

## **Tamale Company Cheese and Jalapeño Tamales, Hatch Chile, Cucumber and Tomato Salad**

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

Yield: 4 servings

### The Salad

1 cup roasted Hatch chiles ½ mild and ½ hot, peeled and seeded cut into strips

1 medium-sized cucumber cut in half and then julienne

2 medium-sized tomatoes cored, cut in half and cut in 1/8-inch pieces

1 large lemon zested and juiced

1 lime zested and juiced

2 tablespoons extra virgin olive oil

Kosher salt and black pepper

4 packs of tamales

For the salad: Place the chiles, cucumbers, tomatoes, lemon juice and lime juice in a bowl and season with salt and pepper to taste and mix. Before adding the oil, taste the salad and see that all of the flavors have combined together. Then add the oil and set aside.

For the tamales: In a large pot bring water up to a boil and place the tamales in the water. Boil for 10 minutes and then remove.

To finish: Remove the tamales from plastic pack then remove the husks and set in the middle of the plates and place the salad on top. Eat immediately and enjoy.