

Bobby Flay

Yield: 4 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/bobby-flay-new-mexico-burger-recipe>

Ingredients:

- 1/2 red bell pepper seeded, fine chopped
- 3 cloves garlic pasted
- 2 teaspoons thyme chopped
- 1 Spanish onion fine chopped
- 1/2 poblano pepper seeded, fine chopped
- 1/4 cup chopped flat-leaf parsley
- 4 eggs
- oil Calabrian Chile, optional
- 6 baby artichokes fried, halved or quartered
- 2 lemons zest of
- 3 tablespoons canola oil or use Olive Oil
- pepper
- salt
- 1 pinch saffron
- 1 clove chopped garlic
- 3 yellow bell peppers roasted, peeled, seeded, chopped
- 1/4 cup rice wine vinegar
- 2 teaspoons Dijon mustard
- 1 teaspoon clover honey
- 1 cup canola oil or use Olive Oil
- pepper
- salt
- 2 shallots fine diced
- 1 1/2 pounds mixed mushrooms chopped
- 3 tablespoons olive oil
- pepper
- salt
- 2 cloves chopped garlic fine
- 1 bunch kale in 2" strips
- 2 tablespoons canola oil or use Olive Oil
- 2 cups short-grain rice Spanish
- 6 cups mushroom stock or use Chicken Stock
- 1 Spanish onion fine diced
- 1 cup white wine

- 2 tablespoons canola oil or use Olive Oil