiced lattes have nothing on this ultra-creamy beverage. Thickened with corn flour, this pumpkin concoction is flavored with cinnamon, cloves, sugar, vanilla, and evaporated milk to make a not-too-sweet but sweet enough hot beverage.
29. Sweet Tamales
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
Tamales can be sweet, too, and not restricted to the dessert menu either. Instead of filling your masa with meat or other savory foods, you can add fresh corn and sugar to make a mildly sweet cake or incorporate brighter flavors like strawberries, pineapple, or cream cheese with caramel and walnuts.
30. Marranitos
Photo by Prairie S. via Yelp / Via yelp.com
These pig-shaped biscuits are not just super cute, but some of the best coffee-time cookies we can think of. Flavored with piloncillo and cinnamon, marranitos have a warm spiciness to them that feels balanced with the biscuits' sweetness.

**6.** <https://www.bhg.com/christmas/dinner/mexican/>

21 Festive Recipes for Mexican Food on Christmas
These classic and modern recipes will help you enjoy a Mexican Christmas dinner.
By
Updated on November 17, 2022
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Photo: Carson Downing
Try these delicious Mexican Christmas dinner recipes for your holiday hosting this year! Try our recipes for tamales, churros, and more. Each recipe is perfect for creating a traditional or non-traditional Mexican Christmas dinner. We've also got Tex-Mex takes on your favorites like nachos, tacos, and more.
01 of 21
Karla Conrad
Mexican Christmas Menu: Appetizer
For a guacamole recipe you can't get enough of, turn to our simple blend of tomatoes and avocados flavored with garlic, lime, and onion. The traditional Mexican side dish is the perfect addition to any crowd-worthy dinner.
02 of 21
Jacob Fox
Mexican Christmas Menu: Appetizer
Tamales just might be the most important part of creating a traditional Mexican Christmas dinner. Because tamales take a little extra kitchen energy, they're generally saved for special occasions, such as the holidays. Pick from four fillings—cheese, pork, chicken, or shrimp—to make our version of the cornmeal dumplings.
03 of 21
Kelsey Hansen
Mexican Christmas Menu: Appetizer
This take on nachos is anything but traditional! Use a rotisserie chicken as the main topping followed by radishes, green onion, and a homemade wasabi guacamole. Sprinkle with sesame seeds to finish.
04 of 21
Kritsada Panichgul
Mexican Christmas Menu: Appetizer
Finely chopped tomatoes, onions, and cilantro make up this classic salsa picante. Note: You'll need a blender or food processor to get everything ready.
05 of 21
Carson Downing
Mexican Christmas Menu: Appetizer
Recipe developer Mely Martinez shares that these bean-filled snacks are often sold as street food in Oaxaca. Make your own at home using masa harina, refried black beans, and queso fresco. Serve them with crema and red salsa.
06 of 21
Andy Lyons
Mexican Christmas Menu: Side dish
To complete your meal, look no further. It's just not a Mexican dinner without homemade refried beans. Ours come together in your Dutch oven with just five ingredients.
07 of 21
Andy Lyons
Mexican Christmas Menu: Side dish
No Mexican menu, Christmas or not, is complete without this classic red rice side dish. The topping of fresh cilantro plays up the classic Christmas color combo of red and green to add even more festivity to your Christmas dinner menu .
08 of 21
Buff Strickland
Mexican Christmas Menu: Side dish
Get a leg up on your Mexican Christmas menu with a make-ahead holiday salad . Assemble everything the night before, and add the avocado just before serving to prevent browning.
09 of 21
Karla Conrad
Mexican Christmas Menu: Entree
There's no Christmas dinner without a wow-worthy main-dish affair, and our pork ribs are no exception. Traditional mole verde covers every inch of our juicy, tender pork.
10 of 21
Karla Conrad
Mexican Christmas Menu: Entree
Pozole is a hominy soup made with meat and seasoned with chiles and garlic. The hearty big-batch meal is made hands-off in your slow cooker, making it perfect for feeding hungry holiday crowds.
11 of 21
Kritsada Panichgul
Mexican Christmas Menu: Entree
Sink your teeth into this succulent Mexican meat entree. It's all about the homemade mole. After all, a special Christmas menu calls for a special sauce.
12 of 21
Kritsada Panichgul
Mexican Christmas Menu: Entree
Represent traditional Mexican chiles Rellenos in our hearty casserole. Tender shrimp and chopped poblano peppers combine with cheddar cheese and fresh tomatoes to make this delicious Christmas recipe.
Karla Conrad
Mexican Christmas Menu: Entree
Originally from Jalisco, Mexico, birria is a spicy stew typically served with tortillas, onions, and limes. Our take on the Mexican Christmas recipe features lamb, ancho chile pepper, and sweet dried plums.
14 of 21
Kelsey Hansen
Mexican Christmas Menu: Entree
If you're hosting vegan or vegetarian guests, this taco recipe is a great choice. Filled with spiced jackfruit, onion, and chipotle, each taco is topped with peppery arugula and pico de gallo for fresh flavor.
15 of 21
Carson Downing
Mexican Christmas Menu: Entree
A fresh green tomatillo salsa is the base of this enchilada bake. To assemble the dish, stuff corn tortillas with chicken and smother with the salsa and Oaxaca cheese. Top with fresh cilantro and thinly sliced red onions.
16 of 21
Kritsada Panichgul
Mexican Christmas Menu: Dessert
Canela, meaning "cinnamon" in Spanish, is the perfect way to describe these Mexican treats . The light and crispy fried cookies are traditionally sprinkled in sugar or doused in syrup—ours feature both.
17 of 21
Blaine Moats
Mexican Christmas Menu: Dessert
Stop your search for a Mexican dessert right here! Trust us, you'll do no better than this just slightly spiced chocolate cookie sandwich oozing with salty-sweet dulce de leche. It's a dream Mexican Christmas dessert.
18 of 21
Jason Donnelly
Mexican Christmas Menu: Dessert
Try our street-fare-inspired homemade churros to finish off your Mexican Christmas dinner. Don't forget to dunk them in a creamy bowl of coffee-infused chocolate.
19 of 21
Andy Lyons
Mexican Christmas Menu: Drink or dessert
Finish off your Christmas dinner with a warm, cozy mug of rich cinnamon hot chocolate , also known as champurrado. Our version adds a hint of sophistication thanks to the cinnamon we've added into the mix.
20 of 21
Scott Little
Mexican Christmas Menu: Dessert
Elegant, sophisticated flan is a smooth, melt-in-your-mouth dessert that originated in Mexican culture. Our sweet individual custards are topped with a tasty caramel sauce.
21 of 21
Jason Donnelly
Mexican Christmas Menu: Dessert
This new take on cream puffs is stuffed with homemade whipped cream and dulce de leche. As one BHG home cook raves, "5-star delicious and guests loved them! I served with custard and whipped cream. I also made the puffs a bit smaller so there'd be more to go around, and got 20."
Was this page helpful?

**7.** <https://www.tasteofhome.com/collection/mexican-christmas-food/>

36 Recipes for Mexican Christmas Food
Carrie Madormo, RN Updated: Mar. 30, 2023
Raise your horchata to a very Feliz Navidad with these 40 festive, spicy recipes for Mexican Christmas food.
1 / 36
Conchas
Concha (Mexican sweet bread) is a breakfast or snack pastry found all over Mexico. It has a fluffy brioche-like dough with a crispy streusel topping, scored to resemble a shell. The pastry can come in a variety of colors and other shapes, but I prefer the plain and chocolate streusel. —Johnna Johnson, Scottsdale, Arizona
Easy Pork Posole
Looking for a meal in a bowl? Sit down to a Mexican classic full of cubed pork, sliced sausage, hominy and more. It all goes into the slow cooker, so you can come home at night to a table-ready dinner. —Greg Fontenot, The Woodlands, Texas
Mexican Hot Chocolate
This delicious, not-too-sweet Mexican hot chocolate is richly flavored with cocoa and delicately seasoned with spices. The whole-stick cinnamon stirrers come in handy, as the old-fashioned chocolate mixture settles if not stirred before drinking. The blend of cinnamon and chocolate flavors is wonderful! —Kathy Young, Weatherford, Texas
Cranberry-Jalapeno Martini
I describe this cocktail as slightly tart, a little sassy and completely delicious. I make a big batch when I'm hosting a party because it tends to disappear quickly. Garnish with fresh mint and cranberries for an extra-special touch. —Kelli Haetinger, Virginia Beach, Virginia
Pork Chile Verde
Pork slowly stews with jalapenos, onion, green enchilada sauce and spices in this flavor-packed Mexican dish. It's wonderful on its own or stuffed in a warm tortilla with sour cream, grated cheese or olives on the side. —Kimberly Burke, Chico, California
Baked Beans Mole
My son and husband love this hearty side dish that is quick and easy to prepare but yet so flavorful. Chocolate, chili and honey mingle to create a rich, savory flavor that's not too spicy and not too sweet. —Roxanne Chan, Albany, California
Mexican Wedding Cookies
As part of a Mexican tradition, I tucked these sugar-dusted Mexican wedding cookies into small gift boxes for the guests at my sister's wedding. Most folks said the cookies never made it home! We bake them around the holidays too. —Sarita Johnston, San Antonio, Texas
Mole New Mexican Wedding Cookies
Heat and sweet is such an amazing combination. I added chili powder and chocolate chips to give a new twist to traditional Mexican cookies. They melt in your mouth, and then the spice hits you. I just love them. — Marla Clark, Albuquerque, New Mexico
Carrie Madormo, RN
Now a freelance health and food writer, Carrie worked as a nurse for over a decade. When she isn't hunched over her laptop with a baby in hand, you will find her cooking her grandmother’s recipes, lacing up her running shoes or sipping coffee in the bathroom to hide from her three young

**8.** <https://www.chefspencil.com/top-20-mexican-christmas-foods/>

Top 20 Mexican Christmas Foods
Top 20 Mexican Christmas Foods
Posted on
Christmas food in Mexico is the result of cultural syncretism and diversity. Let us tell you a bit about its beginnings and the best seasonal dishes to celebrate it.
Christmas History Facts in Mexico
The holiday season in Mexico peaks on Christmas Day, which is celebrated on December 25 and like all national celebrations, traditional food makes its appearance with the prominence it deserves.
It’s important to remember that before the Colony, in America we didn’t have certain foods that are traditional today, such as pork. Also, another not less important fact is that the word Christmas is derived from the Latin nativitas, which means nativity.
Another interesting fact you need to know is that Mexico celebrated its first Christmas in 1526, and Fray Pedro de Gante wrote a letter to King Carlos V describing how it was celebrated with the indigenous people.
Celebration foods in Mexico include mole, pozole, pibil pork, tamales, which are preparations that require great dedication and are almost a ritual.
So let’s see how we celebrate Christmas with these 20 traditional dishes that are hugely popular in Mexico.
This was originally consumed at winter solstice. The oval shape represents the endless love of God, and the doll figure hidden inside the bread symbolizes baby Jesus.
It is usually topped with candied or crystallized fruits.
4. Mexican Apple Salad (Ensalada Navideña)
In northern Mexico, Tarahumara traditions are hearty dinners with local ingredients, such as apple and walnut.
This salad is made with apples, sour cream, blueberries or raisins, chopped walnuts, and icing sugar. Garnished with baked coconut and cherries, it’s the most traditional Christmas dessert.
5. Romeritos with Mole
Mullis, or moles, were spicy sauces with many ingredients that little by little became mixed with European foods. Romeritos are prepared with mole and served with rice.
The pre-Hispanic recipe had ahuautle, the fly’s roe from Texcoco lake.
Credit: sanluis.eluniversal.com.mx
During the winter solstice, the Aztecs celebrated the so-called Panquetzaliztli, in which the god Huitzilopochtli was celebrated for his triumph over the goddess of the moon, Coyolxauhqui. At this festival, the main dish was guajolote, wild turkey.
It’s usually filled, injected, or bathed with white wine, butter, and spices.
This is a delicious and easy to prepare dessert. It’s made with gelatin cut into squares, with nuts, condensed milk, marshmallows, and fruit, such as peeled orange wedges.
9. Shrimp Tortitas/ Tortillitas o tortitas de camarones
These are breaded fried shrimp balls, or tortillas, and are one of the star Christmas dishes. They’re made with dried shrimp and are the perfect accompaniment for Romeritos.
10. Tamales
Tamales were made to offer to deities. Early Mexican culture had a lunar calendar with 18 months, each of 20 days. Later, for Christmas, they added lard to make them a Christian dish.
They can be offered as a main dish or there is a sweet version eaten dessert.
12. Champurrado
This drink, that accompanies tamales or desserts, is made with corn, chocolate, water, brown sugar, and vanilla. All the ingredients are brought to a boil and cooked until it thickens.
Originating with the Aztecs, it’s now the most famous Christmas drink across the entire country.
13. Pozole
There are several styles of pozole depending on the region. It is one of the most famous dishes of Mexico and is made with corn kernels, pork or chicken, spices, and six different dry chilies.
14. Birria
Birria stew is originally prepared with goat or lamb meat. However, there are places where they also make it with veal, beef, pork, or a mix of meats.
The meat is marinated with ground chili peppers for several hours, then wrapped in maguey leaves, and cooked in an underground oven.
15. Menudo
This is a spicy soup made with corn kernels, or without them, pork feet, and beef stomach as the main ingredients. It is an ethnic dish that is also called pancita.
19. Mixiote
Mixiote is a dish from pre-Hispanic times. It can be filled with beef, chicken, fish, mutton, pork, or shrimp. The preparation is somewhat tedious and requires a lot of patience, but it’s worth a try.
20. Stuffed Cheese/Queso Relleno Yucateco
This is certainly a very delicious dish. The cheese with which it’s prepared, known as queso de bola, is a Dutch cheese. It is filled with spicy ground pork and vegetables, bathed in a delicious sauce, and garnished with green olives.
Final Words
The world is full of delicious gastronomy. Today, cultural customs have become linked, though many of us still have our ancestral traditions deeply ingrained.
Love yours, embrace it, and share it with the world!
Peace Out!
Chef Griselda Muñoz Mexico
If you love Mexican cuisine, check out our stories on the most popular Mexican foods and desserts .
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Griselda Muñoz Perez
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**9.** <https://joyfullymad.com/mexican-christmas-dinner/>

A Joyfully Mad Kitchen
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From tamales to tacos, a Mexican Christmas Dinner with family is a great way to celebrate Mexican culture at the holidays. Making traditional dishes, Tex-Mex food or a combination is a tradition in New Mexico.
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Christmas traditions are so fascinating to me in the way this holiday is celebrated around the world, especially when it comes to food.
Some people enjoy turkey for Thanksgiving and again a month later for Christmas, while others make a special entrée like prime rib or ham. People from other cultures might enjoy special dishes celebrating their heritage or to remind them of where they are from.
In my family, we often eat ham on Christmas Day, but the side dishes are always similar to Thanksgiving sides . But we always do something pretty special for Christmas Eve dinner, which is our big family celebration.
Growing up in New Mexico, it is very common to enjoy a Mexican Christmas meal either on Christmas Eve or Christmas Day. Thanks to New Mexico’s proximity to Mexico, it’s not unusual that many Mexican holiday traditions have carried over for these special occasions, especially the food.
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Mexican Christmas Traditions
Mexican families have many holiday traditions , from decorating with nativity scenes, poinsettias and Christmas trees.
In Mexico, Christmas is celebrated from Dec. 12 to Jan. 6 each year. There are a series of processions and parties called Las Posadas (meaning "inn" in Spanish), with the final posada on Christmas Eve, followed by a midnight mass and feast.
In New Mexico , many families enjoy a traditional New Mexican dinner for Christmas with Mexican and Tex-Mex dishes instead of a turkey and its respective sides. No matter what is served, there is always green chile sauce at a New Mexican meal!
Traditional Mexican Christmas Dinner
After the Posadas, on Buena Noche (Christmas Eve) and Navidad (Christmas), Mexicans enjoy a number of traditional foods, including:
Main dishes
Tamales — Served in corn husks or banana leaves, tamales are made with a corn-based dough mixture and are filled with various types of meat, beans and cheese.
Posole — Posole is a stew made with tender pork and hominy. It's often the main dish that is so hearty and delicious! There are recipes for red pozole, made with chiles, and green pozole, made with tomatillos.
Desserts
Buñuelos — Buñuelos are gorgeous, golden fried fritters in the shape of flowers or stars that are dusted with cinnamon sugar.
Conchas — Also called Pan Dulce, these are a small Mexican sweet bread made with a fluffy, buttery dough topped with a streusel topping that is scored. Sometimes they are dyed red and green for the holidays.
Churros — Another fried dessert dusted with cinnamon sugar, churros often come with a piloncillo dipping sauce.
Drinks
Atole — A creamy warm drink with flavors of brown sugar, cinnamon and vanilla, atole is a traditional drink thickened with masa harina (which is the same corn flour that’s used to make corn tortillas).
Ponche de fruita — Ponche is a warm drink that is basically a hot fruit punch (and is sometimes spiked with rum or tequila for the adults!).
Mexican hot chocolate — Sweetened and flavored with cinnamon, a warm mug of hot chocolate is perfect for chilly weather and Christmas time.
On Jan. 6, which is Dia de Reyes or King’s day, Mexicans celebrate the arrival of the three wise men to visit baby Jesus, there's even more great food. They bake Rosca de Reyes — Called Three Kings Bread in English, this is a sweet bread decorated to resemble a crown. Hidden inside is a small plastic baby Jesus — the person who finds it in their slice has to make tamales on Candelaria Day, which is Feb. 2.
Reasons to try Mexican Christmas Dinner
If you’re of Mexican descent, are from New Mexico or have a blended family, you’ll already have your own traditions, so the recipes here might just help you discover some new recipes to add to your table this Christmas season. (I’d love to hear about your traditions in the comments below!)
But if you and your family members are not Mexican or from New Mexico, there are still lots of lovely ways to enjoy Mexican Christmas celebrations and food in a respectful way. Here are a few reasons why:
Trying new cuisines at the holidays is a great way for families to teach little ones about traditions around the world and celebrate other cultures.
Incorporating new dishes is a great way to create special family traditions and discover great recipes.
And if the idea of eating turkey again so soon after Thanksgiving just doesn’t seem appealing, a Mexican meal might help shake things up in lieu of a traditional Christmas dinner !
More Mexican Christmas Dinner Recipes
Let’s get into some of the great Mexican recipes you can make for the holidays! The traditional Mexican foods I listed above are wonderful.
However, many Americans are more familiar with Tex-Mex, which is a blend of Texan and Mexican foods. It is more Americanized and inspired by Mexican cuisine.
Though it is not traditional Mexican food, incorporating a little bit of both traditional Mexican and Tex-Mex can help all family members, especially picky eaters, feel comfortable with new dishes on the table.
Let's get into some of the great Mexican recipes you can make for the holidays!
Mexican Christmas Dinner Recipes
Everyone needs a tortilla warmer ! I'd be lost without mine.
If you plan to make tamales, you'll need a steamer pot .
Are chips and dip on the menu? Pick up a festive appetizer dish .
I hope this list inspired you to create your own Mexican feast! Mexican food has always been one of my favorite cuisines, thanks to my time living in New Mexico, but also because it is easily made at home.
For the most part, Mexican food uses simple ingredients and methods, so it is easy to incorporate into your kitchen once you learn the basics.
Basically, when in doubt, add more spiciness! (Or maybe that's just the New Mexican in me.)

**10.** <https://www.foodandwine.com/holidays-events/christmas/mexican-christmas>

Mexican Christmas Foods
Updated on September 21, 2017
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Host a Mexican holiday meal or add Mexican Christmas foods to any holiday spread with our recipes for pozole, tamales, and plenty of desserts. Cheese enchiladas, elote, guacamole, and cocktails can please a crowd.
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Pork and Chorizo Pozole
© Fredrika Stjärne
Pozole is a slow-simmered, elaborately spiced Mexican stew made with hominy (dried corn kernels soaked in a mineral lime bath). This streamlined version from Chopped judge Aaron Sanchez, chef at Mestizo in Leawood, Kansas, uses two time-saving ingredients: fresh chorizo (which is already spiced) and pork cut into small, quick-cooking cubes.
Chipotle-Butter Turkey
© Nicole Franzen
Food & Wine's Justin Chapple soaks smoky chipotle butter in cheesecloth and drapes it over turkey while roasting, yielding superjuicy, delicious meat and skin.
Cheese Enchiladas with Red Chile Sauce
© Fredrika Stjärne
At Mestizo, his restaurant in Leawood, Kansas, Aaron Sanchez makes an elaborate, long-simmered sauce for enchiladas. For a quick meal at home, though, he reaches for canned red chile sauce, such as one from Las Palmas. "It's old-school, very straightforward," he says. Sanchez sometimes adds shredded braised chicken to his enchiladas for a heartier meal.
Shrimp-Stuffed Peppers
© Joseph de Leo
Fruity, pale-yellow guero peppers--just like Hungarian wax peppers--are a great source of vitamin C, folate and manganese. They're perfect for stuffing because "they have a little chile personality without being too hot," Deborah Schneider says. The shrimp-and-cheese filling here is a delicious source of protein. And the tomatoes in the salsa add vitamin K and potassium while also balancing the sweetness of the mangos, which are high in vitamins A and C.
06 of 21
The Palomaesque Cocktail
The Paloma is a classic Mexican cocktail made with lime juice, tequila and grapefruit soda. Scott Baird, the mixologist who created this drink for Comal in Berkeley, makes his version with smoky mezcal, fresh grapefruit juice and Cocchi Americano, the sweet Italian aperitif wine.
07 of 21
Grilled Leg of Lamb, Mexican-Style
Homemade tortillas are on a whole different level from their store-bought siblings, especially when mixed with bacon fat and the green bite of fresh scallion. Don't be intimidated ⁠— they're fun to make and fairly simple. Rene Ortiz, from La Condesa, inspired this recipe, which has a roll-your-own element that echos the fun of family fajita night. And parents, please make these tortillas with your little kids, who will [be excited] for the meal if they get to help make it. ⁠— Andrew Zimmern
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Mexican Tripe Soup
This tripe soup is often considered the ultimate hangover cure, most likely due to the healing power of gelatin-rich broth made by simmering pig's feet. Served with hominy, it is called menudo; without, it is pancita.

**mexican christmas dishes**

**1.** <https://lilluna.com/mexican-christmas-food/>

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Mexican Christmas dinner menu
In Mexico, and many Hispanic households, Christmas Eve, or Nochebuena, is when the largest Christmas feast is eaten.
As far back as I can remember, my Luna family would gather on Christmas Eve and enjoy a spread of our favorite Mexican dishes – enchiladas , tacos , flautas , empandas , rice, pozole, mole, and more!
And because so many people love Mexican food, especially for the holidays , I wanted to share some of our favorite recipes for a traditional Mexican Christmas menu.
With a few sides , salsas , and main dishes you’re set to enjoy all the best Mexican Christmas food! Feliz Navidad!
Other Mexican Festivities
The Mexican people have a deep-rooted Christian belief. Not only do they celebrate Christmas, but they also celebrate Posada, Dia de Reyes, and Dia de la Candelaria. All are days set aside to remember Christ and to celebrate with family and of course food!
Posada, which means inn or shelter, is celebrated from December 16-24th. The nine days prior to Christmas represent not only the nine months of pregnancy, but the time Mary and Joseph spent traveling to Bethlehem.
On the first night, Christmas carols are sung outside (often two individuals are dressed as Mary and Joseph) and then the host will invite them in for food.
The last night is Christmas Eve with a delicious dinner and a traditional piñata full of candy. On each of the 9 nights, a different attribute is focused on and is often accompanied by a religious service or devotional.
Some qualities include things like humility, joy, strength, trust, charity, and faith.
Dia de Reyes (Three King’s Day) is celebrated on January 6th and is a day to remember when the 3 Wisemen brought gifts to the Christ child.
Rosca de Reyes (King’s Wreath) is a sweet bread baked in the shape of a wreath. A baby Jesus figurine is baked inside the wreath. The person who receives the slice with the figurine is the one who hosts Dia de la Candelaria.
Dia de la Candelaria (Candlemas) is on February 2nd. Mary and Joseph would have taken Jesus to the temple to be blessed on February second, forty days after his birth. Tamales are traditionally served on this day.
Tips for a festive Christmas Meal
Planning your meal. Decide which dishes you want to make fresh and which dishes can be made ahead of time. See the individual recipes for more storage and reheating information.
Spice level. Be mindful that while some people love spicy hot Mexican food, others prefer a more mild dish. I suggest labeling which dishes are spicy and which ones are milder. A great way around this is to prepare more mild dishes, but have hot sauce set out for those who want to give their plates a bit more kick.
Seasonal fruits. Incorporate seasonal fruit, or fruit traditionally used in Mexican food: oranges, guavas, jicama, and pomegranates are great choices.
Sit-down or buffet-style. The number of guests may determine whether or not you host a sit-down or a buffet-style dinner. Sit-down dinners work best with a smaller gathering, whereas buffet-style can work with 5 guests or 50.
Mexican food , especially, makes a nice buffet spread. When serving buffet style, I use chaffing dishes and crock pots to keep the dishes warm.
Decorating for our Noche Buena celebration always includes 2 things:
A Nativity. Traditionally, on Christmas Eve in Mexico children lead a procession into the church and place the baby Jesus into the manger. We don’t necessarily have a procession, but we always have the Nativity displayed. I also have costumes so that all the cousins can act out the Christmas Story from Luke 2 .
Poinsettias. My mother has them everywhere. Poinsettias bloom in southern Mexico during the winter and there is a heartfelt Christmas legend associated with the beautiful plant.
How much to serve
Appetizers . Plan to serve 3-5 appetizer pieces per person. For 5-10 people, serve 1-2 different appetizer dishes. Add another appetizer dish for every 5-8 people in attendance.
Sides . Per person, plan to serve: 6 oz of a starchy dish, 4 oz of a vegetable dish, 4-6 oz for side salads, ¾-1 cup of side soup. For every 5-8 people attending, add another dish to the menu.
Main dish . Serve each adult 6 to 8 oz of meat. Children will only need 3-4 oz. For soup as a main dish, plan 1½ cup per person. For casserole-type dishes, plan for 6-8 oz per person or about 1 cup.
Desserts . For 8 or fewer guests I’ll only plan for 1 type of dessert. For every 8-10 more people, add another dessert option. No matter how many options there are, you only need to have enough for people to have 2 total servings of dessert.
Drinks . On average, guests will drink 4-8 oz during the first hour and 4 oz for every hour after. Even if you’re serving the most delicious Champurrado, Eggnog , or fruit punch , people usually like to have water available.
Mexican Christmas appetizers
Some of the best Mexican Christmas Food is in the form of appetizers !
We love to have appetizers laid out as people come for holiday gatherings, and any of these recipes would be great for your Mexican Christmas dinner.
Don’t forget the tortilla chips . If you don’t have time to make them, our all-time fav is Juanita’s brand chips!
Chili Cheese Dip – Just four ingredients make for the BEST and yummiest chili cheese dip! Melty cheese and hearty chili are so tasty together! It’s the perfect appetizer for any party.
Simple Guacamole – Spicy, chunky simple guacamole is so easy and addicting, it’s sure to be a crowd pleaser! You won’t be able to stop eating it.
7 Layer Bean Dip – This 7 Layer Bean Dip recipe is a must-have at every function! It has loads of flavor and all your favorite dip ingredients including avocados, olives, tomatoes, cheese, guacamole and more!
Bean Dip – This easy cheesy bean dip is ready to enjoy in only 30 minutes. It’s a favorite to eat with chips, tacos, or any Mexican dish!
Queso Blanco – This delicious Queso Blanco is made in no time, and will be the perfect addition at your next get together, especially served with tortilla chips and veggies.
Homemade Salsa – This is such an EASY homemade salsa recipe! All you have to do is throw all the ingredients into your blender, and blend!
Tomatillo Salsa – Easy tomatillo salsa is spicy and delicious! It’s great with tortilla chips or as a sauce on top of your favorite Mexican dishes!
Black Bean and Corn Salsa – This Black Bean and Corn Salsa is one of our favorite dips and appetizers. It’s great with any Mexican dish or served with tortilla chips!!
Sweet Salsa Verde – Sweet Salsa Verde is a delicious salsa recipe made from tomatillos, jalapeños, sugar, & cilantro. It is sweet and spicy and takes just minutes to make.
Strawberry Salsa – You can’t go a summer without eating this sweet and spicy strawberry salsa! The flavors are so unique. Grab some cinnamon and sugar chips or your favorite tortilla chips and dig in!
Mexican Christmas Side Dishes
Now that you have your appetizers , you need some sides . We like to have at least one or two sides to serve with our Mexican meals. Our go-to’s always include rice – Mexican or Cilantro Lime rice , and beans !
Don’t forget the soups !! These are all simple and make great sides to any Mexican meal.
Chicken Tortilla Soup – The BEST slow cooker chicken tortilla soup is filled with chunks of chicken, beans & corn. It is easy to make and full of flavor!
Taco Soup – Taco Soup is one of the EASIEST dinner recipes of all time! Just dump, simmer, and enjoy in under 20 minutes!
Albondigas Soup – Albondigas soup is a delicious Mexican recipe filled with meatballs, vegetables and spices! Packed full of flavor, this simple Albondigas soup is sure to become a favorite.
Caldo de Pollo – Hearty and delicious caldo de pollo is a homey chicken soup filled with Mexican spices and flavors. It is warm, comforting, and SO yummy!!
Sopa de Fideo – This quick, simple and delicious Sopa (soup) de Fideo is a family favorite. It’s also cheesy and flavorful! Just 5 Ingredients and you’ll have dinner in no time.
Homemade Flour Tortillas – Homemade Flour Tortillas made from 5 Ingredients. They’re so soft, easy to make, and can be used for burritos, tacos, quesadillas, however you like!!
Esquites – Esquites is a tasty corn salad topped with chili and cotija cheese. It’s incredibly delicious and easy to whip up!
Mexican Street Corn – Delicious Mexican Street Corn – a copycat version from Torchy’s Tacos filled with butter, cheese, chili powder and cilantro.
Spanish Rice – Restaurant-Style Spanish Rice (aka Mexican Rice), that is easy to make and tastes like it came straight from the restaurant, and is the best side dish to any Mexican entrée.
Cilantro Lime Rice – This recipe tastes just like Cafe Rio and Chipotle Cilantro Lime Rice! It’s a simple and delicious rice prefect for a salad, burrito, or taco. Now you can make this delicious lime rice from home!
Mexican Cornbread – This Mexican Cornbread (AKA jalapeño cornbread) is light and fluffy and is filled with cheddar cheese and jalapeño. It has a bit of a nip and a lot of flavor.
Southwest Salad – Our favorite Southwest Salad recipe filled with chicken, peppers, beans, corn, tomatoes, avocado and topped with a homemade cilantro ranch dressing.
Crock Pot Pinto Beans – Nutrient rich pinto beans cooked to perfection. These make a great meal or a tasty side dish to any of your Mexican dishes.
Refried Beans – Get perfectly creamy restaurant style refried beans by adding just THREE extra ingredients to your canned beans! These refried beans are perfect served as a dip, side, or filling for burritos and tacos!
Taco Pasta Salad – Delicious Taco Pasta Salad filled with beans, corn, tomatoes, avocado and more!!
Homemade Tortilla Chips – Homemade tortilla chips are crispy and sprinkled with salt. They are surprisingly quick and simple to whip up!
Mexican Christmas Dishes
We have so many delicious Mexican recipes we love to make. For Christmas , we always do at least 3 recipes, and it’s usually a taco , enchiladas , and ALWAYS empanadas (they’re the family’s favorite)!
But all of the recipes below are winners, so give them a go and let us know what you think.
Green Chili Chicken – Green chili chicken is easy and delicious. Topped with cheese and green chili sauce guarantees it will become a new favorite in no time!!
Carne Asada – Carne Asada is the perfect Mexican flavored meat to add to tacos, burritos, salads, or quesadillas. It’s tender, flavorful, and juicy.
Beef Empanadas – Beef Empanadas are one of our favorite Mexican dishes. They are a crispy, airy taco made from dough, filled with shredded beef, red chile sauce, and olives.
Chicken Tacos – Restaurant-style Chicken Tacos are filled with ingredients like shredded chicken, cheese, lettuce, and tomatoes, all inside a fried corn tortilla.
Steak Tacos – These steak tacos are marinated to perfection and bursting with fresh flavor! Tacos are quick and easy for a perfect weeknight dinner in under 30 minutes.
Tostadas – Open face tostadas topped with all of your favorite Mexican ingredients! These tasty tostadas are a frequent meal in this house!
Green Chili Chicken Enchiladas – Corn tortillas stuffed with chicken, cheese, green chile enchilada sauce, sour cream, and green chiles, topped with more sauce and cheese! These enchiladas are a family fav!
Beef Enchiladas – Shredded Beef Enchiladas Made with Just 6 ingredients! This easy dinner idea is a crowd pleaser and is filled with corn, beef, green chiles, cheese and covered in red sauce.
Cheese Enchiladas – Restaurant-Style Red Cheese Enchiladas are an old family favorite recipe that is simply the best!! They are cheesy, saucy, and so yummy.
Enchilada Casserole – Enchilada Casserole is simple, requires no rolling, and is a comforting family favorite—perfect for weeknights!
Chile Relleno Casserole – A twist on a classic, this Mexican-inspired chile relleno casserole has just the right amount of spice and is packed with flavor!
Bean Chimichangas – Easy and delicious Bean Chimichangas are filled with beans, cheese and ROTEL and they taste just like the ones at the restaurants!
Chicken Chimichanga – Everyone loves chimichangas! This Baked Chicken Chimichanga recipe is stuffed with rice, chicken, cheese and more. Such a simple dinner recipe that is so delicious and perfect to add to the monthly menu.
Beef Flautas – Tortillas filled with meat and cheese and fried to perfection! Crispy, flavorful flautas are a delicious dinner for everyone!
Chicken Flautas – Delicious, crunchy chicken flautas filled with shredded chicken, salsa, cheese, and more! They can be fried, air fried or even baked into a delicious and easy dinner or appetizer.
Bean Burritos – Cheesy bean burritos are so easy to whip up for dinner! These are perfect for making ahead of time, or freezing for later.
Chorizo Recipe – Follow these simple steps to marinate and cook up your own fresh Chorizo from home! It takes some time, but it’s worth it!
Mexican Christmas Desserts and drinks
We of course include a few desserts in our Christmas Mexican food spread! I’ve gathered some of our favorites – including drinks !
Tres Leches Cake – This easy Tres Leches Cake recipe is a cool, sweet treat made from a tasty sponge cake, a creamy mixture of three different milks, and homemade whipped topping.
Mexican Hot Chocolate – Curl up with a good book, blanket, and this Mexican hot chocolate. One cozy cup of this hot chocolate and you’ll be hooked with its yummy spices and delicious cinnamon cocoa flavor!
Horchata – A creamy, refreshing, cinnamon flavored drink that will knock your socks off with flavor! It’s festive and perfect for any occasion.
Arroz Con Leche – Classic Arroz Con Leche – a variation of rice pudding that is sweet and cooked with milk, evaporated milk and sweetened condensed milk and topped with cinnamon.
Cinnamon Chips – The perfect baked snack to dip in sweet desserts, frosting, salsas and more! Super easy to make a bunch and serve with your favorite dessert dip!
Churros – Delicious, homemade, covered in cinnamon and sugar churros are a family favorite! It’s hard NOT to love this delicious treat when it reminds you of the Happiest Place on Earth!
Sopapilla Cheesecake – This decadent dessert is inspired by the Mexican treat—sopapillas! All of the flavors of fried dough and creamy cheesecake combine to make these decadent Sopapilla Cheesecake Bars.
Sopapillas – Puffy and pillowy Sopapillas are fried to perfection and topped with honey for a simple and delicious Mexican dessert.
Flan – This creamy, decadent flan is a Latin inspired custard dessert topped with an irresistible caramel coating. It’s also surprisingly easy to make!
Fried Ice Cream – Crunchy on the outside, and smooth and creamy on the inside—fried ice cream is a flavor bomb in your mouth and a go-to Mexican dessert!
Christmas Wedding Cookies
What better way to end your Mexican Christmas Fiesta than with delicious cookies ?
These Christmas Wedding Cookies have become a family favorite and they’re so simple that even the kids can make them.
After all that Mexican food, these cookies are the perfect treat to end the meal and they’re especially great for Christmas because they look like snowballs!
Mexican Christmas Food Ideas – Dinner, Apps, Sides + Desserts
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**2.** <https://www.isabeleats.com/mexican-christmas-food/>

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Looking to spice up your holiday menu? These Mexican Christmas recipes are perfect for celebrating Las Posadas, Navidad and Noche Buena!
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Mexican Christmas Foods
Christmas in my house has always been about two things – food and family.
Like in many Mexican households, Christmas Eve (Noche Buena) is almost a bigger deal than actual Christmas day! On Christmas Eve, my whole family gets together to sing songs to celebrate Las Posadas, we open presents at midnight and most importantly, we eat a lot of food!
From the moment we wake up until around 6pm, my family is in the kitchen making goodies like tamales, empanadas, pozole, buñuelos, ponche, and so much more!
Here are some of my favorite Mexican Christmas recipes to celebrate the big day.
Mexican Pork Tamales
An easy Mexican pork tamales recipe filled with tender pieces of pork simmered in a delicious red chile sauce all wrapped in a soft masa dough.
I grew up eating tamales every year for Christmas, New Years and other special occasions. Follow these simple step-by-step instructions to make your own authentic Mexican tamales right at home!
Pozole Rojo
This Pozole Rojo (Red Posole) is a comforting and hearty Mexican soup/stew filled with shredded pork and hominy in a warm red chile broth.
Pozole rojo is served year-round, but is often eaten at celebrations such as birthdays, Christmas, New Years, and other holidays.
These tamales are stuffed with tender pieces of chicken in a flavorful chile verde sauce made from tomatillos and a blend of green chiles.
This recipe shares everything you need to know to make them perfectly on the first try!
Pozole Verde is a comforting Mexican stew filled with shredded chicken and hominy in a delicious green chile broth made from tomatillos, jalapeños, and cilantro.
It’s easy to make, hearty, and ready in only one hour!
Atole
Atole (pronounced ah-toh-leh) is a traditional Mexican drink that’s thickened with masa harina and sweetened with piloncillo, cinnamon, and vanilla.
It’s often enjoyed in chilly weather because it’s thick and creamy enough to warm you up on those cold nights.
Sweet Tamales
Sweet Tamales made with two types of raisins and sweetened with cinnamon and sugar.
These are easy to make and a sweet treat that pairs perfectly with a cup of atole or ponche.
Champurrado
Champurrado is a type of atole that’s made with Mexican chocolate.
This chocolate-based atole is prepared with milk, Mexican chocolate, and cinnamon, and is sweetened with a little piloncillo and vanilla extract.
Every sip is creamy, thick, and satisfying and will warm you up from the inside out!
Ponche
Mexican Ponche is a warm and comforting Christmas punch made with apples, pears, oranges and guavas, and spiced with cinnamon, cloves, tamarind and hibiscus.
It’s perfect for kids because they love to eat the warm pieces of fruit, but it’s also great for adults who often drink it with a splash of rum or brandy.
Arroz con Leche, or Mexican rice pudding, will forever remind me of my family. It’s a comforting, simple, and easy dessert made from a few ingredients including long-grain white rice, sugar, milk, and cinnamon sticks.
It can be served hot or cold, and is perfect cozy treat for the holidays!
Rompope (Mexican Eggnog)
Rompope (pronounced “rrohm-poh-peh”) is really close to the traditional eggnog recipe. The main differences are that it’s made with only the egg yolks and adds slivered almonds for a hint of nuttiness.
It’s a delicious holiday drink that can be served warm or cold, and with or without alcohol.
Camote Enmielado
Camote Enmielado, or Mexican Candied Sweet Potatoes, is one of my favorite warm and comforting desserts to make when the weather starts to get cold!
Melt-in-your-mouth sweet potatoes are simmered on the stove in a syrup made from piloncillo, cinnamon, star anise, and cloves. It just doesn’t get any better than that!

**3.** <https://www.mexicoinmykitchen.com/mexican-christmas-dishes/>

by Mely Martínez
Nothing brings family and friends together like Christmas in Mexico, especially if Mexican Christmas Foods are involved. The whole family gets together on Christmas Eve to eat and enjoy the traditions of cooking together and sharing food. Therefore, if you are missing a taste of home or just looking for inspiration for your next Mexican-themed celebration, here is a collection of over 25 traditional recipes you will love!
What are some traditional Mexican Foods around Christmas?
There is not just one traditional Mexican Christmas Dinner but a diversity of dishes depending on localities. Therefore, you won't find one popular or traditional meal prepared all over the country, but many dishes depending on taste, budget, and family size.
Another significant factor in traditional Christmas meals is the climate of the area. The winter brings cold weather to the whole country except for some coastal towns. But, like in many countries, winter means comfort foods. For people in Mexico are pozole, tamales, pork legs, and seafood in coastal warmer towns.
One tradition the whole country shares is dinner on Christmas Eve (Noche Buena) versus Christmas Day. On this day, families, extended family, and friends come together to share dishes past from old relatives to enjoy together.
Mexican Christmas Main Dishes
This extensive list of Mexican Christmas recipes includes traditional ones, from savory dishes to spicy and sweet ones. Each recipe has step-by-step instructions to help create the perfect Mexican holiday with your family.
Tamales
In Mexico, Families prepare many types of tamales for many celebrations, especially for Christmas. You will find many flavors and fillings, small pork tamales in the northern region, and large tamales steamed with banana leaves in the South of the country. If you feel like you are gaining weight after reading the list, don’t worry, I have some healthy alternatives too.
Tamales
Sweet Corn Tamales: It doesn't get more authentic than this! Sweet corn tamales with pork . A family recipe passed down from generation to generation. One single bite will make you a believer!
Beef Tamales: My mother’s favorite recipe is homemade beef tamales filled with ground beef and vegetables.
Traditional Tamales: Another favorite is the pork tamales , stuffed with juicy pulled pork and served with your choice of salsa.
Tamales in Green Salsa: The famous chicken tamales in the sweet and tangy tomatillo sauce are an effortless recipe. These tamales in green salsa are a great dish on their own or an excellent companion to carne asada.
Tamales de Rajas: For a spicy and smokey flavor, we recommend the tamales de rajas , traditionally made on a special occasion like Christmas. Filled with queso fresco and poblano peppers, make these tamales a perfect meatless addition to any crowd-worthy dinner.
Vegan Tamales: For a healthier twist to the traditional tamales, we recommend vegan tamales . Prepared without lard and stuffed with vegetables, make this more nutritious alternative a great choice.
Pork and Beef Main Dishes
Roasted Pork: The most challenging part of this Roasted Pork Leg is waiting for it to cook. Your delicious pork will impress your guests with beautiful pineapple decorations.
Pork in Adobo: Marinaded for a few hours, then slathered in homemade adobo, this Roasted Pork in Adobo Sauce is perfection.
Pork in Adobo
Yucatan Style Pork Leg: To impress your guest, prepare this flavorful Pork Leg cooked with orange juice, oregano, and spices that only takes 15 minutes of prep time.
Carne Asada: Carne Asada is like tamales, a favorite for any occasion, and always a great choice. Try our easy and flavourful recipe for your perfect carne asada.
Yucatan Style Pork Leg (Roasted Pork Leg)
Pozole Rojo: Tasty and brothy Pozole (posole) soup made with pork, hominy, and red dried chiles is just perfection. Pile your bowl with toppings like shredded cabbage, radishes, lime, and cilantro.
Beef Birria: Rich stew Birria simmered with spices and chiles is a great option for a Christmas eve dinner and excellent for next-day tacos.
Mexican Red Pozole
Poultry and Fish
Turkey: A Popular and Traditional dish is Stuffed Turkey , a roasted turkey to perfection stuffed with pork or beef, among other ingredients.
Salted Cod: Another popular dish is the Salted Cod (Bacalao Navideño) , also used as a side dish.
Mexican Christmas Side Dishes Food
These family-friendly side dishes will be a hit in your next holiday celebration, from salads to pasta.
Chicken Salad: The most popular dish at every party is the Mexican Chicken Salad . Excellent by itself, enjoy this meal as a side dish or as an appetizer. The combination of mayo, chicken, and vegetables creates a creamy blend of excellent flavors.
Mexican Mac and Cheese: Spicy and full of flavor, the mac and cheese recipe is a favorite side dish everybody loves. The roasted bell peppers and cheddar gives a boost of flavor to the macaroni for a perfect combination.
Spaghetti with Cream: This creamy and effortless Spaghetti with cream is ready within minutes. With only a few ingredients, it is an excellent and savory companion to any main dish.
Christmas Eve Salad
Christmas Salad: The traditional fruity Christmas eve salad made with seasonal fruits and vegetables is light and used as a side dish or appetizer.
Apple Salad: Similar to the Waldorf Salad, this crunchy Apple Salad is a fantastic concoction of fruit, nuts, and mayo.
Christmas Drinks
From chocolate to fruity flavors, we have a drink for everybody. So find your new favorite Christmas cocktail below!
Christmas Punch (Ponche)
Ponche: The traditional Christmas Punch (Ponche), a concoction of fruit and spices mixed to perfection.
Champurrado: If chocolate is more of your preferred choice, try the Champurrado , a Mexican hot chocolate with a little bit of piloncillo and cinnamon.
Rompope (Mexican Eggnog)
Rompope: Finally, the famous Rompope (Mexican eggnog) is a creamy festive drink you can enjoy with or without rum.
Christmas Desserts
And finally, to end with a sweet treat, Buñuelos (Bunuelos) are a must for Christmas, and maybe even some sweet tamales . Powder with sugar, Mexican wedding cookies , and sopaipillas are a kid's favorite. And lastly, the traditional crunchy Buñuelos de Viento , our Christmas Rosettes cherished by all.
There are many more dishes to be added to this list, but I hope these here will help you add a little bit of the Mexican tradition to your Christmas Menu.
¡Feliz Navidad!
I hope you make them. If you do, please come back to let me know your experience.
PROVECHO!
Leave a comment and share your experience with the recipe. Mexican Christmas
Are you looking for other Mexican celebration recipes after Christmas and New Year?
Around the corner is January 6th - King’s day, where we eat Rosca de Reyes and wait for the wise man to deliver presents to the kids. Check the step recipe to prepare your own King’s Day Bread.
For more ideas and recipes, visit Us on Pinterest ; check our boards with hundreds of delicious ideas I'm pinning for you! Or, if you are on Instagram , check out the meal pictures or story ideas.
Para recetas en espanol, siguenos en las redes sociales y en Mexico en mi cocina .
More Mexican Christmas Recipes
Homemade Gifts from the Mexican Kitchen
Cochito al Horno

**4.** <https://insanelygoodrecipes.com/mexican-christmas-foods/>

Home › Recipe Roundup › 25 Traditional Mexican Christmas Foods
25 Traditional Mexican Christmas Foods
Published on: January 12, 2022
Email
Give your American Christmas a Mexican flair with these festive Mexican Christmas foods!
In Mexico, as well as other Latin countries, Christmas Eve is given more attention than Christmas day itself.
Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
The celebration starts in the morning, but the main celebration doesn’t happen until midnight, when presents are opened and food is eaten.
Called Noche Buena, this midnight Christmas feast is filled with colorful and flavorful Mexican treats such as empanadas, bunuelos, tamales, and more.
If you’re looking to add more Christmas cheer to your holiday celebrations this year, I highly suggest you give these recipes a try.
Feliz Navidad!
1. Red Pork Tamales
Tamales are a popular Mexican snack of meat-filled dough wrapped in corn husks. Its sweet and savory flavor profile makes it wonderfully addictive.
There are a variety of fillings you can use in tamales, and this is among the most popular ones.
Pork shoulder is simmered in a red chile sauce, making it melt-in-your-mouth tender and oh, so delicious.
I’ll be honest – the masa dough takes a while to prepare and cook, but if you enlist the help of a couple of friends, things will be super easy.
2. Concha
Next up, let’s head straight to bread. Conchas are Mexican sweet breads (pan dulce) with a distinct, white, seashell-looking topping.
The bread is light and airy, but what makes it super iconic is the topping, which is a creamy mix of powdered sugar and shortening.
The topping is traditionally white, but it’s also not uncommon to see pink, yellow, and brown conchas.
The seashell (which is concha, in Spanish) look is achieved by using a concha cutter or a knife.
Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
3. Pozole Rojo
If you’re looking for comfort, that’s nothing a bowl of pozole rojo can’t provide.
It’s a Mexican stew brimming with pork, white corn soaked in wine (hominy), red chiles, and an incredibly rich broth.
Since it takes hours to cook, pozole rojo is commonly reserved for Christmas and other special occasions.
It’s also cooked in a huge pot that can serve up to 12. It requires so much time it just doesn’t make sense to cook a smaller batch.
4. Chicken Pozole Verde
Here’s another cozy Mexican stew that’ll make you feel loved and happy.
This version of pozole uses shredded chicken instead of the usual pork and green chile instead of red.
While it tastes a little different from pozole rojo, they both have one thing in common: they’re studded with sweet white corn soaked in lime (hominy).
5. Mexican Cinnamon Cookies
Cookies are the universal feel-good food. And no matter what kind they are, they never fail to put one in a good mood.
These Mexican cinnamon cookies are no exception. They’re so good, snacking on them will give you Christmas feels even in summer.
Called polvorones de canele, these cookies are wonderfully sweet and buttery with a melt-in-your-mouth powdered sugar-and-cinnamon coating.
6. Easy Pork Pozole Rojo (Posole)
Here’s another pozole rojo recipe that’ll make you full and happy.
This one is a lot easier to prepare than the first, so cooking amateurs, feel free to give this one a try.
Tender pork and sweet white corn are cooked in a rich and flavorful red enchilada sauce.
Garnished with shredded cabbage, avocado slices, diced onions, and fresh cilantro, this stew is a pure embodiment of Mexican comfort food.
7. Mexican Wedding Cookies
Mexican wedding pecan cookies are so incredibly light and airy, they melt in your mouth.
Also, how pretty are they, am I right? Covered in powdered sugar, they possess such an ethereal and exquisite appearance.
Perhaps that’s why they’re so ideal at weddings!
These cookies aren’t only perfect at weddings, though, but on Christmas and other special occasions, as well.
8. Easy Flan
Can you believe that as smooth, silky, and spectacular as flan is, it only calls for 5 simple ingredients? At least, this one does!
This flan recipe is ridiculously easy, anyone can pull it off. But just because it’s a breeze doesn’t mean it’s so-so.
With a wonderfully creamy and velvety custard and a sweet caramel syrup, this flan is simply divine.
9. Champurrado
Champurrado is a thick Mexican beverage made of chocolate, piloncillo (cane sugar), and cornflour. Think of it as the country’s version of hot chocolate.
There are many flavor varieties to champurrado, with some recipes calling for spices such as cloves, orange peel, cinnamon, and anise seed, but at its base is always chocolate.
Served warm, it’s the perfect beverage to drink on a cold and snowy Christmas morning.
Ponche is another Mexican beverage often served at Christmas.
Just like the champurrado, it’s also served warm. But it’s not chocolatey, at all.
Flavored with apples, pears, oranges, guavas, and spices, it’s like a warm version of a fruit punch.
This is a kid-friendly punch, but you can always make it an adult twist with a splash of brandy or rum.
Speaking of adult-friendly drinks, here’s another one for you. These cranberry margaritas will definitely get the party started.
They’re margaritas with a cranberry twist. How awesome is that?
Besides the unique flavor, the cranberries also give the cocktail a stunning, deep, purple hue.
Sopaipillas, or sopapillas, are an addictive Hispanic snack made of puffed-up bread with a surprise center.
They’re similar to bunuelos, except the exterior is more pillowy than crispy.
Sopaipillas can be filled with savory or sweet fillings, so they can be either served as a main entree or dessert.
In this recipe, the filling is a sweet mix of sugar, cinnamon, and honey.
Tres leches, which is Spanish for “three milks,” is a delectable sponge cake soaked in three different kinds of milk – evaporated milk, sweetened condensed milk, and heavy cream.
As you can imagine, this cake is wonderfully moist and bursting with a creamy and milky flavor.
This particular recipe makes small, cupcake versions of the classic, and with a strawberry and whipped cream topping, to boot.
Empanadas are the Latin version of turnovers, and they are absolutely delicious.
Just like any turnover, empanadas can be filled with either a sweet or savory filling.
For a Christmasy empanada, use this filling made of pumpkin puree, brown sugar, and spices. One bite will instantly get you into the holiday spirit!
Earlier we talked about sopapillas, the addictive snack of puffed-up bread with a surprise center.
This time, let’s take that to newer heights of deliciousness and add cheesecake into the mix.
These bars are made of a silky and creamy cheesecake filling sandwiched between crescent roll pastry sheets and finished off with a butter-cinnamon-sugar topping.
Oh wait, it doesn’t end there. The bars are given a drizzling of honey, just for extra sweetness.
My mouth is watering just thinking about them.
It’s fried dough rolled in cinnamon sugar. It doesn’t seem like much, but bunuelos are one of Mexico’s most popular snacks.
If you’ve never tried them, take this as the sign to do so.
These wildly crispy and puffy fritters are to die for!
The texture is on point, and so is the flavor. Nothing beats the goodness of cinnamon and sugar on pastry.
The best part? Bunuelos only call for seven ingredients, and they’re a cinch to make.
17. Chicken Tamale Casserole
Let’s take a super quick break from the sweets and say hello once again to a savory entree.
As delectable as traditional tamales are, I think we can all agree it’s not the simplest recipe in the world.
That said, here’s a fantastic alternative for you that still gives you all the amazing flavors and textures of the classic Mexican dish.
The difference? It doesn’t require as much effort.
Churros are a world-famous snack no one can say no to.
These pillowy sticks are wonderfully crispy on the outside, and super tender and fluffy on the inside.
Sprinkled with cinnamon and sugar, they’re super addictive, even on their own.
But why settle for churros alone, when there’s always store-bought dulce de leche to dunk them in?
This food partnership creates one of the most dangerously addictive snacks known to man.
19. Red and Green Enchiladas
Can’t pick between red and green enchiladas? There’s no need to! You can simply have them both.
This recipe combines both red and green sauces to make one stunning enchilada. Double the sauce, double the fun.
Plus, the two sauces make for a prettier presentation.
It’s also oozing with chicken, salsa, and shredded cheese. It’s all your favorite Mexican flavors in one casserole.
If you’re not familiar with Hatch green chilis, you’re in for a treat… if you can take the heat, that is.
Hatch green chilis are delectable green peppers that make for an even more delectable sauce.
This sauce can then be used in guacamole and salsa, among others.
This recipe uses Hatch green chili sauce to add more oomph to the classic baby back ribs.
I can already imagine myself licking my fingers!
21. Sheet-Pan Chicken Fajitas
These chicken fajitas are bursting with flavor. And they’re as colorful as can be!
If you’re looking for something extra festive for Christmas, I think you’ve just found the recipe.
This dish gives you chicken strips, tri-colored bell peppers, and onions seasoned with spices and baked to perfection.
The only effort it requires is slicing the vegetables, but the rest is up to the oven. It’s a quick and easy one-pan dish that comes together in no time.
22. Marranitos (Mexican Gingerbread Pigs)
Marranitos are Mexican sweet bread (pan dulce) with the most adorable, almost-too-cute-to-eat shape.
It’ll take a moment for you to take a bite out of these charming gingerbread piggies. That’s just how cute they are.
But, once you take your first bite, I’m afraid you might never be able to stop. Seriously, these marranitos are that good.
They’re like a cross between a cookie and a cake – they’re not firm, but not soft, either.
They’re also not that sweet, which makes them perfect for dipping in milk or coffee.
Whether you’re in the mood for grilled, fried, or oven-roasted chicken, it doesn’t matter.
Whatever cooking method you opt for, this marinade is the only marinade you’ll need.
It’s a simple blend of olive oil, lime juice, garlic, chili powder, cilantro, cumin, oregano, paprika, salt, and pepper.
It seems like a lot of ingredients, but I’m pretty sure you can find them all in your pantry!
This chicken recipe is great with burritos, taquitos, and enchiladas. Or, just serve it with rice and call it a day.
24. Zucchini and Corn Tamales
Have you ever tried tamales that are filled with vegetables instead of meat? If you think they’re not as tasty, this recipe will convince you otherwise.
Tender corn masa (dough) is filled with a combo of sweet corn kernels and zucchini cubes. Again, it doesn’t seem like much, but wait until you take a bite.
It calls for a lot of time and effort, so this is perfect if you’re spending Christmas with people who also love to cook. Make it a fun activity for everybody!
25. Easy Ensalada de Noche Buena – Christmas Eve Salad
Ensalada de Noche Buena or Christmas Eve salad is a festive combination of oranges, pineapple, beets, jicama, and pomegranates tossed in a sweet and citrusy dressing.
The colors alone will cheer you up. But it’s the bright and tasty flavors that’ll make you fall in love.

**5.** <https://www.buzzfeed.com/sylviomartins/mexican-christmas-dishes-that-you-should-try>

Link
Keep yourself warm this Christmas with warm bowls of pozole and other Mexican classics.
Meals around Christmastime in Mexico can be a mix of seasonal dishes and other foods that are eaten year-round but feel especially popular during the holidays. From soups to moles and roasted ham, here are 30 delicious Mexican dishes from across the country that you should incorporate into your Christmas feast this year.
1. Pork tamales
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
Tamales can also come filled with other meats like beef or chicken, but pork is the Christmastime specialty that many Mexican families have grown up making. Besides meat options, other ingredients may vary and include things like raisins, olives, and potatoes. Choose between red salsa, green salsa, or even mole to coat your meat and tuck into your masa.
2. Pozole
Robert Patrick Briggs / Getty Images/iStockphoto
Like tamales, pozole can really vary but is always delicious (and a favorite around the holidays). This traditionally pork and hominy (aka chewy, nixtamalized corn) stew can come in a red broth with smoky dried chile flavor, a green broth with bright hints of tomatillos, and fresh chiles, or a white broth with bold flavors from the stewed meat, garlic, and onions. If pork isn't for you, chicken is a great substitute and makes for a lighter soup.
3. Rosca de Reyes
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
This colorful, donut-shaped cake is technically meant for Three Kings Day (celebrated on January 6), but you won't find it in bakeries until around Christmastime or even the week leading up to its intended holiday. Regardless, Rosca de Reyes is always associated with this time of year, and some families opt to bake their own instead of pre-ordering one at the panadería. Varieties include a range of different dried or candied fruits on top, stuffing cakes with a sweet cream cheese filling and dulce de leche, or sprinkling a generous amount of sugar on top. While it sounds super rich, this cake is usually not overly sweet and goes great with a cup of coffee.
4. Pierna de Puerco Adobada
Photo by Mely Martinez of "Mexico In My Kitchen" / Via Recipe: mexicoinmykitchen.com
Instead of going with the usual honey-glazed ham, opt for this super-flavorful alternative. This pork leg is oven-roasted until it's perfectly juicy and tender. The main star of this recipe is its adobo marinade that's a combination of the sweet and tangy flavors of fresh orange juice and the smokiness of dried chiles. We also can't help but love the beautiful color it gives the meat.
5. Lomo de Puerco
Rudisill / Getty Images
This isn't so much a specific recipe but rather a very versatile and popular cut of pork during the holidays in Mexico. Besides being a leaner cut of meat, pork loin can be seasoned in so many ways. It can be stuffed with spicy chorizo sausage and bacon or something sweet like dried fruits and tangy pineapple. It can be bathed in white wine and garlic or served with a salty gravy sauce. When it comes to lomo de puerco, the sky's the limit.
6. Ensalada Navideña
Sandor Mejias Brito / Getty Images/iStockphoto
Not to be confused with a green salad, this Christmas salad is a sweet and creamy fruit salad with apples, canned pineapple, walnuts, and usually some sweet binder like table cream or vanilla yogurt. You'd think it'd be a dessert, but some people have no problem eating this fruit casserole next to some savory dishes.
7. Pavo
Gmvozd / Getty Images
Many people don't know this, but turkey is a staple in Mexico's Yucatán Peninsula and is commonly eaten across Latin America during the holidays. Diving into Yucatecan cuisine will pull up dishes like pavo en escabeche oriental, pavo en relleno negro, or pavo al pipian. Other Mexican turkey dishes involve roasting your bird whole in adobo or a Yucatecan pibil marinade.
8. Buñuelos
Agcuesta / Getty Images/iStockphoto
Fried dough always sounds like a good idea, and buñuelos are no exception. These disc-shaped fritters are super crispy and can be dunked in sugar or coated in a sticky syrup made from brown sugar, star anise, and cinnamon.
9. Champurrado
Daniel Banda / Getty Images/iStockphoto
It can be tricky to describe what makes champurrado so delicious, but it's worth a try: think hot chocolate but thicker, creamier, slightly spicier, and dare we say, more interesting? This cacao-based drink is made with corn, milk, piloncillo, and a combination of spices like cinnamon and star anise.
10. Ponche Navideño
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
This Christmastime punch is wonderfully sweet, tart, and spicy all at the same time. Made from brewed hibiscus flowers, tamarind pods, and a plethora of fruits (both fresh and dried), there's a lot going on in this punch. Some ingredients include fresh guava, oranges, apples, cinnamon sticks, piloncillo, raisins, prunes, and tejocotes, which are sweet and sour stone fruit native to Mexico. In the end, you're left with a beautifully fruity red punch that packs a kick.
11. Menudo
Mariah Tauger / Los Angeles Times via Getty Images
Menudo is typically enjoyed year-round as a weekend-only tradition, but the cold Christmas weather usually has people craving a warm bowl of tripe stew. Made from a dried red chile broth with tons of oregano, onions, and hominy (and stewed tripe, of course), this soup takes several hours to bubble and boil in a pot before serving, but it's usually well worth the wait.
12. Calabaza en Tacha
Photo by Mely Martinez of "Mexico In My Kitchen" / Via Recipe: mexicoinmykitchen.com
This traditional candy is eaten on Día de los Muertos, but pumpkin is plentiful during this time of year and should definitely appear on your dinner table during the holidays. After slicing and deseeding the gourd, you place the chunks in a saucepan with water, piloncillo, cinnamon sticks, and sliced oranges until the pumpkin is cooked and candied in a spiced syrup.
13. Chiles en Nogada
Jose Castanares / AFP via Getty Images
Few dishes are as patriotic as a chile en nogada with its red, green, and white colors, making it perfect for matching your Christmas decor. This dish is all about balancing sweet and savory by stuffing a charred poblano pepper with a ground meat picadillo full of apple, plantain, and raisins for a hint of fruitiness. The chile then gets coated in the nogada, which is a decadent milk, walnut, and goat cheese sauce, and decorated with pomegranate seeds for a beautiful pop of color.
14. Mixiote
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
Mixiote refers to a style of cooking rather than a single dish, but feel free to whip up a bunch of mixiotes this Christmas. Once you've decided on your meat of choice, whether it be pork, beef, chicken, or even fish, you season the protein with a dried chile paste and wrap it in an oven-safe bag or banana leaf, where it will steam as it cooks. The final result is tender and wonderfully spiced meat that's already portioned for individual servings.
15. Bacalao a la Vizcaína
Photo by Mely Martinez of "Mexico In My Kitchen" / Via Recipe: mexicoenmicocina.com
Based on the Spanish dish of the same name, this Mexican dish is very popular during Christmas and is a salty and fishy alternative to other meat options. The star of the dish is the flakey salted cod that gets dehydrated and stewed with tomatoes, onions, plenty of garlic, some green olives, and boiled potatoes, to name just a few ingredients. The final result is briney, warm, and super delicious.
16. Birria
Carlosrojas20 / Getty Images/iStockphoto
Birria has become a bit of a phenomenon in recent years, but this Jalisco specialty is now very regional, with some parts of Mexico preferring to use beef rather than the traditional recipe's goat meat. You can make birria tatemada (oven-roasted birria) in your oven, stew it in a pot with plenty of dried chiles, oregano, and spices to create a smoky consommé, or pull your meat apart to make tacos, cheesy quesatacos, or even mulitas. It's really all up to personal preference.
17. Romeritos
Instagram: @monicapavonburkle
This dish is an excellent way of getting your greens in at the dinner table. Made from a leafy Mexican vegetable called romerito, these greens are cooked in a stew with mole, shrimp, and boiled potatoes until everything is soft and tender. This combination is commonly known as revoltijo, and it's very tasty.
18. Mexican Wedding Cookies
Brent Hofacker / Getty Images/500px Plus
Contrary to the name, these powdered cookies can be enjoyed on other occasions, including Christmas. Easy to make and super delicious, these cookies only require flour, butter, powdered sugar, vanilla, and nuts to make. The only downside — expect to get powdered sugar on your shirt.
19. Queso Relleno
Photo by Jennifer B. via Yelp / Via yelp.com
You've probably seen food cooked inside a wheel of cheese, but have you ever eaten a stuffed wheel of cheese? This Yucatecan specialty is a product of migration and cultural blending following waves of European traders in the region. A wheel of Dutch Edam cheese is hollowed and filled with various things, including a ground pork stuffing with garlic, onions, olives, raisins, and hard-boiled eggs, to name a few possibilities. Slice and serve on a bed of k'ool, a salty gravy made from chicken broth, lard, and flour.
20. Mole Poblano
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
There are countless varieties of moles out there, but this style is particularly popular around this time of year. Originally from Puebla, mole poblano leans more into the sweet and smoky flavor profiles with its hint of ancho chiles, nuts, cacao, and cinnamon. The reddish-brown sauce goes great on literally anything, so feel free to pour it on your baked ham, steak, chicken, or more.
21. Pollo almendrado
Photo by Kathlyn D. via Yelp / Via yelp.com
This simple but very tasty chicken dish is always a big crowd-pleaser. The almendrado sauce is made from blending toasted almonds, cooked tomato, onion, garlic, and spices until you get a beautiful orange puree. This nutty, creamy, and savory sauce is then used for stewing pieces of chicken.
22. Mole de Pavo
Photo by Juan B. via Yelp / Via yelp.com
Remember those turkey leftovers in your fridge? Do yourself a favor and shred the remaining meat and throw it into a pot of mole sauce of your choosing. Not only is this a delicious leftover hack, but it's one of the easiest ways to burn through all of that turkey. Think turkey mole tacos, sandwiches, or plates with a side of rice.
23. Glazed Ham
Duncan Cuthbertson / Getty Images/iStockphoto
Don't worry, your beloved glazed ham still has a place on the Mexican Christmas dinner table, but the glaze may vary from home to home. One of the common routes for marinating this hunk of meat is going sweet with canned pineapple, fruit juice, cloves for spice, and other fruity ingredients like maraschino cherries.
24. Flan Napolitano
Kaorinne / Getty Images/iStockphoto
Think creamy, custardy flan but even richer. Yes, that's actually possible, and you do so by incorporating cream cheese into the custard. You get a whiter and denser custard that has a bit more body to it and is twice as decadent.
25. Gelatinas
Sandor Mejias Brito / Getty Images/iStockphoto
Gelatin in Mexico is taken very seriously, and Christmas is no exception. Entire cakes are made entirely from gelatin and come in some very intricate designs as well. Flavor and textures may vary, including milk gelatin that looks opaque and is sweetened with condensed milk. This often acts as a base for layers of red and green gelatin, bringing some extra color and fruitiness to the dessert.
26. Niño Envuelto
Photo by Duri H. via Yelp / Via yelp.com
This traditional Mexican pan dulce is very similar to a Swiss Roll with its signature swirl in the middle. The cakey sponge is rolled with strawberry jam in the middle before receiving an outer layer of jam and lots of shredded coconut for extra texture and flavor.
27. Mexican Hot Chocolate
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
People will debate which Mexican hot chocolate brand reigns supreme, but the real difference comes in how you prepare it. Made from bittersweet chocolate, Mexican hot chocolate is flavored with real milk, cinnamon, vanilla, and chili powder for a bit of heat. This is a lot more complex than other hot chocolates around the world and has sweet, smoky, and earthy notes.
28. Atole de Calabaza
Pumpkin spiced lattes have nothing on this ultra-creamy beverage. Thickened with corn flour, this pumpkin concoction is flavored with cinnamon, cloves, sugar, vanilla, and evaporated milk to make a not-too-sweet but sweet enough hot beverage.
29. Sweet Tamales
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
Tamales can be sweet, too, and not restricted to the dessert menu either. Instead of filling your masa with meat or other savory foods, you can add fresh corn and sugar to make a mildly sweet cake or incorporate brighter flavors like strawberries, pineapple, or cream cheese with caramel and walnuts.
30. Marranitos
Photo by Prairie S. via Yelp / Via yelp.com
These pig-shaped biscuits are not just super cute, but some of the best coffee-time cookies we can think of. Flavored with piloncillo and cinnamon, marranitos have a warm spiciness to them that feels balanced with the biscuits' sweetness.

**6.** <https://www.tasteofhome.com/collection/mexican-christmas-food/>

36 Recipes for Mexican Christmas Food
Carrie Madormo, RN Updated: Mar. 30, 2023
Raise your horchata to a very Feliz Navidad with these 40 festive, spicy recipes for Mexican Christmas food.
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Conchas
Concha (Mexican sweet bread) is a breakfast or snack pastry found all over Mexico. It has a fluffy brioche-like dough with a crispy streusel topping, scored to resemble a shell. The pastry can come in a variety of colors and other shapes, but I prefer the plain and chocolate streusel. —Johnna Johnson, Scottsdale, Arizona
Easy Pork Posole
Looking for a meal in a bowl? Sit down to a Mexican classic full of cubed pork, sliced sausage, hominy and more. It all goes into the slow cooker, so you can come home at night to a table-ready dinner. —Greg Fontenot, The Woodlands, Texas
Mexican Hot Chocolate
This delicious, not-too-sweet Mexican hot chocolate is richly flavored with cocoa and delicately seasoned with spices. The whole-stick cinnamon stirrers come in handy, as the old-fashioned chocolate mixture settles if not stirred before drinking. The blend of cinnamon and chocolate flavors is wonderful! —Kathy Young, Weatherford, Texas
Cranberry-Jalapeno Martini
I describe this cocktail as slightly tart, a little sassy and completely delicious. I make a big batch when I'm hosting a party because it tends to disappear quickly. Garnish with fresh mint and cranberries for an extra-special touch. —Kelli Haetinger, Virginia Beach, Virginia
Pork Chile Verde
Pork slowly stews with jalapenos, onion, green enchilada sauce and spices in this flavor-packed Mexican dish. It's wonderful on its own or stuffed in a warm tortilla with sour cream, grated cheese or olives on the side. —Kimberly Burke, Chico, California
Baked Beans Mole
My son and husband love this hearty side dish that is quick and easy to prepare but yet so flavorful. Chocolate, chili and honey mingle to create a rich, savory flavor that's not too spicy and not too sweet. —Roxanne Chan, Albany, California
Mexican Wedding Cookies
As part of a Mexican tradition, I tucked these sugar-dusted Mexican wedding cookies into small gift boxes for the guests at my sister's wedding. Most folks said the cookies never made it home! We bake them around the holidays too. —Sarita Johnston, San Antonio, Texas
Mole New Mexican Wedding Cookies
Heat and sweet is such an amazing combination. I added chili powder and chocolate chips to give a new twist to traditional Mexican cookies. They melt in your mouth, and then the spice hits you. I just love them. — Marla Clark, Albuquerque, New Mexico
Carrie Madormo, RN
Now a freelance health and food writer, Carrie worked as a nurse for over a decade. When she isn't hunched over her laptop with a baby in hand, you will find her cooking her grandmother’s recipes, lacing up her running shoes or sipping coffee in the bathroom to hide from her three young

**7.** <https://www.bhg.com/christmas/dinner/mexican/>

21 Festive Recipes for Mexican Food on Christmas
These classic and modern recipes will help you enjoy a Mexican Christmas dinner.
By
Updated on November 17, 2022
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Photo: Carson Downing
Try these delicious Mexican Christmas dinner recipes for your holiday hosting this year! Try our recipes for tamales, churros, and more. Each recipe is perfect for creating a traditional or non-traditional Mexican Christmas dinner. We've also got Tex-Mex takes on your favorites like nachos, tacos, and more.
01 of 21
Karla Conrad
Mexican Christmas Menu: Appetizer
For a guacamole recipe you can't get enough of, turn to our simple blend of tomatoes and avocados flavored with garlic, lime, and onion. The traditional Mexican side dish is the perfect addition to any crowd-worthy dinner.
02 of 21
Jacob Fox
Mexican Christmas Menu: Appetizer
Tamales just might be the most important part of creating a traditional Mexican Christmas dinner. Because tamales take a little extra kitchen energy, they're generally saved for special occasions, such as the holidays. Pick from four fillings—cheese, pork, chicken, or shrimp—to make our version of the cornmeal dumplings.
03 of 21
Kelsey Hansen
Mexican Christmas Menu: Appetizer
This take on nachos is anything but traditional! Use a rotisserie chicken as the main topping followed by radishes, green onion, and a homemade wasabi guacamole. Sprinkle with sesame seeds to finish.
04 of 21
Kritsada Panichgul
Mexican Christmas Menu: Appetizer
Finely chopped tomatoes, onions, and cilantro make up this classic salsa picante. Note: You'll need a blender or food processor to get everything ready.
05 of 21
Carson Downing
Mexican Christmas Menu: Appetizer
Recipe developer Mely Martinez shares that these bean-filled snacks are often sold as street food in Oaxaca. Make your own at home using masa harina, refried black beans, and queso fresco. Serve them with crema and red salsa.
06 of 21
Andy Lyons
Mexican Christmas Menu: Side dish
To complete your meal, look no further. It's just not a Mexican dinner without homemade refried beans. Ours come together in your Dutch oven with just five ingredients.
07 of 21
Andy Lyons
Mexican Christmas Menu: Side dish
No Mexican menu, Christmas or not, is complete without this classic red rice side dish. The topping of fresh cilantro plays up the classic Christmas color combo of red and green to add even more festivity to your Christmas dinner menu .
08 of 21
Buff Strickland
Mexican Christmas Menu: Side dish
Get a leg up on your Mexican Christmas menu with a make-ahead holiday salad . Assemble everything the night before, and add the avocado just before serving to prevent browning.
09 of 21
Karla Conrad
Mexican Christmas Menu: Entree
There's no Christmas dinner without a wow-worthy main-dish affair, and our pork ribs are no exception. Traditional mole verde covers every inch of our juicy, tender pork.
10 of 21
Karla Conrad
Mexican Christmas Menu: Entree
Pozole is a hominy soup made with meat and seasoned with chiles and garlic. The hearty big-batch meal is made hands-off in your slow cooker, making it perfect for feeding hungry holiday crowds.
11 of 21
Kritsada Panichgul
Mexican Christmas Menu: Entree
Sink your teeth into this succulent Mexican meat entree. It's all about the homemade mole. After all, a special Christmas menu calls for a special sauce.
12 of 21
Kritsada Panichgul
Mexican Christmas Menu: Entree
Represent traditional Mexican chiles Rellenos in our hearty casserole. Tender shrimp and chopped poblano peppers combine with cheddar cheese and fresh tomatoes to make this delicious Christmas recipe.
Karla Conrad
Mexican Christmas Menu: Entree
Originally from Jalisco, Mexico, birria is a spicy stew typically served with tortillas, onions, and limes. Our take on the Mexican Christmas recipe features lamb, ancho chile pepper, and sweet dried plums.
14 of 21
Kelsey Hansen
Mexican Christmas Menu: Entree
If you're hosting vegan or vegetarian guests, this taco recipe is a great choice. Filled with spiced jackfruit, onion, and chipotle, each taco is topped with peppery arugula and pico de gallo for fresh flavor.
15 of 21
Carson Downing
Mexican Christmas Menu: Entree
A fresh green tomatillo salsa is the base of this enchilada bake. To assemble the dish, stuff corn tortillas with chicken and smother with the salsa and Oaxaca cheese. Top with fresh cilantro and thinly sliced red onions.
16 of 21
Kritsada Panichgul
Mexican Christmas Menu: Dessert
Canela, meaning "cinnamon" in Spanish, is the perfect way to describe these Mexican treats . The light and crispy fried cookies are traditionally sprinkled in sugar or doused in syrup—ours feature both.
17 of 21
Blaine Moats
Mexican Christmas Menu: Dessert
Stop your search for a Mexican dessert right here! Trust us, you'll do no better than this just slightly spiced chocolate cookie sandwich oozing with salty-sweet dulce de leche. It's a dream Mexican Christmas dessert.
18 of 21
Jason Donnelly
Mexican Christmas Menu: Dessert
Try our street-fare-inspired homemade churros to finish off your Mexican Christmas dinner. Don't forget to dunk them in a creamy bowl of coffee-infused chocolate.
19 of 21
Andy Lyons
Mexican Christmas Menu: Drink or dessert
Finish off your Christmas dinner with a warm, cozy mug of rich cinnamon hot chocolate , also known as champurrado. Our version adds a hint of sophistication thanks to the cinnamon we've added into the mix.
20 of 21
Scott Little
Mexican Christmas Menu: Dessert
Elegant, sophisticated flan is a smooth, melt-in-your-mouth dessert that originated in Mexican culture. Our sweet individual custards are topped with a tasty caramel sauce.
21 of 21
Jason Donnelly
Mexican Christmas Menu: Dessert
This new take on cream puffs is stuffed with homemade whipped cream and dulce de leche. As one BHG home cook raves, "5-star delicious and guests loved them! I served with custard and whipped cream. I also made the puffs a bit smaller so there'd be more to go around, and got 20."
Was this page helpful?

**8.** <https://www.chefspencil.com/top-20-mexican-christmas-foods/>

Top 20 Mexican Christmas Foods
Top 20 Mexican Christmas Foods
Posted on
Christmas food in Mexico is the result of cultural syncretism and diversity. Let us tell you a bit about its beginnings and the best seasonal dishes to celebrate it.
Christmas History Facts in Mexico
The holiday season in Mexico peaks on Christmas Day, which is celebrated on December 25 and like all national celebrations, traditional food makes its appearance with the prominence it deserves.
It’s important to remember that before the Colony, in America we didn’t have certain foods that are traditional today, such as pork. Also, another not less important fact is that the word Christmas is derived from the Latin nativitas, which means nativity.
Another interesting fact you need to know is that Mexico celebrated its first Christmas in 1526, and Fray Pedro de Gante wrote a letter to King Carlos V describing how it was celebrated with the indigenous people.
Celebration foods in Mexico include mole, pozole, pibil pork, tamales, which are preparations that require great dedication and are almost a ritual.
So let’s see how we celebrate Christmas with these 20 traditional dishes that are hugely popular in Mexico.
This was originally consumed at winter solstice. The oval shape represents the endless love of God, and the doll figure hidden inside the bread symbolizes baby Jesus.
It is usually topped with candied or crystallized fruits.
4. Mexican Apple Salad (Ensalada Navideña)
In northern Mexico, Tarahumara traditions are hearty dinners with local ingredients, such as apple and walnut.
This salad is made with apples, sour cream, blueberries or raisins, chopped walnuts, and icing sugar. Garnished with baked coconut and cherries, it’s the most traditional Christmas dessert.
5. Romeritos with Mole
Mullis, or moles, were spicy sauces with many ingredients that little by little became mixed with European foods. Romeritos are prepared with mole and served with rice.
The pre-Hispanic recipe had ahuautle, the fly’s roe from Texcoco lake.
Credit: sanluis.eluniversal.com.mx
During the winter solstice, the Aztecs celebrated the so-called Panquetzaliztli, in which the god Huitzilopochtli was celebrated for his triumph over the goddess of the moon, Coyolxauhqui. At this festival, the main dish was guajolote, wild turkey.
It’s usually filled, injected, or bathed with white wine, butter, and spices.
This is a delicious and easy to prepare dessert. It’s made with gelatin cut into squares, with nuts, condensed milk, marshmallows, and fruit, such as peeled orange wedges.
9. Shrimp Tortitas/ Tortillitas o tortitas de camarones
These are breaded fried shrimp balls, or tortillas, and are one of the star Christmas dishes. They’re made with dried shrimp and are the perfect accompaniment for Romeritos.
10. Tamales
Tamales were made to offer to deities. Early Mexican culture had a lunar calendar with 18 months, each of 20 days. Later, for Christmas, they added lard to make them a Christian dish.
They can be offered as a main dish or there is a sweet version eaten dessert.
12. Champurrado
This drink, that accompanies tamales or desserts, is made with corn, chocolate, water, brown sugar, and vanilla. All the ingredients are brought to a boil and cooked until it thickens.
Originating with the Aztecs, it’s now the most famous Christmas drink across the entire country.
13. Pozole
There are several styles of pozole depending on the region. It is one of the most famous dishes of Mexico and is made with corn kernels, pork or chicken, spices, and six different dry chilies.
14. Birria
Birria stew is originally prepared with goat or lamb meat. However, there are places where they also make it with veal, beef, pork, or a mix of meats.
The meat is marinated with ground chili peppers for several hours, then wrapped in maguey leaves, and cooked in an underground oven.
15. Menudo
This is a spicy soup made with corn kernels, or without them, pork feet, and beef stomach as the main ingredients. It is an ethnic dish that is also called pancita.
19. Mixiote
Mixiote is a dish from pre-Hispanic times. It can be filled with beef, chicken, fish, mutton, pork, or shrimp. The preparation is somewhat tedious and requires a lot of patience, but it’s worth a try.
20. Stuffed Cheese/Queso Relleno Yucateco
This is certainly a very delicious dish. The cheese with which it’s prepared, known as queso de bola, is a Dutch cheese. It is filled with spicy ground pork and vegetables, bathed in a delicious sauce, and garnished with green olives.
Final Words
The world is full of delicious gastronomy. Today, cultural customs have become linked, though many of us still have our ancestral traditions deeply ingrained.
Love yours, embrace it, and share it with the world!
Peace Out!
Chef Griselda Muñoz Mexico
If you love Mexican cuisine, check out our stories on the most popular Mexican foods and desserts .
Related: Popular Mexican Cookies
Griselda Muñoz Perez
Born in the state of Chihuahua, Mexico in 1989, Griselda is a Chef and writer. She has a degree in gastronomy from the ECI University of Gastronomy, Guadalajara, and she is a passionate cook.

**9.** <https://joyfullymad.com/mexican-christmas-dinner/>

A Joyfully Mad Kitchen
Jump to Recipe
From tamales to tacos, a Mexican Christmas Dinner with family is a great way to celebrate Mexican culture at the holidays. Making traditional dishes, Tex-Mex food or a combination is a tradition in New Mexico.
This post contains affiliate links. Affiliate links support A Joyfully Mad Kitchen at no additional cost to you. I receive a commission if you choose to make a purchase through these links.
Christmas traditions are so fascinating to me in the way this holiday is celebrated around the world, especially when it comes to food.
Some people enjoy turkey for Thanksgiving and again a month later for Christmas, while others make a special entrée like prime rib or ham. People from other cultures might enjoy special dishes celebrating their heritage or to remind them of where they are from.
In my family, we often eat ham on Christmas Day, but the side dishes are always similar to Thanksgiving sides . But we always do something pretty special for Christmas Eve dinner, which is our big family celebration.
Growing up in New Mexico, it is very common to enjoy a Mexican Christmas meal either on Christmas Eve or Christmas Day. Thanks to New Mexico’s proximity to Mexico, it’s not unusual that many Mexican holiday traditions have carried over for these special occasions, especially the food.
Table of Contents
Mexican Christmas Traditions
Mexican families have many holiday traditions , from decorating with nativity scenes, poinsettias and Christmas trees.
In Mexico, Christmas is celebrated from Dec. 12 to Jan. 6 each year. There are a series of processions and parties called Las Posadas (meaning "inn" in Spanish), with the final posada on Christmas Eve, followed by a midnight mass and feast.
In New Mexico , many families enjoy a traditional New Mexican dinner for Christmas with Mexican and Tex-Mex dishes instead of a turkey and its respective sides. No matter what is served, there is always green chile sauce at a New Mexican meal!
Traditional Mexican Christmas Dinner
After the Posadas, on Buena Noche (Christmas Eve) and Navidad (Christmas), Mexicans enjoy a number of traditional foods, including:
Main dishes
Tamales — Served in corn husks or banana leaves, tamales are made with a corn-based dough mixture and are filled with various types of meat, beans and cheese.
Posole — Posole is a stew made with tender pork and hominy. It's often the main dish that is so hearty and delicious! There are recipes for red pozole, made with chiles, and green pozole, made with tomatillos.
Desserts
Buñuelos — Buñuelos are gorgeous, golden fried fritters in the shape of flowers or stars that are dusted with cinnamon sugar.
Conchas — Also called Pan Dulce, these are a small Mexican sweet bread made with a fluffy, buttery dough topped with a streusel topping that is scored. Sometimes they are dyed red and green for the holidays.
Churros — Another fried dessert dusted with cinnamon sugar, churros often come with a piloncillo dipping sauce.
Drinks
Atole — A creamy warm drink with flavors of brown sugar, cinnamon and vanilla, atole is a traditional drink thickened with masa harina (which is the same corn flour that’s used to make corn tortillas).
Ponche de fruita — Ponche is a warm drink that is basically a hot fruit punch (and is sometimes spiked with rum or tequila for the adults!).
Mexican hot chocolate — Sweetened and flavored with cinnamon, a warm mug of hot chocolate is perfect for chilly weather and Christmas time.
On Jan. 6, which is Dia de Reyes or King’s day, Mexicans celebrate the arrival of the three wise men to visit baby Jesus, there's even more great food. They bake Rosca de Reyes — Called Three Kings Bread in English, this is a sweet bread decorated to resemble a crown. Hidden inside is a small plastic baby Jesus — the person who finds it in their slice has to make tamales on Candelaria Day, which is Feb. 2.
Reasons to try Mexican Christmas Dinner
If you’re of Mexican descent, are from New Mexico or have a blended family, you’ll already have your own traditions, so the recipes here might just help you discover some new recipes to add to your table this Christmas season. (I’d love to hear about your traditions in the comments below!)
But if you and your family members are not Mexican or from New Mexico, there are still lots of lovely ways to enjoy Mexican Christmas celebrations and food in a respectful way. Here are a few reasons why:
Trying new cuisines at the holidays is a great way for families to teach little ones about traditions around the world and celebrate other cultures.
Incorporating new dishes is a great way to create special family traditions and discover great recipes.
And if the idea of eating turkey again so soon after Thanksgiving just doesn’t seem appealing, a Mexican meal might help shake things up in lieu of a traditional Christmas dinner !
More Mexican Christmas Dinner Recipes
Let’s get into some of the great Mexican recipes you can make for the holidays! The traditional Mexican foods I listed above are wonderful.
However, many Americans are more familiar with Tex-Mex, which is a blend of Texan and Mexican foods. It is more Americanized and inspired by Mexican cuisine.
Though it is not traditional Mexican food, incorporating a little bit of both traditional Mexican and Tex-Mex can help all family members, especially picky eaters, feel comfortable with new dishes on the table.
Let's get into some of the great Mexican recipes you can make for the holidays!
Mexican Christmas Dinner Recipes
Everyone needs a tortilla warmer ! I'd be lost without mine.
If you plan to make tamales, you'll need a steamer pot .
Are chips and dip on the menu? Pick up a festive appetizer dish .
I hope this list inspired you to create your own Mexican feast! Mexican food has always been one of my favorite cuisines, thanks to my time living in New Mexico, but also because it is easily made at home.
For the most part, Mexican food uses simple ingredients and methods, so it is easy to incorporate into your kitchen once you learn the basics.
Basically, when in doubt, add more spiciness! (Or maybe that's just the New Mexican in me.)

**10.** <https://www.allrecipes.com/gallery/mexican-christmas-food/>

15 Festive Recipes for a Mexican Christmas Dinner
By
Published on October 7, 2020
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Photo: FOODBEAST
Mexican food comes from a diverse blend of cultures. It's highly influenced by European cooking, particularly that of Spain, while still retaining its roots in Mesoamerican cooking. So it's no surprise to anyone that food is at the center of the holiday season in Mexico. While what is considered "tradition" varies by region, culture, and family, these 15 Mexican Christmas dishes are commonly found on dinner tables across Mexico and beyond.
01 of 16
aldomurillo / Getty Images
In Mexico, the festivities kick off on Dec. 16th, with the start of Las Posadas, which commemorates the journey of Mary and Joseph from Nazareth to Bethlehem. Buena Noche, or Christmas Eve, is the final day of Las Posadas, and is often a bigger celebration than Christmas Day for many Mexican families. A traditional family dinner is enjoyed late on Christmas Eve, and the leftovers are saved for Christmas Day.
02 of 16
View Recipe
DebDawson
Although turkey is native to Mexico, pork tends to be the meat of choice for many Mexicans. The dish is often served spicy, using chili powder or chili pepper sauce. "The spice flavor was fantastic — so much better than the pre-seasoned pork tenderloins that are so popular in the grocery stores nowadays," says reviewer KIMALLI1.
03 of 16
View Recipe
mauigirl
Depending on family tradition, turkey or even carne asada may be served for Christmas. "This is a great recipe for authentic Mexican taqueria-style carne asada tacos (beef tacos). These are served on the soft corn tortillas, unlike the American version of tacos," says recipe creator STANICKS.
04 of 16
View Recipe
Meadow
"Certainly not for the faint of heart. Or lips for that matter. That said, we loved it. An incredibly memorable meal, and one that will definitely be repeated," says reviewer Table for Two.
05 of 16
View Recipe
mega
You won't find a Mexican holiday celebration without tamales! Although they can be enjoyed year-round, they're rather labor-intensive and time-consuming, making them an extra special treat for the holidays. There are a wide variety of fillings to choose from whether it's pork, beef, cheese, or chicken. Recipe creator mega says, "This authentic red pork tamales recipe comes from Jalisco, Mexico. The tamales are filled with pork shoulder and a spicy tomato sauce."
06 of 16
View Recipe
pelicangal
"Tamales are a Christmas tradition here and these are the real deal. I got raves on mine this year from our friends that we gave a dozen to. Took a bit of work, but was simple to do, and worth the time," says reviewer ~TxCin~ILove2Ck.
07 of 16
View Recipe
Pam
"This authentic Mexican recipe for homemade tamales is straight from Mexico. Tamales are stuffed with a spicy tomatillo sauce with poblano chiles and cheese — delicious! In Mexico, Chihuahua or Oaxaca cheese is used, but those cheeses are hard to find here, so you can substitute with Monterey Jack," says recipe creator cocinaidentidad.
08 of 16
View Recipe
LatinaCook
Although this is a Puerto Rican variation, Bacalao is a Spanish dish that became popular in many Spanish-speaking countries, including Mexico. Recipe creator Milly Sauzo-Martinez says, "This Spanish-style fish stew from the Basque region of Spain is a traditional peasant dish popular in all Spanish-speaking countries (where each has given it their special twist). For example, in Mexico it is usually made for Christmas, New Year's Eve, and Lent."
09 of 16
View Recipe
mauigirl
Recipe creator Isabel describes this as, "Easy, authentic Mexican Pozole. You will be glad you took the time. You can make ahead of time and freeze the pork to keep until you're ready to make dinner. Serve with chopped white onion, cilantro, shredded cabbage, lime wedges, and corn tortillas or tostadas."
10 of 16
View Recipe
bd.weld
Although traditionally posole is made with a pig's head, this variation from recipe creator Bryan B uses pork loin instead.
11 of 16
View Recipe
Marcela Mariscal
This Mexican beef stew is a tradition for many families on Christmas Eve. "This is as authentic as it can get— Sonoran Birria, we make it like this all the time especially for family gatherings," says reviewer jhoana.
12 of 16
View Recipe
Grace Garcia
Bunuelos is a Spanish dish that became a popular holiday food in Mexico. They are large rounds of fried dough covered in cinnamon sugar. "I remember white table cloths everywhere with bunuelos drying and then ready to fry. The cinnamon and sugar aroma in the air. My mom's were the best and this recipe is it. She always made from scratch and I am pleased to now have the recipe," says reviewer rarivera.
13 of 16
View Recipe
Photo by Smaris.
These pig-shaped cookies are commonly found in Mexican bakeries, and are made from sweet bread and flavored with molasses. Recipe creator nmcowgirl says, "Marranitos (or cochinos, or puerquitos, as they are called in some Mexican-American communities) are often called 'Gingerbread Pigs,' although they don't actually have ginger in them—and no cinnamon either. In fact, traditional marranitos get their delicious spicy-brown goodness from molasses. This recipe is a trans-pecos region variation, it uses the non-traditional addition of cinnamon."
14 of 16
View Recipe
repostera
This red and green sweet bread is traditionally served on Kings' Day in Mexico (Jan. 6th), but begins showing up in Mexican bakeries around Christmas. Rosca de Reyes directly translates to "Kings' Wreath." Recipe creator repostera says, "This traditional holiday Mexican bread is a bit time-consuming, but absolutely worth the effort."
15 of 16
View Recipe
Yoly
Two classic Mexican drinks will warm you from the inside out during the winter months: champurrado and ponche. Champurrado is the chocolate version of atole, which is a hot, thick drink made from corn dough and milk, dating back to Aztec times. Reviewer l.a.lady says "This was fantastic, nice and thick as I remember. You can substitute cinnamon sticks for ground and brown sugar for the piloncillo or panels. Wonderful!"
16 of 16
View Recipe
FOODBEAST
Ponche is Mexican fruit punch, which is served hot and loaded with fruits including oranges, apples, pears, and tejocotes — a bright yellow fruit native to Mexico. Both are especially popular during the holiday season.

**traditional mexican christmas food**

**1.** <https://insanelygoodrecipes.com/mexican-christmas-foods/>

Home › Recipe Roundup › 25 Traditional Mexican Christmas Foods
25 Traditional Mexican Christmas Foods
Published on: January 12, 2022
Email
Give your American Christmas a Mexican flair with these festive Mexican Christmas foods!
In Mexico, as well as other Latin countries, Christmas Eve is given more attention than Christmas day itself.
Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
The celebration starts in the morning, but the main celebration doesn’t happen until midnight, when presents are opened and food is eaten.
Called Noche Buena, this midnight Christmas feast is filled with colorful and flavorful Mexican treats such as empanadas, bunuelos, tamales, and more.
If you’re looking to add more Christmas cheer to your holiday celebrations this year, I highly suggest you give these recipes a try.
Feliz Navidad!
1. Red Pork Tamales
Tamales are a popular Mexican snack of meat-filled dough wrapped in corn husks. Its sweet and savory flavor profile makes it wonderfully addictive.
There are a variety of fillings you can use in tamales, and this is among the most popular ones.
Pork shoulder is simmered in a red chile sauce, making it melt-in-your-mouth tender and oh, so delicious.
I’ll be honest – the masa dough takes a while to prepare and cook, but if you enlist the help of a couple of friends, things will be super easy.
2. Concha
Next up, let’s head straight to bread. Conchas are Mexican sweet breads (pan dulce) with a distinct, white, seashell-looking topping.
The bread is light and airy, but what makes it super iconic is the topping, which is a creamy mix of powdered sugar and shortening.
The topping is traditionally white, but it’s also not uncommon to see pink, yellow, and brown conchas.
The seashell (which is concha, in Spanish) look is achieved by using a concha cutter or a knife.
Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
3. Pozole Rojo
If you’re looking for comfort, that’s nothing a bowl of pozole rojo can’t provide.
It’s a Mexican stew brimming with pork, white corn soaked in wine (hominy), red chiles, and an incredibly rich broth.
Since it takes hours to cook, pozole rojo is commonly reserved for Christmas and other special occasions.
It’s also cooked in a huge pot that can serve up to 12. It requires so much time it just doesn’t make sense to cook a smaller batch.
4. Chicken Pozole Verde
Here’s another cozy Mexican stew that’ll make you feel loved and happy.
This version of pozole uses shredded chicken instead of the usual pork and green chile instead of red.
While it tastes a little different from pozole rojo, they both have one thing in common: they’re studded with sweet white corn soaked in lime (hominy).
5. Mexican Cinnamon Cookies
Cookies are the universal feel-good food. And no matter what kind they are, they never fail to put one in a good mood.
These Mexican cinnamon cookies are no exception. They’re so good, snacking on them will give you Christmas feels even in summer.
Called polvorones de canele, these cookies are wonderfully sweet and buttery with a melt-in-your-mouth powdered sugar-and-cinnamon coating.
6. Easy Pork Pozole Rojo (Posole)
Here’s another pozole rojo recipe that’ll make you full and happy.
This one is a lot easier to prepare than the first, so cooking amateurs, feel free to give this one a try.
Tender pork and sweet white corn are cooked in a rich and flavorful red enchilada sauce.
Garnished with shredded cabbage, avocado slices, diced onions, and fresh cilantro, this stew is a pure embodiment of Mexican comfort food.
7. Mexican Wedding Cookies
Mexican wedding pecan cookies are so incredibly light and airy, they melt in your mouth.
Also, how pretty are they, am I right? Covered in powdered sugar, they possess such an ethereal and exquisite appearance.
Perhaps that’s why they’re so ideal at weddings!
These cookies aren’t only perfect at weddings, though, but on Christmas and other special occasions, as well.
8. Easy Flan
Can you believe that as smooth, silky, and spectacular as flan is, it only calls for 5 simple ingredients? At least, this one does!
This flan recipe is ridiculously easy, anyone can pull it off. But just because it’s a breeze doesn’t mean it’s so-so.
With a wonderfully creamy and velvety custard and a sweet caramel syrup, this flan is simply divine.
9. Champurrado
Champurrado is a thick Mexican beverage made of chocolate, piloncillo (cane sugar), and cornflour. Think of it as the country’s version of hot chocolate.
There are many flavor varieties to champurrado, with some recipes calling for spices such as cloves, orange peel, cinnamon, and anise seed, but at its base is always chocolate.
Served warm, it’s the perfect beverage to drink on a cold and snowy Christmas morning.
Ponche is another Mexican beverage often served at Christmas.
Just like the champurrado, it’s also served warm. But it’s not chocolatey, at all.
Flavored with apples, pears, oranges, guavas, and spices, it’s like a warm version of a fruit punch.
This is a kid-friendly punch, but you can always make it an adult twist with a splash of brandy or rum.
Speaking of adult-friendly drinks, here’s another one for you. These cranberry margaritas will definitely get the party started.
They’re margaritas with a cranberry twist. How awesome is that?
Besides the unique flavor, the cranberries also give the cocktail a stunning, deep, purple hue.
Sopaipillas, or sopapillas, are an addictive Hispanic snack made of puffed-up bread with a surprise center.
They’re similar to bunuelos, except the exterior is more pillowy than crispy.
Sopaipillas can be filled with savory or sweet fillings, so they can be either served as a main entree or dessert.
In this recipe, the filling is a sweet mix of sugar, cinnamon, and honey.
Tres leches, which is Spanish for “three milks,” is a delectable sponge cake soaked in three different kinds of milk – evaporated milk, sweetened condensed milk, and heavy cream.
As you can imagine, this cake is wonderfully moist and bursting with a creamy and milky flavor.
This particular recipe makes small, cupcake versions of the classic, and with a strawberry and whipped cream topping, to boot.
Empanadas are the Latin version of turnovers, and they are absolutely delicious.
Just like any turnover, empanadas can be filled with either a sweet or savory filling.
For a Christmasy empanada, use this filling made of pumpkin puree, brown sugar, and spices. One bite will instantly get you into the holiday spirit!
Earlier we talked about sopapillas, the addictive snack of puffed-up bread with a surprise center.
This time, let’s take that to newer heights of deliciousness and add cheesecake into the mix.
These bars are made of a silky and creamy cheesecake filling sandwiched between crescent roll pastry sheets and finished off with a butter-cinnamon-sugar topping.
Oh wait, it doesn’t end there. The bars are given a drizzling of honey, just for extra sweetness.
My mouth is watering just thinking about them.
It’s fried dough rolled in cinnamon sugar. It doesn’t seem like much, but bunuelos are one of Mexico’s most popular snacks.
If you’ve never tried them, take this as the sign to do so.
These wildly crispy and puffy fritters are to die for!
The texture is on point, and so is the flavor. Nothing beats the goodness of cinnamon and sugar on pastry.
The best part? Bunuelos only call for seven ingredients, and they’re a cinch to make.
17. Chicken Tamale Casserole
Let’s take a super quick break from the sweets and say hello once again to a savory entree.
As delectable as traditional tamales are, I think we can all agree it’s not the simplest recipe in the world.
That said, here’s a fantastic alternative for you that still gives you all the amazing flavors and textures of the classic Mexican dish.
The difference? It doesn’t require as much effort.
Churros are a world-famous snack no one can say no to.
These pillowy sticks are wonderfully crispy on the outside, and super tender and fluffy on the inside.
Sprinkled with cinnamon and sugar, they’re super addictive, even on their own.
But why settle for churros alone, when there’s always store-bought dulce de leche to dunk them in?
This food partnership creates one of the most dangerously addictive snacks known to man.
19. Red and Green Enchiladas
Can’t pick between red and green enchiladas? There’s no need to! You can simply have them both.
This recipe combines both red and green sauces to make one stunning enchilada. Double the sauce, double the fun.
Plus, the two sauces make for a prettier presentation.
It’s also oozing with chicken, salsa, and shredded cheese. It’s all your favorite Mexican flavors in one casserole.
If you’re not familiar with Hatch green chilis, you’re in for a treat… if you can take the heat, that is.
Hatch green chilis are delectable green peppers that make for an even more delectable sauce.
This sauce can then be used in guacamole and salsa, among others.
This recipe uses Hatch green chili sauce to add more oomph to the classic baby back ribs.
I can already imagine myself licking my fingers!
21. Sheet-Pan Chicken Fajitas
These chicken fajitas are bursting with flavor. And they’re as colorful as can be!
If you’re looking for something extra festive for Christmas, I think you’ve just found the recipe.
This dish gives you chicken strips, tri-colored bell peppers, and onions seasoned with spices and baked to perfection.
The only effort it requires is slicing the vegetables, but the rest is up to the oven. It’s a quick and easy one-pan dish that comes together in no time.
22. Marranitos (Mexican Gingerbread Pigs)
Marranitos are Mexican sweet bread (pan dulce) with the most adorable, almost-too-cute-to-eat shape.
It’ll take a moment for you to take a bite out of these charming gingerbread piggies. That’s just how cute they are.
But, once you take your first bite, I’m afraid you might never be able to stop. Seriously, these marranitos are that good.
They’re like a cross between a cookie and a cake – they’re not firm, but not soft, either.
They’re also not that sweet, which makes them perfect for dipping in milk or coffee.
Whether you’re in the mood for grilled, fried, or oven-roasted chicken, it doesn’t matter.
Whatever cooking method you opt for, this marinade is the only marinade you’ll need.
It’s a simple blend of olive oil, lime juice, garlic, chili powder, cilantro, cumin, oregano, paprika, salt, and pepper.
It seems like a lot of ingredients, but I’m pretty sure you can find them all in your pantry!
This chicken recipe is great with burritos, taquitos, and enchiladas. Or, just serve it with rice and call it a day.
24. Zucchini and Corn Tamales
Have you ever tried tamales that are filled with vegetables instead of meat? If you think they’re not as tasty, this recipe will convince you otherwise.
Tender corn masa (dough) is filled with a combo of sweet corn kernels and zucchini cubes. Again, it doesn’t seem like much, but wait until you take a bite.
It calls for a lot of time and effort, so this is perfect if you’re spending Christmas with people who also love to cook. Make it a fun activity for everybody!
25. Easy Ensalada de Noche Buena – Christmas Eve Salad
Ensalada de Noche Buena or Christmas Eve salad is a festive combination of oranges, pineapple, beets, jicama, and pomegranates tossed in a sweet and citrusy dressing.
The colors alone will cheer you up. But it’s the bright and tasty flavors that’ll make you fall in love.

**2.** <https://lilluna.com/mexican-christmas-food/>

More Collections: Italian Christmas Dinner , Christmas Side Dishes , Christmas Appetizers , Christmas Dinner Ideas , Christmas Desserts , Christmas Cookies
Mexican Christmas dinner menu
In Mexico, and many Hispanic households, Christmas Eve, or Nochebuena, is when the largest Christmas feast is eaten.
As far back as I can remember, my Luna family would gather on Christmas Eve and enjoy a spread of our favorite Mexican dishes – enchiladas , tacos , flautas , empandas , rice, pozole, mole, and more!
And because so many people love Mexican food, especially for the holidays , I wanted to share some of our favorite recipes for a traditional Mexican Christmas menu.
With a few sides , salsas , and main dishes you’re set to enjoy all the best Mexican Christmas food! Feliz Navidad!
Other Mexican Festivities
The Mexican people have a deep-rooted Christian belief. Not only do they celebrate Christmas, but they also celebrate Posada, Dia de Reyes, and Dia de la Candelaria. All are days set aside to remember Christ and to celebrate with family and of course food!
Posada, which means inn or shelter, is celebrated from December 16-24th. The nine days prior to Christmas represent not only the nine months of pregnancy, but the time Mary and Joseph spent traveling to Bethlehem.
On the first night, Christmas carols are sung outside (often two individuals are dressed as Mary and Joseph) and then the host will invite them in for food.
The last night is Christmas Eve with a delicious dinner and a traditional piñata full of candy. On each of the 9 nights, a different attribute is focused on and is often accompanied by a religious service or devotional.
Some qualities include things like humility, joy, strength, trust, charity, and faith.
Dia de Reyes (Three King’s Day) is celebrated on January 6th and is a day to remember when the 3 Wisemen brought gifts to the Christ child.
Rosca de Reyes (King’s Wreath) is a sweet bread baked in the shape of a wreath. A baby Jesus figurine is baked inside the wreath. The person who receives the slice with the figurine is the one who hosts Dia de la Candelaria.
Dia de la Candelaria (Candlemas) is on February 2nd. Mary and Joseph would have taken Jesus to the temple to be blessed on February second, forty days after his birth. Tamales are traditionally served on this day.
Tips for a festive Christmas Meal
Planning your meal. Decide which dishes you want to make fresh and which dishes can be made ahead of time. See the individual recipes for more storage and reheating information.
Spice level. Be mindful that while some people love spicy hot Mexican food, others prefer a more mild dish. I suggest labeling which dishes are spicy and which ones are milder. A great way around this is to prepare more mild dishes, but have hot sauce set out for those who want to give their plates a bit more kick.
Seasonal fruits. Incorporate seasonal fruit, or fruit traditionally used in Mexican food: oranges, guavas, jicama, and pomegranates are great choices.
Sit-down or buffet-style. The number of guests may determine whether or not you host a sit-down or a buffet-style dinner. Sit-down dinners work best with a smaller gathering, whereas buffet-style can work with 5 guests or 50.
Mexican food , especially, makes a nice buffet spread. When serving buffet style, I use chaffing dishes and crock pots to keep the dishes warm.
Decorating for our Noche Buena celebration always includes 2 things:
A Nativity. Traditionally, on Christmas Eve in Mexico children lead a procession into the church and place the baby Jesus into the manger. We don’t necessarily have a procession, but we always have the Nativity displayed. I also have costumes so that all the cousins can act out the Christmas Story from Luke 2 .
Poinsettias. My mother has them everywhere. Poinsettias bloom in southern Mexico during the winter and there is a heartfelt Christmas legend associated with the beautiful plant.
How much to serve
Appetizers . Plan to serve 3-5 appetizer pieces per person. For 5-10 people, serve 1-2 different appetizer dishes. Add another appetizer dish for every 5-8 people in attendance.
Sides . Per person, plan to serve: 6 oz of a starchy dish, 4 oz of a vegetable dish, 4-6 oz for side salads, ¾-1 cup of side soup. For every 5-8 people attending, add another dish to the menu.
Main dish . Serve each adult 6 to 8 oz of meat. Children will only need 3-4 oz. For soup as a main dish, plan 1½ cup per person. For casserole-type dishes, plan for 6-8 oz per person or about 1 cup.
Desserts . For 8 or fewer guests I’ll only plan for 1 type of dessert. For every 8-10 more people, add another dessert option. No matter how many options there are, you only need to have enough for people to have 2 total servings of dessert.
Drinks . On average, guests will drink 4-8 oz during the first hour and 4 oz for every hour after. Even if you’re serving the most delicious Champurrado, Eggnog , or fruit punch , people usually like to have water available.
Mexican Christmas appetizers
Some of the best Mexican Christmas Food is in the form of appetizers !
We love to have appetizers laid out as people come for holiday gatherings, and any of these recipes would be great for your Mexican Christmas dinner.
Don’t forget the tortilla chips . If you don’t have time to make them, our all-time fav is Juanita’s brand chips!
Chili Cheese Dip – Just four ingredients make for the BEST and yummiest chili cheese dip! Melty cheese and hearty chili are so tasty together! It’s the perfect appetizer for any party.
Simple Guacamole – Spicy, chunky simple guacamole is so easy and addicting, it’s sure to be a crowd pleaser! You won’t be able to stop eating it.
7 Layer Bean Dip – This 7 Layer Bean Dip recipe is a must-have at every function! It has loads of flavor and all your favorite dip ingredients including avocados, olives, tomatoes, cheese, guacamole and more!
Bean Dip – This easy cheesy bean dip is ready to enjoy in only 30 minutes. It’s a favorite to eat with chips, tacos, or any Mexican dish!
Queso Blanco – This delicious Queso Blanco is made in no time, and will be the perfect addition at your next get together, especially served with tortilla chips and veggies.
Homemade Salsa – This is such an EASY homemade salsa recipe! All you have to do is throw all the ingredients into your blender, and blend!
Tomatillo Salsa – Easy tomatillo salsa is spicy and delicious! It’s great with tortilla chips or as a sauce on top of your favorite Mexican dishes!
Black Bean and Corn Salsa – This Black Bean and Corn Salsa is one of our favorite dips and appetizers. It’s great with any Mexican dish or served with tortilla chips!!
Sweet Salsa Verde – Sweet Salsa Verde is a delicious salsa recipe made from tomatillos, jalapeños, sugar, & cilantro. It is sweet and spicy and takes just minutes to make.
Strawberry Salsa – You can’t go a summer without eating this sweet and spicy strawberry salsa! The flavors are so unique. Grab some cinnamon and sugar chips or your favorite tortilla chips and dig in!
Mexican Christmas Side Dishes
Now that you have your appetizers , you need some sides . We like to have at least one or two sides to serve with our Mexican meals. Our go-to’s always include rice – Mexican or Cilantro Lime rice , and beans !
Don’t forget the soups !! These are all simple and make great sides to any Mexican meal.
Chicken Tortilla Soup – The BEST slow cooker chicken tortilla soup is filled with chunks of chicken, beans & corn. It is easy to make and full of flavor!
Taco Soup – Taco Soup is one of the EASIEST dinner recipes of all time! Just dump, simmer, and enjoy in under 20 minutes!
Albondigas Soup – Albondigas soup is a delicious Mexican recipe filled with meatballs, vegetables and spices! Packed full of flavor, this simple Albondigas soup is sure to become a favorite.
Caldo de Pollo – Hearty and delicious caldo de pollo is a homey chicken soup filled with Mexican spices and flavors. It is warm, comforting, and SO yummy!!
Sopa de Fideo – This quick, simple and delicious Sopa (soup) de Fideo is a family favorite. It’s also cheesy and flavorful! Just 5 Ingredients and you’ll have dinner in no time.
Homemade Flour Tortillas – Homemade Flour Tortillas made from 5 Ingredients. They’re so soft, easy to make, and can be used for burritos, tacos, quesadillas, however you like!!
Esquites – Esquites is a tasty corn salad topped with chili and cotija cheese. It’s incredibly delicious and easy to whip up!
Mexican Street Corn – Delicious Mexican Street Corn – a copycat version from Torchy’s Tacos filled with butter, cheese, chili powder and cilantro.
Spanish Rice – Restaurant-Style Spanish Rice (aka Mexican Rice), that is easy to make and tastes like it came straight from the restaurant, and is the best side dish to any Mexican entrée.
Cilantro Lime Rice – This recipe tastes just like Cafe Rio and Chipotle Cilantro Lime Rice! It’s a simple and delicious rice prefect for a salad, burrito, or taco. Now you can make this delicious lime rice from home!
Mexican Cornbread – This Mexican Cornbread (AKA jalapeño cornbread) is light and fluffy and is filled with cheddar cheese and jalapeño. It has a bit of a nip and a lot of flavor.
Southwest Salad – Our favorite Southwest Salad recipe filled with chicken, peppers, beans, corn, tomatoes, avocado and topped with a homemade cilantro ranch dressing.
Crock Pot Pinto Beans – Nutrient rich pinto beans cooked to perfection. These make a great meal or a tasty side dish to any of your Mexican dishes.
Refried Beans – Get perfectly creamy restaurant style refried beans by adding just THREE extra ingredients to your canned beans! These refried beans are perfect served as a dip, side, or filling for burritos and tacos!
Taco Pasta Salad – Delicious Taco Pasta Salad filled with beans, corn, tomatoes, avocado and more!!
Homemade Tortilla Chips – Homemade tortilla chips are crispy and sprinkled with salt. They are surprisingly quick and simple to whip up!
Mexican Christmas Dishes
We have so many delicious Mexican recipes we love to make. For Christmas , we always do at least 3 recipes, and it’s usually a taco , enchiladas , and ALWAYS empanadas (they’re the family’s favorite)!
But all of the recipes below are winners, so give them a go and let us know what you think.
Green Chili Chicken – Green chili chicken is easy and delicious. Topped with cheese and green chili sauce guarantees it will become a new favorite in no time!!
Carne Asada – Carne Asada is the perfect Mexican flavored meat to add to tacos, burritos, salads, or quesadillas. It’s tender, flavorful, and juicy.
Beef Empanadas – Beef Empanadas are one of our favorite Mexican dishes. They are a crispy, airy taco made from dough, filled with shredded beef, red chile sauce, and olives.
Chicken Tacos – Restaurant-style Chicken Tacos are filled with ingredients like shredded chicken, cheese, lettuce, and tomatoes, all inside a fried corn tortilla.
Steak Tacos – These steak tacos are marinated to perfection and bursting with fresh flavor! Tacos are quick and easy for a perfect weeknight dinner in under 30 minutes.
Tostadas – Open face tostadas topped with all of your favorite Mexican ingredients! These tasty tostadas are a frequent meal in this house!
Green Chili Chicken Enchiladas – Corn tortillas stuffed with chicken, cheese, green chile enchilada sauce, sour cream, and green chiles, topped with more sauce and cheese! These enchiladas are a family fav!
Beef Enchiladas – Shredded Beef Enchiladas Made with Just 6 ingredients! This easy dinner idea is a crowd pleaser and is filled with corn, beef, green chiles, cheese and covered in red sauce.
Cheese Enchiladas – Restaurant-Style Red Cheese Enchiladas are an old family favorite recipe that is simply the best!! They are cheesy, saucy, and so yummy.
Enchilada Casserole – Enchilada Casserole is simple, requires no rolling, and is a comforting family favorite—perfect for weeknights!
Chile Relleno Casserole – A twist on a classic, this Mexican-inspired chile relleno casserole has just the right amount of spice and is packed with flavor!
Bean Chimichangas – Easy and delicious Bean Chimichangas are filled with beans, cheese and ROTEL and they taste just like the ones at the restaurants!
Chicken Chimichanga – Everyone loves chimichangas! This Baked Chicken Chimichanga recipe is stuffed with rice, chicken, cheese and more. Such a simple dinner recipe that is so delicious and perfect to add to the monthly menu.
Beef Flautas – Tortillas filled with meat and cheese and fried to perfection! Crispy, flavorful flautas are a delicious dinner for everyone!
Chicken Flautas – Delicious, crunchy chicken flautas filled with shredded chicken, salsa, cheese, and more! They can be fried, air fried or even baked into a delicious and easy dinner or appetizer.
Bean Burritos – Cheesy bean burritos are so easy to whip up for dinner! These are perfect for making ahead of time, or freezing for later.
Chorizo Recipe – Follow these simple steps to marinate and cook up your own fresh Chorizo from home! It takes some time, but it’s worth it!
Mexican Christmas Desserts and drinks
We of course include a few desserts in our Christmas Mexican food spread! I’ve gathered some of our favorites – including drinks !
Tres Leches Cake – This easy Tres Leches Cake recipe is a cool, sweet treat made from a tasty sponge cake, a creamy mixture of three different milks, and homemade whipped topping.
Mexican Hot Chocolate – Curl up with a good book, blanket, and this Mexican hot chocolate. One cozy cup of this hot chocolate and you’ll be hooked with its yummy spices and delicious cinnamon cocoa flavor!
Horchata – A creamy, refreshing, cinnamon flavored drink that will knock your socks off with flavor! It’s festive and perfect for any occasion.
Arroz Con Leche – Classic Arroz Con Leche – a variation of rice pudding that is sweet and cooked with milk, evaporated milk and sweetened condensed milk and topped with cinnamon.
Cinnamon Chips – The perfect baked snack to dip in sweet desserts, frosting, salsas and more! Super easy to make a bunch and serve with your favorite dessert dip!
Churros – Delicious, homemade, covered in cinnamon and sugar churros are a family favorite! It’s hard NOT to love this delicious treat when it reminds you of the Happiest Place on Earth!
Sopapilla Cheesecake – This decadent dessert is inspired by the Mexican treat—sopapillas! All of the flavors of fried dough and creamy cheesecake combine to make these decadent Sopapilla Cheesecake Bars.
Sopapillas – Puffy and pillowy Sopapillas are fried to perfection and topped with honey for a simple and delicious Mexican dessert.
Flan – This creamy, decadent flan is a Latin inspired custard dessert topped with an irresistible caramel coating. It’s also surprisingly easy to make!
Fried Ice Cream – Crunchy on the outside, and smooth and creamy on the inside—fried ice cream is a flavor bomb in your mouth and a go-to Mexican dessert!
Christmas Wedding Cookies
What better way to end your Mexican Christmas Fiesta than with delicious cookies ?
These Christmas Wedding Cookies have become a family favorite and they’re so simple that even the kids can make them.
After all that Mexican food, these cookies are the perfect treat to end the meal and they’re especially great for Christmas because they look like snowballs!
Mexican Christmas Food Ideas – Dinner, Apps, Sides + Desserts
Save Recipe

**3.** <https://www.isabeleats.com/mexican-christmas-food/>

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16 Mexican Christmas Recipes to Make This Year
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Looking to spice up your holiday menu? These Mexican Christmas recipes are perfect for celebrating Las Posadas, Navidad and Noche Buena!
Table of Contents
Mexican Christmas Foods
Christmas in my house has always been about two things – food and family.
Like in many Mexican households, Christmas Eve (Noche Buena) is almost a bigger deal than actual Christmas day! On Christmas Eve, my whole family gets together to sing songs to celebrate Las Posadas, we open presents at midnight and most importantly, we eat a lot of food!
From the moment we wake up until around 6pm, my family is in the kitchen making goodies like tamales, empanadas, pozole, buñuelos, ponche, and so much more!
Here are some of my favorite Mexican Christmas recipes to celebrate the big day.
Mexican Pork Tamales
An easy Mexican pork tamales recipe filled with tender pieces of pork simmered in a delicious red chile sauce all wrapped in a soft masa dough.
I grew up eating tamales every year for Christmas, New Years and other special occasions. Follow these simple step-by-step instructions to make your own authentic Mexican tamales right at home!
Pozole Rojo
This Pozole Rojo (Red Posole) is a comforting and hearty Mexican soup/stew filled with shredded pork and hominy in a warm red chile broth.
Pozole rojo is served year-round, but is often eaten at celebrations such as birthdays, Christmas, New Years, and other holidays.
These tamales are stuffed with tender pieces of chicken in a flavorful chile verde sauce made from tomatillos and a blend of green chiles.
This recipe shares everything you need to know to make them perfectly on the first try!
Pozole Verde is a comforting Mexican stew filled with shredded chicken and hominy in a delicious green chile broth made from tomatillos, jalapeños, and cilantro.
It’s easy to make, hearty, and ready in only one hour!
Atole
Atole (pronounced ah-toh-leh) is a traditional Mexican drink that’s thickened with masa harina and sweetened with piloncillo, cinnamon, and vanilla.
It’s often enjoyed in chilly weather because it’s thick and creamy enough to warm you up on those cold nights.
Sweet Tamales
Sweet Tamales made with two types of raisins and sweetened with cinnamon and sugar.
These are easy to make and a sweet treat that pairs perfectly with a cup of atole or ponche.
Champurrado
Champurrado is a type of atole that’s made with Mexican chocolate.
This chocolate-based atole is prepared with milk, Mexican chocolate, and cinnamon, and is sweetened with a little piloncillo and vanilla extract.
Every sip is creamy, thick, and satisfying and will warm you up from the inside out!
Ponche
Mexican Ponche is a warm and comforting Christmas punch made with apples, pears, oranges and guavas, and spiced with cinnamon, cloves, tamarind and hibiscus.
It’s perfect for kids because they love to eat the warm pieces of fruit, but it’s also great for adults who often drink it with a splash of rum or brandy.
Arroz con Leche, or Mexican rice pudding, will forever remind me of my family. It’s a comforting, simple, and easy dessert made from a few ingredients including long-grain white rice, sugar, milk, and cinnamon sticks.
It can be served hot or cold, and is perfect cozy treat for the holidays!
Rompope (Mexican Eggnog)
Rompope (pronounced “rrohm-poh-peh”) is really close to the traditional eggnog recipe. The main differences are that it’s made with only the egg yolks and adds slivered almonds for a hint of nuttiness.
It’s a delicious holiday drink that can be served warm or cold, and with or without alcohol.
Camote Enmielado
Camote Enmielado, or Mexican Candied Sweet Potatoes, is one of my favorite warm and comforting desserts to make when the weather starts to get cold!
Melt-in-your-mouth sweet potatoes are simmered on the stove in a syrup made from piloncillo, cinnamon, star anise, and cloves. It just doesn’t get any better than that!

**4.** <https://www.mexicoinmykitchen.com/mexican-christmas-dishes/>

by Mely Martínez
Nothing brings family and friends together like Christmas in Mexico, especially if Mexican Christmas Foods are involved. The whole family gets together on Christmas Eve to eat and enjoy the traditions of cooking together and sharing food. Therefore, if you are missing a taste of home or just looking for inspiration for your next Mexican-themed celebration, here is a collection of over 25 traditional recipes you will love!
What are some traditional Mexican Foods around Christmas?
There is not just one traditional Mexican Christmas Dinner but a diversity of dishes depending on localities. Therefore, you won't find one popular or traditional meal prepared all over the country, but many dishes depending on taste, budget, and family size.
Another significant factor in traditional Christmas meals is the climate of the area. The winter brings cold weather to the whole country except for some coastal towns. But, like in many countries, winter means comfort foods. For people in Mexico are pozole, tamales, pork legs, and seafood in coastal warmer towns.
One tradition the whole country shares is dinner on Christmas Eve (Noche Buena) versus Christmas Day. On this day, families, extended family, and friends come together to share dishes past from old relatives to enjoy together.
Mexican Christmas Main Dishes
This extensive list of Mexican Christmas recipes includes traditional ones, from savory dishes to spicy and sweet ones. Each recipe has step-by-step instructions to help create the perfect Mexican holiday with your family.
Tamales
In Mexico, Families prepare many types of tamales for many celebrations, especially for Christmas. You will find many flavors and fillings, small pork tamales in the northern region, and large tamales steamed with banana leaves in the South of the country. If you feel like you are gaining weight after reading the list, don’t worry, I have some healthy alternatives too.
Tamales
Sweet Corn Tamales: It doesn't get more authentic than this! Sweet corn tamales with pork . A family recipe passed down from generation to generation. One single bite will make you a believer!
Beef Tamales: My mother’s favorite recipe is homemade beef tamales filled with ground beef and vegetables.
Traditional Tamales: Another favorite is the pork tamales , stuffed with juicy pulled pork and served with your choice of salsa.
Tamales in Green Salsa: The famous chicken tamales in the sweet and tangy tomatillo sauce are an effortless recipe. These tamales in green salsa are a great dish on their own or an excellent companion to carne asada.
Tamales de Rajas: For a spicy and smokey flavor, we recommend the tamales de rajas , traditionally made on a special occasion like Christmas. Filled with queso fresco and poblano peppers, make these tamales a perfect meatless addition to any crowd-worthy dinner.
Vegan Tamales: For a healthier twist to the traditional tamales, we recommend vegan tamales . Prepared without lard and stuffed with vegetables, make this more nutritious alternative a great choice.
Pork and Beef Main Dishes
Roasted Pork: The most challenging part of this Roasted Pork Leg is waiting for it to cook. Your delicious pork will impress your guests with beautiful pineapple decorations.
Pork in Adobo: Marinaded for a few hours, then slathered in homemade adobo, this Roasted Pork in Adobo Sauce is perfection.
Pork in Adobo
Yucatan Style Pork Leg: To impress your guest, prepare this flavorful Pork Leg cooked with orange juice, oregano, and spices that only takes 15 minutes of prep time.
Carne Asada: Carne Asada is like tamales, a favorite for any occasion, and always a great choice. Try our easy and flavourful recipe for your perfect carne asada.
Yucatan Style Pork Leg (Roasted Pork Leg)
Pozole Rojo: Tasty and brothy Pozole (posole) soup made with pork, hominy, and red dried chiles is just perfection. Pile your bowl with toppings like shredded cabbage, radishes, lime, and cilantro.
Beef Birria: Rich stew Birria simmered with spices and chiles is a great option for a Christmas eve dinner and excellent for next-day tacos.
Mexican Red Pozole
Poultry and Fish
Turkey: A Popular and Traditional dish is Stuffed Turkey , a roasted turkey to perfection stuffed with pork or beef, among other ingredients.
Salted Cod: Another popular dish is the Salted Cod (Bacalao Navideño) , also used as a side dish.
Mexican Christmas Side Dishes Food
These family-friendly side dishes will be a hit in your next holiday celebration, from salads to pasta.
Chicken Salad: The most popular dish at every party is the Mexican Chicken Salad . Excellent by itself, enjoy this meal as a side dish or as an appetizer. The combination of mayo, chicken, and vegetables creates a creamy blend of excellent flavors.
Mexican Mac and Cheese: Spicy and full of flavor, the mac and cheese recipe is a favorite side dish everybody loves. The roasted bell peppers and cheddar gives a boost of flavor to the macaroni for a perfect combination.
Spaghetti with Cream: This creamy and effortless Spaghetti with cream is ready within minutes. With only a few ingredients, it is an excellent and savory companion to any main dish.
Christmas Eve Salad
Christmas Salad: The traditional fruity Christmas eve salad made with seasonal fruits and vegetables is light and used as a side dish or appetizer.
Apple Salad: Similar to the Waldorf Salad, this crunchy Apple Salad is a fantastic concoction of fruit, nuts, and mayo.
Christmas Drinks
From chocolate to fruity flavors, we have a drink for everybody. So find your new favorite Christmas cocktail below!
Christmas Punch (Ponche)
Ponche: The traditional Christmas Punch (Ponche), a concoction of fruit and spices mixed to perfection.
Champurrado: If chocolate is more of your preferred choice, try the Champurrado , a Mexican hot chocolate with a little bit of piloncillo and cinnamon.
Rompope (Mexican Eggnog)
Rompope: Finally, the famous Rompope (Mexican eggnog) is a creamy festive drink you can enjoy with or without rum.
Christmas Desserts
And finally, to end with a sweet treat, Buñuelos (Bunuelos) are a must for Christmas, and maybe even some sweet tamales . Powder with sugar, Mexican wedding cookies , and sopaipillas are a kid's favorite. And lastly, the traditional crunchy Buñuelos de Viento , our Christmas Rosettes cherished by all.
There are many more dishes to be added to this list, but I hope these here will help you add a little bit of the Mexican tradition to your Christmas Menu.
¡Feliz Navidad!
I hope you make them. If you do, please come back to let me know your experience.
PROVECHO!
Leave a comment and share your experience with the recipe. Mexican Christmas
Are you looking for other Mexican celebration recipes after Christmas and New Year?
Around the corner is January 6th - King’s day, where we eat Rosca de Reyes and wait for the wise man to deliver presents to the kids. Check the step recipe to prepare your own King’s Day Bread.
For more ideas and recipes, visit Us on Pinterest ; check our boards with hundreds of delicious ideas I'm pinning for you! Or, if you are on Instagram , check out the meal pictures or story ideas.
Para recetas en espanol, siguenos en las redes sociales y en Mexico en mi cocina .
More Mexican Christmas Recipes
Homemade Gifts from the Mexican Kitchen
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**5.** <https://www.buzzfeed.com/sylviomartins/mexican-christmas-dishes-that-you-should-try>

Link
Keep yourself warm this Christmas with warm bowls of pozole and other Mexican classics.
Meals around Christmastime in Mexico can be a mix of seasonal dishes and other foods that are eaten year-round but feel especially popular during the holidays. From soups to moles and roasted ham, here are 30 delicious Mexican dishes from across the country that you should incorporate into your Christmas feast this year.
1. Pork tamales
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
Tamales can also come filled with other meats like beef or chicken, but pork is the Christmastime specialty that many Mexican families have grown up making. Besides meat options, other ingredients may vary and include things like raisins, olives, and potatoes. Choose between red salsa, green salsa, or even mole to coat your meat and tuck into your masa.
2. Pozole
Robert Patrick Briggs / Getty Images/iStockphoto
Like tamales, pozole can really vary but is always delicious (and a favorite around the holidays). This traditionally pork and hominy (aka chewy, nixtamalized corn) stew can come in a red broth with smoky dried chile flavor, a green broth with bright hints of tomatillos, and fresh chiles, or a white broth with bold flavors from the stewed meat, garlic, and onions. If pork isn't for you, chicken is a great substitute and makes for a lighter soup.
3. Rosca de Reyes
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
This colorful, donut-shaped cake is technically meant for Three Kings Day (celebrated on January 6), but you won't find it in bakeries until around Christmastime or even the week leading up to its intended holiday. Regardless, Rosca de Reyes is always associated with this time of year, and some families opt to bake their own instead of pre-ordering one at the panadería. Varieties include a range of different dried or candied fruits on top, stuffing cakes with a sweet cream cheese filling and dulce de leche, or sprinkling a generous amount of sugar on top. While it sounds super rich, this cake is usually not overly sweet and goes great with a cup of coffee.
4. Pierna de Puerco Adobada
Photo by Mely Martinez of "Mexico In My Kitchen" / Via Recipe: mexicoinmykitchen.com
Instead of going with the usual honey-glazed ham, opt for this super-flavorful alternative. This pork leg is oven-roasted until it's perfectly juicy and tender. The main star of this recipe is its adobo marinade that's a combination of the sweet and tangy flavors of fresh orange juice and the smokiness of dried chiles. We also can't help but love the beautiful color it gives the meat.
5. Lomo de Puerco
Rudisill / Getty Images
This isn't so much a specific recipe but rather a very versatile and popular cut of pork during the holidays in Mexico. Besides being a leaner cut of meat, pork loin can be seasoned in so many ways. It can be stuffed with spicy chorizo sausage and bacon or something sweet like dried fruits and tangy pineapple. It can be bathed in white wine and garlic or served with a salty gravy sauce. When it comes to lomo de puerco, the sky's the limit.
6. Ensalada Navideña
Sandor Mejias Brito / Getty Images/iStockphoto
Not to be confused with a green salad, this Christmas salad is a sweet and creamy fruit salad with apples, canned pineapple, walnuts, and usually some sweet binder like table cream or vanilla yogurt. You'd think it'd be a dessert, but some people have no problem eating this fruit casserole next to some savory dishes.
7. Pavo
Gmvozd / Getty Images
Many people don't know this, but turkey is a staple in Mexico's Yucatán Peninsula and is commonly eaten across Latin America during the holidays. Diving into Yucatecan cuisine will pull up dishes like pavo en escabeche oriental, pavo en relleno negro, or pavo al pipian. Other Mexican turkey dishes involve roasting your bird whole in adobo or a Yucatecan pibil marinade.
8. Buñuelos
Agcuesta / Getty Images/iStockphoto
Fried dough always sounds like a good idea, and buñuelos are no exception. These disc-shaped fritters are super crispy and can be dunked in sugar or coated in a sticky syrup made from brown sugar, star anise, and cinnamon.
9. Champurrado
Daniel Banda / Getty Images/iStockphoto
It can be tricky to describe what makes champurrado so delicious, but it's worth a try: think hot chocolate but thicker, creamier, slightly spicier, and dare we say, more interesting? This cacao-based drink is made with corn, milk, piloncillo, and a combination of spices like cinnamon and star anise.
10. Ponche Navideño
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
This Christmastime punch is wonderfully sweet, tart, and spicy all at the same time. Made from brewed hibiscus flowers, tamarind pods, and a plethora of fruits (both fresh and dried), there's a lot going on in this punch. Some ingredients include fresh guava, oranges, apples, cinnamon sticks, piloncillo, raisins, prunes, and tejocotes, which are sweet and sour stone fruit native to Mexico. In the end, you're left with a beautifully fruity red punch that packs a kick.
11. Menudo
Mariah Tauger / Los Angeles Times via Getty Images
Menudo is typically enjoyed year-round as a weekend-only tradition, but the cold Christmas weather usually has people craving a warm bowl of tripe stew. Made from a dried red chile broth with tons of oregano, onions, and hominy (and stewed tripe, of course), this soup takes several hours to bubble and boil in a pot before serving, but it's usually well worth the wait.
12. Calabaza en Tacha
Photo by Mely Martinez of "Mexico In My Kitchen" / Via Recipe: mexicoinmykitchen.com
This traditional candy is eaten on Día de los Muertos, but pumpkin is plentiful during this time of year and should definitely appear on your dinner table during the holidays. After slicing and deseeding the gourd, you place the chunks in a saucepan with water, piloncillo, cinnamon sticks, and sliced oranges until the pumpkin is cooked and candied in a spiced syrup.
13. Chiles en Nogada
Jose Castanares / AFP via Getty Images
Few dishes are as patriotic as a chile en nogada with its red, green, and white colors, making it perfect for matching your Christmas decor. This dish is all about balancing sweet and savory by stuffing a charred poblano pepper with a ground meat picadillo full of apple, plantain, and raisins for a hint of fruitiness. The chile then gets coated in the nogada, which is a decadent milk, walnut, and goat cheese sauce, and decorated with pomegranate seeds for a beautiful pop of color.
14. Mixiote
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
Mixiote refers to a style of cooking rather than a single dish, but feel free to whip up a bunch of mixiotes this Christmas. Once you've decided on your meat of choice, whether it be pork, beef, chicken, or even fish, you season the protein with a dried chile paste and wrap it in an oven-safe bag or banana leaf, where it will steam as it cooks. The final result is tender and wonderfully spiced meat that's already portioned for individual servings.
15. Bacalao a la Vizcaína
Photo by Mely Martinez of "Mexico In My Kitchen" / Via Recipe: mexicoenmicocina.com
Based on the Spanish dish of the same name, this Mexican dish is very popular during Christmas and is a salty and fishy alternative to other meat options. The star of the dish is the flakey salted cod that gets dehydrated and stewed with tomatoes, onions, plenty of garlic, some green olives, and boiled potatoes, to name just a few ingredients. The final result is briney, warm, and super delicious.
16. Birria
Carlosrojas20 / Getty Images/iStockphoto
Birria has become a bit of a phenomenon in recent years, but this Jalisco specialty is now very regional, with some parts of Mexico preferring to use beef rather than the traditional recipe's goat meat. You can make birria tatemada (oven-roasted birria) in your oven, stew it in a pot with plenty of dried chiles, oregano, and spices to create a smoky consommé, or pull your meat apart to make tacos, cheesy quesatacos, or even mulitas. It's really all up to personal preference.
17. Romeritos
Instagram: @monicapavonburkle
This dish is an excellent way of getting your greens in at the dinner table. Made from a leafy Mexican vegetable called romerito, these greens are cooked in a stew with mole, shrimp, and boiled potatoes until everything is soft and tender. This combination is commonly known as revoltijo, and it's very tasty.
18. Mexican Wedding Cookies
Brent Hofacker / Getty Images/500px Plus
Contrary to the name, these powdered cookies can be enjoyed on other occasions, including Christmas. Easy to make and super delicious, these cookies only require flour, butter, powdered sugar, vanilla, and nuts to make. The only downside — expect to get powdered sugar on your shirt.
19. Queso Relleno
Photo by Jennifer B. via Yelp / Via yelp.com
You've probably seen food cooked inside a wheel of cheese, but have you ever eaten a stuffed wheel of cheese? This Yucatecan specialty is a product of migration and cultural blending following waves of European traders in the region. A wheel of Dutch Edam cheese is hollowed and filled with various things, including a ground pork stuffing with garlic, onions, olives, raisins, and hard-boiled eggs, to name a few possibilities. Slice and serve on a bed of k'ool, a salty gravy made from chicken broth, lard, and flour.
20. Mole Poblano
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
There are countless varieties of moles out there, but this style is particularly popular around this time of year. Originally from Puebla, mole poblano leans more into the sweet and smoky flavor profiles with its hint of ancho chiles, nuts, cacao, and cinnamon. The reddish-brown sauce goes great on literally anything, so feel free to pour it on your baked ham, steak, chicken, or more.
21. Pollo almendrado
Photo by Kathlyn D. via Yelp / Via yelp.com
This simple but very tasty chicken dish is always a big crowd-pleaser. The almendrado sauce is made from blending toasted almonds, cooked tomato, onion, garlic, and spices until you get a beautiful orange puree. This nutty, creamy, and savory sauce is then used for stewing pieces of chicken.
22. Mole de Pavo
Photo by Juan B. via Yelp / Via yelp.com
Remember those turkey leftovers in your fridge? Do yourself a favor and shred the remaining meat and throw it into a pot of mole sauce of your choosing. Not only is this a delicious leftover hack, but it's one of the easiest ways to burn through all of that turkey. Think turkey mole tacos, sandwiches, or plates with a side of rice.
23. Glazed Ham
Duncan Cuthbertson / Getty Images/iStockphoto
Don't worry, your beloved glazed ham still has a place on the Mexican Christmas dinner table, but the glaze may vary from home to home. One of the common routes for marinating this hunk of meat is going sweet with canned pineapple, fruit juice, cloves for spice, and other fruity ingredients like maraschino cherries.
24. Flan Napolitano
Kaorinne / Getty Images/iStockphoto
Think creamy, custardy flan but even richer. Yes, that's actually possible, and you do so by incorporating cream cheese into the custard. You get a whiter and denser custard that has a bit more body to it and is twice as decadent.
25. Gelatinas
Sandor Mejias Brito / Getty Images/iStockphoto
Gelatin in Mexico is taken very seriously, and Christmas is no exception. Entire cakes are made entirely from gelatin and come in some very intricate designs as well. Flavor and textures may vary, including milk gelatin that looks opaque and is sweetened with condensed milk. This often acts as a base for layers of red and green gelatin, bringing some extra color and fruitiness to the dessert.
26. Niño Envuelto
Photo by Duri H. via Yelp / Via yelp.com
This traditional Mexican pan dulce is very similar to a Swiss Roll with its signature swirl in the middle. The cakey sponge is rolled with strawberry jam in the middle before receiving an outer layer of jam and lots of shredded coconut for extra texture and flavor.
27. Mexican Hot Chocolate
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
People will debate which Mexican hot chocolate brand reigns supreme, but the real difference comes in how you prepare it. Made from bittersweet chocolate, Mexican hot chocolate is flavored with real milk, cinnamon, vanilla, and chili powder for a bit of heat. This is a lot more complex than other hot chocolates around the world and has sweet, smoky, and earthy notes.
28. Atole de Calabaza
Pumpkin spiced lattes have nothing on this ultra-creamy beverage. Thickened with corn flour, this pumpkin concoction is flavored with cinnamon, cloves, sugar, vanilla, and evaporated milk to make a not-too-sweet but sweet enough hot beverage.
29. Sweet Tamales
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
Tamales can be sweet, too, and not restricted to the dessert menu either. Instead of filling your masa with meat or other savory foods, you can add fresh corn and sugar to make a mildly sweet cake or incorporate brighter flavors like strawberries, pineapple, or cream cheese with caramel and walnuts.
30. Marranitos
Photo by Prairie S. via Yelp / Via yelp.com
These pig-shaped biscuits are not just super cute, but some of the best coffee-time cookies we can think of. Flavored with piloncillo and cinnamon, marranitos have a warm spiciness to them that feels balanced with the biscuits' sweetness.

**6.** <https://www.chefspencil.com/top-20-mexican-christmas-foods/>

Top 20 Mexican Christmas Foods
Top 20 Mexican Christmas Foods
Posted on
Christmas food in Mexico is the result of cultural syncretism and diversity. Let us tell you a bit about its beginnings and the best seasonal dishes to celebrate it.
Christmas History Facts in Mexico
The holiday season in Mexico peaks on Christmas Day, which is celebrated on December 25 and like all national celebrations, traditional food makes its appearance with the prominence it deserves.
It’s important to remember that before the Colony, in America we didn’t have certain foods that are traditional today, such as pork. Also, another not less important fact is that the word Christmas is derived from the Latin nativitas, which means nativity.
Another interesting fact you need to know is that Mexico celebrated its first Christmas in 1526, and Fray Pedro de Gante wrote a letter to King Carlos V describing how it was celebrated with the indigenous people.
Celebration foods in Mexico include mole, pozole, pibil pork, tamales, which are preparations that require great dedication and are almost a ritual.
So let’s see how we celebrate Christmas with these 20 traditional dishes that are hugely popular in Mexico.
This was originally consumed at winter solstice. The oval shape represents the endless love of God, and the doll figure hidden inside the bread symbolizes baby Jesus.
It is usually topped with candied or crystallized fruits.
4. Mexican Apple Salad (Ensalada Navideña)
In northern Mexico, Tarahumara traditions are hearty dinners with local ingredients, such as apple and walnut.
This salad is made with apples, sour cream, blueberries or raisins, chopped walnuts, and icing sugar. Garnished with baked coconut and cherries, it’s the most traditional Christmas dessert.
5. Romeritos with Mole
Mullis, or moles, were spicy sauces with many ingredients that little by little became mixed with European foods. Romeritos are prepared with mole and served with rice.
The pre-Hispanic recipe had ahuautle, the fly’s roe from Texcoco lake.
Credit: sanluis.eluniversal.com.mx
During the winter solstice, the Aztecs celebrated the so-called Panquetzaliztli, in which the god Huitzilopochtli was celebrated for his triumph over the goddess of the moon, Coyolxauhqui. At this festival, the main dish was guajolote, wild turkey.
It’s usually filled, injected, or bathed with white wine, butter, and spices.
This is a delicious and easy to prepare dessert. It’s made with gelatin cut into squares, with nuts, condensed milk, marshmallows, and fruit, such as peeled orange wedges.
9. Shrimp Tortitas/ Tortillitas o tortitas de camarones
These are breaded fried shrimp balls, or tortillas, and are one of the star Christmas dishes. They’re made with dried shrimp and are the perfect accompaniment for Romeritos.
10. Tamales
Tamales were made to offer to deities. Early Mexican culture had a lunar calendar with 18 months, each of 20 days. Later, for Christmas, they added lard to make them a Christian dish.
They can be offered as a main dish or there is a sweet version eaten dessert.
12. Champurrado
This drink, that accompanies tamales or desserts, is made with corn, chocolate, water, brown sugar, and vanilla. All the ingredients are brought to a boil and cooked until it thickens.
Originating with the Aztecs, it’s now the most famous Christmas drink across the entire country.
13. Pozole
There are several styles of pozole depending on the region. It is one of the most famous dishes of Mexico and is made with corn kernels, pork or chicken, spices, and six different dry chilies.
14. Birria
Birria stew is originally prepared with goat or lamb meat. However, there are places where they also make it with veal, beef, pork, or a mix of meats.
The meat is marinated with ground chili peppers for several hours, then wrapped in maguey leaves, and cooked in an underground oven.
15. Menudo
This is a spicy soup made with corn kernels, or without them, pork feet, and beef stomach as the main ingredients. It is an ethnic dish that is also called pancita.
19. Mixiote
Mixiote is a dish from pre-Hispanic times. It can be filled with beef, chicken, fish, mutton, pork, or shrimp. The preparation is somewhat tedious and requires a lot of patience, but it’s worth a try.
20. Stuffed Cheese/Queso Relleno Yucateco
This is certainly a very delicious dish. The cheese with which it’s prepared, known as queso de bola, is a Dutch cheese. It is filled with spicy ground pork and vegetables, bathed in a delicious sauce, and garnished with green olives.
Final Words
The world is full of delicious gastronomy. Today, cultural customs have become linked, though many of us still have our ancestral traditions deeply ingrained.
Love yours, embrace it, and share it with the world!
Peace Out!
Chef Griselda Muñoz Mexico
If you love Mexican cuisine, check out our stories on the most popular Mexican foods and desserts .
Related: Popular Mexican Cookies
Griselda Muñoz Perez
Born in the state of Chihuahua, Mexico in 1989, Griselda is a Chef and writer. She has a degree in gastronomy from the ECI University of Gastronomy, Guadalajara, and she is a passionate cook.

**7.** <https://www.tripsavvy.com/mexican-christmas-foods-1588676>

9 Traditional Mexican Christmas Foods
By
Updated on 11/28/22
Getty Images/Paty Aranda
Christmas is a time when family and friends get together to celebrate. Food plays a big part in any Mexican Christmas celebration. In Mexico, it is customary to have a family dinner late on Christmas Eve (Noche Buena). Here are some foods traditionally eaten at Christmastime in Mexico, either at Christmas Eve dinner or during the festivities leading up to Christmas, such as Las Posadas. If you're in Mexico for Christmas, be sure to sample these festive dishes, and if you can't be in Mexico for the holidays, you can add a Mexican touch to your celebration by including some of these foods.
01 of 09
Ensalada de Noche Buena
Grace Clementine/Getty Images
The combination of colors of the Mexican Christmas salad makes it particularly festive. This salad usually contains lettuce and beets, but other ingredients vary according to location and the chef's preference and may include apple, carrot, orange, pineapple, jicama, pecans or peanuts, and pomegranate seeds as a garnish. Mexican Christmas Salad is served at Christmas Eve dinner.
02 of 09
Tamales
Iolanda Huzak/Getty Images
Tamales are prepared corn masa which may have a variety of different fillings. They are wrapped in corn husks (or occasionally banana leaves) and steamed. Because tamales are time-consuming to prepare, they are a special holiday food that is only made a few times throughout the year, in large batches, often with many family members assisting in parties called tamaladas.
03 of 09
Bacalao
John Anthony Rizzo/Getty Images
As Christmas approaches, bacalao (dried salted codfish) starts showing up in markets and grocery stores throughout Mexico. This dish of European origin has become a standard component of a traditional Mexican Christmas feast. Bacalao a la vizcaina is a popular recipe in which the cod is stewed with tomatoes, capers, olives, and potatoes, but it may be prepared in various ways.
04 of 09
Romeritos
abalcazar / Getty Images
A green leaf vegetable with small leaves, this plant resembles rosemary, for which it is named (although its flavor is not at all like rosemary!). Romeritos are often served as romeritos en revoltijo, with shrimp cakes doused in mole. This dish is also served during Lent.
Continue to 5 of 9 below.
05 of 09
Pozole
Felix Liera/EyeEm/Getty Images
Pozole is a hominy soup made with pork or chicken seasoned with chile and garlic. It is served with shredded lettuce or cabbage garnishes, thinly sliced radishes, avocado, oregano, and lime wedges. It makes a hearty meal in large batches, making it a great party food. Besides being a popular choice for a Christmas dinner, it is also served during Mexican Independence Day or Cinco de Mayo parties.
06 of 09
Pavo
Dorling Kindersley/Getty Images
Turkey is native to Mexico and is another popular choice for a Mexican Christmas Eve dinner. The Christmas turkey may be roasted or served with mole , a rich sauce made of ground chiles, and other ingredients.
07 of 09
Danny Ojeda /Flickr/CC BY-ND 2.0
Served with a hot drink, buñuelos make an excellent treat on a cold night. This crispy fried treat is like a sweet tostada sprinkled with sugar or doused in syrup. In Oaxaca , there are special stands set up at Christmastime selling buñuelos and atole. After enjoying the sweet fritter, you make a wish and throw your clay plate on the ground, where it smashes to bits. This tradition is said to spring from a pre-Hispanic festivity in which all the dishes were broken at the end of a calendar cycle.
08 of 09
Ponche Navideño
ProtoplasmaKid /Flickr/CC BY-SA 2.0
Mexican hot fruit punch is made with tejocotes (Mexican hawthorn), which look like crab apples but have large pits and a unique flavor. Guavas, apples, and other fruit are added, and the drink is flavored with cinnamon and sweetened with piloncillo. This is a wonderfully warming beverage, whether taken with or without piquete (a splash of alcohol).
Continue to 9 of 9 below.
09 of 09

**8.** <https://blog.amigofoods.com/index.php/mexican-foods/mexican-christmas-foods/>

We have no data for this page, because it isn't accessible for our crawler.

**9.** <https://www.bhg.com/christmas/dinner/mexican/>

21 Festive Recipes for Mexican Food on Christmas
These classic and modern recipes will help you enjoy a Mexican Christmas dinner.
By
Updated on November 17, 2022
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Photo: Carson Downing
Try these delicious Mexican Christmas dinner recipes for your holiday hosting this year! Try our recipes for tamales, churros, and more. Each recipe is perfect for creating a traditional or non-traditional Mexican Christmas dinner. We've also got Tex-Mex takes on your favorites like nachos, tacos, and more.
01 of 21
Karla Conrad
Mexican Christmas Menu: Appetizer
For a guacamole recipe you can't get enough of, turn to our simple blend of tomatoes and avocados flavored with garlic, lime, and onion. The traditional Mexican side dish is the perfect addition to any crowd-worthy dinner.
02 of 21
Jacob Fox
Mexican Christmas Menu: Appetizer
Tamales just might be the most important part of creating a traditional Mexican Christmas dinner. Because tamales take a little extra kitchen energy, they're generally saved for special occasions, such as the holidays. Pick from four fillings—cheese, pork, chicken, or shrimp—to make our version of the cornmeal dumplings.
03 of 21
Kelsey Hansen
Mexican Christmas Menu: Appetizer
This take on nachos is anything but traditional! Use a rotisserie chicken as the main topping followed by radishes, green onion, and a homemade wasabi guacamole. Sprinkle with sesame seeds to finish.
04 of 21
Kritsada Panichgul
Mexican Christmas Menu: Appetizer
Finely chopped tomatoes, onions, and cilantro make up this classic salsa picante. Note: You'll need a blender or food processor to get everything ready.
05 of 21
Carson Downing
Mexican Christmas Menu: Appetizer
Recipe developer Mely Martinez shares that these bean-filled snacks are often sold as street food in Oaxaca. Make your own at home using masa harina, refried black beans, and queso fresco. Serve them with crema and red salsa.
06 of 21
Andy Lyons
Mexican Christmas Menu: Side dish
To complete your meal, look no further. It's just not a Mexican dinner without homemade refried beans. Ours come together in your Dutch oven with just five ingredients.
07 of 21
Andy Lyons
Mexican Christmas Menu: Side dish
No Mexican menu, Christmas or not, is complete without this classic red rice side dish. The topping of fresh cilantro plays up the classic Christmas color combo of red and green to add even more festivity to your Christmas dinner menu .
08 of 21
Buff Strickland
Mexican Christmas Menu: Side dish
Get a leg up on your Mexican Christmas menu with a make-ahead holiday salad . Assemble everything the night before, and add the avocado just before serving to prevent browning.
09 of 21
Karla Conrad
Mexican Christmas Menu: Entree
There's no Christmas dinner without a wow-worthy main-dish affair, and our pork ribs are no exception. Traditional mole verde covers every inch of our juicy, tender pork.
10 of 21
Karla Conrad
Mexican Christmas Menu: Entree
Pozole is a hominy soup made with meat and seasoned with chiles and garlic. The hearty big-batch meal is made hands-off in your slow cooker, making it perfect for feeding hungry holiday crowds.
11 of 21
Kritsada Panichgul
Mexican Christmas Menu: Entree
Sink your teeth into this succulent Mexican meat entree. It's all about the homemade mole. After all, a special Christmas menu calls for a special sauce.
12 of 21
Kritsada Panichgul
Mexican Christmas Menu: Entree
Represent traditional Mexican chiles Rellenos in our hearty casserole. Tender shrimp and chopped poblano peppers combine with cheddar cheese and fresh tomatoes to make this delicious Christmas recipe.
Karla Conrad
Mexican Christmas Menu: Entree
Originally from Jalisco, Mexico, birria is a spicy stew typically served with tortillas, onions, and limes. Our take on the Mexican Christmas recipe features lamb, ancho chile pepper, and sweet dried plums.
14 of 21
Kelsey Hansen
Mexican Christmas Menu: Entree
If you're hosting vegan or vegetarian guests, this taco recipe is a great choice. Filled with spiced jackfruit, onion, and chipotle, each taco is topped with peppery arugula and pico de gallo for fresh flavor.
15 of 21
Carson Downing
Mexican Christmas Menu: Entree
A fresh green tomatillo salsa is the base of this enchilada bake. To assemble the dish, stuff corn tortillas with chicken and smother with the salsa and Oaxaca cheese. Top with fresh cilantro and thinly sliced red onions.
16 of 21
Kritsada Panichgul
Mexican Christmas Menu: Dessert
Canela, meaning "cinnamon" in Spanish, is the perfect way to describe these Mexican treats . The light and crispy fried cookies are traditionally sprinkled in sugar or doused in syrup—ours feature both.
17 of 21
Blaine Moats
Mexican Christmas Menu: Dessert
Stop your search for a Mexican dessert right here! Trust us, you'll do no better than this just slightly spiced chocolate cookie sandwich oozing with salty-sweet dulce de leche. It's a dream Mexican Christmas dessert.
18 of 21
Jason Donnelly
Mexican Christmas Menu: Dessert
Try our street-fare-inspired homemade churros to finish off your Mexican Christmas dinner. Don't forget to dunk them in a creamy bowl of coffee-infused chocolate.
19 of 21
Andy Lyons
Mexican Christmas Menu: Drink or dessert
Finish off your Christmas dinner with a warm, cozy mug of rich cinnamon hot chocolate , also known as champurrado. Our version adds a hint of sophistication thanks to the cinnamon we've added into the mix.
20 of 21
Scott Little
Mexican Christmas Menu: Dessert
Elegant, sophisticated flan is a smooth, melt-in-your-mouth dessert that originated in Mexican culture. Our sweet individual custards are topped with a tasty caramel sauce.
21 of 21
Jason Donnelly
Mexican Christmas Menu: Dessert
This new take on cream puffs is stuffed with homemade whipped cream and dulce de leche. As one BHG home cook raves, "5-star delicious and guests loved them! I served with custard and whipped cream. I also made the puffs a bit smaller so there'd be more to go around, and got 20."
Was this page helpful?

**10.** <https://www.tasteofhome.com/collection/mexican-christmas-food/>

36 Recipes for Mexican Christmas Food
Carrie Madormo, RN Updated: Mar. 30, 2023
Raise your horchata to a very Feliz Navidad with these 40 festive, spicy recipes for Mexican Christmas food.
1 / 36
Conchas
Concha (Mexican sweet bread) is a breakfast or snack pastry found all over Mexico. It has a fluffy brioche-like dough with a crispy streusel topping, scored to resemble a shell. The pastry can come in a variety of colors and other shapes, but I prefer the plain and chocolate streusel. —Johnna Johnson, Scottsdale, Arizona
Easy Pork Posole
Looking for a meal in a bowl? Sit down to a Mexican classic full of cubed pork, sliced sausage, hominy and more. It all goes into the slow cooker, so you can come home at night to a table-ready dinner. —Greg Fontenot, The Woodlands, Texas
Mexican Hot Chocolate
This delicious, not-too-sweet Mexican hot chocolate is richly flavored with cocoa and delicately seasoned with spices. The whole-stick cinnamon stirrers come in handy, as the old-fashioned chocolate mixture settles if not stirred before drinking. The blend of cinnamon and chocolate flavors is wonderful! —Kathy Young, Weatherford, Texas
Cranberry-Jalapeno Martini
I describe this cocktail as slightly tart, a little sassy and completely delicious. I make a big batch when I'm hosting a party because it tends to disappear quickly. Garnish with fresh mint and cranberries for an extra-special touch. —Kelli Haetinger, Virginia Beach, Virginia
Pork Chile Verde
Pork slowly stews with jalapenos, onion, green enchilada sauce and spices in this flavor-packed Mexican dish. It's wonderful on its own or stuffed in a warm tortilla with sour cream, grated cheese or olives on the side. —Kimberly Burke, Chico, California
Baked Beans Mole
My son and husband love this hearty side dish that is quick and easy to prepare but yet so flavorful. Chocolate, chili and honey mingle to create a rich, savory flavor that's not too spicy and not too sweet. —Roxanne Chan, Albany, California
Mexican Wedding Cookies
As part of a Mexican tradition, I tucked these sugar-dusted Mexican wedding cookies into small gift boxes for the guests at my sister's wedding. Most folks said the cookies never made it home! We bake them around the holidays too. —Sarita Johnston, San Antonio, Texas
Mole New Mexican Wedding Cookies
Heat and sweet is such an amazing combination. I added chili powder and chocolate chips to give a new twist to traditional Mexican cookies. They melt in your mouth, and then the spice hits you. I just love them. — Marla Clark, Albuquerque, New Mexico
Carrie Madormo, RN
Now a freelance health and food writer, Carrie worked as a nurse for over a decade. When she isn't hunched over her laptop with a baby in hand, you will find her cooking her grandmother’s recipes, lacing up her running shoes or sipping coffee in the bathroom to hide from her three young

**mexican christmas food**

**1.** <https://lilluna.com/mexican-christmas-food/>

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Mexican Christmas dinner menu
In Mexico, and many Hispanic households, Christmas Eve, or Nochebuena, is when the largest Christmas feast is eaten.
As far back as I can remember, my Luna family would gather on Christmas Eve and enjoy a spread of our favorite Mexican dishes – enchiladas , tacos , flautas , empandas , rice, pozole, mole, and more!
And because so many people love Mexican food, especially for the holidays , I wanted to share some of our favorite recipes for a traditional Mexican Christmas menu.
With a few sides , salsas , and main dishes you’re set to enjoy all the best Mexican Christmas food! Feliz Navidad!
Other Mexican Festivities
The Mexican people have a deep-rooted Christian belief. Not only do they celebrate Christmas, but they also celebrate Posada, Dia de Reyes, and Dia de la Candelaria. All are days set aside to remember Christ and to celebrate with family and of course food!
Posada, which means inn or shelter, is celebrated from December 16-24th. The nine days prior to Christmas represent not only the nine months of pregnancy, but the time Mary and Joseph spent traveling to Bethlehem.
On the first night, Christmas carols are sung outside (often two individuals are dressed as Mary and Joseph) and then the host will invite them in for food.
The last night is Christmas Eve with a delicious dinner and a traditional piñata full of candy. On each of the 9 nights, a different attribute is focused on and is often accompanied by a religious service or devotional.
Some qualities include things like humility, joy, strength, trust, charity, and faith.
Dia de Reyes (Three King’s Day) is celebrated on January 6th and is a day to remember when the 3 Wisemen brought gifts to the Christ child.
Rosca de Reyes (King’s Wreath) is a sweet bread baked in the shape of a wreath. A baby Jesus figurine is baked inside the wreath. The person who receives the slice with the figurine is the one who hosts Dia de la Candelaria.
Dia de la Candelaria (Candlemas) is on February 2nd. Mary and Joseph would have taken Jesus to the temple to be blessed on February second, forty days after his birth. Tamales are traditionally served on this day.
Tips for a festive Christmas Meal
Planning your meal. Decide which dishes you want to make fresh and which dishes can be made ahead of time. See the individual recipes for more storage and reheating information.
Spice level. Be mindful that while some people love spicy hot Mexican food, others prefer a more mild dish. I suggest labeling which dishes are spicy and which ones are milder. A great way around this is to prepare more mild dishes, but have hot sauce set out for those who want to give their plates a bit more kick.
Seasonal fruits. Incorporate seasonal fruit, or fruit traditionally used in Mexican food: oranges, guavas, jicama, and pomegranates are great choices.
Sit-down or buffet-style. The number of guests may determine whether or not you host a sit-down or a buffet-style dinner. Sit-down dinners work best with a smaller gathering, whereas buffet-style can work with 5 guests or 50.
Mexican food , especially, makes a nice buffet spread. When serving buffet style, I use chaffing dishes and crock pots to keep the dishes warm.
Decorating for our Noche Buena celebration always includes 2 things:
A Nativity. Traditionally, on Christmas Eve in Mexico children lead a procession into the church and place the baby Jesus into the manger. We don’t necessarily have a procession, but we always have the Nativity displayed. I also have costumes so that all the cousins can act out the Christmas Story from Luke 2 .
Poinsettias. My mother has them everywhere. Poinsettias bloom in southern Mexico during the winter and there is a heartfelt Christmas legend associated with the beautiful plant.
How much to serve
Appetizers . Plan to serve 3-5 appetizer pieces per person. For 5-10 people, serve 1-2 different appetizer dishes. Add another appetizer dish for every 5-8 people in attendance.
Sides . Per person, plan to serve: 6 oz of a starchy dish, 4 oz of a vegetable dish, 4-6 oz for side salads, ¾-1 cup of side soup. For every 5-8 people attending, add another dish to the menu.
Main dish . Serve each adult 6 to 8 oz of meat. Children will only need 3-4 oz. For soup as a main dish, plan 1½ cup per person. For casserole-type dishes, plan for 6-8 oz per person or about 1 cup.
Desserts . For 8 or fewer guests I’ll only plan for 1 type of dessert. For every 8-10 more people, add another dessert option. No matter how many options there are, you only need to have enough for people to have 2 total servings of dessert.
Drinks . On average, guests will drink 4-8 oz during the first hour and 4 oz for every hour after. Even if you’re serving the most delicious Champurrado, Eggnog , or fruit punch , people usually like to have water available.
Mexican Christmas appetizers
Some of the best Mexican Christmas Food is in the form of appetizers !
We love to have appetizers laid out as people come for holiday gatherings, and any of these recipes would be great for your Mexican Christmas dinner.
Don’t forget the tortilla chips . If you don’t have time to make them, our all-time fav is Juanita’s brand chips!
Chili Cheese Dip – Just four ingredients make for the BEST and yummiest chili cheese dip! Melty cheese and hearty chili are so tasty together! It’s the perfect appetizer for any party.
Simple Guacamole – Spicy, chunky simple guacamole is so easy and addicting, it’s sure to be a crowd pleaser! You won’t be able to stop eating it.
7 Layer Bean Dip – This 7 Layer Bean Dip recipe is a must-have at every function! It has loads of flavor and all your favorite dip ingredients including avocados, olives, tomatoes, cheese, guacamole and more!
Bean Dip – This easy cheesy bean dip is ready to enjoy in only 30 minutes. It’s a favorite to eat with chips, tacos, or any Mexican dish!
Queso Blanco – This delicious Queso Blanco is made in no time, and will be the perfect addition at your next get together, especially served with tortilla chips and veggies.
Homemade Salsa – This is such an EASY homemade salsa recipe! All you have to do is throw all the ingredients into your blender, and blend!
Tomatillo Salsa – Easy tomatillo salsa is spicy and delicious! It’s great with tortilla chips or as a sauce on top of your favorite Mexican dishes!
Black Bean and Corn Salsa – This Black Bean and Corn Salsa is one of our favorite dips and appetizers. It’s great with any Mexican dish or served with tortilla chips!!
Sweet Salsa Verde – Sweet Salsa Verde is a delicious salsa recipe made from tomatillos, jalapeños, sugar, & cilantro. It is sweet and spicy and takes just minutes to make.
Strawberry Salsa – You can’t go a summer without eating this sweet and spicy strawberry salsa! The flavors are so unique. Grab some cinnamon and sugar chips or your favorite tortilla chips and dig in!
Mexican Christmas Side Dishes
Now that you have your appetizers , you need some sides . We like to have at least one or two sides to serve with our Mexican meals. Our go-to’s always include rice – Mexican or Cilantro Lime rice , and beans !
Don’t forget the soups !! These are all simple and make great sides to any Mexican meal.
Chicken Tortilla Soup – The BEST slow cooker chicken tortilla soup is filled with chunks of chicken, beans & corn. It is easy to make and full of flavor!
Taco Soup – Taco Soup is one of the EASIEST dinner recipes of all time! Just dump, simmer, and enjoy in under 20 minutes!
Albondigas Soup – Albondigas soup is a delicious Mexican recipe filled with meatballs, vegetables and spices! Packed full of flavor, this simple Albondigas soup is sure to become a favorite.
Caldo de Pollo – Hearty and delicious caldo de pollo is a homey chicken soup filled with Mexican spices and flavors. It is warm, comforting, and SO yummy!!
Sopa de Fideo – This quick, simple and delicious Sopa (soup) de Fideo is a family favorite. It’s also cheesy and flavorful! Just 5 Ingredients and you’ll have dinner in no time.
Homemade Flour Tortillas – Homemade Flour Tortillas made from 5 Ingredients. They’re so soft, easy to make, and can be used for burritos, tacos, quesadillas, however you like!!
Esquites – Esquites is a tasty corn salad topped with chili and cotija cheese. It’s incredibly delicious and easy to whip up!
Mexican Street Corn – Delicious Mexican Street Corn – a copycat version from Torchy’s Tacos filled with butter, cheese, chili powder and cilantro.
Spanish Rice – Restaurant-Style Spanish Rice (aka Mexican Rice), that is easy to make and tastes like it came straight from the restaurant, and is the best side dish to any Mexican entrée.
Cilantro Lime Rice – This recipe tastes just like Cafe Rio and Chipotle Cilantro Lime Rice! It’s a simple and delicious rice prefect for a salad, burrito, or taco. Now you can make this delicious lime rice from home!
Mexican Cornbread – This Mexican Cornbread (AKA jalapeño cornbread) is light and fluffy and is filled with cheddar cheese and jalapeño. It has a bit of a nip and a lot of flavor.
Southwest Salad – Our favorite Southwest Salad recipe filled with chicken, peppers, beans, corn, tomatoes, avocado and topped with a homemade cilantro ranch dressing.
Crock Pot Pinto Beans – Nutrient rich pinto beans cooked to perfection. These make a great meal or a tasty side dish to any of your Mexican dishes.
Refried Beans – Get perfectly creamy restaurant style refried beans by adding just THREE extra ingredients to your canned beans! These refried beans are perfect served as a dip, side, or filling for burritos and tacos!
Taco Pasta Salad – Delicious Taco Pasta Salad filled with beans, corn, tomatoes, avocado and more!!
Homemade Tortilla Chips – Homemade tortilla chips are crispy and sprinkled with salt. They are surprisingly quick and simple to whip up!
Mexican Christmas Dishes
We have so many delicious Mexican recipes we love to make. For Christmas , we always do at least 3 recipes, and it’s usually a taco , enchiladas , and ALWAYS empanadas (they’re the family’s favorite)!
But all of the recipes below are winners, so give them a go and let us know what you think.
Green Chili Chicken – Green chili chicken is easy and delicious. Topped with cheese and green chili sauce guarantees it will become a new favorite in no time!!
Carne Asada – Carne Asada is the perfect Mexican flavored meat to add to tacos, burritos, salads, or quesadillas. It’s tender, flavorful, and juicy.
Beef Empanadas – Beef Empanadas are one of our favorite Mexican dishes. They are a crispy, airy taco made from dough, filled with shredded beef, red chile sauce, and olives.
Chicken Tacos – Restaurant-style Chicken Tacos are filled with ingredients like shredded chicken, cheese, lettuce, and tomatoes, all inside a fried corn tortilla.
Steak Tacos – These steak tacos are marinated to perfection and bursting with fresh flavor! Tacos are quick and easy for a perfect weeknight dinner in under 30 minutes.
Tostadas – Open face tostadas topped with all of your favorite Mexican ingredients! These tasty tostadas are a frequent meal in this house!
Green Chili Chicken Enchiladas – Corn tortillas stuffed with chicken, cheese, green chile enchilada sauce, sour cream, and green chiles, topped with more sauce and cheese! These enchiladas are a family fav!
Beef Enchiladas – Shredded Beef Enchiladas Made with Just 6 ingredients! This easy dinner idea is a crowd pleaser and is filled with corn, beef, green chiles, cheese and covered in red sauce.
Cheese Enchiladas – Restaurant-Style Red Cheese Enchiladas are an old family favorite recipe that is simply the best!! They are cheesy, saucy, and so yummy.
Enchilada Casserole – Enchilada Casserole is simple, requires no rolling, and is a comforting family favorite—perfect for weeknights!
Chile Relleno Casserole – A twist on a classic, this Mexican-inspired chile relleno casserole has just the right amount of spice and is packed with flavor!
Bean Chimichangas – Easy and delicious Bean Chimichangas are filled with beans, cheese and ROTEL and they taste just like the ones at the restaurants!
Chicken Chimichanga – Everyone loves chimichangas! This Baked Chicken Chimichanga recipe is stuffed with rice, chicken, cheese and more. Such a simple dinner recipe that is so delicious and perfect to add to the monthly menu.
Beef Flautas – Tortillas filled with meat and cheese and fried to perfection! Crispy, flavorful flautas are a delicious dinner for everyone!
Chicken Flautas – Delicious, crunchy chicken flautas filled with shredded chicken, salsa, cheese, and more! They can be fried, air fried or even baked into a delicious and easy dinner or appetizer.
Bean Burritos – Cheesy bean burritos are so easy to whip up for dinner! These are perfect for making ahead of time, or freezing for later.
Chorizo Recipe – Follow these simple steps to marinate and cook up your own fresh Chorizo from home! It takes some time, but it’s worth it!
Mexican Christmas Desserts and drinks
We of course include a few desserts in our Christmas Mexican food spread! I’ve gathered some of our favorites – including drinks !
Tres Leches Cake – This easy Tres Leches Cake recipe is a cool, sweet treat made from a tasty sponge cake, a creamy mixture of three different milks, and homemade whipped topping.
Mexican Hot Chocolate – Curl up with a good book, blanket, and this Mexican hot chocolate. One cozy cup of this hot chocolate and you’ll be hooked with its yummy spices and delicious cinnamon cocoa flavor!
Horchata – A creamy, refreshing, cinnamon flavored drink that will knock your socks off with flavor! It’s festive and perfect for any occasion.
Arroz Con Leche – Classic Arroz Con Leche – a variation of rice pudding that is sweet and cooked with milk, evaporated milk and sweetened condensed milk and topped with cinnamon.
Cinnamon Chips – The perfect baked snack to dip in sweet desserts, frosting, salsas and more! Super easy to make a bunch and serve with your favorite dessert dip!
Churros – Delicious, homemade, covered in cinnamon and sugar churros are a family favorite! It’s hard NOT to love this delicious treat when it reminds you of the Happiest Place on Earth!
Sopapilla Cheesecake – This decadent dessert is inspired by the Mexican treat—sopapillas! All of the flavors of fried dough and creamy cheesecake combine to make these decadent Sopapilla Cheesecake Bars.
Sopapillas – Puffy and pillowy Sopapillas are fried to perfection and topped with honey for a simple and delicious Mexican dessert.
Flan – This creamy, decadent flan is a Latin inspired custard dessert topped with an irresistible caramel coating. It’s also surprisingly easy to make!
Fried Ice Cream – Crunchy on the outside, and smooth and creamy on the inside—fried ice cream is a flavor bomb in your mouth and a go-to Mexican dessert!
Christmas Wedding Cookies
What better way to end your Mexican Christmas Fiesta than with delicious cookies ?
These Christmas Wedding Cookies have become a family favorite and they’re so simple that even the kids can make them.
After all that Mexican food, these cookies are the perfect treat to end the meal and they’re especially great for Christmas because they look like snowballs!
Mexican Christmas Food Ideas – Dinner, Apps, Sides + Desserts
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**2.** <https://www.isabeleats.com/mexican-christmas-food/>

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Looking to spice up your holiday menu? These Mexican Christmas recipes are perfect for celebrating Las Posadas, Navidad and Noche Buena!
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Mexican Christmas Foods
Christmas in my house has always been about two things – food and family.
Like in many Mexican households, Christmas Eve (Noche Buena) is almost a bigger deal than actual Christmas day! On Christmas Eve, my whole family gets together to sing songs to celebrate Las Posadas, we open presents at midnight and most importantly, we eat a lot of food!
From the moment we wake up until around 6pm, my family is in the kitchen making goodies like tamales, empanadas, pozole, buñuelos, ponche, and so much more!
Here are some of my favorite Mexican Christmas recipes to celebrate the big day.
Mexican Pork Tamales
An easy Mexican pork tamales recipe filled with tender pieces of pork simmered in a delicious red chile sauce all wrapped in a soft masa dough.
I grew up eating tamales every year for Christmas, New Years and other special occasions. Follow these simple step-by-step instructions to make your own authentic Mexican tamales right at home!
Pozole Rojo
This Pozole Rojo (Red Posole) is a comforting and hearty Mexican soup/stew filled with shredded pork and hominy in a warm red chile broth.
Pozole rojo is served year-round, but is often eaten at celebrations such as birthdays, Christmas, New Years, and other holidays.
These tamales are stuffed with tender pieces of chicken in a flavorful chile verde sauce made from tomatillos and a blend of green chiles.
This recipe shares everything you need to know to make them perfectly on the first try!
Pozole Verde is a comforting Mexican stew filled with shredded chicken and hominy in a delicious green chile broth made from tomatillos, jalapeños, and cilantro.
It’s easy to make, hearty, and ready in only one hour!
Atole
Atole (pronounced ah-toh-leh) is a traditional Mexican drink that’s thickened with masa harina and sweetened with piloncillo, cinnamon, and vanilla.
It’s often enjoyed in chilly weather because it’s thick and creamy enough to warm you up on those cold nights.
Sweet Tamales
Sweet Tamales made with two types of raisins and sweetened with cinnamon and sugar.
These are easy to make and a sweet treat that pairs perfectly with a cup of atole or ponche.
Champurrado
Champurrado is a type of atole that’s made with Mexican chocolate.
This chocolate-based atole is prepared with milk, Mexican chocolate, and cinnamon, and is sweetened with a little piloncillo and vanilla extract.
Every sip is creamy, thick, and satisfying and will warm you up from the inside out!
Ponche
Mexican Ponche is a warm and comforting Christmas punch made with apples, pears, oranges and guavas, and spiced with cinnamon, cloves, tamarind and hibiscus.
It’s perfect for kids because they love to eat the warm pieces of fruit, but it’s also great for adults who often drink it with a splash of rum or brandy.
Arroz con Leche, or Mexican rice pudding, will forever remind me of my family. It’s a comforting, simple, and easy dessert made from a few ingredients including long-grain white rice, sugar, milk, and cinnamon sticks.
It can be served hot or cold, and is perfect cozy treat for the holidays!
Rompope (Mexican Eggnog)
Rompope (pronounced “rrohm-poh-peh”) is really close to the traditional eggnog recipe. The main differences are that it’s made with only the egg yolks and adds slivered almonds for a hint of nuttiness.
It’s a delicious holiday drink that can be served warm or cold, and with or without alcohol.
Camote Enmielado
Camote Enmielado, or Mexican Candied Sweet Potatoes, is one of my favorite warm and comforting desserts to make when the weather starts to get cold!
Melt-in-your-mouth sweet potatoes are simmered on the stove in a syrup made from piloncillo, cinnamon, star anise, and cloves. It just doesn’t get any better than that!

**3.** <https://insanelygoodrecipes.com/mexican-christmas-foods/>

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25 Traditional Mexican Christmas Foods
Published on: January 12, 2022
Email
Give your American Christmas a Mexican flair with these festive Mexican Christmas foods!
In Mexico, as well as other Latin countries, Christmas Eve is given more attention than Christmas day itself.
Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
The celebration starts in the morning, but the main celebration doesn’t happen until midnight, when presents are opened and food is eaten.
Called Noche Buena, this midnight Christmas feast is filled with colorful and flavorful Mexican treats such as empanadas, bunuelos, tamales, and more.
If you’re looking to add more Christmas cheer to your holiday celebrations this year, I highly suggest you give these recipes a try.
Feliz Navidad!
1. Red Pork Tamales
Tamales are a popular Mexican snack of meat-filled dough wrapped in corn husks. Its sweet and savory flavor profile makes it wonderfully addictive.
There are a variety of fillings you can use in tamales, and this is among the most popular ones.
Pork shoulder is simmered in a red chile sauce, making it melt-in-your-mouth tender and oh, so delicious.
I’ll be honest – the masa dough takes a while to prepare and cook, but if you enlist the help of a couple of friends, things will be super easy.
2. Concha
Next up, let’s head straight to bread. Conchas are Mexican sweet breads (pan dulce) with a distinct, white, seashell-looking topping.
The bread is light and airy, but what makes it super iconic is the topping, which is a creamy mix of powdered sugar and shortening.
The topping is traditionally white, but it’s also not uncommon to see pink, yellow, and brown conchas.
The seashell (which is concha, in Spanish) look is achieved by using a concha cutter or a knife.
Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
3. Pozole Rojo
If you’re looking for comfort, that’s nothing a bowl of pozole rojo can’t provide.
It’s a Mexican stew brimming with pork, white corn soaked in wine (hominy), red chiles, and an incredibly rich broth.
Since it takes hours to cook, pozole rojo is commonly reserved for Christmas and other special occasions.
It’s also cooked in a huge pot that can serve up to 12. It requires so much time it just doesn’t make sense to cook a smaller batch.
4. Chicken Pozole Verde
Here’s another cozy Mexican stew that’ll make you feel loved and happy.
This version of pozole uses shredded chicken instead of the usual pork and green chile instead of red.
While it tastes a little different from pozole rojo, they both have one thing in common: they’re studded with sweet white corn soaked in lime (hominy).
5. Mexican Cinnamon Cookies
Cookies are the universal feel-good food. And no matter what kind they are, they never fail to put one in a good mood.
These Mexican cinnamon cookies are no exception. They’re so good, snacking on them will give you Christmas feels even in summer.
Called polvorones de canele, these cookies are wonderfully sweet and buttery with a melt-in-your-mouth powdered sugar-and-cinnamon coating.
6. Easy Pork Pozole Rojo (Posole)
Here’s another pozole rojo recipe that’ll make you full and happy.
This one is a lot easier to prepare than the first, so cooking amateurs, feel free to give this one a try.
Tender pork and sweet white corn are cooked in a rich and flavorful red enchilada sauce.
Garnished with shredded cabbage, avocado slices, diced onions, and fresh cilantro, this stew is a pure embodiment of Mexican comfort food.
7. Mexican Wedding Cookies
Mexican wedding pecan cookies are so incredibly light and airy, they melt in your mouth.
Also, how pretty are they, am I right? Covered in powdered sugar, they possess such an ethereal and exquisite appearance.
Perhaps that’s why they’re so ideal at weddings!
These cookies aren’t only perfect at weddings, though, but on Christmas and other special occasions, as well.
8. Easy Flan
Can you believe that as smooth, silky, and spectacular as flan is, it only calls for 5 simple ingredients? At least, this one does!
This flan recipe is ridiculously easy, anyone can pull it off. But just because it’s a breeze doesn’t mean it’s so-so.
With a wonderfully creamy and velvety custard and a sweet caramel syrup, this flan is simply divine.
9. Champurrado
Champurrado is a thick Mexican beverage made of chocolate, piloncillo (cane sugar), and cornflour. Think of it as the country’s version of hot chocolate.
There are many flavor varieties to champurrado, with some recipes calling for spices such as cloves, orange peel, cinnamon, and anise seed, but at its base is always chocolate.
Served warm, it’s the perfect beverage to drink on a cold and snowy Christmas morning.
Ponche is another Mexican beverage often served at Christmas.
Just like the champurrado, it’s also served warm. But it’s not chocolatey, at all.
Flavored with apples, pears, oranges, guavas, and spices, it’s like a warm version of a fruit punch.
This is a kid-friendly punch, but you can always make it an adult twist with a splash of brandy or rum.
Speaking of adult-friendly drinks, here’s another one for you. These cranberry margaritas will definitely get the party started.
They’re margaritas with a cranberry twist. How awesome is that?
Besides the unique flavor, the cranberries also give the cocktail a stunning, deep, purple hue.
Sopaipillas, or sopapillas, are an addictive Hispanic snack made of puffed-up bread with a surprise center.
They’re similar to bunuelos, except the exterior is more pillowy than crispy.
Sopaipillas can be filled with savory or sweet fillings, so they can be either served as a main entree or dessert.
In this recipe, the filling is a sweet mix of sugar, cinnamon, and honey.
Tres leches, which is Spanish for “three milks,” is a delectable sponge cake soaked in three different kinds of milk – evaporated milk, sweetened condensed milk, and heavy cream.
As you can imagine, this cake is wonderfully moist and bursting with a creamy and milky flavor.
This particular recipe makes small, cupcake versions of the classic, and with a strawberry and whipped cream topping, to boot.
Empanadas are the Latin version of turnovers, and they are absolutely delicious.
Just like any turnover, empanadas can be filled with either a sweet or savory filling.
For a Christmasy empanada, use this filling made of pumpkin puree, brown sugar, and spices. One bite will instantly get you into the holiday spirit!
Earlier we talked about sopapillas, the addictive snack of puffed-up bread with a surprise center.
This time, let’s take that to newer heights of deliciousness and add cheesecake into the mix.
These bars are made of a silky and creamy cheesecake filling sandwiched between crescent roll pastry sheets and finished off with a butter-cinnamon-sugar topping.
Oh wait, it doesn’t end there. The bars are given a drizzling of honey, just for extra sweetness.
My mouth is watering just thinking about them.
It’s fried dough rolled in cinnamon sugar. It doesn’t seem like much, but bunuelos are one of Mexico’s most popular snacks.
If you’ve never tried them, take this as the sign to do so.
These wildly crispy and puffy fritters are to die for!
The texture is on point, and so is the flavor. Nothing beats the goodness of cinnamon and sugar on pastry.
The best part? Bunuelos only call for seven ingredients, and they’re a cinch to make.
17. Chicken Tamale Casserole
Let’s take a super quick break from the sweets and say hello once again to a savory entree.
As delectable as traditional tamales are, I think we can all agree it’s not the simplest recipe in the world.
That said, here’s a fantastic alternative for you that still gives you all the amazing flavors and textures of the classic Mexican dish.
The difference? It doesn’t require as much effort.
Churros are a world-famous snack no one can say no to.
These pillowy sticks are wonderfully crispy on the outside, and super tender and fluffy on the inside.
Sprinkled with cinnamon and sugar, they’re super addictive, even on their own.
But why settle for churros alone, when there’s always store-bought dulce de leche to dunk them in?
This food partnership creates one of the most dangerously addictive snacks known to man.
19. Red and Green Enchiladas
Can’t pick between red and green enchiladas? There’s no need to! You can simply have them both.
This recipe combines both red and green sauces to make one stunning enchilada. Double the sauce, double the fun.
Plus, the two sauces make for a prettier presentation.
It’s also oozing with chicken, salsa, and shredded cheese. It’s all your favorite Mexican flavors in one casserole.
If you’re not familiar with Hatch green chilis, you’re in for a treat… if you can take the heat, that is.
Hatch green chilis are delectable green peppers that make for an even more delectable sauce.
This sauce can then be used in guacamole and salsa, among others.
This recipe uses Hatch green chili sauce to add more oomph to the classic baby back ribs.
I can already imagine myself licking my fingers!
21. Sheet-Pan Chicken Fajitas
These chicken fajitas are bursting with flavor. And they’re as colorful as can be!
If you’re looking for something extra festive for Christmas, I think you’ve just found the recipe.
This dish gives you chicken strips, tri-colored bell peppers, and onions seasoned with spices and baked to perfection.
The only effort it requires is slicing the vegetables, but the rest is up to the oven. It’s a quick and easy one-pan dish that comes together in no time.
22. Marranitos (Mexican Gingerbread Pigs)
Marranitos are Mexican sweet bread (pan dulce) with the most adorable, almost-too-cute-to-eat shape.
It’ll take a moment for you to take a bite out of these charming gingerbread piggies. That’s just how cute they are.
But, once you take your first bite, I’m afraid you might never be able to stop. Seriously, these marranitos are that good.
They’re like a cross between a cookie and a cake – they’re not firm, but not soft, either.
They’re also not that sweet, which makes them perfect for dipping in milk or coffee.
Whether you’re in the mood for grilled, fried, or oven-roasted chicken, it doesn’t matter.
Whatever cooking method you opt for, this marinade is the only marinade you’ll need.
It’s a simple blend of olive oil, lime juice, garlic, chili powder, cilantro, cumin, oregano, paprika, salt, and pepper.
It seems like a lot of ingredients, but I’m pretty sure you can find them all in your pantry!
This chicken recipe is great with burritos, taquitos, and enchiladas. Or, just serve it with rice and call it a day.
24. Zucchini and Corn Tamales
Have you ever tried tamales that are filled with vegetables instead of meat? If you think they’re not as tasty, this recipe will convince you otherwise.
Tender corn masa (dough) is filled with a combo of sweet corn kernels and zucchini cubes. Again, it doesn’t seem like much, but wait until you take a bite.
It calls for a lot of time and effort, so this is perfect if you’re spending Christmas with people who also love to cook. Make it a fun activity for everybody!
25. Easy Ensalada de Noche Buena – Christmas Eve Salad
Ensalada de Noche Buena or Christmas Eve salad is a festive combination of oranges, pineapple, beets, jicama, and pomegranates tossed in a sweet and citrusy dressing.
The colors alone will cheer you up. But it’s the bright and tasty flavors that’ll make you fall in love.

**4.** <https://www.mexicoinmykitchen.com/mexican-christmas-dishes/>

by Mely Martínez
Nothing brings family and friends together like Christmas in Mexico, especially if Mexican Christmas Foods are involved. The whole family gets together on Christmas Eve to eat and enjoy the traditions of cooking together and sharing food. Therefore, if you are missing a taste of home or just looking for inspiration for your next Mexican-themed celebration, here is a collection of over 25 traditional recipes you will love!
What are some traditional Mexican Foods around Christmas?
There is not just one traditional Mexican Christmas Dinner but a diversity of dishes depending on localities. Therefore, you won't find one popular or traditional meal prepared all over the country, but many dishes depending on taste, budget, and family size.
Another significant factor in traditional Christmas meals is the climate of the area. The winter brings cold weather to the whole country except for some coastal towns. But, like in many countries, winter means comfort foods. For people in Mexico are pozole, tamales, pork legs, and seafood in coastal warmer towns.
One tradition the whole country shares is dinner on Christmas Eve (Noche Buena) versus Christmas Day. On this day, families, extended family, and friends come together to share dishes past from old relatives to enjoy together.
Mexican Christmas Main Dishes
This extensive list of Mexican Christmas recipes includes traditional ones, from savory dishes to spicy and sweet ones. Each recipe has step-by-step instructions to help create the perfect Mexican holiday with your family.
Tamales
In Mexico, Families prepare many types of tamales for many celebrations, especially for Christmas. You will find many flavors and fillings, small pork tamales in the northern region, and large tamales steamed with banana leaves in the South of the country. If you feel like you are gaining weight after reading the list, don’t worry, I have some healthy alternatives too.
Tamales
Sweet Corn Tamales: It doesn't get more authentic than this! Sweet corn tamales with pork . A family recipe passed down from generation to generation. One single bite will make you a believer!
Beef Tamales: My mother’s favorite recipe is homemade beef tamales filled with ground beef and vegetables.
Traditional Tamales: Another favorite is the pork tamales , stuffed with juicy pulled pork and served with your choice of salsa.
Tamales in Green Salsa: The famous chicken tamales in the sweet and tangy tomatillo sauce are an effortless recipe. These tamales in green salsa are a great dish on their own or an excellent companion to carne asada.
Tamales de Rajas: For a spicy and smokey flavor, we recommend the tamales de rajas , traditionally made on a special occasion like Christmas. Filled with queso fresco and poblano peppers, make these tamales a perfect meatless addition to any crowd-worthy dinner.
Vegan Tamales: For a healthier twist to the traditional tamales, we recommend vegan tamales . Prepared without lard and stuffed with vegetables, make this more nutritious alternative a great choice.
Pork and Beef Main Dishes
Roasted Pork: The most challenging part of this Roasted Pork Leg is waiting for it to cook. Your delicious pork will impress your guests with beautiful pineapple decorations.
Pork in Adobo: Marinaded for a few hours, then slathered in homemade adobo, this Roasted Pork in Adobo Sauce is perfection.
Pork in Adobo
Yucatan Style Pork Leg: To impress your guest, prepare this flavorful Pork Leg cooked with orange juice, oregano, and spices that only takes 15 minutes of prep time.
Carne Asada: Carne Asada is like tamales, a favorite for any occasion, and always a great choice. Try our easy and flavourful recipe for your perfect carne asada.
Yucatan Style Pork Leg (Roasted Pork Leg)
Pozole Rojo: Tasty and brothy Pozole (posole) soup made with pork, hominy, and red dried chiles is just perfection. Pile your bowl with toppings like shredded cabbage, radishes, lime, and cilantro.
Beef Birria: Rich stew Birria simmered with spices and chiles is a great option for a Christmas eve dinner and excellent for next-day tacos.
Mexican Red Pozole
Poultry and Fish
Turkey: A Popular and Traditional dish is Stuffed Turkey , a roasted turkey to perfection stuffed with pork or beef, among other ingredients.
Salted Cod: Another popular dish is the Salted Cod (Bacalao Navideño) , also used as a side dish.
Mexican Christmas Side Dishes Food
These family-friendly side dishes will be a hit in your next holiday celebration, from salads to pasta.
Chicken Salad: The most popular dish at every party is the Mexican Chicken Salad . Excellent by itself, enjoy this meal as a side dish or as an appetizer. The combination of mayo, chicken, and vegetables creates a creamy blend of excellent flavors.
Mexican Mac and Cheese: Spicy and full of flavor, the mac and cheese recipe is a favorite side dish everybody loves. The roasted bell peppers and cheddar gives a boost of flavor to the macaroni for a perfect combination.
Spaghetti with Cream: This creamy and effortless Spaghetti with cream is ready within minutes. With only a few ingredients, it is an excellent and savory companion to any main dish.
Christmas Eve Salad
Christmas Salad: The traditional fruity Christmas eve salad made with seasonal fruits and vegetables is light and used as a side dish or appetizer.
Apple Salad: Similar to the Waldorf Salad, this crunchy Apple Salad is a fantastic concoction of fruit, nuts, and mayo.
Christmas Drinks
From chocolate to fruity flavors, we have a drink for everybody. So find your new favorite Christmas cocktail below!
Christmas Punch (Ponche)
Ponche: The traditional Christmas Punch (Ponche), a concoction of fruit and spices mixed to perfection.
Champurrado: If chocolate is more of your preferred choice, try the Champurrado , a Mexican hot chocolate with a little bit of piloncillo and cinnamon.
Rompope (Mexican Eggnog)
Rompope: Finally, the famous Rompope (Mexican eggnog) is a creamy festive drink you can enjoy with or without rum.
Christmas Desserts
And finally, to end with a sweet treat, Buñuelos (Bunuelos) are a must for Christmas, and maybe even some sweet tamales . Powder with sugar, Mexican wedding cookies , and sopaipillas are a kid's favorite. And lastly, the traditional crunchy Buñuelos de Viento , our Christmas Rosettes cherished by all.
There are many more dishes to be added to this list, but I hope these here will help you add a little bit of the Mexican tradition to your Christmas Menu.
¡Feliz Navidad!
I hope you make them. If you do, please come back to let me know your experience.
PROVECHO!
Leave a comment and share your experience with the recipe. Mexican Christmas
Are you looking for other Mexican celebration recipes after Christmas and New Year?
Around the corner is January 6th - King’s day, where we eat Rosca de Reyes and wait for the wise man to deliver presents to the kids. Check the step recipe to prepare your own King’s Day Bread.
For more ideas and recipes, visit Us on Pinterest ; check our boards with hundreds of delicious ideas I'm pinning for you! Or, if you are on Instagram , check out the meal pictures or story ideas.
Para recetas en espanol, siguenos en las redes sociales y en Mexico en mi cocina .
More Mexican Christmas Recipes
Homemade Gifts from the Mexican Kitchen
Cochito al Horno

**5.** <https://www.buzzfeed.com/sylviomartins/mexican-christmas-dishes-that-you-should-try>

Link
Keep yourself warm this Christmas with warm bowls of pozole and other Mexican classics.
Meals around Christmastime in Mexico can be a mix of seasonal dishes and other foods that are eaten year-round but feel especially popular during the holidays. From soups to moles and roasted ham, here are 30 delicious Mexican dishes from across the country that you should incorporate into your Christmas feast this year.
1. Pork tamales
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
Tamales can also come filled with other meats like beef or chicken, but pork is the Christmastime specialty that many Mexican families have grown up making. Besides meat options, other ingredients may vary and include things like raisins, olives, and potatoes. Choose between red salsa, green salsa, or even mole to coat your meat and tuck into your masa.
2. Pozole
Robert Patrick Briggs / Getty Images/iStockphoto
Like tamales, pozole can really vary but is always delicious (and a favorite around the holidays). This traditionally pork and hominy (aka chewy, nixtamalized corn) stew can come in a red broth with smoky dried chile flavor, a green broth with bright hints of tomatillos, and fresh chiles, or a white broth with bold flavors from the stewed meat, garlic, and onions. If pork isn't for you, chicken is a great substitute and makes for a lighter soup.
3. Rosca de Reyes
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
This colorful, donut-shaped cake is technically meant for Three Kings Day (celebrated on January 6), but you won't find it in bakeries until around Christmastime or even the week leading up to its intended holiday. Regardless, Rosca de Reyes is always associated with this time of year, and some families opt to bake their own instead of pre-ordering one at the panadería. Varieties include a range of different dried or candied fruits on top, stuffing cakes with a sweet cream cheese filling and dulce de leche, or sprinkling a generous amount of sugar on top. While it sounds super rich, this cake is usually not overly sweet and goes great with a cup of coffee.
4. Pierna de Puerco Adobada
Photo by Mely Martinez of "Mexico In My Kitchen" / Via Recipe: mexicoinmykitchen.com
Instead of going with the usual honey-glazed ham, opt for this super-flavorful alternative. This pork leg is oven-roasted until it's perfectly juicy and tender. The main star of this recipe is its adobo marinade that's a combination of the sweet and tangy flavors of fresh orange juice and the smokiness of dried chiles. We also can't help but love the beautiful color it gives the meat.
5. Lomo de Puerco
Rudisill / Getty Images
This isn't so much a specific recipe but rather a very versatile and popular cut of pork during the holidays in Mexico. Besides being a leaner cut of meat, pork loin can be seasoned in so many ways. It can be stuffed with spicy chorizo sausage and bacon or something sweet like dried fruits and tangy pineapple. It can be bathed in white wine and garlic or served with a salty gravy sauce. When it comes to lomo de puerco, the sky's the limit.
6. Ensalada Navideña
Sandor Mejias Brito / Getty Images/iStockphoto
Not to be confused with a green salad, this Christmas salad is a sweet and creamy fruit salad with apples, canned pineapple, walnuts, and usually some sweet binder like table cream or vanilla yogurt. You'd think it'd be a dessert, but some people have no problem eating this fruit casserole next to some savory dishes.
7. Pavo
Gmvozd / Getty Images
Many people don't know this, but turkey is a staple in Mexico's Yucatán Peninsula and is commonly eaten across Latin America during the holidays. Diving into Yucatecan cuisine will pull up dishes like pavo en escabeche oriental, pavo en relleno negro, or pavo al pipian. Other Mexican turkey dishes involve roasting your bird whole in adobo or a Yucatecan pibil marinade.
8. Buñuelos
Agcuesta / Getty Images/iStockphoto
Fried dough always sounds like a good idea, and buñuelos are no exception. These disc-shaped fritters are super crispy and can be dunked in sugar or coated in a sticky syrup made from brown sugar, star anise, and cinnamon.
9. Champurrado
Daniel Banda / Getty Images/iStockphoto
It can be tricky to describe what makes champurrado so delicious, but it's worth a try: think hot chocolate but thicker, creamier, slightly spicier, and dare we say, more interesting? This cacao-based drink is made with corn, milk, piloncillo, and a combination of spices like cinnamon and star anise.
10. Ponche Navideño
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
This Christmastime punch is wonderfully sweet, tart, and spicy all at the same time. Made from brewed hibiscus flowers, tamarind pods, and a plethora of fruits (both fresh and dried), there's a lot going on in this punch. Some ingredients include fresh guava, oranges, apples, cinnamon sticks, piloncillo, raisins, prunes, and tejocotes, which are sweet and sour stone fruit native to Mexico. In the end, you're left with a beautifully fruity red punch that packs a kick.
11. Menudo
Mariah Tauger / Los Angeles Times via Getty Images
Menudo is typically enjoyed year-round as a weekend-only tradition, but the cold Christmas weather usually has people craving a warm bowl of tripe stew. Made from a dried red chile broth with tons of oregano, onions, and hominy (and stewed tripe, of course), this soup takes several hours to bubble and boil in a pot before serving, but it's usually well worth the wait.
12. Calabaza en Tacha
Photo by Mely Martinez of "Mexico In My Kitchen" / Via Recipe: mexicoinmykitchen.com
This traditional candy is eaten on Día de los Muertos, but pumpkin is plentiful during this time of year and should definitely appear on your dinner table during the holidays. After slicing and deseeding the gourd, you place the chunks in a saucepan with water, piloncillo, cinnamon sticks, and sliced oranges until the pumpkin is cooked and candied in a spiced syrup.
13. Chiles en Nogada
Jose Castanares / AFP via Getty Images
Few dishes are as patriotic as a chile en nogada with its red, green, and white colors, making it perfect for matching your Christmas decor. This dish is all about balancing sweet and savory by stuffing a charred poblano pepper with a ground meat picadillo full of apple, plantain, and raisins for a hint of fruitiness. The chile then gets coated in the nogada, which is a decadent milk, walnut, and goat cheese sauce, and decorated with pomegranate seeds for a beautiful pop of color.
14. Mixiote
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
Mixiote refers to a style of cooking rather than a single dish, but feel free to whip up a bunch of mixiotes this Christmas. Once you've decided on your meat of choice, whether it be pork, beef, chicken, or even fish, you season the protein with a dried chile paste and wrap it in an oven-safe bag or banana leaf, where it will steam as it cooks. The final result is tender and wonderfully spiced meat that's already portioned for individual servings.
15. Bacalao a la Vizcaína
Photo by Mely Martinez of "Mexico In My Kitchen" / Via Recipe: mexicoenmicocina.com
Based on the Spanish dish of the same name, this Mexican dish is very popular during Christmas and is a salty and fishy alternative to other meat options. The star of the dish is the flakey salted cod that gets dehydrated and stewed with tomatoes, onions, plenty of garlic, some green olives, and boiled potatoes, to name just a few ingredients. The final result is briney, warm, and super delicious.
16. Birria
Carlosrojas20 / Getty Images/iStockphoto
Birria has become a bit of a phenomenon in recent years, but this Jalisco specialty is now very regional, with some parts of Mexico preferring to use beef rather than the traditional recipe's goat meat. You can make birria tatemada (oven-roasted birria) in your oven, stew it in a pot with plenty of dried chiles, oregano, and spices to create a smoky consommé, or pull your meat apart to make tacos, cheesy quesatacos, or even mulitas. It's really all up to personal preference.
17. Romeritos
Instagram: @monicapavonburkle
This dish is an excellent way of getting your greens in at the dinner table. Made from a leafy Mexican vegetable called romerito, these greens are cooked in a stew with mole, shrimp, and boiled potatoes until everything is soft and tender. This combination is commonly known as revoltijo, and it's very tasty.
18. Mexican Wedding Cookies
Brent Hofacker / Getty Images/500px Plus
Contrary to the name, these powdered cookies can be enjoyed on other occasions, including Christmas. Easy to make and super delicious, these cookies only require flour, butter, powdered sugar, vanilla, and nuts to make. The only downside — expect to get powdered sugar on your shirt.
19. Queso Relleno
Photo by Jennifer B. via Yelp / Via yelp.com
You've probably seen food cooked inside a wheel of cheese, but have you ever eaten a stuffed wheel of cheese? This Yucatecan specialty is a product of migration and cultural blending following waves of European traders in the region. A wheel of Dutch Edam cheese is hollowed and filled with various things, including a ground pork stuffing with garlic, onions, olives, raisins, and hard-boiled eggs, to name a few possibilities. Slice and serve on a bed of k'ool, a salty gravy made from chicken broth, lard, and flour.
20. Mole Poblano
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
There are countless varieties of moles out there, but this style is particularly popular around this time of year. Originally from Puebla, mole poblano leans more into the sweet and smoky flavor profiles with its hint of ancho chiles, nuts, cacao, and cinnamon. The reddish-brown sauce goes great on literally anything, so feel free to pour it on your baked ham, steak, chicken, or more.
21. Pollo almendrado
Photo by Kathlyn D. via Yelp / Via yelp.com
This simple but very tasty chicken dish is always a big crowd-pleaser. The almendrado sauce is made from blending toasted almonds, cooked tomato, onion, garlic, and spices until you get a beautiful orange puree. This nutty, creamy, and savory sauce is then used for stewing pieces of chicken.
22. Mole de Pavo
Photo by Juan B. via Yelp / Via yelp.com
Remember those turkey leftovers in your fridge? Do yourself a favor and shred the remaining meat and throw it into a pot of mole sauce of your choosing. Not only is this a delicious leftover hack, but it's one of the easiest ways to burn through all of that turkey. Think turkey mole tacos, sandwiches, or plates with a side of rice.
23. Glazed Ham
Duncan Cuthbertson / Getty Images/iStockphoto
Don't worry, your beloved glazed ham still has a place on the Mexican Christmas dinner table, but the glaze may vary from home to home. One of the common routes for marinating this hunk of meat is going sweet with canned pineapple, fruit juice, cloves for spice, and other fruity ingredients like maraschino cherries.
24. Flan Napolitano
Kaorinne / Getty Images/iStockphoto
Think creamy, custardy flan but even richer. Yes, that's actually possible, and you do so by incorporating cream cheese into the custard. You get a whiter and denser custard that has a bit more body to it and is twice as decadent.
25. Gelatinas
Sandor Mejias Brito / Getty Images/iStockphoto
Gelatin in Mexico is taken very seriously, and Christmas is no exception. Entire cakes are made entirely from gelatin and come in some very intricate designs as well. Flavor and textures may vary, including milk gelatin that looks opaque and is sweetened with condensed milk. This often acts as a base for layers of red and green gelatin, bringing some extra color and fruitiness to the dessert.
26. Niño Envuelto
Photo by Duri H. via Yelp / Via yelp.com
This traditional Mexican pan dulce is very similar to a Swiss Roll with its signature swirl in the middle. The cakey sponge is rolled with strawberry jam in the middle before receiving an outer layer of jam and lots of shredded coconut for extra texture and flavor.
27. Mexican Hot Chocolate
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
People will debate which Mexican hot chocolate brand reigns supreme, but the real difference comes in how you prepare it. Made from bittersweet chocolate, Mexican hot chocolate is flavored with real milk, cinnamon, vanilla, and chili powder for a bit of heat. This is a lot more complex than other hot chocolates around the world and has sweet, smoky, and earthy notes.
28. Atole de Calabaza
Pumpkin spiced lattes have nothing on this ultra-creamy beverage. Thickened with corn flour, this pumpkin concoction is flavored with cinnamon, cloves, sugar, vanilla, and evaporated milk to make a not-too-sweet but sweet enough hot beverage.
29. Sweet Tamales
Marcos Elihu Castillo Ramirez / Getty Images/iStockphoto
Tamales can be sweet, too, and not restricted to the dessert menu either. Instead of filling your masa with meat or other savory foods, you can add fresh corn and sugar to make a mildly sweet cake or incorporate brighter flavors like strawberries, pineapple, or cream cheese with caramel and walnuts.
30. Marranitos
Photo by Prairie S. via Yelp / Via yelp.com
These pig-shaped biscuits are not just super cute, but some of the best coffee-time cookies we can think of. Flavored with piloncillo and cinnamon, marranitos have a warm spiciness to them that feels balanced with the biscuits' sweetness.

**6.** <https://www.chefspencil.com/top-20-mexican-christmas-foods/>

Top 20 Mexican Christmas Foods
Top 20 Mexican Christmas Foods
Posted on
Christmas food in Mexico is the result of cultural syncretism and diversity. Let us tell you a bit about its beginnings and the best seasonal dishes to celebrate it.
Christmas History Facts in Mexico
The holiday season in Mexico peaks on Christmas Day, which is celebrated on December 25 and like all national celebrations, traditional food makes its appearance with the prominence it deserves.
It’s important to remember that before the Colony, in America we didn’t have certain foods that are traditional today, such as pork. Also, another not less important fact is that the word Christmas is derived from the Latin nativitas, which means nativity.
Another interesting fact you need to know is that Mexico celebrated its first Christmas in 1526, and Fray Pedro de Gante wrote a letter to King Carlos V describing how it was celebrated with the indigenous people.
Celebration foods in Mexico include mole, pozole, pibil pork, tamales, which are preparations that require great dedication and are almost a ritual.
So let’s see how we celebrate Christmas with these 20 traditional dishes that are hugely popular in Mexico.
This was originally consumed at winter solstice. The oval shape represents the endless love of God, and the doll figure hidden inside the bread symbolizes baby Jesus.
It is usually topped with candied or crystallized fruits.
4. Mexican Apple Salad (Ensalada Navideña)
In northern Mexico, Tarahumara traditions are hearty dinners with local ingredients, such as apple and walnut.
This salad is made with apples, sour cream, blueberries or raisins, chopped walnuts, and icing sugar. Garnished with baked coconut and cherries, it’s the most traditional Christmas dessert.
5. Romeritos with Mole
Mullis, or moles, were spicy sauces with many ingredients that little by little became mixed with European foods. Romeritos are prepared with mole and served with rice.
The pre-Hispanic recipe had ahuautle, the fly’s roe from Texcoco lake.
Credit: sanluis.eluniversal.com.mx
During the winter solstice, the Aztecs celebrated the so-called Panquetzaliztli, in which the god Huitzilopochtli was celebrated for his triumph over the goddess of the moon, Coyolxauhqui. At this festival, the main dish was guajolote, wild turkey.
It’s usually filled, injected, or bathed with white wine, butter, and spices.
This is a delicious and easy to prepare dessert. It’s made with gelatin cut into squares, with nuts, condensed milk, marshmallows, and fruit, such as peeled orange wedges.
9. Shrimp Tortitas/ Tortillitas o tortitas de camarones
These are breaded fried shrimp balls, or tortillas, and are one of the star Christmas dishes. They’re made with dried shrimp and are the perfect accompaniment for Romeritos.
10. Tamales
Tamales were made to offer to deities. Early Mexican culture had a lunar calendar with 18 months, each of 20 days. Later, for Christmas, they added lard to make them a Christian dish.
They can be offered as a main dish or there is a sweet version eaten dessert.
12. Champurrado
This drink, that accompanies tamales or desserts, is made with corn, chocolate, water, brown sugar, and vanilla. All the ingredients are brought to a boil and cooked until it thickens.
Originating with the Aztecs, it’s now the most famous Christmas drink across the entire country.
13. Pozole
There are several styles of pozole depending on the region. It is one of the most famous dishes of Mexico and is made with corn kernels, pork or chicken, spices, and six different dry chilies.
14. Birria
Birria stew is originally prepared with goat or lamb meat. However, there are places where they also make it with veal, beef, pork, or a mix of meats.
The meat is marinated with ground chili peppers for several hours, then wrapped in maguey leaves, and cooked in an underground oven.
15. Menudo
This is a spicy soup made with corn kernels, or without them, pork feet, and beef stomach as the main ingredients. It is an ethnic dish that is also called pancita.
19. Mixiote
Mixiote is a dish from pre-Hispanic times. It can be filled with beef, chicken, fish, mutton, pork, or shrimp. The preparation is somewhat tedious and requires a lot of patience, but it’s worth a try.
20. Stuffed Cheese/Queso Relleno Yucateco
This is certainly a very delicious dish. The cheese with which it’s prepared, known as queso de bola, is a Dutch cheese. It is filled with spicy ground pork and vegetables, bathed in a delicious sauce, and garnished with green olives.
Final Words
The world is full of delicious gastronomy. Today, cultural customs have become linked, though many of us still have our ancestral traditions deeply ingrained.
Love yours, embrace it, and share it with the world!
Peace Out!
Chef Griselda Muñoz Mexico
If you love Mexican cuisine, check out our stories on the most popular Mexican foods and desserts .
Related: Popular Mexican Cookies
Griselda Muñoz Perez
Born in the state of Chihuahua, Mexico in 1989, Griselda is a Chef and writer. She has a degree in gastronomy from the ECI University of Gastronomy, Guadalajara, and she is a passionate cook.

**7.** <https://blog.amigofoods.com/index.php/mexican-foods/mexican-christmas-foods/>

We have no data for this page, because it isn't accessible for our crawler.

**8.** <https://www.tripsavvy.com/mexican-christmas-foods-1588676>

9 Traditional Mexican Christmas Foods
By
Updated on 11/28/22
Getty Images/Paty Aranda
Christmas is a time when family and friends get together to celebrate. Food plays a big part in any Mexican Christmas celebration. In Mexico, it is customary to have a family dinner late on Christmas Eve (Noche Buena). Here are some foods traditionally eaten at Christmastime in Mexico, either at Christmas Eve dinner or during the festivities leading up to Christmas, such as Las Posadas. If you're in Mexico for Christmas, be sure to sample these festive dishes, and if you can't be in Mexico for the holidays, you can add a Mexican touch to your celebration by including some of these foods.
01 of 09
Ensalada de Noche Buena
Grace Clementine/Getty Images
The combination of colors of the Mexican Christmas salad makes it particularly festive. This salad usually contains lettuce and beets, but other ingredients vary according to location and the chef's preference and may include apple, carrot, orange, pineapple, jicama, pecans or peanuts, and pomegranate seeds as a garnish. Mexican Christmas Salad is served at Christmas Eve dinner.
02 of 09
Tamales
Iolanda Huzak/Getty Images
Tamales are prepared corn masa which may have a variety of different fillings. They are wrapped in corn husks (or occasionally banana leaves) and steamed. Because tamales are time-consuming to prepare, they are a special holiday food that is only made a few times throughout the year, in large batches, often with many family members assisting in parties called tamaladas.
03 of 09
Bacalao
John Anthony Rizzo/Getty Images
As Christmas approaches, bacalao (dried salted codfish) starts showing up in markets and grocery stores throughout Mexico. This dish of European origin has become a standard component of a traditional Mexican Christmas feast. Bacalao a la vizcaina is a popular recipe in which the cod is stewed with tomatoes, capers, olives, and potatoes, but it may be prepared in various ways.
04 of 09
Romeritos
abalcazar / Getty Images
A green leaf vegetable with small leaves, this plant resembles rosemary, for which it is named (although its flavor is not at all like rosemary!). Romeritos are often served as romeritos en revoltijo, with shrimp cakes doused in mole. This dish is also served during Lent.
Continue to 5 of 9 below.
05 of 09
Pozole
Felix Liera/EyeEm/Getty Images
Pozole is a hominy soup made with pork or chicken seasoned with chile and garlic. It is served with shredded lettuce or cabbage garnishes, thinly sliced radishes, avocado, oregano, and lime wedges. It makes a hearty meal in large batches, making it a great party food. Besides being a popular choice for a Christmas dinner, it is also served during Mexican Independence Day or Cinco de Mayo parties.
06 of 09
Pavo
Dorling Kindersley/Getty Images
Turkey is native to Mexico and is another popular choice for a Mexican Christmas Eve dinner. The Christmas turkey may be roasted or served with mole , a rich sauce made of ground chiles, and other ingredients.
07 of 09
Danny Ojeda /Flickr/CC BY-ND 2.0
Served with a hot drink, buñuelos make an excellent treat on a cold night. This crispy fried treat is like a sweet tostada sprinkled with sugar or doused in syrup. In Oaxaca , there are special stands set up at Christmastime selling buñuelos and atole. After enjoying the sweet fritter, you make a wish and throw your clay plate on the ground, where it smashes to bits. This tradition is said to spring from a pre-Hispanic festivity in which all the dishes were broken at the end of a calendar cycle.
08 of 09
Ponche Navideño
ProtoplasmaKid /Flickr/CC BY-SA 2.0
Mexican hot fruit punch is made with tejocotes (Mexican hawthorn), which look like crab apples but have large pits and a unique flavor. Guavas, apples, and other fruit are added, and the drink is flavored with cinnamon and sweetened with piloncillo. This is a wonderfully warming beverage, whether taken with or without piquete (a splash of alcohol).
Continue to 9 of 9 below.
09 of 09

**9.** <https://www.bhg.com/christmas/dinner/mexican/>

21 Festive Recipes for Mexican Food on Christmas
These classic and modern recipes will help you enjoy a Mexican Christmas dinner.
By
Updated on November 17, 2022
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Photo: Carson Downing
Try these delicious Mexican Christmas dinner recipes for your holiday hosting this year! Try our recipes for tamales, churros, and more. Each recipe is perfect for creating a traditional or non-traditional Mexican Christmas dinner. We've also got Tex-Mex takes on your favorites like nachos, tacos, and more.
01 of 21
Karla Conrad
Mexican Christmas Menu: Appetizer
For a guacamole recipe you can't get enough of, turn to our simple blend of tomatoes and avocados flavored with garlic, lime, and onion. The traditional Mexican side dish is the perfect addition to any crowd-worthy dinner.
02 of 21
Jacob Fox
Mexican Christmas Menu: Appetizer
Tamales just might be the most important part of creating a traditional Mexican Christmas dinner. Because tamales take a little extra kitchen energy, they're generally saved for special occasions, such as the holidays. Pick from four fillings—cheese, pork, chicken, or shrimp—to make our version of the cornmeal dumplings.
03 of 21
Kelsey Hansen
Mexican Christmas Menu: Appetizer
This take on nachos is anything but traditional! Use a rotisserie chicken as the main topping followed by radishes, green onion, and a homemade wasabi guacamole. Sprinkle with sesame seeds to finish.
04 of 21
Kritsada Panichgul
Mexican Christmas Menu: Appetizer
Finely chopped tomatoes, onions, and cilantro make up this classic salsa picante. Note: You'll need a blender or food processor to get everything ready.
05 of 21
Carson Downing
Mexican Christmas Menu: Appetizer
Recipe developer Mely Martinez shares that these bean-filled snacks are often sold as street food in Oaxaca. Make your own at home using masa harina, refried black beans, and queso fresco. Serve them with crema and red salsa.
06 of 21
Andy Lyons
Mexican Christmas Menu: Side dish
To complete your meal, look no further. It's just not a Mexican dinner without homemade refried beans. Ours come together in your Dutch oven with just five ingredients.
07 of 21
Andy Lyons
Mexican Christmas Menu: Side dish
No Mexican menu, Christmas or not, is complete without this classic red rice side dish. The topping of fresh cilantro plays up the classic Christmas color combo of red and green to add even more festivity to your Christmas dinner menu .
08 of 21
Buff Strickland
Mexican Christmas Menu: Side dish
Get a leg up on your Mexican Christmas menu with a make-ahead holiday salad . Assemble everything the night before, and add the avocado just before serving to prevent browning.
09 of 21
Karla Conrad
Mexican Christmas Menu: Entree
There's no Christmas dinner without a wow-worthy main-dish affair, and our pork ribs are no exception. Traditional mole verde covers every inch of our juicy, tender pork.
10 of 21
Karla Conrad
Mexican Christmas Menu: Entree
Pozole is a hominy soup made with meat and seasoned with chiles and garlic. The hearty big-batch meal is made hands-off in your slow cooker, making it perfect for feeding hungry holiday crowds.
11 of 21
Kritsada Panichgul
Mexican Christmas Menu: Entree
Sink your teeth into this succulent Mexican meat entree. It's all about the homemade mole. After all, a special Christmas menu calls for a special sauce.
12 of 21
Kritsada Panichgul
Mexican Christmas Menu: Entree
Represent traditional Mexican chiles Rellenos in our hearty casserole. Tender shrimp and chopped poblano peppers combine with cheddar cheese and fresh tomatoes to make this delicious Christmas recipe.
Karla Conrad
Mexican Christmas Menu: Entree
Originally from Jalisco, Mexico, birria is a spicy stew typically served with tortillas, onions, and limes. Our take on the Mexican Christmas recipe features lamb, ancho chile pepper, and sweet dried plums.
14 of 21
Kelsey Hansen
Mexican Christmas Menu: Entree
If you're hosting vegan or vegetarian guests, this taco recipe is a great choice. Filled with spiced jackfruit, onion, and chipotle, each taco is topped with peppery arugula and pico de gallo for fresh flavor.
15 of 21
Carson Downing
Mexican Christmas Menu: Entree
A fresh green tomatillo salsa is the base of this enchilada bake. To assemble the dish, stuff corn tortillas with chicken and smother with the salsa and Oaxaca cheese. Top with fresh cilantro and thinly sliced red onions.
16 of 21
Kritsada Panichgul
Mexican Christmas Menu: Dessert
Canela, meaning "cinnamon" in Spanish, is the perfect way to describe these Mexican treats . The light and crispy fried cookies are traditionally sprinkled in sugar or doused in syrup—ours feature both.
17 of 21
Blaine Moats
Mexican Christmas Menu: Dessert
Stop your search for a Mexican dessert right here! Trust us, you'll do no better than this just slightly spiced chocolate cookie sandwich oozing with salty-sweet dulce de leche. It's a dream Mexican Christmas dessert.
18 of 21
Jason Donnelly
Mexican Christmas Menu: Dessert
Try our street-fare-inspired homemade churros to finish off your Mexican Christmas dinner. Don't forget to dunk them in a creamy bowl of coffee-infused chocolate.
19 of 21
Andy Lyons
Mexican Christmas Menu: Drink or dessert
Finish off your Christmas dinner with a warm, cozy mug of rich cinnamon hot chocolate , also known as champurrado. Our version adds a hint of sophistication thanks to the cinnamon we've added into the mix.
20 of 21
Scott Little
Mexican Christmas Menu: Dessert
Elegant, sophisticated flan is a smooth, melt-in-your-mouth dessert that originated in Mexican culture. Our sweet individual custards are topped with a tasty caramel sauce.
21 of 21
Jason Donnelly
Mexican Christmas Menu: Dessert
This new take on cream puffs is stuffed with homemade whipped cream and dulce de leche. As one BHG home cook raves, "5-star delicious and guests loved them! I served with custard and whipped cream. I also made the puffs a bit smaller so there'd be more to go around, and got 20."
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**10.** <https://www.foodandwine.com/holidays-events/christmas/mexican-christmas>

Mexican Christmas Foods
Updated on September 21, 2017
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Host a Mexican holiday meal or add Mexican Christmas foods to any holiday spread with our recipes for pozole, tamales, and plenty of desserts. Cheese enchiladas, elote, guacamole, and cocktails can please a crowd.
01 of 21
Pork and Chorizo Pozole
© Fredrika Stjärne
Pozole is a slow-simmered, elaborately spiced Mexican stew made with hominy (dried corn kernels soaked in a mineral lime bath). This streamlined version from Chopped judge Aaron Sanchez, chef at Mestizo in Leawood, Kansas, uses two time-saving ingredients: fresh chorizo (which is already spiced) and pork cut into small, quick-cooking cubes.
Chipotle-Butter Turkey
© Nicole Franzen
Food & Wine's Justin Chapple soaks smoky chipotle butter in cheesecloth and drapes it over turkey while roasting, yielding superjuicy, delicious meat and skin.
Cheese Enchiladas with Red Chile Sauce
© Fredrika Stjärne
At Mestizo, his restaurant in Leawood, Kansas, Aaron Sanchez makes an elaborate, long-simmered sauce for enchiladas. For a quick meal at home, though, he reaches for canned red chile sauce, such as one from Las Palmas. "It's old-school, very straightforward," he says. Sanchez sometimes adds shredded braised chicken to his enchiladas for a heartier meal.
Shrimp-Stuffed Peppers
© Joseph de Leo
Fruity, pale-yellow guero peppers--just like Hungarian wax peppers--are a great source of vitamin C, folate and manganese. They're perfect for stuffing because "they have a little chile personality without being too hot," Deborah Schneider says. The shrimp-and-cheese filling here is a delicious source of protein. And the tomatoes in the salsa add vitamin K and potassium while also balancing the sweetness of the mangos, which are high in vitamins A and C.
06 of 21
The Palomaesque Cocktail
The Paloma is a classic Mexican cocktail made with lime juice, tequila and grapefruit soda. Scott Baird, the mixologist who created this drink for Comal in Berkeley, makes his version with smoky mezcal, fresh grapefruit juice and Cocchi Americano, the sweet Italian aperitif wine.
07 of 21
Grilled Leg of Lamb, Mexican-Style
Homemade tortillas are on a whole different level from their store-bought siblings, especially when mixed with bacon fat and the green bite of fresh scallion. Don't be intimidated ⁠— they're fun to make and fairly simple. Rene Ortiz, from La Condesa, inspired this recipe, which has a roll-your-own element that echos the fun of family fajita night. And parents, please make these tortillas with your little kids, who will [be excited] for the meal if they get to help make it. ⁠— Andrew Zimmern
08 of 21
Mexican Tripe Soup
This tripe soup is often considered the ultimate hangover cure, most likely due to the healing power of gelatin-rich broth made by simmering pig's feet. Served with hominy, it is called menudo; without, it is pancita.