

# Roasted Campo Lindo Chicken *with a Sweet Potato Poblano Sauce with Sautéed Swiss Chard and a Potato Flan*



## INGREDIENTS

### *For the Chicken Brine:*

- 1 Gallon Cold Water
- 1 Cup Kosher Salt
- 1 Cup Granulated Sugar
- 6 bay Leafs
- Several Rosemary Sprigs
- ¼ Cup Juniper Berries

### *For the Sweet Potato Poblano Sauce:*

- 1 quart peeled and diced sweet potatoes
- 6 whole Poblano peppers roasted and peeled. Remove seeds
- 1 Onion – Medium Diced
- 6 cloves of garlic minced
- 1 large carrot peeled and diced
- 3 quarts chicken stock
- 1 cup brown sugar
- ¼ cup of butter

### *For the Swiss Chard:*

- 4 Pounds of Rainbow Swiss Cheese—Washed and large stem removed. Roll leaves and chop
- 1 cup red wine vinegar
- 1 cup granulated sugar
- Kosher salt and black pepper
- Olive Oil

## DIRECTIONS

### *For the Chicken Brine:*

Place chicken in brine and refrigerate for 24 hours. Remove chicken from brine and rinse. Pat chicken dry and air dry in refrigerator.

Preheat oven to 375 degrees. Season with kosher salt and black pepper. Cook for 30 to 40 minutes until skin is golden brown and crisp. Check for internal temperature of 180.

### *For the Sweet Potato Poblano Sauce:*

In a large sauce pot sauté onions and carrots for 3 minutes. Add sweet potatoes and garlic. Toss with the other vegetables then add the chicken stock. Let simmer for 30 minutes and potatoes are tender. Add the brown sugar and let dissolve. Let the mixture cool. Filling a blender only a quarter way full, puree the mixture. Pour through a fine china cap. Repeat process until the sauce is complete. Season with salt and white pepper. Before service bring to a boil and fold in a ¼ cup of butter.

### *For the Swiss Chard:*

Heat sauté skillet to medium high. Add olive oil. Sautee the onion for two minutes then the chard until leaves become bright. De-glaze the pan with red wine vinegar. Add the sugar. Simmer until sugar has dissolved. Season to taste

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specialty of:  
Executive Chef Tim Johnson

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**Café Tempo**  
Johnson County Community College  
12345 College Boulevard  
Overland Park, KS 66210  
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## INGREDIENTS

*For the Maple Cured  
Pepper Bacon Wrapped  
Colby Cheese:*

4 Strips of bacon

4 ½ square by ½ square  
pieces of Colby Cheese

## DIRECTIONS

*For the Potato Flan:*

5 Large Idaho potatoes peeled

Shred potatoes and place in salted water. Drain and rinse. Squeeze water out of potatoes using several paper towels. In a mixing bowl place potatoes and 2 egg yolks. Season with salt and pepper and mix. In a non stick omelet pan that is heated to medium high, add olive oil. When oil is hot drop potato mixture in pan filling it to its edge. Using a wooden spatula, press potatoes down. Brown completely before flipping. Once done place on a cutting board and cut into quarters. Then place on a sheet pan for service to reheat.

*For the Maple Cured Pepper Bacon Wrapped Colby Cheese:*

Place bacon in a 350 degree oven and cook until bacon has rendered most of its fat but is not crisp. Place bacon on paper towel to soak up any extra grease.

On a cutting board place bacon down. Place cheese at one end and roll, covering the cheese. Place on a plate or sheet pan seam side down and freeze until ready for service.

Place the bacon wrapped cheese on a sheet pan and in an oven at 400 degrees for about 3 to 4 minutes. Then keep warm, but don't allow the cheese to completely melt.

*Plating:*

Place a tablespoon or two of the warm sweet potato sauce on the right side of the plate

Place the Swiss chard on the opposite side.

Place the chicken at an angle where the sauce and the chard can be seen.

Lean the potato wedge up against the chicken

Lean the bacon wrapped cheese on the potato

Garnish with fresh rosemary

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