

Seco de Portobello

Chef Kim Lahn

Hackett House Cooking Dinner

April 9, 2013

Makes 6 Servings

1 – 8 oz package Butler Soy Curls
3 cups boiling water
1/3 cup plus 1 tablespoon olive oil
1 medium red onion, chopped small
3 garlic cloves, minced
2 portobello mushrooms, fins removed, cut into 1 inch pieces
1 teaspoon cumin
1 tablespoon aji Amarillo paste
3 cups lightly packed cilantro leaves
2 cups lightly packed spinach, stems remove
4 cups vegetable broth, separated
2 medium red or Yukon gold potatoes, unpeeled, diced into 1” cubes
1 scant cup carrots, peeled and diced small
1 teaspoons fresh squeezed lime juice

¾ cup green peas, thawed if frozen

Rehydrate Soy Curls in boiling water for about 10 minutes. Drain well, squeezing out any excess water.

Add cilantro, spinach and 1 cup vegetable broth to blender and blend until well combined but not totally smooth.

In a heavy bottomed stockpot, add 1/3 cup olive oil over medium heat, add drained Soy Curls. Saute until browned and dry, stirring often being careful not to burn bottom of pan, about 5-8 minutes. If needed, add a touch of water if they start to stick to the pan.

Add 1 table olive oil, onion, garlic, mushrooms and aji Amarillo paste, sauté, stirring frequently until onions are translucent and mushrooms start to release their moisture, about 5 minutes. Add cumin, salt and a dash of black pepper and sauté for about 1 minute until cumin is fragrant.

Add remaining 3 cups vegetable broth, carrots and potatoes. Simmer on low until potatoes are tender and stew is thickened, about 45 minutes to an hour. (This would be the perfect time to start your rice). Add green peas and continue to simmer until peas are heated through. Add just a touch of fresh lime juice. Serve with rice and beans.

