

## CHEF SPOTLIGHT RECIPE

# CHILE RELLENO, CALABACITA, FRIJOLES REFRITOS

SERVES 6

### INGREDIENTS

- 6 poblano peppers, roasted, peeled, seeded, stem on
- 1 tablespoon canola oil
- 3 cups cooked rice
- 1 cup cooked button mushrooms
- 1/4 cup red bell pepper, julienned
- 2 tablespoons cilantro, chopped
- 1 teaspoon kosher salt
- 2 ounces heavy cream
- 3 ounces queso cotija

#### For the calabacitas

- 6 zucchini, diced
- 2 tablespoons olive oil
- 2 tablespoons Mexican oregano
- 1 teaspoon kosher salt
- 1/4 cup red bell pepper, julienned
- 2 tablespoons cilantro, chopped
- 1 teaspoon kosher salt
- 2 ounces heavy cream
- 3 ounces queso cotija

#### For the frijoles refritos

- 1/2 cup onion, diced
- 2 tablespoons oil
- 1 teaspoon kosher salt
- 1 1/2 cups cooked pinto beans



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### DIRECTIONS

Rub the chiles with the oil and salt, then place on grill and blister the skin. Once blistered, place into an ice bath to stop the cooking process. Once cool, peel the skin, make a small slit in the chile and gently remove the seeds and veins but leave the stem. In a sauté pan, heat together all other ingredients and place into the chile. Bake in the oven for 3 minutes. Serve immediately.

Mix all of the ingredients together and saute in a hot pan for 2 minutes.

Sweat out the onions in the oil, and then add the salt. Add in the pinto beans and bring to a simmer. Once hot, blend to a fine puree.

#### Side dishes

Calabacitas · Frijoles Refritos

