



# Recipes

## PROGRAM 1 - SEGMENT 1

### Border Grill Recipes

#### GREEN CHILLI PASTE

Makes 1/2 cup

#### INGREDIENTS

2 Poblano Chilies, roasted, seeded, and peeled  
1/2 Jalapeno Chili, stemmed and seeded if desired and roughly chopped  
2 Cloves Garlic, peeled  
1/2 Bunch Cilantro  
1/2 Small Red Onion, chopped  
1 TSP Salt  
2 Limes, juiced  
2 TBSP Water  
2 TBSP Extra Virgin Olive oil

#### METHOD

Combine all of the ingredients in a blender and puree until a chunky paste is formed. Serve at room temperature.

Fresh chilies can be roasted over a gas flame or under the broiler. Keep turning so skin is evenly charred, without burning the flesh. Transfer charred chilies to a closed plastic bag and steam 10 to 15 minutes. Pull off charred skin by hand and dip briefly in water to remove blackened bits. Once peeled, cut away stems, seeds, and veins.

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