

## Mild Spinach Salsa

### Ingredients

- 10 garlic cloves
- 10-12 sprigs cilantro
- 2 handfuls spinach (about 2 cups lightly packed)
- 1 lb Roma tomatoes, roughly chopped
- 1 cup onions, diced
- 1 Poblano pepper, seeded and cut into strips
- ½ cup water
- Salt and pepper to taste
- 1 tsp oil

### Directions

Preheat your oven to 400F. In a bowl, toss the garlic in oil and place on a parchment lined baking sheet along with the poblano strips and diced onion. Roast in the oven until the garlic is golden brown. Transfer to a blender along with the remaining ingredients. Blend until smooth and store in an airtight container until ready to serve.

## Spinach Enchilada Sauce

### Ingredients

- 28oz mild tomatillo sauce
- 3-4 garlic cloves
- 2 medium jalapenos, seeded and chopped
- 2 Tbs oil
- 1 medium onion, diced
- 1 handful spinach
- 1 tsp ground cumin
- Salt and pepper to taste

### Directions

Heat oil, onion, garlic, cumin, and jalapeno over medium high heat. Sauté and cook until onion is translucent. Add in the spinach and tomatillo salsa. Bring to a simmer and continue to cook for 15 minutes, stirring occasionally. With a submersion blender, blend the mixture until smooth. Add a little water if it's too thick. Pour over enchiladas or chicken breast as a topping.

## Spinach Tortillas

### Ingredients

- 5 Tbs shortening
- 3 cups flour + extra for dusting
- 2 tsp salt
- 1 Tsp baking powder
- $\frac{3}{4}$  cup hot water
- $\frac{1}{2}$  cup spinach puree
- oil

### Directions

Sift the flour into a large mixing bowl. Using a pastry cutter, cut the shortening into the flour until it looks crumbly. Sprinkle in the salt and baking powder. Stir in the spinach puree and half the water, pulling the flour in from all sides of the bowl to begin forming a ball of dough. Keep adding in more water until the dough completely comes together. If the water isn't too hot, you may begin using your hands at this point to knead the dough. Dust a clean counter surface with flour. Continue kneading the dough into a smooth bough adding flour if necessary.

Lightly grease the mixing bowl with oil. Place the dough ball in the center. Cover the bowl with a damp towel. Let sit for 10 minutes.

Divide the dough into 12 pieces. Form each piece into a ball. Line the balls into 3 rows of 4. Cover with the same damp towel. Preheat a cast iron or non-stick griddle over medium high heat. After a few minutes, lower the heat to medium.

Dust the same clean counter surface again with more flour. Using a rolling pin, start from the center of the dough ball and push forward to begin forming the tortilla. Turn the tortilla after each roll to get a consistent thin tortilla. Roll the tortilla to about  $\frac{1}{8}$  of an inch thick. Pick up the tortilla using both hands so it doesn't tear. Carefully place on the griddle. The tortilla will begin to rise and form bubbles. This is good. If a bubble gets too big, pierce it with a fork or tip of a knife to release the air. Once the tortilla is cooked on the one side, flip it over and cook the other side. Each tortilla should only take about a minute or so to cook completely, if that. Place a clean kitchen towel in a mixing bowl. As you complete each tortilla, place it in the bowl and fold the towel over to keep the tortillas warm while cooking. Spread tortillas with butter for a snack or serve with dinner. Eating them fresh is best but you can also wrap in plastic wrap and refrigerate for later use.