

THE MEXICAN VEGETARIAN COOKBOOK



PHAIDON

CHEESE AND CHARD
ROLLS IN GREEN SAUCE



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REGION: CENTRAL MEXICO
COOKING TIME: 20 MINUTES
PREPARATION TIME: 20 MINUTES
SERVES: 6

1 bunch green chard, washed
9 oz/250 g panela cheese, sliced
¼ inch (5 mm) thick
10½ oz/300 g tomatillos, husks removed and cooked
in very little water until soft but still intact
½ onion, roughly chopped
1 garlic clove, peeled



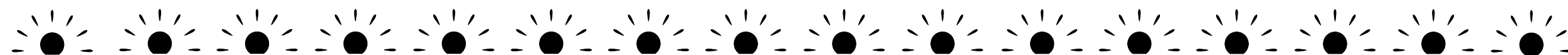
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3 fresh green chiles, seeded
oil, for frying
2 sprigs epazote
sea salt and black pepper
baguette slices, toasted, to serve



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CHILAQUILES IN PASILLA CHILE SAUCE

Blanch the chard in boiling water for 1 minute. Remove the leaves from the water and let drain without crushing them. Spread them out and lightly dab dry to remove excess water.

Place a few slices of cheese in the center of each chard leaf. Close the leaf and fold it over and over into a square tamal to hold the cheese in place. Set aside.

In a food processor or blender, blend the cooked tomatillos with the onion, garlic, and chiles. Heat a little oil in a sauté pan, add the blended sauce and cook, stirring, for 10 minutes, until boiling. Add the epazote, and salt and pepper to taste. When the sauce is hot, place the chard rolls in the pan and lower the heat. Cover and simmer for 5 minutes.

Check the seasoning and remove the epazote sprigs. Serve the rolls on top of the sauce, with toasted baguette slices.

