

Idiot's Kitchen Recipe – Roasted Poblanos with Cream

(Rajas con Crema)

Recipe from www.idiotskitchen.com – Adapted from Roberto Santibanez



Ingredients:

3-4 large Poblano peppers (about 1¼ pounds)
½ medium onion, sliced into thin half rounds
1 clove garlic, peeled and finely chopped
1 Tablespoon olive oil
½ cup Mexican Crema (or Crème Fraiche as a substitute)
Pinch of oregano
Salt & Pepper

Roast the whole Poblano peppers on a hot grill, gas burner, or broiler until the skins are blackened and blistered. Put the hot roasted chiles immediately in a zipper bag to steam for at least 10 minutes. When the peppers have steamed and cooled to the touch, carefully use your fingers or a small knife to scrape most of the blacked skin away from the flesh of the pepper. You can also use a paper towel to wipe them gently but do not run them under water. Once the skin has been removed, remove the core and the seeds, and cut the roasted peppers into long, thin strips.

Heat 1 Tablespoon of olive oil in a medium pan over medium high heat. Sauté the sliced onion until soft and lightly browned, about 5 minutes. Add the sliced roasted Poblano peppers and 1 clove of finely chopped garlic to the pan. Season with a pinch of oregano, a pinch of salt, and some freshly ground pepper.

Add ½ cup of Mexican Crema and stir gently to combine all of the ingredients. Bring the cream up to a simmer, then reduce the heat, and cook on low 3-5 minutes until thick and bubbly.

Serve in a warm tortilla for a vegetarian taco or as a side with carnitas.

Serves 2.