



FarmFresh

Recipes

September 2015

Available Now...

Chile Peppers

Peppers are plentiful in Colorado, especially in the Pueblo area where they are celebrated each September during the Pueblo Chile & Frijoles Festival.



Tips & Nutrition

In addition to adding a spicy flare to recipes, jalapeños are also nutritious. They are low fat, sodium free and are an excellent source of Vitamin C.

Fresh Inspirations...



Kickin' Chicken Flatbread Pizza

Ingredients

- 2 Naan Flatbread
- 2/3 Cup BBQ Sauce
- 2 Tsp. 5280 Culinary Fire Salt
- 1 Cup Chicken, smoked and pulled
- 1 Cup Mozzarella Cheese Blend, shredded
- 1/2 Cup Red Onion, diced
- 2 Jalapeños, sliced
- 2 Fresno Peppers, sliced
- 2 Tsp. Sweet Chili Sauce or Sriracha
- 2 Tbsp. Fresh Cilantro, chopped

Directions

Preheat grill to 375-400°F. Open the Naan bread, place onto a cookie sheet and use brush to spread BBQ sauce on flatbread. Sprinkle fire salt on top of BBQ sauce then add cheese, chicken, red onion, peppers and drizzle of sweet chili sauce. Place flatbread on the grill with indirect heat and cook until cheese is bubbly and golden, approximately 10-14 minutes. Remove from grill, allow to cool slightly and garnish with cilantro. Cut into four wedges and serve.

Provided by Chef Jason K. Morse, CEC, 5280 Culinary, LLC

Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state. Visit us at www.coloradoagriculture.com for a complete list of recipes.

Next Month... Colorado Pumpkins