

The Kosher Gourmet

CATERING | CARRY OUT

Santa Fe Shavuot Recipe

Steamed Vegetables with Green Chili Butter

4 servings

2-3# of fresh vegetables of your choice which may include broccolini, zucchini, cauliflower, corn on the cob, yellow squash and onions....you may want to include some new baby potatoes

2 red ripe tomatoes, seeded and chopped into rough chunks

3 or 4 roasted, peeled green chilies (poblano or even bellpepper) cut into rough chunks

4-6 tablespoons butter

1/4 teaspoon ground cumin

salt and black pepper to taste

green onion and cilantro make a great sprinkle-on garnish

1. Place the tomatoes and chilies in a food processor and use a pulse action until the vegetables are finely chopped but not liquefied.
2. In a pot, large enough to hold all your steamed vegetables comfortably with spare room for tossing them, melt the butter over medium heat.
3. When the butter sizzles, add the cumin, stir for a few seconds, then add the tomato-green chili mixture.
4. Allow to heat through and then add the steamed vegetables. Toss quickly, raising the heat if the vegetables are not steaming hot to begin with.
5. Season to taste with the salt and pepper.
6. Transfer to a serving platter or bowl, sprinkle with the optional cilantro and green onion for garnish

Serve immediately.

Great with roasted pepper, Spanish rice and topped with cheddar cheese.

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