

5 Best Chiles en Nogada for Mexican Independence Day By Bridget Shirvell - September 16, 2014



Mercadito Hospitality

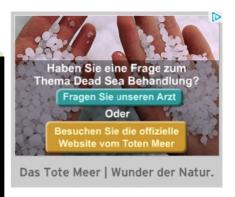
It's a dish full of flavor, texture, and symbolism. Toasted, peeled poblano chili peppers stuffed with picadillo, a filling of shredded meat, dried fruits and spices, topped with a creamy walnut sauce and pomegranate seeds. *Chile en Nogada*.

The name comes from the word nogal, walnut tree in Spanish, and the dish itself dates back more than 200 years. The green chilies, white sauce, and red pomegranate seeds are the same colors of Mexico's flag. With its history and colors *Chile en Nogada* is a must-have dish to mark *Día de la Independencia* or Mexican Independence Day on Sept. 16.

In Mexico, the sound of music, boom of fireworks, and smell of *chilies en nogada* will fill neighborhoods as people around the country celebrate the holiday. So where to get the patriotic dish, if you're far from home this Mexican Independence Day or if you just want to celebrate? Read on for some of the **best** *Chiles en Nogada* served at restaurants across the United States.

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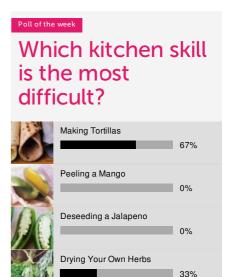
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Paula Murphy

#### 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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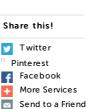
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Mercadito Hospitality

#### Mercadito at Red Rock Resort, Las Vegas, Nevada

Chef Patricio Sandoval's Mercadito at Red Rock Resort is a haven of cantina inspired style combined with food flavors of southern Mexico in the middle of Sin City. His take on Chiles en Nogada, \$18, starts with the classic green poblano pepper which is then stuffed with a picadillo of ground pork, pieces of green apple, plantains, and raisins. The traditional creamy walnut sauce gets a touch sweet with the additional of cinnamon to the dish.







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Romesco Mexiterranean Bistro

# Romesco Mexiterranean Bistro, San Diego, California

At San Diego's Romesco Mexiterranean Bistro, Chiles en Nogada isn't a dish that just pops up on the specials menu once a year. The traditional dish is almost always on their dinner menu, \$21.95, and made as close to the classic Puebla, Mexican way executive chef Javier Plascencia can do in California. He stuffs the poblano pepper with picadillo of pork tenderloin and beef filet, dried fruit, and apple and then tops it with that creamy walnut sauce.







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Orale Mexican Kitchen

# Orale Mexican Kitchen, Jersey City, **New Jersey**

Consulting chef James Muir created one of the more traditional Chile en Nogada recipes you'll find north of the Mason-Dixon line for Orale Mexican Kitchen in Jersey City. On their dinner menu, the dish is \$26 a la carte but for Mexican Independence Day it will also make an appearance on their prix fixe menu. This dish is a traditional roasted poblano pepper stuffed with a shredded pork stuffing but topped with an almond sauce (instead of traditional walnuts), pomegranate seeds, and a garnish of parsley.





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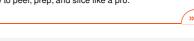
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Ivan Garcia of Mesa Coyoacan

## Mesa Coyoacan, Williamsburg, New York

When in Brooklyn head to Mesa Coyoacan for authentic Mexican fare with a twist. You'll find *Chile en Nogada* on the Williamsburg eatery's *platos fuertes* dinner menu, \$18. Chef Ivan Garcia's take on the traditional dish is a roasted poblano pepper stuffed with pork, organic chicken, peaches, pears, apples and almonds. The chicken and pork picadillo mix adds a lighter taste to the dish and the pears and peaches a sweet juiciness. Smothered in traditional walnut sauce and topped with pomegranate seeds the dish still represents the colors of the Mexican flag.

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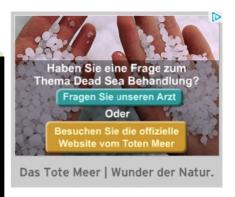
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