

CPS CHEF COUNCIL

Chef Enrique Cortés



Chef Enrique Cortés began his culinary education in San Diego, California where he received a bachelor's degree in Hospitality Management from the University of Sonora UES Mexico. Chef Cortes also has an associate degree from the Scottsdale Culinary Institute, in Scottsdale Arizona.

Chef Cortes worked with Latino cuisine at Tapas Picasso Restaurant in San Diego as a Chef, and became an expert in the cuisine. In 2006, he moved to Chicago Illinois where he was General Manager at Ann Sather Restaurants. In 2010, he became catering director for DJ Catering Chicago while simultaneously opening Riques Cocina Mexicana and working as a consultant for a Spanish tapas restaurant. In 2019, Chef Cortes developed the menu for De Colores Mexican restaurant in Hayden Hall for the DMK hospitality group.

Since 2020 to current day, Chef Enrique Cortés has been focused on creating menus; food and beverages recipes made with a variety of mezcal. Mexican-Spanish cuisine is his passion and travelling to different regions of Spain and Mexico has defined his style, in a traditional approach, to modern cuisine using herbs, fresh ingredients and mezcal.



Summer Pasta Salad

Chef Enrique Cortes

INGREDIENTS

1lb of rotini pasta
6 oz (chicken) ham, ½ inch dice
1lb Roma tomatoes, diced
½ cup black olives
8 oz. cheddar cheese, shredded
¾ cup Italian dressing
¼ cup mayonnaise
1 tsp Italian seasoning
¼ tsp black pepper

INSTRUCTIONS

Cook pasta according to package directions. Drain in colander. Set aside; cool.
Place mayo and dressing in a bowl; whisk to combine.
Add Italian seasoning and black pepper.
In a large bowl combine pasta and dressing; mix well.
Stir in remaining ingredients.
Serving suggestion: Serve pasta on a large platter. Add in the middle chicken (deli-ham) in one side the tomatoes and in the other side the black olives; this gives the opportunity to your guest to serve as they like. You can also mix all ingredients together.