



MARKETPLACE CAFE

Recipes With Roots

A HISPANIC HERITAGE RECIPE COLLECTION
FIVE RECIPES • FIVE STORIES • ONE TABLE



*From tomatillo-bright enchiladas to the
iconic Uruguayan chivito, this collection
celebrates recipes shaped by family,
place, and tradition.*

EAT. GOOD. FOOD.



BOLD FLAVOR. SIMPLE INGREDIENTS.

Chicken Enchilada Verde

Warm corn tortillas filled with shredded chicken and pepper jack, finished with tomatillo sauce and sour cream.

INGREDIENTS

- 1 qt. tomatillo sauce (see directions)
- 2 cups shredded cooked chicken thigh
- 1 (4 oz) can diced green chiles
- 1½ cups shredded pepper jack cheese, divided
- 24 white corn tortillas, 6-inch
- 1 cup sour cream
- 2 Tbsp chopped fresh cilantro
- 1 Tbsp neutral oil

DIRECTIONS

- 1 Make the sauce:** In a blender, combine tomatillos, jalapeño, garlic, onion, cilantro, salt, and cumin until smooth. Set aside.
- 2** Warm tortillas until pliable.
- 3** Fill each tortilla with chicken and a sprinkle of cheese. Roll tightly and place seam-side down in a greased baking dish.
- 4** Pour sauce over enchiladas. Top with remaining cheese.
- 5** Bake at 350°F for 8–10 minutes, until heated through and cheese is melted.
- 6** Top with sour cream and cilantro. Serve warm.



FEATURE PRICE

\$9.50

Grow Your Own JALAPEÑOS

Jalapeños thrive in full sun and warm soil. Plant after the last frost and harvest often to encourage more peppers. Gloves are helpful when handling a large harvest.



CHEF'S TIP

Pressing the assembled sandwich briefly on a hot griddle gives the roll a crisp exterior while the cheese finishes melting. Keep the pickles close to the cheese so their acidity cuts through the richness of the steak and ham.



CUBAN-STYLE STEAK SANDWICH

on Hoagie

*Grilled steak with ham, Swiss cheese,
yellow mustard and dill pickles
on a toasted hoagie.*



INGREDIENTS

- 12 white sub rolls, sliced, 6-inch / 2.5 oz
- ½ tsp kosher salt
- ½ tsp ground black pepper
- 12 flat iron steaks
- 24 slices dill pickle
- 12 each boneless pit-sliced thin Smithfield ham portions (2 oz)
- ¾ cup yellow mustard
- 24 slices Swiss cheese
- 2 Tbsp canola oil



METHOD

- 1 Preheat flat top or grill to 350°F and broiler to high. Set aside a browned/griddle-ready surface for assembly.
- 2 Brush steak with oil; season with salt and pepper. Grill to an internal temperature of 145°F, then rest.
- 3 To assemble, spread about 1 Tbsp mustard on the bottom roll.
- 4 Top with a 4 oz steak, 1 oz ham, 2 pickle slices and 2 slices Swiss cheese.
- 5 Broil just until the cheese melts. Serve hot.



EAT. GOOD. FOOD.

Guatemalan Enchiladas

A crisp tostada layered with lettuce, vegetable escabeche, seasoned beef, tomato sauce, egg, queso fresco and parsley.

\$5.00

1 PER ORDER



LET'S MAKE IT

- 1 Cook beets in salted water with a splash of vinegar until tender; cool and dice. Separately cook green beans, carrots, peas and bay leaf until tender-crisp.
- 2 Combine the cooked vegetables and beets. Season with thyme, bay leaf, vinegar, 1 Tbsp olive oil, salt and pepper to create the escabeche.
- 3 Sauté chopped onion and tomato in olive oil. Reserve most of the mixture; brown the ground beef with the remainder until fully cooked. Season with salt and pepper.
- 4 For the sauce, simmer the remaining tomatoes and onion until soft; peek the tomatoes; blend until smooth and season.
- 5 Build each enchilada on a tostada: lettuce, vegetable escabeche, ground beef, sliced egg, tomato sauce, queso fresco and fresh parsley.

THE INGREDIENTS

- 1 lb ground beef
- 3 large tomatoes
- 1 small onion
- 2 eggs, hard-boiled and sliced
- ¼ cup queso fresco
- 1 package tostada tortillas / tostadas
- 10 lettuce leaves
- 1/2 lb green beans, chopped
- 3 small carrots
- 2 cups green peas
- 4 beets
- 1/2 cup chopped parsley
- 1 tsp thyme
- 2 bay leaves
- 1/2 cup white vinegar
- 3 Tbsp olive oil
- Salt and pepper



CHEF'S TIP

The contrast of crunchy tostada, bright escabeche and savory beef makes this dish unforgettable. For extra freshness, add a squeeze of lime before serving!

FROM THE FAMILY TABLE

The original recipe describes these enchiladas as a family tradition handed down through generations. Unlike rolled Mexican enchiladas, the Guatemalan version is built high on a crisp tostada, with the beef-forward escabeche providing its signature color and tang.

Crisp. Savory. Vibrant.

A TASTE OF GUATEMALA.

Chivito



Uruguay's famously abundant steak and egg sandwich with bacon, cheese, lettuce and tomato.

INGREDIENTS:

- 2 Kaiser rolls
- 3 Tbsp mayonnaise, preferably Hellmann's
- 2 Boston lettuce leaves, rinsed and dried
- 4 slices bacon, cut in half crosswise
- 2 large steaks, about 3 oz each and 1/4 inch thick
- Coarse salt and freshly ground black pepper
- 2 slices Jack or mild cheddar cheese, about 1 oz each
- 2 large eggs
- 1 ripe tomato, thinly sliced

DIRECTIONS:

- 1 Heat the grill for direct grilling. Brush and oil the grate. Toast the cut sides of the Kaiser rolls over medium heat.
- 2 Spread the rolls with mayonnaise and line the bottom halves with lettuce.
- 3 Cook bacon until crisp. Keep warm. Season steaks with salt and pepper and sear over high heat, about 2 minutes per side for medium.
- 4 Fry eggs until the edges are crisp and the whites are set; slide eggs onto the cheese topped steaks.
- 5 Top with tomato, season lightly, close the sandwiches and serve.



A LITTLE FOOD HISTORY

The chivito is widely traced to Antonio Carbonaro at El Mejillón in Punta del Este in the 1940s. The original was much simpler—bread, beef and a quick cooked steak—but generations of cooks turned it into the gloriously stacked sandwich known today.

Bauru Sandwich

A HEARTY STRIP-LOIN SANDWICH WITH MELTED MOZZARELLA, TOMATO AND PICKLES ON A CRUSTY FRENCH ROLL.

FEATURE PRICE

\$11.00

Ingredients

- 1 kg beef strip loin
- 2 mozzarella balls
- 1 tomato, sliced
- 2 sliced pickles
- 1 crusty French roll
- Salt and pepper
- A little oil, for searing

Directions

1. Season the strip loin generously with salt and pepper. Sear in a very hot cast-iron pan with a little oil until a deep crust forms.
2. Transfer to a 350°F / 180°C oven and cook to your preferred doneness: the source suggests about 20–25 minutes per 500 g, or 140°F / 60°C internal temperature.
3. Rest the beef for 30 minutes before slicing.
4. Slice the tomato and pickles. Layer sliced beef, mozzarella, tomato and pickles in the crusty French roll.
5. Warm or press briefly, if desired, so the mozzarella softens

