

Recipes from *Recipes Around the World Series*

Cindy's Chow Mein



Ingredients:

- 1/2 bag spaghetti noodle
- 1/2 cabbage
- 1 carrot
- Mince 2 cloves of garlics
- 2 tablespoons of oyster sauce (vegan mushroom sauce)
- Pinch of salt
- Slice meat or seafood as you prefer
- Oil

Instructions:

- Thin slice cut cabbage and thin slice or shredded carrot.
- Put a pan on high heat with oil, when it is hot, put 1/2 of the mince garlic into the pan.
- When you start to smell the aroma of the garlic or when it turns light brown, put all the vegetable into the pan, add a pinch of salt and stir fried till it is half soft.
- Remove to a big bowl or container.
- Reheat the pan with high heat and oil again, put rest of the garlic into pan and stir till light brown, then put the meat into the pan and cook it till it is 90 percent cook.
- Add noodles into the pan, stir it till all are mix, then put 2 tablespoons of oyster into the pan and add all the vegetables and keep stirring till all are mix.
- Place onto the plate and enjoy!

Josette's Chile Rellenos



Ingredients:

- 4 Chile Poblanos
- 1 Jalapenos
- 4 Anaheim Peppers
- 4 Green Peppers
- 8 oz Sour Cream
- 8 oz Cream Cheese
- 1 Package of Queso Fresco
- 1 Package of Queso Cotija
- 1/2 cube butter
- Shredded cheese; Colby, Monterrey jack, Cheddar, and or Mozzarella.

Instructions:

- You want to broil the peppers first.
- Once the peppers change colors on all sides, you want to take them out and put them in a zip-lock bag.
- Let them sit for a few minutes, then peel the peppers and cut the peppers in slices.
- Once all are cut, place them in a baking pan with all the other ingredients.
- You don't have to put a lot of cheeses; make it the way you would like it.
- Serve and enjoy!

Elena's Sushi Hand Rolls (Temaki)



Cultural connection: I am a quarter Japanese. My grandmother grew up in Japan outside of Tokyo until she moved to the U.S. when she was 28. She loves to cook Japanese food and taught me how to make sushi, fried rice, tempura, teriyaki salmon and eel, and wontons.

Ingredients:

- Seaweed (nori)
- White rice
- Rice wine vinegar
- Sugar
- Salt
- Vegetable assortment (carrots, cucumber, avocado, cabbage, and green beans are some good examples)
- Tofu or seafood assortment (raw fish, cooked shrimp, crab, imitation crab are some good examples)
- Eggs
- Soy sauce
- Optional: wasabi, pickled ginger

Instructions:

- Cook white rice and while it is hot, season with rice wine vinegar, sugar, and salt
- Let the rice cool while preparing other ingredients
- Chop vegetables into thin slices
- Cut seafood or tofu into thin slices
- Whisk eggs and add a splash of soy sauce.
- Heat any kind of oil in a skillet, then add eggs and cook through, stirring occasionally.
- Fold the circle of eggs into thirds, then slice into thin slices.
- Lay out ingredients on table and assemble individually according to preference.
- Starting with a piece of seaweed, spread on white rice and lay vegetables, seafood, tofu, and egg filling. Roll up tightly and eat as a hand roll or slice into small pieces.
- Enjoy with soy sauce, and wasabi and ginger if available.

Linda's Vietnamese Salad Rolls



Ingredients:

- 4 chicken breasts
- 200 g rice vermicelli
- 15-20 Rice papers (can add or take out depends on your liking)
- Lettuce, mint leaves, dill leaves, cilantros, cucumbers, and or carrots.
- 1 tbsp minced garlic
- 5 tbsp of hoisin sauce
- 5 tbsp spoons of water
- 1 tbsp peanut butter
- 1 tbsp of sugar

Instructions:

Boil the 4 chicken breasts into a pot of water on medium heat with a teaspoon of salt, cook for 25-30 minutes or until fully cook.

Rinse cold water over the chicken and slice it into thin slices, set aside.

Cook rice vermicelli in boiling water for 5-10 minutes until soft.

Drain the noodles and rinse under cold water to cool down, set aside.

Rinse and wash all the greens/vegetables.

Cut the cucumbers and carrots into thin slices and set aside.

To make the peanut sauce; heat 1 tbsp of oil into a small saucepan on medium heat.

Fry 1 tbsp of minced garlic till it turns golden brown.

Then add hoisin sauce, water, peanut butter, and sugar into the pan and stir.

Stir well and let it simmer on low heat for 1-2 minutes until thickened.

Transfer to condiment bowls and serve with peanuts, sesame seeds, or chili to the sauce.

To assemble the rolls; prepare a pan of lukewarm water to dip the rice papers in (should be dipped in no longer than 5 seconds). Lie the rice paper flat onto a cutting board or plate. Place the fresh vegetables first onto the rice paper, then add the noodles, chicken, and roll it up. Roll 1-2 rounds first until you reach the middle of the center, then pinch in the sides inwards and continue rolling until you are done.

Enjoy your rolls and sauce!