

Questa Del Rio News

QUESTA • RED RIVER • CERRO • COSTILLA • AMALIA • LAMA • SAN CRISTOBAL



In this month's edition of Enchanted Eats, we present some local flavors. Winter is coming! And we're not complaining, because these winter meal ideas will keep us feeling cozy even when the snow is falling and the winds are blowing. We hope you celebrate the new year and stay warm by making the recipes below. Happy 2024!

Tortillas

Recipe by Angela Ortega, Questa

2 c flour
2 t baking powder
1-1/2 t salt
1 t powdered milk
1 c warm water

1. Combine dry ingredients in a bowl.
2. Slowly add in water and knead until dough forms.
3. Place dough ball in refrigerator for 10 minutes.
4. After dough has rested in refrigerator, transfer it to a lightly floured work surface.
5. Divide into about 10-12 equal portions. Turn each piece to coat with flour. Form each piece into a ball and flatten with the palm of your hand.
6. Heat a large pan over medium heat.
7. Roll each dough piece into a rough circle, about 6-7 inches in diameter, and keep work surface and rolling pin lightly floured. Don't stack uncooked tortillas on top of each other or they will stick together.
8. When the pan is hot, place one dough circle into the pan and cook for 45 seconds to 1 minute or until the bottom surface has a few pale brown spots and the uncooked surface is bubbly. If browning too fast, reduce the heat a bit. If it's taking longer than a minute to see a few pale golden brown spots on the underside of tortillas, increase the heat a bit. Flip to the other side and cook for 15-20 seconds. The tortillas should be nice and soft but have a few small brown spots on the surface.

Chicken Pot Pie

Recipe by Melissa Lovato, Albuquerque

Pie Crust:

2 c flour
1/2 t salt
1/2 c olive oil
8 T ice-cold water

1. Mix dry ingredients together.
2. Add oil and water and mix all together.
3. Knead until dough forms.
4. Roll out two crusts (bottom crust and top crust).
5. Set into pie pan and set aside.

Filling:

1-2 cans cream of chicken soup
1 c peas
1 c carrots
1/2 c cubed potatoes
2-3 chicken breasts (about 1 pound)
Salt, pepper, onion powder, and garlic powder to taste
*if filling seems too dry, add a little chicken broth

1. Gather all ingredients and preheat the oven to 425 degrees F.
2. Boil the cubed chicken with the carrots, peas, and potatoes for about 15 minutes.
3. Drain and set aside.
4. Mix in cream of chicken soup and seasonings.
5. Place the chicken-vegetable mixture in an unbaked pie crust.
6. Cover with the top crust, seal the edges, and cut slits in the top to allow the steam to escape.
7. Bake until the pastry is golden brown and the filling is bubbly, about 30-35 minutes.



