

Kale and Tempeh Salad

2 pounds red peppers
1 pound ancho peppers
2 Tbs. olive oil
3 onions, minced
5 cloves garlic, minced
1 tsp. cumin
2 cups grated cheddar
8 ounce package cream cheese
10 flour tortillas

Roast the peppers in a single layer on a baking dish in the oven at 450 F for about ten minutes on both sides. Remove, place in a bowl, and cover with a dish. Let cool before peeling the skin and removing the stems and seeds. Place peeled peppers in a food processor and chop. In a large skillet, heat the oil on medium heat. Sauté the garlic, onions, and cumin for five minutes. Add in the peppers, and cook one more minute. Remove from the heat, and stir in cheese and cream cheese. Oil a large baking dish. Fill each tortilla with a generous portion of filling, roll up, and place seam-side down in the dish. Cover the aluminum foil, and bake for thirty minutes at 350 F. Serve topped with fresh salsa.

** Our recipes are almost universally farm-created in our kitchen, but this one is an adaptation from a Moosewood cookbook recipe. This dish is great made with frozen roasted peppers in the winter.