



## TACO MEAT WITH HATCH GREEN CHILES

**THIS IS YOUR NEW “GO-TO” RECIPE FOR TACO NIGHT!** The hatch chiles from New Mexico only come around once a year. Look for them in stores around back-to-school time. Labor Day weekend in Hatch, New Mexico, is where to find the fiesta grande.

These chiles are a special treat if you can get them. If not, then substitute with poblano or Anaheim peppers. The grass-fed beef is also my choice for a better flavor. If you see it at the store, give it a taste and decide for yourself.



**Bruinoia [broon waz]:** Culinary knife cut measuring 1/8" x 1/8" x 1/8."

**Hatch Green Chiles:** General name for chiles grown in the Hatch Valley of New Mexico.

### QTY UNIT EQUIPMENT

1	ea.	Sauteuse, 12"
-	-	Stovetop
1	ea.	Colander, 10"
1	ea.	Bowl, medium
1	ea.	Kitchen spoon, 12"
-	-	Paper towels

### QTY UNIT INGREDIENTS

1	#	Ground beef, grass-fed if possible, 90% lean
1/2	ea.	Yellow onion, medium, small dice
2	ea.	Hatch chiles, mild, about 5 inches long, seeded, small dice
1/2	ea.	Jalapeño pepper, stem, seeds, and spine removed, <i>bruinoia</i>
8	ea.	Garlic cloves, peeled, coarse chop
2	cup	Water, filtered
2	Tbsp.	Taco seasoning, bulk foods (divided)
1/2	Tbsp.	Kosher salt, Diamond Crystal®
-	-	Cilantro sprig for garnish



### INSTRUCTIONS

1. Brown the ground beef in your *sauteuse* on medium heat until cooked.
2. Then, put the beef into a colander over your medium bowl to separate the fat, and save it for later to *sauté* the onions.
3. As the beef drains in the colander, return the pan to the heat and add beef fat. Now sweat the onions until they are translucent around the edges.
4. Add the hatch peppers first, and then the jalapeño peppers. Cook for about 2 more minutes until they soften.
5. Now, add garlic and constantly stir to prevent burning.
6. Once the garlic starts changing color, return the drained beef to the pan.
7. Next, add water, the rest of the taco seasoning, and salt. Give it a quick stir. Then, simmer the mixture aggressively, reducing the water until it evaporates (about 25 minutes), stirring in 3-5 minute intervals.
8. When done, serve in a medium bowl and garnish with a fresh cilantro sprig. Enjoy!

