

Recipes and Ingredients from Sunday Supper on September 24, 2023

Head Chefs Mark Kealey and Jennifer Loring

Chili Rellenos

Anaheim Green Chiles blistered and skin removed and all seeds removed. Stuffed with Tillamook mild cheddar rolled in all purpose flour dipped in egg batter, grilled both sides until golden brown.

Spanish Rice

Long Grain White Rice, diced white onion, diced and peeled red tomatoes, salt, butter and pepper

Enchiladas

Corn tortillas dipped in mild red enchilada sauce stuffed with diced white onion, sliced black olives, Tillamook mild cheddar, canola oil, red wine vinegar

Refried Beans

Rosarita refried beans

Cabbage Jicama Orange Salad

Slaw

- 3 c green cabbage, shredded
- 1 1/2 c jicama, julienned
- 1 1/2 oranges, peeled and segmented
- 1/2 c red peppers, julienned
- 1/2 c green peppers, julienned
- 1/4 red onions, sliced in thin rings
- 1/4 c cilantro

Dressing

- 1/8 c salad oil
- 1 T sugar
- 2 T rice vinegar
- 1/2 T sesame oil
- 1 t soy sauce
- 1/4 t Dijon mustard
- 1/4 c peanuts, as garnish (optional)

Mix ingredients for slaw then toss in dressing. Garnish with peanuts.

Source: <http://www.food.com/recipeprint.do?rid=183644>