

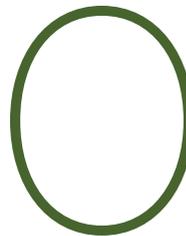


The heat is on

At Mi Dia (which translates to *My Day*), experience the zing of New Mexico's Hatch green chiles with some of your old-time favorites. BY THE DINING DIVAS



Top: Sopes are delicious disks of corn masa with a variety of toppings. Bottom: Duck Carnitas taste great with or without sauce. BRIT MOTT



H, WHAT A DAY! The Divas ventured to Mi Dia From Scratch, where Executive Chef and General Manager Gabriel DeLeon blends traditional Mexico City recipes with modern Santa Fe and Tex-Mex flavors. Located in West Plano Village on the northeast corner of the Dallas North Tollway and Parker, the restaurant sits adjacent to the

central plaza where a bubbling fountain invites you to dine at Mi Dia's patio and enjoy a margarita. But if the Texas heat thrusts you inside, cool off with a cocktail made from hand-squeezed juices (no syrups), choosing from an extravagant tequila tower in the center of the bar. The staff calls her Big Bertha and she features 129 of the finest tequilas.

The Divas made our way indoors but quickly learned that you can't escape the heat with Mi Dia's New Mexico-influenced flavors and spices. The salsa, which is a mix of red salsa and salsa verde, has a kick!

Sopes for starters

Right away, the Sopes (\$14) pique our interest: House-made corn masa boats topped with Oaxacan black beans, pork belly, queso fresco, crema, micro cilantro and New Mexico red. Four come to a plate, each resting on a banana leaf.

"These are interesting," says Barbara. "I don't taste a lot of the black beans. I mostly taste the corn from the masa and the pork."

"I mostly taste the red sauce, but I still like it. The texture is great, not crunchy, but not too soft," says Colbea.

Brit notes, "For such a small disk, you taste a lot of flavors in one bite."

Al Pastor Queso Fundido

While we're finishing off our Sopes, our server David begins making our Al Pastor Queso Fundido (\$13) tableside. Translated as "flamed cheese," it consists of Oaxaca cheese melted and blended, topped with chipotle peppers, smoky pineapple, grilled green onions and applewood smoked bacon. It is served with roasted tomatillo and pasilla de Oaxaca salsas.

We dip our chips in the ooey-goey dish, and swirl them in the air to catch every bite of the trails of string cheese left behind.

"Decadent," declares Barbara. "This is called decadent."

Duck Carnitas

Duck Carnitas (\$16), street-style tacos made with roasted Maple Leaf Farms duck, pickled onions, roasted poblanos, micro cilantro, chile morita on flour tortillas (or corn if you prefer), tastes authentically delicious. David recommends topping them off with the mole sauce, and Barbara is not disappointed. "The sauce definitely compliments the duck. It offsets the pickled onions and the richness of the meat."

"I think the red chile morita sauce makes it sweet. I tried it without the sauce first, and I could taste the poblano. I like it better without sauce," Colbea decides.

"The duck is so tender, I don't need sauce," notes Brit, "but if I were to choose one, I would choose the salsa verde."

Stacked Enchiladas & New Mexico Tampiqueña

From the lunch menu, Brit orders Stacked Enchiladas (\$12) topped with two fried eggs, a choice of ground beef or pulled

chicken, New Mexico red and green chile sauces, served with guajillo rice and beans.

Barbara notes, “This dish is enough for two people, and it’s pretty spicy. Did you notice the blue corn tortillas? Bobby Flay uses them a lot in his recipes.” She adds, “This is a great combination of flavors.”

“So is this!” enthuses Colbea, referring to the New Mexico Tampiqueña (\$24), a Santa Fe-inspired grilled skirt steak that is served with blue corn tortillas, cheese and onion stacked enchiladas, New Mexico red and green chile sauces, guacamole, and rice and beans. “It’s a lot of the same flavors and ingredients as the stacked enchiladas.”

Barbara says, “It’s very tender, but no wonder—it’s marinating in all this sauce. I am dipping into the juices.”

“What rice do y’all like best?” asks Brit.

We all taste the fluffy green cilantro rice then the red rice. The green rice wins, by far. In fact, the Divas suggest you substitute the red for the green on your visit.

Cheers for the churros

Three is never a crowd when it comes to dessert. Yes, we ordered three desserts and we happily finished each one.

The Churros (\$10) were cooked perfectly. “Oh! I’ve never had them stuffed with caramel,” says Barbara. “I’ll be honest, I don’t normally like churros but these are the best I’ve ever had.”

“They have a nice crunch but maintain a soft doughy texture,” says Brit.

Colbea swooned over the Negra Modelo milk chocolate ice cream that is served with the churros. “Oh my gosh, it tastes just like Negra Modelo beer.”

When David, our server, checked on us, she asked, “Can I purchase a pint of this?”

Barbara also thoroughly enjoyed the Cosme (\$12), corn husk meringue sprinkled with caramel powder and served with Deep Ellum Mascarpone Mousse. “It melts in your mouth.”

“It reminds me of a larger macaron,” says Colbea.

“This dessert is a nice light finish. It’s not too sweet, which is what I like about it, and the creamy texture reminds me of a vanilla custard.” Barbara goes in for seconds, and thirds, before her plate is clean. Truthfully, it may have been the first time the Divas have seen Barbara finish an entire dessert!

Brit was enjoying the Choco-Flan (\$8) made of Swiss chocolate custard and topped with whipped cream. “This is a dessert that I never make at home, so I really appreciate it when I go out to eat. This one is perfectly firm, but I would love it if it had a crumbly Oreo layer at the bottom.”

As we indulge in our desserts (Colbea on her second helping of ice cream), Mi Dia’s manager Ivan Sanchez stops by to say hello. He explains that the roadrunner on the outside of the building and depicted in the menu represents the state bird of New Mexico. He also reveals that next year, they’ll be opening a Mi Dia in Flower Mound. “We take pride in our ingredients, but it’s all about the experience; you can’t just have good food.”

“Well, we enjoyed our experience. It reminded me of dining in Santa Fe,” says Barbara before sneaking in one last bite of the meringue cookie. 📷

Your friendly neighborhood Divas for this month are Plano Profile’s Barbara Walch, Colbea Smith and Brit Mott.



Mi Dia’s Stacked Enchiladas, filled with beef or chicken and topped with two sunny-side-up fried eggs, taste anything but flat.



If there’s more about desserts here than anything else, it’s because 1) Divas love dessert and 2) Mi Dia’s desserts are fabulous. Clockwise from top: Churros, Choco-Flan, and Cosme. BRIT MOTT



Mi Dia from Scratch

3310 Dallas Pkwy, #105, Plano, Texas 75093 | midiafromscratch.com
 Sunday–Thursday: 11 a.m.–10 p.m. | Friday–Saturday: 11 a.m.–11 p.m.