



FarmFresh

Recipes

September 2018

Available Now...

Chile Peppers

Celebrate the chile pepper at the Pueblo Chile & Frijoles Festival, September 21-23, 2018.



Did you know?

Southeastern Colorado's hot dry summer days, rich soil and pure water provide the perfect environment for growing chile peppers. Pueblo chile pungency ranges between 5,000 and 20,000 Scoville Heat Units and are comparable to moderate jalapeno peppers. Learn more at www.pueblochile.org



Fresh Inspirations...

Green Chile Baked Mac and Cheese

Ingredients

- 24 oz. Penne Pasta, partially cooked
- 1 Stick Salted Butter, cubed
- 1 Cup Chicken Stock
- 4 Cups Half and Half
- 1 14.5 oz. Jar Alfredo Sauce
- 6 oz. Quesadilla Cheese, shredded
- 6 oz. Cheddar Blend Cheese, shredded
- 4 oz. Parmesan Cheese, shredded
- 1 1/2 Cups Green Chile, roasted and chopped
- 3 Tbsp. BBQ Rub Seasoning Blend

Directions

Preheat oven to 375°F. Spray a medium 8" x 11" aluminum disposable pan with non-stick cooking spray. Add the pasta to the pan, then add the cubed butter, chicken stock, half and half and alfredo sauce and mix. Mix in the green chiles and seasoning. Top with shredded cheeses and cover with aluminum foil. Bake covered for 40 minutes. Open the cover and stir well, if the pasta is soft, fully remove the foil and brown. If pasta is not soft, re-cover and cook in 10 minute increments until done.

Enjoy with a glass of Colorado wine such as Metate Blanc from Guy Drew Vineyards in Cortez, Colorado.

Provided by Chef Jason K. Morse, CEC, 5280 Culinary, LLC and Ace Hardware Grill Expert

Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state. Visit us at www.coloradoproud.org for a complete list of recipes.

Next Month... Colorado Cabbage