

## OFF THE CORN PATATAS



### INGREDIENTS

- 4 Russet Potatoes
- 2 Tbsp. Cilantro, chopped
- ½ tsp. Wasabi Paste
- ½ cup Sour Cream
- 1 cup Coconut Aminos
- 1 Tbsp. Honey
- ½ tsp. Smoked Paprika
- ¼ tsp. Chili Powder
- 2 tsp. Olive Oil
- 1 cup Corn Kernels
- 1 Tbsp. Garlic, minced
- ½ Onion, minced
- ¼ cup Queso Fresco
- Salt & Pepper to taste

### DIRECTIONS

Combine ½ cup sour cream and ½ tsp. wasabi paste to make wasabi crema. Set aside until you are ready to use.

Preheat the oven to 400 degrees. Wash and cube potatoes and season with salt. Coat a cast iron pan or sheet tray with 1 tsp. vegetable oil and place potatoes in one layer without crowding.

Roast potatoes for 20 minutes until they begin to turn golden brown on the bottom. Turn over and continue baking for 15 minutes to brown the other side.

While the potatoes bake, we will begin our brava glaze. Heat olive oil in a medium saucepan. Saute onions and garlic until they become translucent, then add corn, coconut aminos, honey, chili powder and smoked paprika. Cook for 10 minutes.

Remove potatoes from the oven and allow to cool for 5 minutes before transferring to a bowl. Fully coat with the brava glaze and place in a serving bowl. Top with wasabi crema, cilantro, queso fresco and rice seasoning.

## BLUEBERRY SCOTCH BONNET TACO



### Dietary Restrictions

**Gluten:** You can use gluten free tortillas, we recommend Siete brand.

**Dairy:** Substitute coconut milk for heavy cream.

### INGREDIENTS

- Wonton Wrappers
- ¼ cup & 3 Tbsp. Granulated Sugar
- 1 Tbsp. Cinnamon
- 1 Tbsp. Butter, melted
- ½ cup Heavy Whipping Cream
- 2 tsp. Cream Cheese
- 1 Tbsp. Powdered Sugar
- ¼ tsp. Vanilla Extract
- 1 cup Fresh Blueberries
- 4 Tbsp. Water
- ½ tsp. Lime, to juice
- 1 tsp. Scotch Bonnet Pepper, chopped
- 2¼ tsp. Cinnamon
- 2 tsp. Rum, Wray & Nephew
- 2 cups Canola Oil, for frying

### DIRECTIONS

To make the Scotch Bonnet Blueberry Sauce, place blueberries, granulated sugar, scotch bonnet, rum, and cinnamon in a small sauce pot. Cook for 15 minutes until the blueberries begin to tenderize. Add lime juice and cook for another 5 minutes. Set aside to cool.

Combine cream cheese, powdered sugar, vanilla extract, and whipping cream in a bowl to make cheesecake filling. Beat until smooth.

Refrigerate for 5 minutes to allow mixture to firm up.

Next, heat 2 cups of canola oil in a medium skillet to fry wontons.

Combine 2 tsp. cinnamon and ¼ cup granulated sugar in a bowl and set aside.

Once your skillet is heated, place one sheet of wonton in it to begin frying. Shape into a taco using a spoon and thongs. Hold the spoon between the two sides, white holding one corner up with the thongs.

As soon as your wonton is fully fried, toss in cinnamon-sugar and set aside until you are ready to fill.

## STUFFED POBLANO PEPPER



### Dietary Restrictions

**Protein:** The chorizo can be substituted with any ground meat (chicken, beef, turkey, pork). To make it vegetarian friendly, remove the meat and add another ½ cup of black beans.

**Cheese:** You can omit the cheese completely or use vegan cheese.

### INGREDIENTS

- ½ lb. Chorizo
- 2 Large Poblano Peppers
- ½ cup Cream Cheese
- 1 tsp. Chili Powder
- ½ tsp. Coriander
- 2 Tbsp. Garlic, minced
- ½ Onion, chopped
- 2 Tbsp. Olive Oil
- Juice from 1 Lime
- ½ can Black Beans
- ½ can Canned Tomato
- 2 Tbsp. Soy Sauce
- Salt & Pepper to taste
- Monterey Jack, for garnish
- Cilantro, chopped, for garnish
- 3 Tbsp. Hoisin Sauce

### DIRECTIONS

First, set the oven to broil. Slice the poblano peppers in half lengthwise and set them on a lightly oiled baking sheet.

Broil them for 10-15 minutes or until the skin puffs up and chars, loosening from the pepper flesh. Make sure to flip them over to char both sides.

Remove the peppers from the oven and allow to cool. After 5 minutes, remove the seeds and the flesh on the inside. Set aside until you are ready to stuff the peppers.

In a medium skillet, heat 1 Tbsp. of olive oil and begin sauteing chorizo. Add onion and garlic until translucent, season with salt, pepper, chili powder, and cumin. Cook until the chorizo is fully cooked.

Add ½ can of black beans, soy sauce, hoisin sauce, ½ can of tomato and let it come to a low simmer. As it simmers, add ½ cup of cream cheese to create a cheesy mixture.

Next, preheat oven to 375 degrees.

Once the chorizo stuffing is complete, you can spoon your filling into the peppers.

Sprinkle with Monterey Jack if desired and pop back in the oven for 15-20 minutes.

To serve, squeeze with a little lime juice and garnish with chopped cilantro.

