FETTUCCINE IN CHIPOTLE CREAM SAUCE
(Serves four)

1 lb.  Fettuccine, cooked al dente in boiling salted water

2  bell peppers (some combination of red, yellow, and orange), fire roasted, and then sliced into strips
1  Anaheim Chile, fire roasted, and then sliced into strips
1  ear of white corn, grilled and then cut the kernels off the cob
1  red onion, halved, grilled, and then sliced into strips
2  boneless, skinless, chicken breast, coated in Cholula seasoning, grilled, and then sliced into strips

2 T  butter
1  shallot, minced
2  cloves of garlic, minced
½ c  chicken stock

1 c  heavy cream
½ c  grated Cotija (or parmesan) cheese
1 T  puree of canned chipotle in Adobo sauce
2 T  fresh-squeezed lime juice
½ c  sour cream

Garnish with:
4 T  fresh cilantro, roughly chopped
4 T  Cotija (or parmesan) cheese, grated

Optional garnish: Roasted pumpkin seeds, seasoned with Cholula seasoning

Instructions: Cook the pasta al dente in boiling salted water. On medium-high heat, sauté the garlic and shallots. Add the chicken stock, and reduce until almost all the liquid has evaporated. Add the cream and reduce by half. Lower the heat to just below medium. Add the cheese, sour cream, chipotle puree, and lime juice. Bring back to a simmer. Add chicken and vegetables and bring up to temperature. Add cooked pasta. Toss together and serve, garnished with fresh cilantro and some extra grated cheese.