



Clams Salsa Verde

Ingredients:

- ½ bottle (6 oz) Chef LaLa Homemade Tomatillo-Jalapeño Green Sauce
- ½ cup dry white wine
- ½ cup water
- 2 dozen little neck clams, scrubbed under cold water to remove any sand
- 1 tablespoon Italian parsley, minced

Preparation:

- Bring sauce, water and wine to a boil in a dutch oven or large pot.
- Add clams and cover, lowering heat to medium high.
- Remove cover and stir every 30 seconds or so, removing any opened clams to a large bowl to prevent them from over cooking, until all clams are opened. (Discard any clams that do not open within 10 minutes)
- Return all clams to pot to rewarm and coat with sauce for 1 minute.
- Serve immediately, sprinkled with parsley.

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Enchiladas Verdes

Ingredients:

- 4 tablespoons Canola Oil
- 1 bottle Chef LaLa Homemade Tomatillo Jalapeño Sauce
- 12 oz queso Fresco, crumbled
- 6 corn tortillas (warmed so they are pliable)
- 6 oz cotija cheese, crumbled (or other cheese of choice)
- 6 oz crema Mexicana or Crème Freiche

Preparation:

- In a 12-inch skillet, over low heat, place 4 tablespoons of Oil to cover bottom evenly. Dip the tortillas in the oil for a few seconds on each side to make pliable one at a time.
- Drain excess oil upon removing from pan and place pliable tortilla on a sheet pan.
- Working one at a time, place 2 oz queso fresco in center of tortilla. Roll tortilla and place into skillet, overlap facing down. Repeat.
- Pour Chef LaLa Homemade Tomatillo Jalapeño sauce over the tops of the enchiladas, and sprinkle with cotija cheese.
- Cover and cook over medium heat for 5-7 minutes.
- Transfer to plate, drizzle with crema Mexicana.

Serves 2-3.

MODERN AND LIGHTER COOKING TIP FOR SOFTENING CORN TORTILLAS:
Warm tortillas 15 seconds in microwave in a damp paper towel.

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Guacamole

Ingredients:

- 3 Hass avocados
- 1 bottle Chef LaLa Homemade Roasted Tomatillo Serrano sauce

Preparation:

- Cut avocados in half.
- Remove seed.
- Scoop out avocado from the peel, put in a mixing bowl.
- Using a fork, mash the avocado.
- Add Chef LaLa Homemade Roasted Tomatillo Serrano sauce, fold to combine.

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Mexi-Pizza

Ingredients:

- 2 medium Pre-made Pizza crust, 8 inch
- 8 ounces fresh Queso Oaxaca or mozzarella cheese, cut into slices
- 12 ounces Chef LaLa Homemade Tomato Serrano Sauce
- 10 fresh basil and cilantro leaves

Preparation:

- Preheat oven to 450°F
- Spoon on the Chef LaLa Homemade Tomato Serrano Sauce on pizza crust, place cheese on top.
- Bake pizza in oven and bake for 8-10 minutes.
- Top with fresh basil when pizzas are done

Makes 2 pizza, 4-6 Servings

Chef LaLa tips

For thin crust pizza, this recipe is great with flatbread – make sure to adjust the time.

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Orange Chipotle Pork Chops

Ingredients:

- 3 pounds of Pork Chops
- 1 bottle Chef LaLa Homemade Orange Chipotle Marinade

Preparation:

- Marinate Pork Chops for 2 hours in Chef LaLa Homemade Orange Chipotle Marinade.
- Shake off excess marinade, set aside.
- Cook Pork Chops to desired doneness depending on cut (thick or thin)
- Meantime, heat the remaining Marinade on the stove until it simmers for 5 minutes.
- Serve Pork Chops Hot and top with warm marinade as a sauce or on the side as dipping sauce.

Orange Chipotle Dip

Ingredients:

- ½ cup Greek yogurt (or Mexican Crema)
- 1 Tablespoon Chef LaLa Homemade Orange Chipotle Marinade
- Pinch of salt to taste

Preparation:

Mix to combine

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Roasted Red Potatoes Recipe

Ingredients:

- 1 pound baby red potatoes cut in quarters
- 1 tablespoon fresh dill, rough chop
- 1 tablespoon fresh parsley, rough chop
- ¼ cup Chef LaLa Homemade Chipotle Flavored stir fry oil
- ½ teaspoon Kosher salt

Preparation:

- Preheat oven to 450°F
- Place all ingredients in a large bowl
- Toss to coat potatoes fully
- Transfer to a baking pan
- Cook for 40-45 minutes until golden and tender on the inside.

Provecho!

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Sopa Seca De Conchitas

Ingredients:

- Electric rice cooker, 10 cup
- 3 cups mini-shell pasta (e.g. Barilla brand)
- 1.5 cups water
- 1 bottle CHEF LALA HOMEMADE TOMATO-SERRANO RED SAUCE
- 1 tbsp minced cilantro
- ½ cup crumbled cotija cheese (or more to taste)

Preparation:

- Place pasta, water and CHEF LALA HOMEMADE TOMATO-SERRANO RED SAUCE into the bowl of an electric rice cooker, and stir to mix well. Close cover and cook on the setting for white rice (should be cooked in about 45 minutes).
- Serve garnished with cilantro and cotija cheese (if you prefer a more melty cheese, try queso fresco or your cheese of choice).

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Steak Fajitas

Ingredients:

- 1 Pound boneless, skirt steak, sliced into strips*
- 4 oz. Chef LaLa Homemade Fajitas Marinade
- 1½ tsp. canola oil
- 3 oz. red bell pepper, seeded, sliced lengthwise
- 3 oz. red onion, peeled, thin slice
- 1 each jalapeño, seeded, small dice
- 1 tbsp. soy sauce, low sodium

Preparation:

- Pour Fajitas Marinade over steak. Stir to fully coated.
- Cover, refrigerate, and allow to marinate for 2-4 hours
- Heat canola oil in a large skillet over a high heat-to achieve stir-fry
- Drain excess marinade from steak
- Add steak to skillet, sauté for 3 minutes, until golden brown
- Add red and green bell peppers, onion, and jalapeños
- Sprinkle soy sauce over vegetables, stir constantly
- Vegetables should be cooked, but still firm
- Serve immediately

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Tacos de Carne Asada

Ingredients:

- 1 bottle Chef LaLa Homemade Carne Asada Marinade
- 3 pounds skirt steak

Preparation:

- Marinade beef for 2 hours
- Cook to desired doneness
- Allow meat to rest for 2-3 minutes.
- Slice or cut into cubes, and serve in tacos with cilantro and onions and fresh salsa.

CHEF TIP: To soften tortillas by warming in microwave (with damp paper towel), in skillet, or on direct heat.

CHEF TIP: The natural sugars in the orange helps caramelize the pork while the acidity helps tenderize it.

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