

# COOKING DEMONSTRATION

with Chef Marco Zapien - September 13<sup>th</sup>, 2023

*Did you stock up on Hatch Peppers and need some ideas on what to do with them?  
Join us on September 13<sup>th</sup> to explore some new and exciting techniques  
to help build your hatch recipe collection*

## DRINK OF THE DAY

Pink Pineapple/Strawberry and Hatch Pepper Agua Fresca

## APPETIZERS

### Hatch Pepper and Chorizo Bean Dip

Refried beans blended with housemade chorizo and roasted hatch peppers

### Hatch Pepper Coctel de Camaron

Jumbo shrimp with red onions, cucumbers, Hatch pepper and avocado  
in a spiced tomato broth

## MENU

### Roma Tomato "Panzanella" Salad

With fresh mozzarella, red onion, cucumber, and cilantro - Hatch Pepper vinaigrette

### Hatch Chile Colorado

Tender chunks of beef braised in a dried hatch chile and tomato broth

### Hatch Pepper Pollo Guisado

Bone in chicken braised with hatch peppers, tomatoes, Onions, and sweet peppers

### Hatch Pepper Calabasitas

Zuchini, squash, onions, tomatoes, hatch peppers and roasted corn  
Topped with queso ranchero

### Hatch Pepper Green Rice

Steamed rice in a cilantro and hatch pepper chicken broth

## Dessert

### Hatch Pepper Cheesecake

Traditional cheesecake with a hint of hatch peppers  
Topped with a hatch pepper raspberry coulis

*Guests will receive copies of recipes; dinner featuring the items prepared, soft drinks,  
And a bottle of 2017 Salsa Grill Reserve Syrah to take home  
Beer and Margarita specials available.*

*\$90/per person \* Limited Space Available sign up today*