

THE CULINARY

Playground



Mexican Stuffed Peppers

Serves 4

- 2 large bell peppers, any color - sliced lengthwise, tops, seeds, and membranes removed and blanched
- Heaping $\frac{1}{4}$ cup frozen diced onion
- $\frac{1}{2}$ lb ground beef
- 2 teaspoon taco seasoning
- $\frac{3}{4}$ cup tomato sauce
- $\frac{1}{2}$ teaspoon chili powder
- $\frac{1}{2}$ teaspoon ground cumin
- $\frac{1}{2}$ teaspoon salt
- 1 cup rice, cooked
- $\frac{1}{3}$ cup black beans, drained and rinsed
- Heaping $\frac{1}{4}$ cup sweet corn
- 1 scallion, snipped thin
- $\frac{3}{4}$ cup shredded cheese; cheddar or colby jack (plus a pinches for topping)

Preheat oven to 350 degrees F

Heat olive oil over medium heat and add onion. Saute a few minutes, then add ground beef and taco seasoning, breaking it up with spatula until it is fully cooked.

In a large bowl combine tomato sauce, chili powder, cumin and salt and stir. Add a few tablespoons of the tomato sauce to the bottom of the baking dish. To the remainder of the sauce, add rice, ground beef, black beans, corn and scallion, stir gently to combine . Fold in the cheese.

Rub peppers with a bit of oil and spoon rice mixture into bell pepper; arrange peppers in baking dish.

Sprinkle each pepper with a pinch of cheese.

Bake in the preheated oven until cheese is melted and bubbling and pepper is tender,

about 25-30 minutes.

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Mexican Street Corn Salad

Serves 4

- 2 cup of corn kernels
- 3 Tbsp mayonnaise (light or regular)
- 1 1/2 Tbsp fresh lime juice, divided
- 1/2 tsp chili powder, then more to taste
- 2 scallions, thinly snipped
- 1/4 cup chopped cilantro
- 1/2 clove garlic
- Heaping 1/8 cup Cotija (or feta) cheese, finely crumbled
- 1 medium avocado (semi-firm but ripe) peeled, cored and chopped small

If using raw corn, heat vegetable oil in a large skillet over medium-high heat until shimmering. Add corn, season with salt to taste and toss, then let cook, tossing only occasionally (about every 2 minutes) until corn is well charred all over (about 6 - 9 minutes total).

Remove from heat and allow to cool slightly.

Add mayonnaise, lime juice and chili powder to bowl and whisk to combine. Add corn, scallion, cilantro, garlic, jalapeno (if using) Cotija and toss. Stir in avocado.
Serve immediately with more chili powder to taste as desired.