

Short Rib and Tofu Empanada with Sweet Potato Chorizo Tofu Hash with Spring greens & raspberry Chipotle vinaigrette



Ingredients

- 2-Empanadas stuffed with braised short rib, mango, & tofu
- 1-3oz sweet potato chorizo hash cake
- 2oz Spring greens with Raspberry Chipotle Vinaigrette
- 2oz chili de arbol salsa
- 1oz chili al pastor salsa
- 1.5oz Mole sauce
- Pickled red onion
- Fried soapapilla strips & pepitas
- Pinch of Jicama Slices
- Pinch of Micro greens
- Pinch of Queso Fresco



Basque Braised Short Ribs

Yield 12 Empanadas

3 Tb olive oil

2# beef short ribs (approximately 8 ribs)

1 yellow onion, finely diced

1 carrot, finely diced

1 red bell pepper, finely diced

2 Tb garlic

2 Tb smoked paprika

8 oz Rioja or strong red wine

8 oz beef stock

2 finely grated tomatoes

1 Tb Kosher salt

1 Tb brown sugar

2 Tb cinnamon ground

1 Tb coriander

- 1) Preheat oven to 350 degrees F, place saute pan on stove, add 3 Tb olive oil on medium high heat
- 2) Add Tb Kosher salt to short ribs, toss to coat, place in skillet, brown on all sides. Set aside in an oven safe pan to rest. Turn skillet down to medium low heat.
- 3) Place onions and carrots in pan, sauté until soft, approx.. 4 min. Add bell pepper, garlic and paprika to pan and stir to combine. Cook until fragrant. Deglaze pan with red wine. Add remaining ingredients and bring to simmer.
- 4) Remove from heat, add braising liquid to short ribs to cover $\frac{3}{4}$ of the way. Reserve remaining braising liquid to add as ribs cook. Check every hour for 3 hours until fork tender.
- 5) Once done, shred short ribs with a fork, set aside for empanada filling.

Mango Tofu Spread

4 oz Tofu, medium diced
4 oz Mango, medium diced
1 Tb Cinnamon
2 Tb Brown Sugar
1 Tb Spiced Rum

1. Heat sauté pan over medium to high heat. Add mango, tofu, cinnamon, brown sugar. Bring to a simmer. After sugar is dissolved and liquid is rolling, deglaze with Rum.
2. Remove from heat. Place in a food processor. Pulse until smooth.

Sweet Potato Chorizo Tofu Hash

1 lb small diced sweet potato
1 lb small diced russet potato
1 lb small diced Tofu
4 oz Beef chorizo
teaspoon onion powder
teaspoon Garlic powder
pinch S & P

Steam potatoes for 20 minutes

Cook Chorizo & tofu while potatoes steaming then drain

Mix together and whip until smooth and add Onion, garlic powder, S & P then Put in small sheet pan and cook off to make consistency stiff. Use mold cutter to cut out pieces

Salsa Raspberry Arbol

1 can red enchilada sauce

1 cup Raspberry

1 cup diced onion

1 tablespoon Sugar

1 tablespoon Arbol chili

1 teaspoon Ancho chili

1 garlic clove

1 cup water

1 cup sierra mist

Thicken with cornstarch slurry

Heat up and simmer until

onion is cooked then take off

Blend until smooth consistency

put back in pot and reduce

Salsa de Arbol Molida

3 large tomatoes

1 large yellow onion

3 tablespoons chili de arbol

3 tablespoons olive oil

3 crushed garlic cloves

1 tablespoon chopped cilantro

S & P pinch

Blend to smooth consistency

Mole Sauce

1 glass container of Marias Mole base

1 gallon water

3 oz beef base

Heat up and reduce for next 2-3 hours

Thicken with flour slurry

Raspberry Chipotle Dessing

1 cup Marzetti raspberry Vinaigrette

¼ cup chipotle Juice from peppers

¼ sup brown sugar

Mix together with whisk

then drizzle over _Salad

Pickled Red onion

1 sliced red onion

2 cups Vinegar 1 cup olive oil

Marinate onion for at least 1 hour before use

Soapapillas

Cut thin strips and then deep fry

when crisp drain oil then break into smaller pieces to be placed on salad

Jicama

Cut 2 inch long julienne pieces to be place on salad

Pepitas

Pumpkin seeds put on sheet tray and bake 5-6 minutes

Queso Fesco

Grate cheese crumbles then sprinkle on Hash and chili stripe

Empanada Dough

4lb Flour

4 Eggs

½ cup Milk

2 tablespoons Vinegar

10 oz butter

Mix knead and rest 1 hour in cooler

then roll out ¼ inch consistency

Punch out circles then fill with empanada filling then deep fry

2-3 minutes until golden brown