

Wine Club Member Tina Cuneo offered to share one of her recipes with us!

Tina's Roast Chicken-Chipotle Nachos with Cilantro-Avocado Crema

- ½ cup chopped onion
- 1 tablespoon olive oil
- ½ teaspoon cumin seeds (optional)
- ½ teaspoon dried oregano
- 1-2 canned chipotle chilies in adobo, chopped.
- 2 tablespoons tomato paste
- 1 tablespoon white wine vinegar
- ½ cup water
- 2 cups shredded cooked chicken.
- 24 purchased corn tortilla chips about 2-3 inches wide (I usually make my own)
- 1 ½ cups shredded jack cheese (about 6 oz)

*Serve with our Courtney Benham
2008 Dry Creek Zinfandel!*

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Chicken In a 2 ½-3 quart pan over medium high heat, stir onions in the olive oil until they begin to brown. Add cumin seeds and oregano, stir a minute, add chilies, tomato paste, vinegar and ½ cup water; bring to a boil, then simmer gently, stirring often to blend flavors, about 5-6 minutes. Add the chicken and stir until hot.

Arrange tortilla chips in a single layer in a 12 x 17-inch pan. Sprinkle equal portions of the cheese on each chip then spoon 1 tablespoon of the chicken mixture on top.

Bake in a 450 degree oven for about 5-6 minutes (should be slightly bubbly). Transfer them to a serving platter and top each with 1 teaspoon of the Cilantro-Avocado Crema and garnish with a cilantro leaf. Serve warm.

Cilantro-Avocado Crema (make this up to 2 hours ahead of time): Mix 1 ripe diced avocado, 2-3 tablespoons sour cream, 1 tablespoon finely chopped fresh cilantro, 2 teaspoons lime juice, and 2 teaspoons milk. Add salt to taste.

