

From Our Kitchen to Yours
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Grandma's Spaghetti is a dish that is highly requested by my nieces, and the reason it has been named like that. Before my nieces were born, it was my brother and I's favorite dish as well. A dish so simple yet so delicious that we tend to forget everything else on the plate. It has become a comfort food of ours and I'm happy to see it become my niece's favorite as well. This dish may be what introduced me to spicy foods. It's made with chipotle which gives it a nice spicy kick to the creamy sauce. There are many recipes for spicy pasta, but what makes this one different is the use of sour cream rather than heavy whipping cream or half & half milk. The tartness of the sour cream balances the spicy and creaminess. Now at every family gathering, a pot of Grandma's spaghetti must be available. This dish is usually accompanied with fried breaded chicken, known as Milanesas in Mexico. I'm happy to share our comfort foods to others and hope it becomes one of your comfort foods.

Grandma's Chipotle Spaghetti

4 servings

Ingredients

- ½ pound spaghetti noodles
- 1 teaspoon salt
- ¼ cup grated white onion
- 4 garlic cloves, grated
- 1 teaspoon olive oil
- 3 tablespoons butter
- 5 Roma tomatoes
- ½ teaspoon oregano
- 2 chipotle peppers (canned chipotle in adobo sauce)
- ½ cup Mexican sour cream
- 2/3 cup spaghetti water
- Parmesan and chili pepper flakes as toppings

Instructions

1. Fill a large pan with water, heat over high heat, and bring to a full boil.
2. Add spaghetti and Roma tomatoes. Cook spaghetti per box instructions.
3. Remove tomatoes when the skin starts bursting and allow to cool in a blender.
4. Add oregano, salt, and chipotle peppers to blender and blend well, adding spaghetti water if needed.
5. In a large sauté pan, heat olive oil and butter over medium heat, then add the grated onion and garlic. Cook for 3 to 4 minutes, then pour the tomato Chipotle sauce into the pan and cook for another 5 minutes.
6. Slowly pour the cream into the sauce, whisking to keep it from curdling.

7. Lift the noodles into the sauce and stir to combine Cook for 1 to 2 minutes.
8. Remove from heat and serve. Add parmesan and Chile flakes to your liking.

Chicken Milanese

4 servings

Ingredients

- 4 thin sliced chicken breast
- 2 large eggs
- 2 tbsp milk
- 1 cup of breadcrumbs
- ½ cup parmesan cheese
- 1 tbsp cayenne pepper
- ¼ tsp salt
- ½ cup Vegetable oil

Instructions

1. If needed, use a roller or meat tenderizer to flatten chicken breasts.
2. In a deep plate, beat eggs and milk, in another plate mix breadcrumbs with parmesan cheese, cayenne pepper, and salt.
3. Dip the chicken in the egg mixture then the breadcrumb mix.
4. Heat oil in a medium skillet over medium-high heat.
5. Once oil is hot, add breaded chicken, letting them cook for 3 minutes on each side.
6. Transfer chicken to a paper-lined plate to drain.
7. Repeat with the rest of the chicken breasts, adding oil if needed.