

Chalco Style Chicken with Cream Cheese Sauce – *Pollo con salsa de queso crema estilo Chalco*

Ingredients (for six portions)

6 chicken cutlets, halved
8 oz (227 g) cream cheese
1 cup milk
1 or 2 chipotle peppers
in adobo
4 tbsp butter; divided
1 tbsp oil
3 slices good quality bacon;
fried and chopped
(optional)

Salt and pepper, to taste



Side dish – Sautéed Chayote and Carrots

Ingredients

1 chayote squash; washed
2 large carrots; washed
2 tbsp butter
Salt and pepper, to taste

Prepare veggies: Remove ends from carrots, then peel. Using the vegetable peeler, slice carrots into thin ribbons; set aside. Slice chayote in half, then peel and slice finely. Cover and reserve. **For the sauce:** Place cream cheese, milk, chipotles, one teaspoon of salt, and half a teaspoon of pepper in a blender jar, and process well until very smooth. Melt two tablespoons of butter in a saucepan over low/medium heat; pour in cheese sauce and cook, stirring constantly, until sauce is hot, being careful not to let it boil; adjust seasoning with more salt, to taste. Turn off heat, cover, and keep warm until serving time. **Finish veggies:** In a large frying pan over medium heat, melt two tablespoons of butter, then add reserved veggies. Cook for a few minutes, stirring, just until veggies are cooked, but still crunchy. Season with salt and freshly ground black pepper, to taste. Transfer to a covered bowl, keep warm until serving time. **Cook chicken:** Return the frying pan to the stove, add one tablespoon of oil, then half a tablespoon of butter; once the butter has melted, add a few pieces of chicken in a single layer. Cook until the edges look opaque, then flip and continue until fully cooked inside, but still juicy. Transfer to a covered bowl, then continue cooking the rest of the chicken, adding half a tablespoon of butter to the pan in between batches. **Plate as soon as chicken is ready:** Place a portion of veggies on a dinner plate, next to two pieces of chicken. Cover chicken with reserved sauce. Finish with some chopped bacon (if using), on top of the sauce. Serve immediately with crusty bread on the side.