CHILES EN NOGADA

STUFFING

STUFFING INGREDIENTS

2 oz Extra Virgin Olive Oil
4 Garlic cloves - chopped
1 Shallot - chopped
1 Can of organic black beans cooked
3 Tomatoes, organic, medium-sized - chopped
Sea salt - to season

PROCESS

1. Place a medium pan over medium-high heat. Add the olive oil, chopped garlic, and shallot, and cook for 3 minutes, stirring frequently.
2. Add the chopped tomatoes and cook for 5 minutes over medium heat.
3. Place the cooked ingredients in a blender and blend over high speed until smooth. Then set aside.

CHILE

INGREDIENTS

4 Poblano Peppers

PROCESS

1. Preheat the oven to 400 F.
2. Lay the peppers flat and cut the peppers through the middle. Remove the seeds.
3. Place the peppers on a tray and bake for 30 minutes at 400 F.
4. When done, fill the inside of the pepper with the bean mix, then close it together.
5. Cover with Cashew cream and decorate with pomegranates and cilantro.
CASHEW CREAM

INGREDIENTS

11 oz raw Cashews
1/2 cup of Pine nuts
2 Tablespoons unsweetened coconut yogurt, unsweetened
1 garlic clove
1 oz water
3 Tablespoon fresh lemon juice
1 Tablespoon Apple cider vinegar
1 teaspoon salt
8 oz unsweetened coconut milk
1/2 Tablespoon chopped onion

PROCESS

1. Blend all ingredients in a powerful blender until smooth.
CHILAQUILES EN SALSA VERDE

INGREDIENTS

1 Medium-sized Jicama
2 cups of Salsa Verde of your choice
1 cup of Cashew Creme (recipe above)
Chopped onion for garnish
Chopped cilantro for garnish

PROCESS

1. Peel the jicama and cut it into thin slices with a triangle shape.
2. Place the slices orderly on a plate.
3. Cover the Jicama with the green sauce
4. Add some spoonfuls of cashew crem
5. Garnish with chopped onion and chopped cilantro
ROASTED CHICKEN WITH TAMARIND MOLE

INGREDIENTS

1 Roasted Chicken
3 oz Dried Ancho Chile
3 oz Dried Guajillo Chile
2 oz Raw Cashews
2 oz Pecans
6 Tomatillos, peeled
6 oz Onion
4 Garlic Cloves, peeled
4 oz Tamarind paste (You can buy it on Amazon) Dash of cumin ground
Dash of cloves ground
Dash of ginger ground
Dash of nutmeg ground
3.5 oz dark chocolate, unsweetened
12 oz organic vegetable stock
2 oz Extra Virgin Olive Oil
4 teaspoons of sea salt
6 drops of Liquid stevia (@sweetleafstevia) or more to get to the sweetness of your choice.

PREPARATION

1. Wash the dried chiles; remove the stems and the seeds.
2. Soak the chiles for a few minutes in a bowl with water. Drain them and dry them.
3. Heat a large pan. When hot, place the Chiles flat to roast until lightly browned but not burnt. Remove and set aside.
4. On the same pan, roast the tomatillos, garlic, and onions so that they are starting to get black on all sides. Tomatillos need to be soft and almost bursting. Set aside.
5. In a blender add the roasted chiles, roasted vegetables (tomatillos, garlic, onion), cashews, pecans, tamarind paste, and spices. Add 4 -6 oz of the vegetable stock and blend at high speed until smooth.
6. Heat a large cooking pot over medium-high heat. When hot, add the olive oil and then pour the blended ingredients. Bring it to a boil and then bring the heat down to low.

7. Add the remaining vegetable stock and the dark chocolate to let it melt, stirring frequently. Add the sea salt and let it cook on low heat for 30 minutes.

8. Taste the mole and add more salt if needed.

9. Add some drops of stevia to reduce the acidity and balance the flavors. Add a few drops at a time as it is very sweet. You just need a few drops to add a slight sweetness.

10. Serve as accompaniment for any meat, poultry, or vegetable.