

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Vegetarian Chili Verde

Ingredients

- 1 tablespoon vegetable oil
- 1 large onion, diced
- 3 cups diced green or white bell peppers
- 1 cup diced mild or hot green chiles
- 2 cloves garlic, minced
- 1 teaspoon salt
- 1 teaspoon cumin
- 1 teaspoon oregano, preferably Mexican
- ¼ teaspoon black pepper
- 6 cups low sodium vegetable stock
- 3 cups cooked white beans (navy or cannellini) or 2 - 14.5 ounce cans, rinsed and drained
- 1 cup Subarashii Kudamono Asian Dried Pears, chopped
- 6 ounces shredded white cheddar cheese (optional)

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Directions

In a large soup pot, heat oil over medium high heat. Add onion, peppers and chiles. Sauté 5-10 minutes or until softened and onions are translucent. Stir in garlic, salt, cumin, oregano and pepper. Cook for 1 minute. Add stock and beans. Bring to a boil and then turn down heat and simmer for 20 minutes. Stir in dried pears and simmer another 10 minutes. Serve with cheese and cilantro sprinkled on top.

Note: If you like your chili less spicy, reduce chiles to your comfort level and add that much more volume in bell peppers.

Serves 4 to 6.

- Chef Lesle

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