

# *Idiot's Kitchen Recipe – Chorizo Stuffed Poblano Peppers*

Recipe from [idiotskitchen.com](http://idiotskitchen.com)



## Ingredients:

- 4 large Poblano peppers
- 1 pound crumbly chorizo (often called Mexican chorizo and found in links)
- 1 medium onion, finely chopped (about 1 cup)
- 2-3 cloves garlic, finely chopped
- 1-1½ cups cooked rice (brown or white)
- 1 (14 oz.) can black beans, drained & rinsed
- ¾ cup tomato sauce
- 1 Tablespoons chili powder
- 1 teaspoon dried oregano
- 1 teaspoon ground cumin
- ½ cup pepper jack cheese, grated\*
- ½ cup cheddar cheese, grated\* (\*Feel free to only use 1 kind of cheese)
- Salt & Pepper
- Fresh cilantro, chopped for garnish

Note: This recipe calls for cooked rice so if you don't already have some on hand from another recipe, be sure to cook the rice first.

Preheat the oven to 375 degrees.

Remove 1 pound of crumbly, Mexican chorizo from its casings and place in a large pot over medium high heat. Cook the chorizo, stirring frequently, until browned and cooked through.

Add 1 finely chopped onion and 2-3 finely chopped cloves of garlic. Sauté the onion and garlic in the chorizo until tender and golden, about 5 minutes. Add 1-1½ cups of rice (you might want more or less depending on how the chorizo shrinks up when it cooks), 1 drained & rinsed can of black beans, and ¾ cup of tomato sauce. Stir in ½ cup of grated pepper jack cheese.

Season with 1 Tablespoon chili powder, 1 teaspoon cumin, 1 teaspoon dried oregano, and salt & pepper to taste.

Cut 4 large Poblano peppers in half lengthwise, leaving the stems intact. Scoop out the seeds and use a small paring knife to remove all of the inner, white membranes. Place the peppers in a large baking dish and fill each pepper half with the chorizo mixture. Top each pepper half with shredded cheddar cheese.

Cover the pan loosely with foil and bake at 375° for 40 minutes or until the peppers are tender. Remove the foil and bake an additional 10 minutes in the oven OR 1-2 minutes under a hot broiler to fully melt the cheese and get little golden browned bits on top.

Serve garnished with chopped fresh cilantro.

Serves 4 and is great leftover.