

Green Mexican Spaghetti Recipe

Ingredients:

- 1-Pk. Spaghetti Pasta
- 1-Stick of Butter
- 3-Poblano Peppers
- 1-Bunch Cilantro: cut stems off
- 4- Tbsp Chicken Bouillon
 - (2 tbsp to boil in water with pasta & 2 Tbsp for sauce)
- 2-Tbsp Garlic Salt
 - (1 tbsp to boil in water for pasta & 1 tbsp for the sauce)
- 1-8oz. Block Cream Cheese
- 1-Jar Mexican Table Cream
- Salt to taste**
- ***3-Serrano peppers (roasted)-OPTIONAL For Spiciness



Instructions:

Bring 4 cups of water with half stick of butter, 2 tbsp chicken bouillon & 1 tbsp garlic salt to a rolling boil.



Add pasta, boil on medium heat until tender. Drain, do not rinse pasta.

While pasta is cooking, roast peppers on griddle or open flame, place peppers in Ziploc bag after roasted to rest for a few mins (this will help the peeling process)



Next, peel, de-vein and remove seeds & stem. Then slice the peppers.



Combine, sliced & roasted peppers in blender with block of cream cheese, jar of Mexican table cream, bunch Cilantro, remainder garlic salt & chicken bouillon, pinch of salt**, Blend until creamy & smooth, taste test it & add salt or chicken bouillon to taste. (If sauce is too thick add milk or water & blend until desired consistency)



Melt other half of stick butter in pan & add drained pasta.



Add the blended green sauce, mix well, simmer on low for 5-10 mins, stirring occasionally.



Top pasta with Queso Fresco or Cotija Cheese.

Enjoy!

