

Hongos con Cebolla y Ajo (mushrooms with onion and garlic)

500g mushrooms

1 med chopped onion

2 cloves garlic, crushed

1 jalapeno, chopped

2 chipotle peppers , chopped

2 med tomatoes, roasted, peeled, chopped

¾ c chicken or vegetable stock

2tbs oil

1 tbs tomato paste

Salt

Remove stems from mushrooms, slice stems and caps separately. Blend or process stems, onions, garlic, peppers, tomatoes and 1 tb of stock until smooth.

Heat half the oil in pan, add mushroom puree, cook, stirring 5 minutes or until fragrant. Remove puree from pan.

Heat remaining oil in pan, add sliced mushrooms, cook, stirring, until lightly browned. Stir in puree, tomato paste and remaining stock, simmer, stirring, about 10 minutes or until thick; season with salt to taste.