

5 Best Chiles en Nogada for Mexican Independence Day

By Bridget Shirvell - September 16, 2014



Paula Murphy

Hugo's, Houston, Texas

We expect great Mexican food when Texas, and the food at Hugo's in Houston, Texas doesn't disappoint. **Chef Hugo Ortega** grew up in the Mexican state of Puebla where *Chiles en Nogada* is said to originate from. You won't always find Chiles en Nogada on the menu at Hugo's, it's a seasonal item available on Mexican Independence Day, but always worth ordering when available. Ortega makes his *Chiles en Nogada* the traditional way, by stuffing the poblano pepper with shredded pork, fruits, spices, and sliced almonds. Then he covers the dish with the walnut cream sauce it's named for and sprinkles pomegranate seeds on top.

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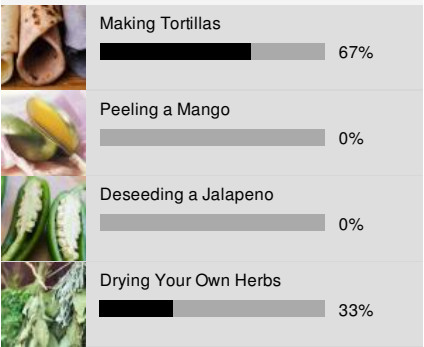


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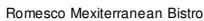
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