

Black Beans

Heat oil in a large skillet over medium-high heat. Add onion, garlic, and jalapeño and cook, stirring often, until softened, about 3 minutes. Transfer onion mixture to a food processor and add black beans, lime juice, and ¼ cup water. Season with salt and pepper and process until smooth.

Tomatillo Avocado Salsa

Combine tomatillos, avocado, cilantro, jalapeño, and lime juice in a food processor and puree until mostly smooth. Season with salt and pepper.

Chips and Assembly

Preheat oven to 425°. Arrange half of chips on a 9½-by-13" foil-lined rimmed baking sheet. Top with half of beans, then half of each cheese. Repeat layering with remaining chips, beans, and cheese. Bake until cheese is melted and bubbling, about 5 minutes. Serve nachos topped with tomatillo avocado salsa, pico de gallo, sliced jalapeño, and radishes.

~ Recipe by Dawn Perry



Thanks for your support of the Sorrento Centre Farm
~ Farmer Gwen



Fresh from the Farm

What to do with... Tomatillos

Use in tomato based sauces, soups and stews to add a sharp flavour and velvety texture.



Chilaquiles with Blistered Tomatillo Salsa and Eggs

When camping, prep the salsa over the live fire and make perfect eggs on the propane stove. This will also work on a kitchen stove.

INGREDIENTS

- 2 tablespoons vegetable oil
- 2 pounds tomatillos (about 20 medium)
- 2 jalapeños
- 1 large white onion
- 2 tablespoons fresh lime juice
- salt and black pepper
- 4 large eggs
- 1 15-ounce can black beans, rinsed
- 1 10-ounce bag yellow corn tortilla chips
- ½ cup plain Greek yogurt
- 2 ounces ricotta salata (salted dry ricotta), crumbled
- Hot sauce and cilantro leaves

DIRECTIONS

1. Husk and rinse tomatillos, quarter onion, rinse black beans
2. Prepare campfire for medium-high heat; lightly oil grate. Grill tomatillos and jalapeños, turning occasionally, until lightly charred and beginning to collapse, 8-10 minutes; transfer to a cutting board.
3. Meanwhile, grill onion, turning occasionally, until charred and beginning to soften, 10-12 minutes; transfer to cutting board with charred tomatillos and jalapeños.



4. Finely chop tomatillos, chiles, and onion and transfer to a large skillet. Add lime juice and toss to combine; season salsa with salt and pepper. Set aside (keep in skillet).
5. Heat 2 Tbsp. oil in another large skillet on camp stove over medium-high. Crack eggs into skillet; season with salt and pepper. Cook, rotating skillet occasionally, until whites are golden brown and crisp at the edges and set around the yolk (which should still be runny), about 2 minutes.
6. Heat reserved salsa on camp stove over medium just to warm through. Mix in black beans and tortilla chips and cook, tossing and adding up to ¼ cup water if needed to loosen, until chips are just softened, about 3 minutes.
7. Serve chilaquiles in skillet topped with eggs, dollops of yogurt, ricotta salata, hot sauce, and cilantro.

~ Recipe by Chris Morocco



Cucumber-Tomatillo Gazpacho



A cool green zingy soup; pack it in a thermos on ice and take it picnicking or to the beach.

INGREDIENTS

- 1 pound English hothouse cucumbers (about 1)
- 1 pound tomatillos
- ½ medium onion
- ½ poblano chile
- 1 garlic clove

- ¼ cup olive oil
- ¼ cup unseasoned rice vinegar
- 1 tablespoon chopped parsley
- 1 tablespoon chopped cilantro, plus leaves for serving
- salt, ground pepper

DIRECTIONS

1. Half and remove seeds from cucumber., remove husks and rinse tomatillos, thinly slice onion and rinse under cold water, remove seeds from chile, chop parsley and cilantro
2. Blend cucumbers, tomatillos, onion, chile, garlic, oil, vinegar, parsley, and chopped cilantro in a blender until very smooth; season with salt and pepper. Transfer to an airtight container, cover, and chill at least 2 hours. Serve topped with cilantro leaves.

Do Ahead: Gazpacho can be made 2 days ahead. Keep chilled.

Fully Loaded Black Bean Nachos with Red and Green Salsas

You might have more of the salsas than you need; serve them on the side for dipping.



INGREDIENTS

Pico de Gallo

- 3 plum tomatoes, seeded, chopped
- ½ red onion, finely chopped
- 1 jalapeño, finely chopped
- 1 tablespoon distilled white vinegar
- kosher salt, freshly ground pepper
- ½ cup chopped fresh cilantro
- 1 tablespoon chopped fresh oregano

Black Beans

- 1 tablespoon vegetable oil
- ½ red onion, finely chopped
- 1 clove garlic, finely chopped
- 1 jalapeño, finely chopped
- 1 15-oz. can black beans, rinsed
- 2 tablespoons fresh lime juice
- kosher salt, freshly ground pepper

Tomatillo Avocado Salsa

- 1 cup chopped tomatillos, husked, rinsed (about 4 medium)
- 1 avocado, chopped
- ½ cup cilantro leaves with tender stems
- 1 jalapeño, chopped
- 1 tablespoon fresh lime juice
- kosher salt, freshly ground pepper

Chips and Assembly

- 6 ounces restaurant-style tortilla chips
- 1 cup shredded cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 1 jalapeño, thinly sliced
- Thinly sliced radishes (for serving)

DIRECTIONS

Pico de Gallo

Combine tomatoes, onion, jalapeño, and vinegar in a medium bowl. Season with salt and pepper and let sit at least 1 hour. Stir in cilantro and oregano just before serving.

Black-Eyed Pea Chile Verde

Smoked pork hocks don't just add meatiness and body to this chile verde recipe; they release smoky, salty notes as they cook, seasoning the beans in the process.

INGREDIENTS

- 3 tablespoons vegetable oil
- 2 smoked ham hocks
- 2 large onions, 1 chopped, 1 quartered
- 6 garlic cloves, thinly sliced
- 3/4 teaspoon ground coriander
- 3/4 teaspoon ground cumin
- 2 cups black-eyed peas, soaked overnight
- 3 poblano chiles, seeds removed
- 4 serrano chiles, seeds removed, divided
- 1 pound tomatillos, husks removed, rinsed, divided
- Kosher salt
- 2 cups cilantro leaves
- Freshly ground black pepper
- Sour cream and sliced chives (for serving)

DIRECTIONS

1. Soak black-eyed peas overnight. Drain and rinse.
2. Chop and quarter onions, thinly slice cloves, remove seeds from chiles, remove husks from tomatillos
3. Heat 2 Tbsp. oil in a medium Dutch oven or other heavy pot over medium. Sear ham hocks, turning occasionally, until browned all over, 6-8 minutes. Add chopped onion and garlic. Cook, stirring occasionally, until very soft and beginning to brown around the edges, 8-10 minutes. Add coriander and cumin and cook, stirring, just until fragrant, about 1 minute. Add 6 cups water and bring to a boil. Reduce heat, cover pot, and simmer, stirring occasionally, until hocks begin to soften, about 1 hour.
4. Add black-eyed peas to pot, cover, and cook, skimming foam from surface, until hocks and black-eyed peas are tender, about 1 1/2 hours. Remove hocks; let cool. Pick meat from bone and shred; discard fat and bones. Return meat to pot.
5. Meanwhile, preheat oven to 400°. Toss quartered onion, poblano chiles, and half of serrano chiles and tomatillos on a rimmed baking sheet with remaining 1 Tbsp. oil; season lightly with salt. Roast, tossing occasionally, until



lightly browned around the edges but still vibrantly colored, 15-20 minutes. Let cool.

6. Transfer chile mixture to a blender; add cilantro and remaining serrano chiles and tomatillos and purée until smooth.
7. Stir purée into bean mixture; season with salt and pepper. Serve chile verde topped with sour cream and chives.

Do Ahead: Chile verde can be made 3 days ahead. Cover and chill.

~ Recipe by Chris Morocco



Green Pico de Gallo

A cooling and crunchy green version of the typical salsa.

INGREDIENTS

- 8 ounces tomatillos, husks removed, rinsed, cut into 1/4-inch pieces
- 1/4 medium red onion, finely chopped
- 2 jalapeños, seeds removed, finely chopped
- 2 garlic cloves, finely grated
- 3 tablespoons fresh lime juice
- 1 tablespoon finely chopped cilantro
- 1 tablespoon finely chopped mint

DIRECTIONS

Toss tomatillos, onions, jalapeños, garlic, lime juice, cilantro, and mint in a small bowl to combine; season with salt.

Cover and chill 1 hour to allow flavors to come together.

~ Recipe by Rick Martinez

