



Red Chilaquiles Salsa

INGREDIENTS

- 4 large ripe tomatoes
- 1 small white onion
- 2 cloves garlic, peeled
- 1-2 jalapeno peppers
- Salt
- Coriander, chopped
- 2 tablespoons olive oil

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Red Chilaquiles Salsa

METHOD

1. In a pot of boiling water, add the whole tomatoes, halved onion, and peeled garlic cloves. Let them boil for about 5-7 minutes until the tomatoes are softened and the onion and garlic are slightly tender.
2. Prepare the chilli peppers by removing the seeds and membranes if you prefer a milder salsa.
3. Roughly chop the chilli peppers.
4. Once the tomatoes, onion, and garlic are done boiling, transfer them along with the chopped chilli peppers to a blender or food processor. Blend until smooth.
5. In a skillet or saucepan, heat the olive oil over medium heat. Once hot, carefully pour the blended salsa into the skillet. Let it cook for about 5-7 minutes, stirring occasionally, until it thickens slightly and the flavours meld together.
6. Add salt to taste and stir to incorporate.
7. If using coriander, add it to the salsa and stir to combine.
8. Your salsa is now ready to be used with chilaquiles rojos or any other dish of your choice. Enjoy!

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Tinga De Pollo

INGREDIENTS

- 250g chicken breasts
- 4 medium tomatoes, diced
- 1 tablespoon tomato paste
- 2 large white onion, sliced
- 1 clove garlic, minced
- 1 chipotle chili (optional)
- Salt
- Vegetable stock powder
- Olive oil

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Tinga De Pollo

METHOD

1. In a pot, place the chicken breast and cover it with water. Bring the water to a boil, then reduce the heat to medium-low and let the chicken simmer for about 15-20 minutes, until fully cooked. Remove the chicken from the pot and shred it. Set aside.
2. In a skillet, heat a little oil over medium heat. Add the onion. Cook until it is soft and translucent, about 10 minutes.
3. Add the diced tomato, garlic and chopped chipotle chilli, to the skillet. Cook for another 10 minutes, stirring occasionally, until the tomatoes are softened and release their juices. Let the mixture simmer, allowing the flavours to meld together and the sauce to thicken slightly.
4. Add the shredded chicken to the skillet with the sauce. Stir well to combine and let it cook for another 5 minutes, allowing the chicken to absorb the flavours of the sauce.
5. Season with salt and vegetable stock powder to taste. Adjust the seasoning as needed.

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