

Madras Curry Chilaquiles

Prep time: 60 Cook Time: 5 Servings: 2

Combo/Fusion,Indian,Appetizers/Sides/Snacks,Entrees,Mazina Tortillas,Casual Dining,Catering,Fine Dining,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Pressed Mazina™ Tortilla	08042		2 each
Madras Tomato Curry			8 oz.
Poached Chicken		shredded	3 oz.
White Onions		small dice	1/2 oz.
Tomatoes		small dice	1 oz.
Fresh Cilantro Leaves			3
Yogurt			1 oz.

Instructions

1. Quarter tortillas and flash fry in 350 fryer. Remove from fryer and set aside.
2. Heat medium size sauté pan over medium heat.
3. Add mazina tortillas, chicken and madras tomato curry sauce and bring to a simmer.
4. Gently fold ingredients so tortillas are coated in sauce and softened.
5. Remove from heat and place on plate.
6. Garnish with chopped onions, tomatoes, cilantro and a side of yogurt if desired.

Madras Tomato Curry

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Liquid Butter			1 oz.
Oz Onion			24 oz.
Garlic		minced	1.5 Tbsp.
Ginger		minced	1.5 Tbsp.
Red Jalapenos		seeded and chopped	1 Tbsp.
Fennel Seeds			2 tsp.
Coriander Seeds			1 Tbsp.
Star Anise			1 each
Curry Powder			2 Tbsp.
Chile Powder			1 Tbsp.
Garam Marsala			2 tsp.
Savory Roasted Chicken Base			1 Tbsp.
Water			20 oz.
Tomato Puree			16 oz.

Instructions

1. Heat liquid butter in a sauce pot over medium heat.
2. Add onions and sauté until translucent. Add garlic and ginger and cook 1-2 more minutes.
3. Add fennel seeds, coriander seeds and star anise.
4. Add dry seasonings, savory roasted chicken base, water and tomato puree.
5. Bring to a simmer.
6. Continue cooking approximately 10-15 more minutes. If sauce gets too thick add more water.
7. Remove from heat and strain in a fine mesh sieve, pressing against solids to extract liquid.
8. Hold warm for service or cool completely.
9. Label, Date and Refrigerate.