

List of Ingredients:

Flour Tortillas

Ingredients:

4 cups all purpose flour
2 teaspoons kosher salt
2 teaspoons baking powder
2/3 cup butter, room temperature (1 stick and 2 tbsp.)
1 3/4 cup hot water (hot)

Guacamole

Ingredients:

5 Avocado
1 plum tomato, diced into very small slices
1/4 red onion, diced (give other half to Jackfruit chefs)
1-2 Limes
1 1/2 tsp. Salt
1/2 tsp Pepper
1/2 cup Cilantro, diced
2 Garlic cloves, minced

Jackfruit

Ingredients:

4 cans Jackfruit
1 1/2 tsp. Salt, divided
2 tsp. Cumin
2 tbsp. Avocado Oil/Olive Oil
2 tbsp, Butter

Roasted Salsa

Ingredients:

5 Plum Tomatoes
3 Tomatillos
2 Jalapenos
1/2 Red Onion
1 garlic clove, whole with paper still on
1/2 c. Cilantro
1/4 c. Lime Juice
1/2 tsp. Cumin
1/4 tsp. Mexican Oregano
1 tsp. salt

Cheddar Jack cheese, small shreds

Recipe Directions

Flour Tortillas

Flour Tortillas

Boil 12 cups of water (this will be for the dough and jackfruit). Cover a baking sheet with parchment paper, set aside. Sift the flour and baking powder into a large bowl. Break the butter up into smaller pieces and add to the bowl. Add the salt and stir to combine. Add 1 ¼ cup of the hot water and stir. Add remaining water as needed in small amounts until a soft dough forms. Weigh the dough into .75 ounce pieces and form into balls. Set dough balls onto the baking sheet and cover with a wet cloth. Let rest for 20 minutes.

Using the tortilla press, press out the dough into tortillas, cooking them as you go. Place warm tortillas in a tortilla bowl and cover with a dry towel.

Guacamole

Juice the limes and set aside. Put the onion through the dicer and then hand dice into smaller pieces. Dice the tomato and cilantro, set aside. Mince the garlic, set aside. Halve and pit the avocado into a large bowl. Smash it with a fork so that there are no large chunks. Immediately put in ½ of the lime juice to prevent the avocado from browning. Add all of the other ingredients and stir. Taste and adjust the seasonings.

Jackfruit

Open, drain and rinse the jackfruit. Break up the jackfruit into edible pieces, including seeds. Throw out any pieces that are too hard to break up by hand. Transfer the jackfruit to a large bowl and cover with 4-5 cups of boiling water and ½ tsp salt. Set aside and let sit for 10 minutes. Re-drain and rinse the jackfruit and resoak with water for an additional 10 minutes. Drain the jackfruit and ring it out so that no water remains. (This may take many attempts.)

Combine the salt and cumin and sprinkle it over a dish. Press the jackfruit into the seasonings and then sprinkle with the remaining seasoning all over the top. Let rest for 20 minutes.

Heat the skillet over medium high heat. Add the oil and butter and let them melt. Transfer the jackfruit to the skillet and cook on both sides until it is browned and some pieces are crunchy. Transfer the cooked jackfruit to a paper towel lined bowl and let sit until you are ready to use.

Roasted Salsa

Peel and wash the tomatillos. Peel and quarter the red onion leaving it in ¼ chunks. Squeeze the lime and set the juice aside. Over medium high heat, char the plum tomatoes, tomatillos, Jalapeno, Onion and garlic until charred on all sides. As they finish, put them into the blender. Note: if the jalapenos have a stem, remove it before putting them in the blender. Add cilantro, lime juice, cumin, oregano, unpapared garlic and salt to the charred veggies and blend so that it is not chunky but not a soup either. (Remember to let the items cool before blending them)

Remove from the blender to a bowl and adjust seasonings.

Layering Instructions:

Tortilla

Guacamole

Jackfruit

Cheddar Jack cheese, small shreds

Cilantro, Chopped

Roasted Salsa