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PaperCity Recipes

Hatch Cheddar Kolaches

EATZI'S MARKET & BAKERY

SAVE RECIPE

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serves a dozen kolaches

Eatzi's Market & Bakery has many cherished breakfast items on the menu, and the kolache is one of them. This "hatched up" version is perfect for those who like to enjoy seasonal produce and enjoy a bit of kick. After Hatch season ends, Eatzi's keeps the pepper theme going by offering a jalapeno poblano kolache alongside the plain kolache. Whether you like it simple or spicy, the possibilities are endless.



Hatch Cheddar Kolaches

INGREDIENTS

HATCH PUREE

1 pound Hatch chiles, whole

1 Jalapeno

1 tbsp Cilantro

1 1/2 Lime Juice
tbsp

1 tsp Salt

KOLACHE

12 pack Dinner rolls (dough of choice)

12 Sausage links, cooked

12 tsp Hatch puree

9 oz, or a little over Grated cheddar cheese
one cup

DIRECTIONS

Hatch Puree

1. Roast both your Hatch chiles and jalapeno at about 400 degrees in the oven until skin is blistered and blackened, then peel.
2. Combine peeled peppers in a blender with the rest of the ingredients and blend until smooth.

Kolache

1. Preheat oven to 350 degrees.
2. Thaw your dinner roll dough, and using a rolling pin, roll each into an oval shape.
 1. Eatzi's prepares its dough from scratch, but for sake of convenience, your favorite store-bought brand will work well!
3. Spread 1 tsp of Hatch chile puree on the dough's surface.
4. Place 1 1/2 tbsp of cheddar cheese on top of the puree, and then place your cooked sausage in the center.
5. Wrap the dough around the sausage link.
6. Allow kolaches to sit in a warm area for 30 minutes for dough to proof.
7. Place into the oven and bake for 8-10 minutes, or until dough is golden brown.

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Eatzi's

3403 Oak Lawn Ave
Dallas, TX 75219 | [Map](#)

CITY GUIDE DETAILS

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