

Chicken Breasts with Huitlacoche (Vegetarian Option)

- *Pechugas de Pollo con Huitlacoche (Opción Vegetariana)*

Ingredients (for two portions)

2 chicken breast pieces; boneless and skinless

OR

4 slices plant-based chicken-less breasts

4 oz (120 g) melting cheese, (such as Chihuahua*,
friulano or gouda); sliced

1/3 cup plus 3 tbsp vegetable oil with mild taste,
such as safflower

1 can (7oz) huitlacoche

1 white onion; peeled

½ cup corn kernels (fresh, frozen or canned)

1 sprig epazote (if available, or omit); washed

1 large zucchini; washed and ends removed

2 jalapeño peppers, or 3 serrano peppers (or to taste); washed, stems and seeds removed

1 clove garlic; peeled

1 tsp salt, or to taste

1 tbsp white wine vinegar



Prepare huitlacoche filling - If using fresh epazote, remove leaves from stem; discard stem, slice leaves, and reserve. Slice onion in half; reserve one half for sauce, and finely chop the other half. Warm up one tablespoon of oil in a frying pan over medium heat; add chopped onion and sauté until partially translucent, then add the corn kernels and huitlacoche. The huitlacoche out of the can should have some chunks, and not completely black. Continue cooking, stirring occasionally, for two to three minutes. Add reserved epazote (if using). Stir all together, remove from heat and reserve.

Prepare creamy sauce - Cut zucchini into three or four pieces and place in a saucepan along with the hot peppers, garlic clove and reserved half onion; add water to cover vegetables. Bring to a boil over high heat, and cook for five minutes; remove from heat, and drain water. Place all ingredients from the pan in a blender jar, add vinegar, and season with salt. Process in the blender for about one minute, then gradually add one third of a cup of vegetable oil, until smooth and creamy. Reserve.

Prepare protein - If using chicken breasts, cut each piece horizontally into two uniform slices. For vegetarian option, President's Choice™ "Chicken-less Breasts", already look like sliced chicken breast fillets, so they are ready for cooking. For either type of protein, warm up two tablespoons of oil in a large frying pan over medium heat. Add breast slices and cook for five minutes per side. Remove pan from heat and reserve.

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Assemble dish - In a baking tray with rim, place two pieces of breast next to each other (cut side up for chicken, or flat side up for plant-based). Divide huitlacoche filling and cheese slices to top them (photo below, left). Cover with the other two pieces of breast (cut side down/flat side down), then pour reserved zucchini sauce to completely coat (photo below, right):



Bake at 350°F (180°C) for twenty to twenty five minutes, until heated through. Plate breasts, coating generously with sauce. They may be served with a side of Mexican style white rice, or refried beans, as shown:



When sliced, the delicious *huitlacoche* and corn filling is revealed:



NOTE: For a fully vegan meal, omit cheese.