



THE PENDULUM

APRIL 24-27, 2024



"One day in retrospect the years of struggle will strike you as the most beautiful."
 – Sigmund Freud

What's in the Box? "The Cinco de Mayo Box"

- **Pork Stew Meat**
- **Chorizo Sausage**
- **Chicken Thighs**
- **Ground Beef**

Chicken Tinga Tacos

Ingredients:

- 1/2 tablespoon olive oil
- 1/2 cup roughly chopped sweet onion
- 2 cloves garlic, *minced*
- 1 chipotle pepper in adobo sauce, *chopped*
- 1/2 teaspoon dried oregano
- 1/4 teaspoon ground cumin
- 1/2 cup canned crushed fire-roasted tomatoes
- 1/8 cup chicken stock
- 1/4 teaspoon kosher salt
- shredded cooked chicken thighs

Instructions:

Heat a large skillet over medium. Once warm, add the oil and onion. Sauté for 4 minutes or until tender, stirring occasionally. Add in the garlic and cook for 30 seconds more. Stir in the chipotles, oregano, and cumin, and toast for 1 minute. Add in the tomatoes, stock, and salt. Bring to a simmer, and cook for 7 minutes. Place the tomato mixture in a high-powered or regular blender, and blend until smooth. Return the blended sauce to the pan over low heat. Add the chicken, and cook for 5 minutes. Taste and add more salt if necessary. Serve on tortillas with sliced avocado, chopped cilantro, diced onion, cotija cheese, and lime juice.



Pork Chile Verde

Ingredients

1.5 lbs. pork stew meat
1 tbsp ground cumin
1 tsp salt
1 tsp black pepper
2 tbsp vegetable oil
1.5 lbs. tomatillos
6 green chiles
2 jalapeños
2 Serrano chiles
1 large onion
5 garlic cloves
1 bunch cilantro about 2 cups



Instructions

Season the pork all over with cumin, salt and pepper. Set aside. Peel the outer skins off the tomatillos, onion and garlic. Cut the stems off the peppers and slice in half lengthwise. Cut the onion in half. In the Dutch oven or large stock pot bring 6 cups of water to a boil. Add the tomatillos, chiles and onion. Cook for 8 minutes. Carefully remove with a slotted spoon and place all the peppers, tomatillos, onion, garlic and cilantro in a food processor or blender, and process until smooth. Reserve 1 cup, set aside. In a large skillet or Dutch oven over medium high heat add the oil. When oil shimmers, add the pork and, working in batches so they brown and not steam, cook on all sides. Add all the cooked pork back to the Dutch oven and pour the pureed tomatillo green pepper sauce over and mix together completely to incorporate. Bring to a quick boil, close the lid and cook on low for 3 hours or until fork tender, stirring occasionally. After 3 hours, stir in remaining 1 cup cilantro infused chile verde puree. Serve hot with warmed tortillas, rice, and beans.

Chorizo Cheese Dip

Ingredients:

- 1 lb Chorizo Sausage
- 1 can (10 oz each) Ro*Tel® Original Diced Tomatoes & GreenChilies, undrained
- 1 pkg (8 oz each) Philadelphia® Original Cream Cheese
- Tortilla chips

Instructions:

Heat large skillet over medium-high heat. Add sausage and cook completely. Drain. Add undrained tomatoes and cream cheese; stir until cream cheese melts. Serve warm with tortilla chips.

