



Elevate Your Everyday
WITH 505 SOUTHWESTERN®

Twelve Unique Recipes Inspired by Chef Eric Greenspan



MAKE EVERYTHING TASTE BETTER WITH 505SW™

505 Southwestern's range of green chile, sauces, and salsa turns everyday meals into flavorful Southwestern experiences. From pizza to hamburgers to Mexican dishes to party appetizers, find out why this amazingly versatile range of products is a must-have in your pantry.

A graduate of Le Cordon Bleu culinary school, Eric Greenspan worked as executive chef at Patina in Los Angeles and, in 2007, opened The Foundry on Melrose, which was nominated by the James Beard Foundation as Best New Restaurant in America. Eric has competed on numerous Food Network shows, and has been featured in a variety of publications, such as the New York Times and Los Angeles Magazine.

Chef Eric's 505 Southwestern® recipes are designed to be crowd-pleasers. Taking a unique look at American classics – like cheeseburgers, pizza, and grilled cheese sandwiches, Eric uses the flavor of 505SW™ Green Chile to enhance and recreate your favorite dishes, taking them to a whole new level of flavor.



Find more recipes by Chef Eric and others at 505southwestern.com/recipes



GREEN CHILE CHEESEBURGER

INGREDIENTS:

- ◆ 505 Southwestern® Flame Roasted Green Chile
- ◆ 505 Southwestern® Queso Dip (or any cheese of your choice)
- ◆ 2 lbs of hamburger meat
- ◆ 4 hamburger buns
- ◆ 8 pieces of thick bacon

Take 2 lbs of hamburger meat and place into a large bowl. Add one to two tablespoons of 505 Southwestern® Flame Roasted Green Chile to the meat, and then form meat into 4 half-pound patties. Cook the bacon as normal, draining fat off to make crispy bacon. Cook the patties to your preferred taste, making sure beef is cooked to an internal temperature of 165 degrees. When almost done, place bacon on the patties and cover with cheese. Use a lid to melt the cheese. Toast the buns lightly. Place burger patty on bun and top with 505SW™ Flame Roasted Green Chile.

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GREEN CHILE PIZZA

INGREDIENTS:

- ◆ 505 Southwestern® Flame Roasted Green Chile or 505 Southwestern® Pineapple Mango Salsa
- ◆ Pizza of your choice: homemade, frozen, or delivered

Homemade or frozen pizza: Add a generous spread of 505 Southwestern® Flame Roasted Green Chile or 505 Southwestern® Pineapple Mango Salsa to your pizza before placing in the oven for baking. Cook according to instructions.

Delivered or already-cooked pizza: Simply add 505 Southwestern® Green Chile or Salsa as a topping in desired proportions.



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505SW™ CHILE DOGS

INGREDIENTS:

- ◆ 1 Bag of Pre-Cut Broccoli Slaw
- ◆ 1 Cup Sour Cream
- ◆ 1 16oz Jar of 505 Southwestern® Tomatillo Garlic & Lime Salsa
- ◆ ¼ Cup Cilantro, chopped
- ◆ 1 Cup Cotija Cheese, crumbled
- ◆ 8 Hot Dogs
- ◆ 8 Hot Dog Buns
- ◆ 1 16 oz. Jar of 505 Southwestern® Flame Roasted Green Chile
- ◆ 1 16 oz. Jar of 505 Southwestern® Red Chile Enchilada Sauce
- ◆ ½ Cup Chives, chopped
- ◆ 1 Cup Shredded Cheddar Cheese

Mix sour cream, half a cup of 505SW™ Tomatillo Salsa, chopped cilantro, and 1 tsp of cotija cheese in a large bowl. Add broccoli slaw and mix to coat. Set aside. Cook hot dogs and place in buns. Top all 8 dogs with a spoonful of 505SW™ Flame Roasted Green Chile. On 4 dogs, sprinkle desired amount of cotija cheese, then top with a spoonful of 505SW™ Red Chile Enchilada Sauce, and finish with chopped chives. On the remaining 4 dogs, add slaw, a spoonful of 505SW™ Red Chile Enchilada Sauce, and finish with shredded cheddar cheese.



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ULTIMATE BREAKFAST BURRITO

INGREDIENTS:

- ◆ 1 Extra Large Flour Tortilla
- ◆ 5 oz. Ground Chorizo
- ◆ 2 Eggs, beaten
- ◆ ½ of 15oz Can Black Beans
- ◆ ½ Cup 505 Southwestern® Flame Roasted Green Chile
- ◆ Optional toppings: avocado, sour cream, and your favorite 505 Southwestern® Salsa

Heat skillet on medium-high and add chorizo. Cook until browned, then remove and set aside. Drain most of the fat in the skillet but leave a little in the pan. Cook the eggs in chorizo fat until desired consistency, then remove from pan and set aside. Drain and rinse black beans, set aside. Add eggs by the spoonful to middle of the tortilla. Layer several spoonfuls of black beans and chorizo on top. Drizzle 505SW™ Green Chile on top and fold tortilla into burrito.

Heat skillet on medium and place burrito into pan. Let sit for 1-2 minutes until burrito has some golden brown markings. Flip and repeat. Remove from skillet and smother the burrito with the rest of 505SW™ Green Chile. Top with any other desired toppings such as avocado, sour cream, or 505SW™ Salsa.

GREEN CHILE QUESO

INGREDIENTS:

- ◆ 505 Southwestern® Flame Roasted Green Chile
- ◆ 2 tablespoons extra-virgin olive oil
- ◆ ½ medium white onion, minced
- ◆ 1 large garlic clove, minced
- ◆ 1 tablespoon flour
- ◆ 1 5-ounce can evaporated milk
- ◆ 1 large pinch salt
- ◆ Freshly ground black pepper
- ◆ 3 cups Mexican-blend shredded cheese
- ◆ ¼-½ cup half & half

Heat olive oil in a medium-sized saucepan. Add onion and garlic, sauté for approximately 5 minutes or until starting to soften. Sprinkle flour over onion mixture, stir and cook for two minutes. Stir in evaporated milk and continue to cook until thickened and heated through, about 3-5 minutes. Add a large pinch of salt (a pinch is three fingers and a thumb) and freshly ground black pepper. Add cheese and stir until incorporated (mixture will be very thick). Add half & half a few tablespoons at a time, stirring to incorporate, until you reach desired consistency. Stir in Flame Roasted Green Chiles, and stir until very hot. Serve immediately with bread cubes or tortilla chips.

Want a quick and easy 505SW™

Green Chile queso recipe? Simply add ½ cup of 505 Southwestern® Flame Roasted Green Chile or 505 Southwestern® Green Chile Sauce to 8 oz (½ block) of easy-melt cheese and microwave until smooth and hot. Serve with chips or bread cubes.



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GREEN CHILE GUACAMOLE

INGREDIENTS:

- ◆ 505 Southwestern® Flame Roasted Green Chile
- ◆ 3 ripe avocados
- ◆ Salt
- ◆ Lime

Mash avocados in a bowl. Blend in a ½ cup of 505 Southwestern® Green Chile. Add a pinch of salt and a squeeze of lime juice. Garnish with a spoonful of Green Chile on the top.

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SOUTHWESTERN CHIMICHURRI SAUCE

INGREDIENTS:

- ◆ 1 bunch cilantro, chopped
- ◆ 1 bunch parsley, chopped
- ◆ 2-3 cloves garlic
- ◆ ¼ cup finely chopped red onion
- ◆ ½ cup olive oil
- ◆ 1 tbsp red wine vinegar
- ◆ ¼- ½ cup 505 Southwestern® Flame Roasted Green Chile (add a ¼ cup for mild heat and ½ cup for hot)
- ◆ Salt and pepper to taste

Add all ingredients and ¼ cup of olive oil to a blender or food processor. Pulse until fully combined. Slowly drizzle the rest of the remaining olive oil until fully incorporated. Add salt and pepper to taste. Drizzle over cooked meat or fish and enjoy!

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505 SOUTHWESTERN® STREET TACOS

INGREDIENTS:

- ◆ 505 Southwestern® Flame Roasted Green Chile or Green Chile Sauce
- ◆ 2 lbs boneless beef chuck roast (may sub boneless skinless chicken breast or thighs, or pork shoulder)
- ◆ 6" corn or flour tortillas
- ◆ Fresh, diced cilantro and onions

Cook your choice of meat and a 16oz jar of 505 Southwestern® Green Chile Sauce in a slow-cooker on high heat for 3 hours. Pull meat into shreds with a fork. Combine all ingredients in a corn or flour tortilla, garnish, and serve.



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GREENSPAN'S GREEN CHILE GRILLED CHEESE

INGREDIENTS:

- ◆ ½ jar 505 Southwestern® Flame Roasted Green Chile
- ◆ 8 slices Sourdough Bread
- ◆ 1 pound Monterey Jack Cheese, sliced into 8 slices
- ◆ 2 avocados, peeled, de-seeded and sliced thin
- ◆ 1 red onion, sliced thin
- ◆ 2 tomatoes, sliced thin into 8 slices
- ◆ 6 oz soft butter

In a small mixing bowl, mix thinly sliced onions and the Green Chile and let sit for 30 minutes. On four slices of bread, place one slice of cheese on top of each. Top with two slices of tomato and avocado. Evenly distribute the red onion/Green Chile combo on each. Top with another slice of cheese and then another slice of bread. In a large cast iron pan, place ½ of the butter and heat until bubbling. Place the four sandwiches in the pan and brown until golden on medium heat, approximately 5 minutes. Spread the remaining butter on top of each sandwich and flip when the bottoms are golden. Continue to cook until both sides are golden brown. Remove and let cool for 1 minute. Slice and serve.



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TOMATO AND WATERMELON SALAD

INGREDIENTS:

- ◆ 1 whole watermelon, cut into 1 ¼-inch cubes (pre-cut chunks of watermelon also work)
- ◆ 5 medium heirloom tomatoes, cut into 1 ¼-inch cubes
- ◆ 1 16 oz. jar of 505 Southwestern® Tomatillo Garlic & Lime Salsa
- ◆ Salt & pepper
- ◆ Cilantro (optional, for topping)
- ◆ Cotija cheese (optional, for topping)

Add watermelon, tomatoes, and 505SW™ Tomatillo Garlic & Lime Salsa to a large serving bowl and mix gently to coat. Add salt and pepper to taste and mix again. Top with cilantro and cotija cheese.



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SOUTHWESTERN BRUSCHETTA

INGREDIENTS:

- ◆ 1 French baguette, cut into ½ - ¾ inch thick slices
- ◆ Olive oil
- ◆ 1 16 oz. jar 505 Southwestern® Chunky Green Chile Salsa (may be substituted with 505 Southwestern® Mild, Medium, or Hot Green Chile Salsa or 505 Southwestern® Thick 'N Chunky Salsa)
- ◆ Cotija cheese
- ◆ Chives, chopped
- ◆ 2 Limes, cut in half

Preheat grill to medium-high heat. Drizzle olive oil on both sides of all bread slices. Grill bread on each side until lightly brown or grill marks show, about 2 minutes per side. Add a dollop of 505SW™ Chunky Green Chile Salsa to each slice. Top each slice with a pinch of cotija cheese and a sprinkle of chives. Finish with a squeeze of lime and serve immediately.



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Find more detailed recipes and cooking videos at
505southwestern.com

