

## *Mexican Green Spaghetti*

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### **Ingredients**

1 lb of spaghetti  
1 large chile poblano  
1 jalapeno  
¼ of a white onion  
1 large garlic clove (or 2 small)  
1 cube of chicken bouillon  
½ bunch fresh cilantro  
4 tablespoons unsalted butter  
12 oz. can evaporated milk  
7.6 oz. can Nestle media crema (table cream)

### **Instructions**

Place pot of water and salt on stove to boil.

Clean, cut in half and de-seed jalapeno and poblano chiles. Discard stems.

Place jalapeno and poblano chiles inside a blender. Add cleaned cilantro, onion, garlic, chicken bouillon cube and 12oz evaporated milk. Place cover on blender and blend until smooth.

Cook pasta in boiled, salted water for 10-12 minutes until al dente. Drain cooked pasta.

While pasta cooks, melt butter in a pan or pot.

Blend the chili/milk mixture one more time for 5 seconds.

Add contents from the blender into the melted butter pan/pot.

Simmer on medium heat, stirring occasionally. Salt to taste. Add drained cooked pasta, stir well to incorporate

Turn off heat and add the media crema. Stir well and serve right away.

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*Darlene Covarrubias, Food Services Manager*