

Spicy Event: The Jalapeno Festival's Fiery Contest

The sizzling heat of the Jalapeno Festival, an iconic competition of the WBCA's 126th-anniversary celebration, engulfed El Metro Park and Ride, creating an electrifying ambiance that resonated with the sounds of music and the aroma of spicy delights brought by La Costeña. Headlined by performances by Eden Muñoz and Los Angeles de Charly, the festival ignited passions and brought communities together in a fiery fiesta. As the festivities blazed on, La Costeña stood out as a beacon of flavor, fuelling the excitement with their delectable offerings. From the heart-pounding rhythms on stage to the thrill of the original La Costeña Jalapeño Eating Contest, every moment was infused with the zest and vibrancy that La Costeña brings. The support of sponsors like La Costeña, the WBCA, and its dedicated volunteers ensured that the festival surpassed all expectations. Notably, Brodita Melchor of Z93 emerged as the champion of the Jalapeño Eating Contest, devouring an impressive total of 39 jalapeños, adding an extra kick to the festival's fiery fervor. The attendees departed the event with great excitement and anticipation for the upcoming year's spicy extravaganza.

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May 2024 Recipe: Chicken Enfrigoladas

Chicken Enfrigoladas are a beloved traditional Mexican dish. They consist of seasoned chicken rolled in tortillas and topped with a rich black bean sauce, cheese, and jalapeños. These enchilada-style treats are perfect for family dinners or festive gatherings and are especially popular during the summer months for pool parties. With their spicy and savory flavors, they are a favorite among fans of Mexican cuisine.

Preparation:

- For the sauce: In a blender, combine black beans, chopped onion, garlic clove, sliced jalapeños, chicken stock, and sour cream until smooth. Season with salt and pepper to taste, then bring to a boil.
- For the filling: Heat 2 tablespoons of oil in a pan and sauté sliced onion until translucent. Add sliced jalapeños and season with salt and pepper to taste.
- To assemble: Heat ½ cup of vegetable oil and briefly fry each tortilla on both sides. Spoon some of the fillings onto each tortilla and roll. Pour the bean sauce over the chicken tacos, sprinkle with cheese, and garnish with more sliced jalapeños to taste.

Ingredients

1. 1/2 can La Costeña® Whole Black Beans
2. 4 tbsps Chopped onion
3. 1 clove Minced garlic
4. 28 g La Costeña® Sliced Jalapeños
5. 1/2 cup Chicken stock
6. 1/2 cup Sour cream
7. 2 tbsps Vegetable oil
8. 85 g Chopped onion
9. 226 g Cooked and shredded chicken
10. Salt to taste
11. Ground black pepper to taste
12. 480 g Corn tortillas
13. 4 tbsps Crumbled Cotija cheese



La Costeña's Culinary Adventures with Chef Lula Martín Del Campo

There is no excuse for boring food. Mexican cuisine has recently been used to add a touch of flair to other cultures' dishes, with innovative Mexican variations on traditional recipes currently trending. Its capacity to add a spark of excitement to everyday food inspires creativity. La Costeña offers an online recipe book that reinvents traditional American, Asian American, South American, and even European dishes in a new and unique way. Chef Lula Martín Del Campo had a fun challenge weaving traditional Mexican elements into already delicious and trendy plates. La Costeña wanted to ensure that the recipes were available for anyone anywhere, so the recipe book is online for free. Chef Lula has created some fantastic dishes, and one of them is the perfect comfort food for any Saturday night-in: Asian Orange Shrimp. Juicy shrimp are cooked with Rodajas de Serrano Toreados peppers, giving them a spicy kick. Adding ketchup, La Costeña's Salsa Negra sauce...

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Exciting Expansion of Villa San Jose

La Costeña's commitment to community shines as they sponsor the construction of ten additional houses in Villa San José, Guasave. Since 2006, they've provided safe accommodations for farm workers and families, generating over 900 jobs annually. Maria, a resident, expresses gratitude, reflecting the community's sentiment. La Costeña's investment not only builds homes but also fosters hope and stability.



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