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Special Recipe issue

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Cocktails and
Desserts!**

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Paella Egg Bowl

breakfast and brunch

If breakfast is, as we've been told, the most important meal of the day, shouldn't upping the ante on your breakfast and brunch menu be important, too? We think the recipes featured on the following pages will help you add some creative touches to this popular daypart!

Paella Egg Bowl

Recipe and photo courtesy of Chef Paul Sletten, Abreo (abreorockford.com); courtesy of American Egg Board (aeb.org)

MAKES 8 SERVINGS

¼ c. extra virgin olive oil
½ lb. chorizo sausage, cut into 1/4-inch slices
1 lb. chicken thighs, skinless
1 t. salt
½ t. ground black pepper
1 c. yellow onion, small dice
2 T. garlic, minced
3 T. Italian parsley, minced
2 c. tomato, medium dice
1 T. tomato paste
2 c. Arborio rice
2 bay leaves
1 T. fresh rosemary, chopped
1 T. fresh sage, chopped
1 t. saffron threads
¼ t. crushed red pepper
6 c. chicken stock, warm
½ c. roasted red peppers, peeled, diced

1 lb. clams, cleaned

1 lb. whole shrimp

8 eggs

Maldon salt as needed

Olive oil as needed

Preheat oven to 400° F. In large paella pan over medium heat, heat olive oil. Add chorizo sausage and sauté until brown. Remove and reserve. Add the chicken thighs and cook on both sides until nice and brown. Remove, season with salt and pepper, and reserve.

In the same pan, sauté onion and garlic until soft and starting to color, then add parsley and cook for another two minutes. Add the tomatoes and cook until the mixture develops a nice color and most of the water from the tomatoes cooks off, about three to four minutes. Add the tomato paste, bay leaves, rosemary, sage, saffron and crushed red pepper. Cook another few minutes.

Sprinkle the rice over the mixture and stir-fry to coat the rice grains. Add the chicken stock and bring to

a simmer for about 10 minutes to absorb the liquid; move the pan, stirring so the rice cooks evenly.

Add the cooked chorizo, chicken and peppers and bring to a simmer; add the clams and shrimp. Cook another four to five minutes or so to let the clams open up.

Portion into 8 small skillets. Make an indentation in the center of the rice mixture. Add an egg in the center of each pan, sprinkle with Maldon salt, pepper and olive oil.

Bake until egg whites are completely set and yolks begin to thicken, but are not hard, about 8 to 10 minutes. Remove from the oven, and garnish with chopped parsley just before service.

Churro Pancakes

Recipe and photo courtesy of Breakfast Republic, San Diego

The Batter:

¾ c. pancake flour (or pancake mix)

½ t. baking powder

1 egg

½ c. milk

1 T. butter (softened)

The Churro-Sugar Mix:

3 T. granulated white sugar

2 t. ground cinnamon

The Topping:

Churro sugar mix as needed

Powdered sugar as needed

In a bowl, mix flour and baking powder. Whisk in egg, milk and butter to make a smooth batter. In a separate bowl, mix sugar and cinnamon. Pour batter onto heated griddle to make 3 large pancakes, and sprinkle churro sugar mix onto each pancake while cooking.

Place pancakes on a plate, sprinkle additional churro sugar mix on top of each pancake and finish with powdered sugar.

