

Stuffed Pasilla Peppers

with Black Beans and Quinoa

Hearty and flavorful stuffed pasilla peppers filled with black beans, quinoa, and vegetables, enhanced with a touch of Yunnan Noir tea for a rich, earthy flavor. Seasoned with Old Bay, cumin, cayenne, garlic and onion powders, celery seed, and topped with Monterey Jack cheese. Served with a modified Romesco sauce inspired by Wolfgang Puck's recipe.

PREP TIME: 30 minutes

4 lg pasilla peppers, tops cut off and seeds removed
1 C quinoa, rinsed
2 C vegetable broth
1 T olive oil
1 lg onion, chopped
2 cloves garlic, minced
1 C black beans, cooked and drained
1 C corn kernels
1 C diced tomatoes

COOK TIME: 1 hour

1/4 C Yunnan Noir tea, brewed and cooled
1 t ground cumin
1 t Old Bay seasoning
1/2 t cayenne pepper
1 t garlic powder
1 t onion powder
1/2 t celery seed
Salt and pepper to taste
1 C shredded Monterey Jack cheese

PREHEAT THE OVEN to 375°F.

IN A SAUCEPAN, combine the quinoa and vegetable broth. Bring to a boil, then reduce heat and simmer for 15 minutes, or until the quinoa is cooked and the liquid is absorbed.

IN A LARGE SKILLET, heat the olive oil over medium heat. Add the onion and garlic and cook until softened.

ADD THE BLACK BEANS, corn, diced tomatoes, brewed tea, cumin, Old Bay seasoning, cayenne pepper, garlic powder, onion powder, celery seed, salt, and pepper. Cook for another 5 minutes.

STIR IN THE COOKED QUINOA and mix well.

STUFF THE PASILLA PEPPERS with the quinoa mixture and place them in a baking dish.

TOP WITH shredded cheese.

BAKE FOR 20-25 MINUTES, or until the peppers are tender and the cheese is melted.

Romesco Sauce:

1/2 C extra virgin olive oil
2 dried ancho chiles, crushed
1 serrano or jalapeno chili, seeded and chopped
1 red bell pepper, cored, seeded, and diced
3 shallots, sliced
8 cloves garlic, chopped
4 tomatoes, halved

1 C tomato sauce
1 T ground cumin
1 T ground coriander
A few basil and parsley leaves
3/4 C sliced almonds, toasted
Juice of 1 lime
Salt and pepper to taste

PREHEAT THE OVEN to 400°F.

IN A SHALLOW ROASTING PAN, combine the olive oil, ancho chiles, serrano or jalapeno, red

bell pepper, shallots, garlic, tomatoes, and tomato sauce.

ROAST FOR 40 MINUTES, or until the tomatoes start to brown.

TRANSFER THE MIXTURE to a food processor. Add the toasted almonds, lime juice, basil, parsley, cumin, coriander, salt, and pepper.

PROCESS until smooth.

SERVE THE STUFFED pasilla peppers with the Romesco sauce on the side.

Lemon Garlic Green Beans

A simple and flavorful side dish of lemon garlic green beans, perfect for pairing with the stuffed pasilla peppers. Enhanced with a touch of Citron Green tea for a refreshing flavor.

PREP TIME: 10 minutes

COOK TIME: 10 minutes

1 lb green beans, trimmed

1 T lemon juice

2 T olive oil

Salt and pepper to taste

3 cloves garlic, minced

1 t lemon zest

1/4 C Citron Green tea, brewed and cooled

IN A LARGE POT, bring water to a boil and blanch the green beans for 2-3 minutes. Drain and set aside.

IN A LARGE SKILLET, heat the olive oil over medium heat. Add the garlic and cook until fragrant.

ADD THE GREEN BEANS, brewed tea, lemon juice, salt, and pepper. Cook for another 5 minutes.

SPRINKLE WITH lemon zest before serving.

Spiced Sweet Potato Wedges

A hearty and flavorful side dish of spiced sweet potato wedges, perfect for complementing the stuffed pasilla peppers. Enhanced with a touch of Masala Chai tea for a warm, spicy flavor.

PREP TIME: 10 minutes

COOK TIME: 30 minutes

2 lg sweet potatoes, cut into wedges

1/2 t ground cinnamon

2 T olive oil

1/4 C Masala Chai tea, brewed and cooled

1 t ground cumin

Salt and pepper to taste

1 t ground paprika

PREHEAT THE OVEN to 425°F.

IN A LARGE BOWL, toss the sweet potato wedges with olive oil, cumin, paprika, cinnamon, brewed tea, salt, and pepper.

SPREAD THE WEDGES on a baking sheet in a single layer.

ROAST FOR 25-30 MINUTES, or until golden brown and crispy.