

Homestead Ranch-Smoked Chicken and Hatch Chile Stew, New Potatoes, Corn, Black Beans and Homestead Ranch Pepper Jack Cheese

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef

Yield: 4 servings

1 cup roasted Hatch chiles, ½ mild ½ hot, peeled and seeded, cut in ½-inch pieces

1 ear of corn roasted and the kernels removed

4 medium sized new potatoes cut into 10ths

1 can of black beans liquid drained off

1 medium yellow onion small diced

1 tablespoon minced garlic

3 cups chicken stock

1 ½ cup pulled smoked chicken

½ cup grated Pepper Jack cheese

1 ½ tablespoon grape seed or canola oil

Kosher salt and black pepper to taste

For the stew: Place a 6-quart pot on medium heat and pour the oil in and wait until it starts to lightly smoke. At this point add the onions and garlic to sweat in the pot for 5 minutes. Make sure to stir to prevent browning. Then add the potatoes and cook for 5 minutes. Make sure to stir. Add the corn, black beans and chiles and sweat everything for 5 more minutes then add the chicken stock. Make sure to stir when adding the chicken stock. Turn the heat down low and let simmer for 30 minutes. Before adding the smoked chicken to the stew, season with salt and pepper first and adjust the seasoning to your liking. Once the seasoning is to your liking, add the smoked chicken and cook for 5 more minutes just to heat the chicken.

To serve: Place the stew in a bowl and top with cheese. Enjoy.

