



# Roasted Green Chile Sauce

## Ingredients



- 1 LB ANAHEIM PEPPERS
- 1-2 CLOVES GARLIC, CHOPPED
- 1 JALAPENO PEPPER, CHOPPED
- 1/2 CUP CHICKEN STOCK
- 1 TBSP OLIVE OIL
- JUICE OF HALF A LIME
- 1/4 TSP TACO SEASONING

## Prep Time

- PREP | 10 MINUTES
- COOK | 15 MINUTES
- READY IN | 25 MINUTES
- YIELD | 5 SERVINGS

## Directions



- 1 HEAT GRILL ON HIGH. PLACE ANAHEIM & JALAPENO PEPPERS IN SINGLE LAYER ON GRILL RACK.
  - 2 GRILL UNTIL BLISTERED AND BLACKENED, TURNING EVERY FEW MINUTES.
  - 3 REMOVE PEPPERS AND PLACE IN A COVERED BOWL TO STEAM.
  - 4 ONCE PEPPERS ARE COOL ENOUGH TO HANDLE, REMOVE SKINS, STEMS & SEEDS WHILE WEARING GLOVES.
  - 5 CHOP PEPPERS AND ADD TO BLENDER. ADD REMAINING INGREDIENTS AND BLEND UNTIL SMOOTH.
  - 6 USE SAUCE IMMEDIATELY. STORE IN REFRIDGERATOR FOR 2-3 DAYS OR FREEZE FOR UP TO 9 MONTHS.
-  ALTERNATE METHOD: USE BROILER TO ROAST PEPPERS INSTEAD OF GRILL.
-  FOR MORE KICK: LEAVE SOME SEEDS IN THE JALAPENOS.