

Family Summer Cooking

Virtual Workshop



Ingredients

Following ingredients will be delivered to your home on the day before the cooking workshop.

PRODUCE

- poblano chile (2 each)
- onion, white or yellow (3 each)
- limes (8 each)
- garlic (10-12 cloves)
- serrano (3 each)
- jalapeño (2 each)
- corn on the cob (6 ears)
- scallions (4 each)
- cilantro (small bunch)
- tomatillos (8 ounces)
- avocado (1 each)
- peaches (5 each)

PROTEIN

- boneless, skinless chicken breast or thighs (1 1/2 - 2 pounds)
(or substitute mushrooms and zucchini for a vegetarian or vegan option)

DAIRY

- sour cream (4 tablespoons)
- mayonnaise (2 tablespoons)
- cotija cheese (1/2 cup)
- unsalted butter (1 stick)

PANTRY

- canola or vegetable oil
- kosher salt
- black pepper
- chili powder
- cinnamon
- sugar

MISCELLANEOUS

- corn or flour tortillas
- any desired toppings such as guacamole, red onion, salsa, additional sour cream and cheese, etc.
- tortilla chips