



## Green Chile Recipe Favorites

Here are a few tried and true favorites using Hatch Green Chile, from our customers and staff. Enjoy!

### Mexican Meatloaf

*Submitted by Debra Keazer*

#### Ingredients:

- 2 lbs ground turkey or ground sirloin
- 1 cup crushed baked tortilla chips
- ½ small onion, chopped
- 3 Tbsp salsa
- ½ tsp oregano
- ½ tsp chili powder
- 4 oz diced green chillies or ½ cup roasted green chillies w/skins and seeds removed
- ½ tsp garlic salt
- ¼ tsp cayenne (optional)
- ¼ tsp cumin
- 8 oz tomato sauce

#### Directions:

Preheat oven to 350 degrees. In large mixing bowl, combine all ingredients except tomato sauce. Form into loaf (shallow baking dish) or press lightly into a 9" X 5" loaf pan. Bake for 1 hour. In last 10 minutes of baking time, pour tomato sauce over top. Remove from oven and allow to set for 5 - 10 minutes before slicing.

### Green Chile Dip

*Submitted by Marianne Slagle*

#### Ingredients:

- 8 oz Cream Cheese - softened
- 4 oz Green chile - chopped fine or pureed
- 1 Tbsp Mayo
- ¼ tsp Garlic powder

#### Directions:

Mix - serve with corn chips. (Waiting a few hours or overnight will allow the flavors to blend together better.)

### Pork Green Chile

*Submitted by Marty Johnson*

#### Ingredients:

- 2 Tbsp vegetable oil
- 2 lbs lean pork, cubed
- 2 Tbsp all-purpose flour
- 2 cloves garlic, minced
- 1 large onion, chopped
- 1 can fire roasted chopped tomatoes
- 1 qt chicken broth
- 3 cups Hatch Green Chiles, roasted and pureed
- 1 Tbsp cumin
- Salt and pepper to taste
- 2 cans Northern beans (optional)

#### Directions:

Heat oil in a large cast iron skillet over medium-high heat. Stir in cubed pork and cook until nicely browned and cooked through, about 15 minutes. Remove skillet from heat and allow to cool briefly.

Sprinkle flour over pork. With a wooden spoon, stir pork to coat, scraping the bottom of the skillet to loosen browned bits. Add garlic and onions, saute until translucent. Place pork, garlic and onion in slow cooker and add remaining ingredients. Stir to mix and cook on low 2-4 hours or until pork is tender.

Serve over burritos, with warm tortillas, beans or fried potatoes.

## **Smothered Green Chile Pepper Chicken**

*Submitted by Judi Winter* — from Cooking Light magazine, along with a few personal alterations.

Ingredients:

- 8 (3 oz) skinless, boneless chicken thighs  
(I use chicken breasts)
- 1 Tbsp fresh lime juice (about 1/2 lime)
- 3 Tbsp reduced sodium taco seasoning
- 8 canned whole green chiles, drained  
(I use roasted Hatch Chiles)
- 1/2 C (2 oz.) shredded part-skim mozzarella cheese

Directions:

Preheat oven to 400 degrees. Arrange chicken in an 8-inch square baking dish; squeeze lime juice evenly over chicken. Sprinkle with taco seasoning. Slice chiles lengthwise, cutting to, but not through the other side. Open flat. Place 1 chile over each chicken piece. Cover dish with foil, bake for 30 minutes. Sprinkle cheese evenly over chiles and chicken; bake uncovered for an additional 5 minutes or until cheese is melted. Makes 4 servings.

## **Green Chile Guacamole**

*Submitted by Bobbi McMillen*

Ingredients:

- 2 - 4 roasted green chiles
- 3 large avacados
- 1/2 onion, peeled & finely chopped
- 1 serrano chile, (optional) finely chopped
- 2 TBS lemon juice
- 1/2 cup fresh cilantro, finely chopped
- 1 tsp salt

Directions:

Chop the green chiles very fine. Mash the avocados with a fork until almost smooth. Fold in the remaining ingredients. Serve with tortilla chips.

## **Green Chile Hummus**

*Submitted by Nancy Johnson*

Ingredients:

- 1 Can Garbanzo Beans (juice reserved)
- 1/4 Cup Tahini
- 3 Tbsp Olive Oil
- 1/4 tsp Cumin
- 1/4 tsp Chile Powder
- 6 Whole Green Chiles (roasted, peeled & seeded)
- 1-2 Jalapeno peppers
- Juice of 1/2 lemon
- Salt to taste

Directions: Combine all ingredients in blender and puree until smooth. Add bean juice as needed to help the blender out and create a consistency to your liking. Serve immediately or refrigerate to allow flavors to develop. Goes great with pita chips, veggies, tortilla chips, etc.

## **Easy Green Chile Chicken Rolls**

*Submitted by Lene Severns*

Ingredients:

- Chicken Breasts (as many as you want to eat)
- Provolone Cheese
- Green Chiles
- Panko Bread crumbs
- Cooking Spray
- Melted Butter

Directions: Pound down the chicken breasts with a pounder until they are about 1/2 inch thick. Place a couple of pieces of provolone cheese in the center of each breast and then top that with a couple of chiles. Roll up like a wrap. Roll each wrap in some Panko crumbs. Spray a pan with cooking spray and then place breasts in pan. Pour a little melted butter on top of the chicken.

Bake at 350° for about 35 minutes. More than 2 breasts, may need to cook about 10-15 minutes longer.