

Fried “*Chiles Toreados*” with Knob Onions- *Chiles toreados fritos con cebollitas*

Ingredients

- 10-12 *serrano* peppers; washed
- 1 bunch knob onions; roots and green tops removed, and washed
(or if not available, peeled pearl onions)
- 1 tbsp oil
- Maggi™ liquid seasoning, to taste
(or if not available, a mix of half soy sauce and half Worcestershire sauce)
- Salt, to taste

***Chiles toreados*:** literally meaning “hot peppers taunted by a bullfighter”, a reference of how bullfighters wave their *capote* (red cape) in front of the bull to make him angry. To make hot peppers “angry”, roll them, one at a time, back and forth, either between hands, or with one hand against a cutting board; this action bruises some of the tissue and seeds inside the chiles, realising capsaicin, the chemical responsible for the burning sensation, or hotness, when eating chiles, making them feel spicier in the mouth.

Warm up oil in a large frying pan, over medium-high heat. Add *chiles toreados* and onions, and cook, stirring, until slightly charred; season with salt and Maggi™ seasoning, to taste. Continue cooking and stirring, until everything is coated with the seasonings, and the onions have lightly browned. Transfer to a plate and serve immediately, as a side for tacos, with lime wedges.

