

## SPICY CHIPOTLE ADOBO FOR THE HOME CHEF

*Serves 4 -6*

### **Ingredients:**

#### **Adobo sauce:**

- 2 Tbs. Olive oil
- 1 ea. 14.5 oz can - Fire roasted tomatoes
- ¼ c. Vegetable stock
- ½ Red pepper, chopped
- 2 ea. Shallots chopped
- 1 - 4 oz Jalapenos canned
- 1 ea. chipotle in adobo (add more for increased spice)
- 1.5 tsp. Cumin
- 1 tsp. White wine vinegar
- 1 tsp. Garlic powder
- 0.5 tsp. Smoked Spanish paprika
- 0.25 tsp. Coriander
- 1 Tbs. Corn starch (plus 1 Tbs. water)
- Salt and pepper to taste

### **Ingredients:**

- 2 Tbs. Olive oil
- 4 - 6 portions Shredded pork or protein of choice
- 2 lb. Cavatappi, cooked and oiled
- 12 oz. White mushrooms, sliced thin
- 6 oz. Red onion, sliced thin
- 6 oz. Vegetable broth
- 2.25 c. Adobo sauce (see recipe above)
- 1.5 c. Cream
- 4 oz. Sour cream
- 1 Lime, cut into wedges
- ½ bunch Cilantro, chopped or cut into sprigs

### **Sauce Preparation:**

- Heat oil and in pan on medium, add red pepper and shallots and sauté until fragrant about 3 minutes.
- Add spices and cook until fragrant about 1 min.
- Add tomatoes, vegetable stock, jalapenos and chipotle, simmer until slightly reduced in volume about 10 minutes.
- Mix cornstarch with equal parts water to form a slurry, add to simmering pan to thicken sauce.
- Add salt and pepper to season. Set aside until needed.

## Putting it all together:

- Heat a pan on medium heat, add oil, cavatappi, mushrooms and red onion.
- Add vegetable broth and cook until almost completely dry.
- Add adobo sauce and cream, heat until bubbling and toss to coat all ingredients.
- Place in serving bowl and garnish with pork, sour cream dollops, lime wedges and cilantro.

Enjoy!



3 years ago

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