



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home
Edition # 32

Hatch chile roasting is back at Bayview and Ralph's so now is the time to stock up on a supply! There are so many delicious recipes featuring hatch chiles and here are just a few of the very best!

Creamy Hatch Chile Chicken

5 Roasted Hatch chile peppers	¼ teaspoon ground black pepper
1½ tablespoons butter	1½ cups shredded rotisserie chicken
1 onion, sliced into thin rings	1 cup Mexican crema
1 cup fresh or frozen corn	
2½ teaspoons of chicken flavored Better Than Bouillon or chicken bouillon granules	

Peel off charred skins of chiles, remove seeds, and cut flesh into 1-inch squares.

Melt butter in a pan and sauté onion until translucent, about 5 minutes. Stir in corn. Add chiles and sprinkle with chicken bouillon and pepper. Stir until well combined. Add chicken and crema; simmer until heated through, about 5 minutes. Makes 4 servings.

Hatch Chile Huevos Rancheros

1 (28-oz) can diced tomatoes, preferably fire roasted	4 cloves garlic, thinly sliced
1 tablespoon packed brown sugar	3 Hatch chiles, roasted, peeled, seeded, and diced (or 1 poblano pepper)
Juice of ½ lime	1 cup shredded Pepperjack cheese
1 small sweet yellow onion, diced	8 large eggs
¼ cup extra virgin olive oil	⅓ cup minced fresh cilantro
3 tablespoons chile powder	6 (6-inch) corn tortillas, warmed

Preheat the oven to 475°F. Line a rimmed baking sheet with parchment paper and set aside.

Set a fine-mesh strainer over a bowl and drain the tomatoes, pressing with a rubber spatula to extract as much liquid as possible. Transfer the liquid to a 2-cup liquid measuring cup and reserve 1¾ cups of the tomato juice, discarding the rest. Whisk in the sugar and lime juice and set aside.

In a medium bowl combine the tomatoes, onion, olive oil, chile powder, garlic, and ½ teaspoon of salt. Spread the mixture into an even layer on the prepared baking sheet. Roast 35 to 40 minutes, stirring halfway through.

Remove from the oven and reduce heat to 400°F.

Transfer the roasted tomato mixture to a 9-inch x13-inch baking dish and stir in the tomato juice mixture and hatch chiles. Season with salt and pepper to taste. Sprinkle with cheese, then use the back of a ladle to form 8 small wells in the tomato mixture.

Carefully crack an egg into each well, then sprinkle the eggs with salt and pepper.

Bake until the whites are just beginning to set but still have some movement, 13 to 15 minutes.

Remove from the oven, transfer to a wire rack, and cover with foil. Let the eggs sit for 5 minutes. Sprinkle cilantro over the top and serve. Serves 4-6.

Hatch Chile Mac and Cheese

½ pound macaroni
2 tablespoons butter
¼ cup yellow onion, diced
2 tablespoons flour
1½ cups milk

½ teaspoon kosher salt
¾ cup roasted Hatch green chiles, diced
1 cup Monterey Jack and ¾ cup sharp cheddar,
shredded & divided

Turn the oven on to broil.

In a large pot bring the water to a boil, add in some salt, and cook the macaroni according to the box instructions.

When the pasta is cooked to al dente, drain it in a colander.

In the same pot over medium high heat, melt the butter and add in the diced onion.

Sauté the onion in the butter for 2 minutes and then add the flour.

Whisk the flour into the butter and onion mixture and let it cook for about a minute.

Slowly whisk in the milk and salt, until the sauce is smooth.

Continue whisking until the sauce has thickened, about 3-5 minutes.

Add in the diced green chiles and 1¼ cups of the cheese.

Stir until all the cheese has melted. Add the pasta back into the pot and toss until it is completely covered in the sauce.

Transfer the mac and cheese to a cast iron skillet or baking dish sprayed with cooking spray.

Top with the remainder of the cheese and place under the broiler until the cheese is slightly brown and melted. Serve immediately. Makes 3-4 servings.

Creamy Roasted Hatch Chile Dip

2 hatch chiles, roasted or grilled, peeled and seeded
1 cup low-fat sour cream
4 ounces cream cheese
¼ cup fresh cilantro, chopped

2 cloves garlic
½ teaspoon salt
⅛ teaspoon fresh cracked pepper
1 tablespoon fresh lime juice

Place all ingredients in food processor or blender and pulse until smooth. Add more salt and pepper to taste as needed.

Serve with your favorite baked pita chips.

Store leftovers in the refrigerator. Makes about 1½ cups.

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