

Creamy Cilantro Dressing



Roasted green chiles, cilantro, and pepitas give this creamy dressing bright flavor and a gently nutty finish.

YIELD About 4 cups (estimated); about 32 portions of 2 tablespoons

PREP TIME 15 minutes

Roast: 8-12 minutes. Steam: 10 minutes, then cool until comfortable to handle. Chill: at least 1 hour.

Before You Begin

Set out a grill or broiler, broiler-safe sheet pan if needed, tongs, heatproof bowl with cover, 8-inch skillet, blender, mixing bowl, whisk, measuring tools, spatula and covered container. Use roasted, cooled pepitas; if starting with raw seeds, toast in a dry skillet over medium heat for 3-5 minutes, stirring until nutty-smelling; transfer to a plate and cool before measuring.

Ingredients

2 medium Anaheim chiles
⅓ cup roasted unsalted pepitas (pumpkin seeds)
2 garlic cloves, peeled and crushed
¾ cup canola or peanut oil
¼ cup red wine vinegar
¼ cup grated Cotija cheese
1½ cups mayonnaise
¼ cup water
¼ teaspoon freshly ground black pepper
½ teaspoon salt
2 small bunches fresh cilantro (about 2 packed cups of leaves and tender stems), rinsed and dried; tough stems removed

Method

1. Roast the chiles. Grill or broil, turning, until blistered and blackened all over, about 8-12 minutes. Cover in a heatproof bowl and steam 10 minutes. Uncover and cool until comfortable to handle. Rub off skins; remove stems and seeds. Do not rinse away roasted juices.

2. Blend the base. Add cooled chiles, pepitas, garlic, oil, vinegar, Cotija, pepper and salt to the blender. Blend 30-60 seconds, until smooth. Observe the maximum fill line; work in batches if needed.

3. Add cilantro. Add cilantro in batches and blend just until evenly green, about 30-60 seconds. Stop the blender before scraping its sides.

4. Finish the dressing. Whisk mayonnaise and the measured ¼ cup water in a mixing bowl until smooth. Gradually whisk in the green chile mixture until evenly combined.

5. Chill and serve. Cover and refrigerate at least 1 hour. Stir and taste. Serve with [Street Corn & Lentil Love Bowl](#), salads, grilled vegetables or chicken.

Technique & Craft

Small details. Better cooking.

Serving and Storage

- Refrigerate promptly in a covered container at 40°F / 4°C or below and use within 4 days. Stir before serving. Do not freeze.
- Use with [Street Corn & Lentil Love Bowl](#), or spoon over roasted vegetables, salads or grilled chicken.

Chef Steven's Notes

- Raw pepitas: toast in a dry 8-inch skillet over medium heat, stirring 3-5 minutes until slightly puffed and nutty-smelling. Transfer to a plate; cool before measuring $\frac{1}{3}$ cup.
- Use the cilantro cup measure as your guide; bunch sizes vary. Roasted unsalted pepitas keep the Cotija and measured salt balanced. Taste again after chilling.
- Start with $\frac{1}{4}$ cup water. After chilling, thin a teaspoon at a time if needed. Whisking the green mixture into mayonnaise keeps final mixing gentle.
- Cool chiles before peeling. Rub rather than rinse to retain roasted flavor and avoid extra water. Yield is approximate; measure the batch before assigning portions.
- Cotija contains milk; mayonnaise may contain egg. Peanut oil may be unsuitable for some readers; choose canola as appropriate and check ingredient labels.
- Cooking times are approximate. Ovens and equipment vary; check early and follow the recipe's doneness cues and any specified internal temperatures.

Culinary Vocabulary

Pepitas - Shelled pumpkin seeds, used here for body and nutty flavor.

Purée - Blend ingredients into a smooth mixture.

Consistency - The thickness and texture of a food or liquid.

At the Table

Global Selection

Choose wine for the finished dish; see [Street Corn & Lentil Love Bowl](#).

United States Selection

The bowl includes a United States pairing suited to the creamy dressing.

On the Record Player

For the finished bowl, see [Street Corn & Lentil Love Bowl](#) and its "Dancing in the Moonlight" selection.

