

RAJAS ENSALADA

Rajas ensalada is a chile salad that makes a refreshing complement to grilled shrimp tacos in the summertime.

A NOTE OF CAUTION:

If your hands are sensitive to heat from peppers or if you wear contacts, I suggest you wear gloves or coat your hands in salad oil to make rinsing the pepper from your hands easier.

- 2 roasted green chiles (New Mexican, Hatch, or Anaheim)
- 2 roasted poblano chiles, peeled
- 2 roasted jalapenos (more, if you like your food particularly spicy)
- 2 cloves of garlic, minced
- 1 tablespoon rice vinegar
- 2 tablespoons chopped cilantro
- 1 cup red onion (about half of a typical large red onion)
- 1/2 teaspoon salt
- 1 tablespoon fresh lime juice
- a pinch of sugar

1. Roast and peel the chiles.
2. Cut the poblanos and green chiles into strips of about 1/4" wide and 2" to 3" in length.
3. Cut the jalapenos in very fine thin strips (the thinner the better), then cut those into lengths of about 1/2" to 1/4". This keeps you from getting too much jalapeno in one bite.
4. Cut the red onion into very thin strips (1/8" or thinner).
5. Place all ingredients into a mixing bowl and toss together.
6. Place in refrigerator and let flavors blend for 45 minutes or longer. This recipe can be made a day ahead or refrigerated overnight to allow the flavors to blend.

