



Rajas & Picadillo Sopes with Salsa Verde

During the month of September, we celebrate the independence of Mexico by gathering with family and friends and sharing “*Antojitos*” (snacks), salsas and aguas frescas.

These sopes, which are small and thick, and deliver deliciousness similar to tortillas, are one of our favorite plant-based recipes inspired by our farm Tres Estrellas and the culinary heritage of our *cocineras* (cooks). You can buy them at most Mexican food markets.

Celebrate the tradition, the beauty and the folklore of our beloved Mexico with a feast of flavor and color from our Rancho La Puerta kitchen.

¡Viva México!

INGREDIENTS FOR THE RAJAS

1 pound rainbow bell peppers, Anaheim or poblano peppers
1 tablespoon avocado oil
1 onion, sliced thin
2 garlic cloves, minced
½ cup corn kernels
1 tablespoon avocado oil
1 cup cashew cream (*1/2 cup cashews soaked overnight, drained and blended with 1/2 cup water*)
Salt and pepper, to taste

METHOD FOR THE RAJAS

1. Char the peppers on top of an open flame and place in a bowl, cover with plastic and let sit until they cool down.
2. Peel the peppers under running water and remove the seeds.
3. Cut the charred peppers into strips, this is what we call “*rajas*” and reserve.
4. Place the avocado oil in a sauté pan and cook the onion until golden brown, add the garlic, the corn kernels and the *rajas*. Season with salt and pepper and finally add the cashew cream. Reserve covered until ready to serve.

INGREDIENTS FOR THE PICADILLO

2 tablespoon avocado oil, divided
1 medium onion, minced, divided

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½ tablespoon paprika
½ tablespoon garlic powder
1 cup rolled oats
2 cups vegetable broth
1/2 cup celery, diced
2 garlic cloves, minced
2 cups mushrooms, minced
1 cup potatoes, diced
1 cup carrots, diced
1 teaspoon cumin
1 tablespoon oregano, dried
½ cup tomato sauce
1 cup tomato, diced
1 bay leaf
Salt and pepper, to taste

METHOD FOR THE PICADILLO TART SHELL

1. In a pot add one tablespoon avocado oil and sauté half of the minced onion, add the paprika and garlic powder and toast until fragrant. Add the bay leaf.
2. Add the rolled oats and cover with the vegetable broth. Taste the broth and season with salt and pepper to taste.
3. Let the oatmeal cook until it absorbs the liquid and once cooked drain any excess of liquid. Transfer to a baking sheet and spread until it cools down.
4. Once the oatmeal cools down turn on the heat and place a sauté pan with the remaining avocado oil. Sauté the onion and celery until golden brown, add the minced garlic and the mushrooms and cook until they release most of the water. Add the cooked savory oatmeal and cook until it looks golden brown.
5. Add the potatoes, carrots, diced tomato, cumin, oregano and tomato sauce, and bay leaf, mixing well and allow the vegetables to cook until soft. Add some vegetable broth if needed to prevent the picadillo from sticking to the pan. Season with salt and pepper to taste and keep covered until ready to serve.

INGREDIENTS TO ASSEMBLE

8 sopes or tostadas
avocado oil
1 cup cooked beans, puréed
picadillo
rajas
1 cup chopped lettuce

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1 tomato, sliced thin
1 cup of salsa verde
2 radishes, sliced thin
1 avocado, sliced or puréed
½ cup panela or cotija cheese, crumbled **optional*

METHOD TO ASSEMBLE THE SOPES

1. Preheat the oven at 325 F and place the sopes in a baking sheet. Brush the sopes with some avocado oil and bake for 5-7 minutes.
2. Place a spoonful of mashed beans followed by a spoonful of picadillo. Top with the creamy rajás and garnish with the chopped vegetables of your preference.
3. Serve family style with your favorite salsa verde on the side.

SALSA VERDE

3 tablespoons good olive oil
½ teaspoon kosher salt (or to taste)
¼ teaspoon crushed red chiles
1/8 teaspoon oregano, rubbed to a power
3 tablespoons chopped mixed herbs (parsley, basil, cilantro)- in any proportion
1 tablespoon finely minced red or green onion
1 teaspoon white vinegar
Optional: 1 tablespoon finely minced red bell pepper
Optional: 1 tablespoon capers or black olives, chopped

Mix ingredients in a bowl and enjoy!

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