***NR#20 NMDOH VEGETARIAN POTATO AND GREEN CHILE STEW-LOIS ELLEN FRANK***

***Serving Size and Ingredients: 1cup***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 6 ¼ tsp | 12 ½ tsp | 25 tsp | Olive Oil |
| 6 ¼ cups | 12 ½ cups | 25 cups | Diced Onion |
| 3 1/8 TBSP | 6 ¼ tsp | 12 ½ TBSP | Blackened garlic |
| 3 1/8 cup | 6 ¼ tsp | 12 ½ cups | Green Chile, Chopped |
| 43 ¾ ounces | 87 ½ ounces | 175 ouinces | No added salt chopped tomatoes |
| 12 ½ cups | 25 cups | 50 cups | Tap water |
| 17 ¼ lbs | 34 1/3 lbs | 68 ¾ lbs | Yukon gold potatoes, washed and diced into ½ to 3/4inch cubes with skins |
| 3 1/8 cups | 6 ¼ cups | 12 ½ cups | Frozen corn kernels |
| 1 ½ tsp | 3 1/8 tsp5 | 6 ¼ tsp | Kosher salt |
| To taste | To taste | To taste | Ground black pepper |
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***Instructions:***

1. **Heat a dry, seasoned, medium-sized cast iron or heavy bottomed pan over high heat until it is hot, but not smoking. Place raw, peeled garlic in the pan and cook, stirring occasionally until the garlic begins to blacken on all sides. Cook for approximately 6 minutes depending on the heat. It is important to keep stirring the garlic so that it blackens evenly on all sides, but should not be completely black. Some parts of the garlic will retain the original color. Remove from heat and place in a bowl to cool for about 5 minutes. Once the garlic has cooled, finely chop.**

**2. In a heavy bottomed soup pan over medium to high heat, heat oil until hot, but not smoking, and add the onion and sauté for 4 minutes until the onions turn clear. Add the chopped garlic and sauté for 1 minute.**

**3. Add the chopped green chiles and cook for 2 minutes. Add the chopped tomatoes and cook for another 2 minutes.**

**4. Add 3 cups of the water, followed by the potatoes, and bring to a boil. Reduce heat and simmer uncovered on medium for 25 minutes or until the potatoes are soft.**

**5. Add the corn kernels, salt, black pepper, and remaining cup of water. Simmer for another 10 minutes.**

**6. Remove from heat.**

**Serve immediately**