

Idiot's Kitchen Shopping List – Roasted Poblanos with Cream (Rajas con Crema)

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



3-4 large Poblano peppers (about 1¼ pounds)

½ medium onion

1 clove garlic

1 Tablespoon olive oil

½ cup Mexican Crema (or Crème Fraiche as a substitute)

Pinch of oregano

Salt & Pepper

Note: Mexican Crema can now be found in the dairy case of many grocery stores. Look for it near the sour cream or with cheese like feta and queso fresco.