

CALI-BAJA CUISINE

**TIJUANA TACOS,
ENSENADA AGUACHILES,
SAN DIEGO CALI BURRITOS
+ MORE**

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RIZZOLI
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ROASTED BRUSSELS SPROUTS AND CARROTS *with Almond Mole*

Serves 4

North of the border, we tend to think of mole as a sauce for poultry, and not without reason. Perhaps the most famous mole dish is turkey with mole poblano. But that is only one dish, and mole poblano is just one of hundreds of moles. Mole almendrado would certainly work well with poultry but perhaps pairs even more successfully with roasted vegetables.

While this recipe is written for the oven, there is no reason the carrots and Brussels sprouts could not be grilled or even smoked to intensify the Baja character of the dish. Doing so would only pair them better with the sweetness of the mole.

Preheat the oven to 425°F. Line a baking sheet with parchment paper.

Remove all but the last ¼ inch of the stems of the carrots. Toss the carrots in the olive oil and season with the cumin and salt. Put the carrots on the prepared baking sheet.

Trim off the brown part of the base of the Brussels sprouts and pull off any yellowed outer leaves. Slice the Brussels sprouts in half from the center of the top down through their base. Place the Brussels sprout halves in a bowl, toss with the olive oil, and season with salt and pepper. Place them on the baking sheet with the carrots.

Place the baking sheet in the oven and roast until the Brussels sprouts are crisp on the outside and tender on the inside, 35 to 40 minutes. The carrots are done when you can pierce them with a knife and the blade slides easily into the middle. Check the vegetables for seasoning.

While the vegetables are roasting, put the almond mole and stock in a small saucepan, break up the paste with a wooden spoon, and bring to a boil over medium-high heat. Reduce the heat to maintain a simmer; simmer until it reaches a thick sauce-like consistency, about 20 minutes.

Arrange the vegetables on a plate and drizzle with the mole.

For the Roasted Carrots

12 medium carrots

2 tablespoons
extra-virgin olive oil

1 teaspoon
ground cumin

Kosher salt

For the Roasted Brussels Sprouts

12 Brussels sprouts

2 tablespoons
extra-virgin olive oil

Kosher salt and freshly
ground black pepper

For the Mole

1 cup Almond Mole
(page 250)

½ cup Chicken
Stock (page 232),
Roasted Vegetable
Stock (page 236),
or Vegetable Stock
(page 235)