



## **“Mexican Cuisine!”**

### **Poblano-Cilantro Rice**

1 can poblano chilies, seeded and peeled  
1 bunch of cilantro  
2 cups basmati rice  
3 cups of water  
KSP (kosher salt and pepper)

1. Remove poblano chilies from can, and slice finely, set aside in strainer over a larger bowl, let drain.
2. Add rice and water to rice cooker, cook according to directions.
3. Add chilies and roughly chopped cilantro to taste and season with KSP.

### **Calabaza**

1 yellow squash; diced  
1 zucchini; diced  
1 yellow onion, finely chopped  
1 tomato, diced  
1 corn on cob, fresh, roasted and off of cob  
½ cup chicken stock  
½ cup Longhorn cheddar cheese

1. In a skillet, add onion and corn and sauté until onion is opaque; add squash, zucchini and season with KSP, add small amounts of stock to prevent sticking, cover and cook until vegetables are fork tender. Add tomatoes and stir to combine. Top off with cheese!