

## RECIPES

### Tarta de huevos, queso y chorizo

This delicious recipe can be cut into 4-inch or larger squares for an entree or into much smaller pieces for snack and cocktail party fare. Just as some of the things that make the dish so versatile are that you can omit the chorizo, use chopped and sautéed jalapeños instead of the roasted and peeled green chiles. You can also use different cheeses, such as manchego, Chihuahua, or havarti, and smoked gouda, or ricotta instead of the cottage cheese. Those are just some of the obvious ways you could customize this dish to your personal preferences.



#### Ingredients

- ½ tablespoon extra virgin olive oil
- 3 ounces chorizo
- 1 medium white onion (about 2 cups) , chopped and fried until caramelized
- 3 cloves garlic, minced
- ½ cup melted butter
- 10 eggs
- 1 teaspoon oregano
- ½ cup flour
- 1 teaspoon baking powder
- ¾ teaspoon salt
- 6-7 ounces peeled, chopped poblano chiles
- 1 pint (16 ounces) cottage cheese
- ½ pound Monterey Jack cheese, grated, or ¼ pound Monterey Jack and ¼ pound Manchego
- ½ pound mild cheddar cheese, grated

Grated cotija cheese

#### Directions

Preheat oven to 400 degrees.

Cook the chorizo. Fry the chorizo in the oil over medium heat, breaking it up with a spoon into pieces as small as possible, until it is cooked through and beginning to brown. Reserve.

Cook the onion and garlic. Fry onion until it is caramelized and golden brown, add the garlic and continue frying until cooked through.

Prepare baking dish. Pour butter into a 10" x 15" x 2" baking dish, and coat well on all interior sides, then pour excess butter into a measuring cup.

Mix ingredients. Beat eggs in mixer with whisk attachment, then mix together and add flour, baking powder and salt and mix well. Add remaining ingredients, except cotija cheese, but including excess the

reserved chorizo, melted butter, and caramelized onions. Mix well with the paddle attachment and pour into the baking dish. Pour into the buttered baking dish.